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HOME APPLIANCES  
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**Twice as healthy, Twice as tasty,  
Twice as fast.**

Twin Cooker **Cook Book**

**SHARP**  
Be Original.



Hi Home Chef,

Congratulations on your purchase of SHARP Twin Cooker. With a smart design and finish, SHARP Twin Cooker is so versatile that it can take care of all your cooking demands without the need of a stove. It's healthy, quick, and most of all fun! Now you can prepare a wide variety of dishes, in your preferred cooking style. Whether you have a full day to prepare a slow-cooked dish or want a meal in a jiffy, SHARP Twin Cooker will always create flavourful experiences for you. So go ahead and enjoy your cooking journey with SHARP, and prepare healthy lip-smacking meals in a quick and fun way!

Team SHARP

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# Breakfast



**“The most important meal of the day.”**

What we eat first thing in the morning is as much about taste and health as it is about providing fuel for the body. Here are some nutritious and lip-smacking breakfast dishes you can make in your Sharp Twin Cooker.





Serves: 4  
Preparation time: 15 minutes  
Cooking time: 40 minutes

## Modes

Steam  
Fry

## Ingredients

Penne Pasta - 2 cups  
Oil - 1 tbsp  
Water (to boil pasta) - 2 cups  
Garlic - 2 clove  
Butter - 1 tbsp  
Maida - 2 tsp  
Milk - 1.5 cups  
Chilli Flakes - 1 tbsp  
Black Pepper Powder - 1 tsp  
Oregano - 1.5 tbsp  
Salt to taste  
Capsicum - 1 cup  
Carrots - ½ cup  
Peas - ½ cup  
Corns - ½ cup

## White Sauce Pasta

White Sauce Pasta is a perfect medley of aromatic flavors, colorful vegetables, and a portion of creamy pasta. Colored bell peppers and onions enhance its rich taste. The addition of Garlic and a blend off Italian herbs adds to its flavour. Let's sauce it up shall we?

## Method

- Switch on the power supply, press the menu button and select a pot. Select 'STEAM mode'.
- Pour 4 cups of water and then add the pasta, corn, 1tbsp oil and 1 tsp salt. Close the lid for 20 minutes and let it boil.
- To prepare the white sauce: For the second pot press fry mode. After you hear the beep sound, pour the butter and maida and roast it for 5 minutes. Add milk, black pepper, half tsp of chilli flakes, 1 tbsp oregano and salt. Mix it for 5 minutes then stop the fry mode and close the lid.
- Now drain out the water from the pasta and put that pot again on to the fry mode and wait for a beep sound. Post that add the butter, once it melts add capsicum, carrot, peas and salt. Fry it for 5 minutes.
- Now add the pasta with corn. Then add the white sauce in it and mix properly and close the lid for 5 minutes. Garnish it with 1 tsp oregano and half tsp chilli flakes.

Note: - In case white sauce becomes thick add hot milk not cold milk.

Tips: - You can eat it just on its own as a meal or accompanied by a side of crusty cheesy garlic, bread or tomato and basil bruschetta.





Serves: 4  
 Preparation time: 10 minutes  
 Cooking time: 30 minutes

## Modes

Steam  
 Fry

## Ingredients

Poha - 2 cups  
 Sugar - 2 tsp  
 Turmeric Powder - 1/4 tsp  
 Salt as per taste  
 Olive Oil - 1tsp  
 Curry Leaves - 15 leaves  
 Mustard Seeds - 1tsp  
 Green Chillies (chopped) - 2  
 Namkeen Sev - ½ cup  
 Lemon - 1  
 Roasted Peanuts - 1/3 cup  
 Coriander Leaves (chopped) - 1 tbsp

## Poha

This popular Maharashtrian wholesome breakfast is not just nutritious but utterly delicious as well. Poha is healthy and most importantly incredibly easy to make. The best part is, you can enjoy this dish any time of the day.

## Method

- Switch on the power supply, press the menu button and select a pot. Select the 'STEAM mode'.
- On the upper steam vessel, pour the poha, mix sugar, turmeric powder and salt. Mix it and close the lid for 25 minutes.
- Select the second pot and keep it on fry mode. Pour olive oil and wait for the beep sound. Then add curry leaves, mustard seeds, green chillies and fry.
- Now, add the steamed poha to the other pot and mix it well for 5 minutes.
- Serve hot garnished with sev, lemon, roasted peanuts, and coriander leaves.

Tips: - Do not soak Poha in water. Just gently wash them under running water and place them in a strainer to drip away excess water. After cleaning, poha should be moist but not wet.  
 - Use medium-thick rice flakes. Don't use very thin rice flakes. You can also use brown rice poha.  
 - For a healthier option, you can add vegetables of your choice.





Serves: 2  
Preparation time: 20 minutes  
Cooking time: 40 minutes

Modes

Steam  
Fry

Ingredients

Boiled Potatoes (large) - 2  
Oil - 2 tbsp  
Salt as per taste  
Red Chilli Powder - 1tsp  
Coriander Powder - 1tsp  
Garam Masala Powder - 1tsp  
Coriander Leaves - 1tbsp  
Dry Mango Powder - 1tsp  
Gram Flour - 2 tbsp  
Water - ½ cup  
Bread - 4 slice  
Onion (chopped) - 1  
Cabbage (chopped) - 1  
Green Capsicum (chopped) - 1cup  
Soya Sauce - 1tbsp  
Vinegar - 1tsp  
Tomato Ketchup - 1 tbsp

Steamed Bread Rings

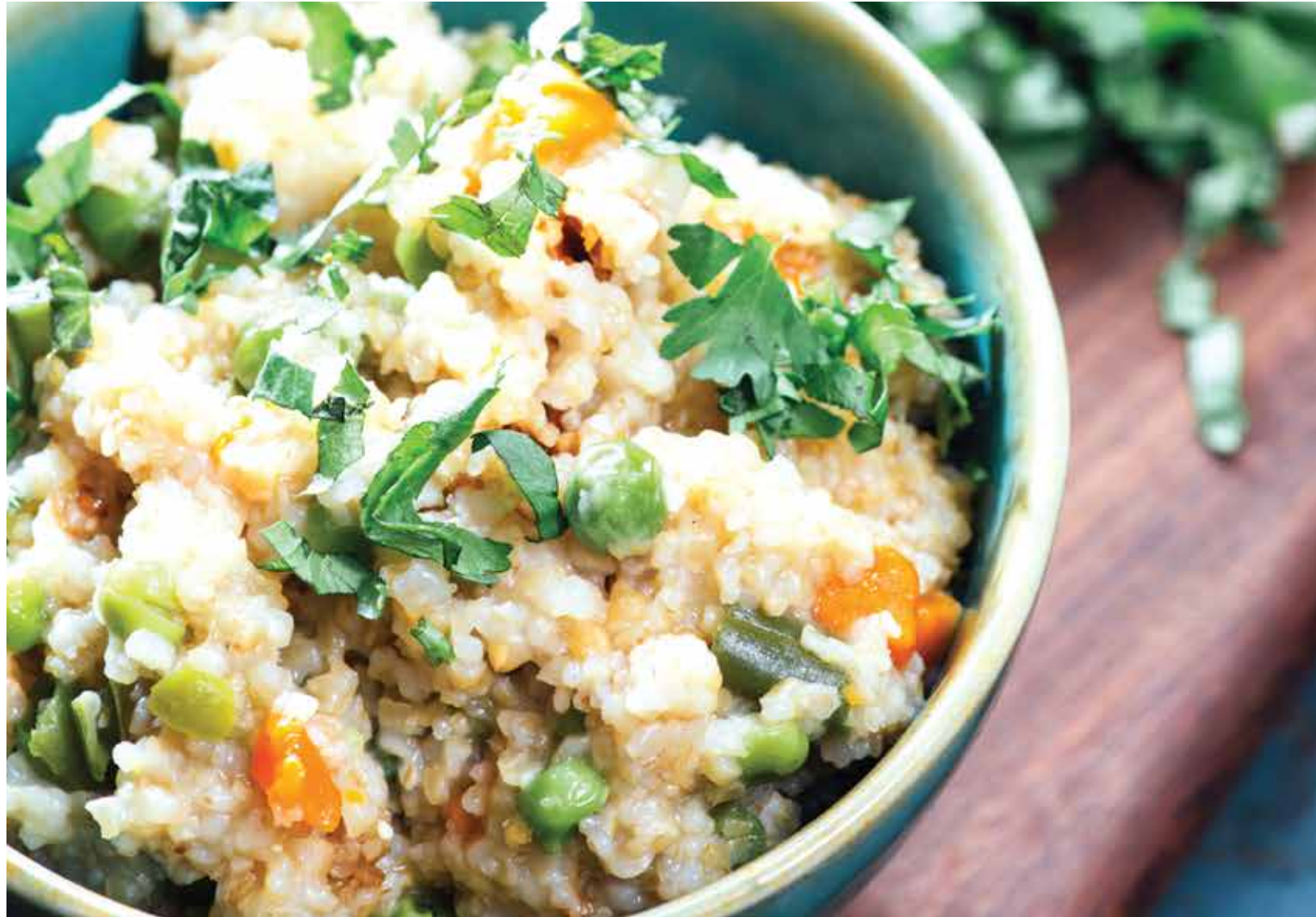
Be it kids or grownups, everyone absolutely loves Steamed Bread Rings because it’s a dish which makes its accompaniments tastier. With the right mix of flavours, Steamed and Stuffed Bread Rings can be the perfect addition to your meal.

Method

- Switch on the power supply, press the menu button and select a pot. Select ‘STEAM mode’.
- Mash potatoes in a mixing bowl. Add oil, salt, red chilli powder, coriander powder, garam masala powder, coriander leaves and dry mango powder. Mix it thoroughly avoiding any lumps.
- In a separate bowl add gram flour, salt and water. To avoid lumps, mix it properly in a liquid form so that it can form a layer on the bread.
- Take the bread and cut its corners. Slim down the bread with the help of a rolling pin. Now, stuff the bread with the mashed potato and roll it gently. Apply gram flour on both the sides of the bread roll and keep it into the steam vessel. Close the lid for 30 minutes.
- Open the lid and cut the steamed bread in small rings.
- Take the second pot and select ‘FRY mode’. In this mode, fry onion, cabbage, capsicum along with soya sauce and vinegar for 10 minutes.
- Now mix all the fried vegetables and steamed bread rings.
- Serve hot with any green chutney or tomato ketchup.

Tip: - Use only fresh bread. While rolling, this will prevent the bread from breaking.





Serves: 4  
Preparation time: 10 minutes  
Cooking time: 20 minutes

## Modes

Fry

## Ingredients

Oil - 2 tbsp  
Split Black Grams - 1 tsp  
Curry Leaves - 8  
Onion (chopped) - ½ cup  
Potato (peeled and cut in small cubes) - 1 cup  
Cauliflower Florets (chopped) - ½ cup  
Carrot (cut into small cubes) - 1 cup  
French Beans (chopped) - ½ cup  
Ginger (chopped) - ½ inch pieces  
Salt to taste  
Green Peas (shelled) - 4 tbsp  
Green Capsicum (chopped) - ½  
Green Chilli (chopped) - 2  
Rava (roasted) - 1 cup  
Water - 3 cups /as per your requirement  
Homemade Ghee (optional) - 1 tsp

## Rava Upma

A delectable South Indian breakfast dish, Rava Upma or Uppittu is a dense and thick almost porridge kind of savory snack made using suji. This scrumptious dish is not only the most popular breakfast in South Indian states but across India as well.

## Method

- Switch on the power supply and press the menu button to select a pot. Select the 'FRY mode'.
- Pour oil in a pot and wait for the beep sound. Add split black grams, curry leaves, onion and saute till its colour changes to light brown.
- Add potato, cauliflower, carrot, beans, ginger, salt, green peas and saute for 15 minutes.
- Now, add green capsicum, green chilies, rava and water. Close the lid and stir for 5 minutes.
- Cook till the water gets absorbed and the vegetables becomes soft.
- Open the lid, add ghee if you prefer, and stir once.
- Serve hot with coconut chutney, pickle or curd.

Note: - If you want to roast the rava, it can be done in the other bowl on fry mode.

Tips: - Roasting the rava is very important as it makes the Upma soft by absorbing a lot of water and at the same time keeps it fluffy.  
- While roasting, don't let the rava become brown.





Serves: 4  
Preparation time: 10 minutes  
Cooking time: 25 minutes

## Modes

Fry  
Porridge

## Ingredients

Desi Ghee - 1 tbps  
Cumin Seeds - ½ tsp  
Onion (medium) - 1  
Green Capsicum (chopped) - ½ cup  
Carrot (cut into small cubes) - ½ cup  
Potato (cut into small cubes) - ½ cup  
Dalia (roasted) - 1.5 cups  
Water - 5 cups  
Black Pepper Powder - ½ tsp  
Salt as per taste  
Coriander Leaves (chopped) - 1 tbsp

## Wheat Porridge (Dalia)

Wheat Porridge is a delicious one-pot meal made from cracked wheat, yellow lentil and vegetables. This dish is incredibly light and healthy as it is rich in protein, fibre and iron and is one of the simplest recipes to make.

## Method

- Switch on the power supply and press the menu button to select a pot. Select 'FRY mode'.
- Pour ghee after the beep sound and add cumin seeds, onion, capsicum, carrot and potatoes. Keep frying for 5 minutes and then add roasted Dalia along with water, black pepper powder and salt. Close the lid to cook.
- Now, switch to 'PORRIDGE mode' and cook for 20 minutes.
- Mix well and serve hot garnished with fresh coriander leaves. Alternately, you can have it plain or with curd/pickle/papad on the side.

Note: - While cooking you can roast the wheat porridge in fry mode.

Tip: - You can roast the Dalia in large quantity and store it in an airtight container in the refrigerator for 1-2 months.



A top-down photograph of a white bowl filled with a vibrant red soup. The soup is garnished with fresh green herbs, including dill and parsley, and small, light-colored seeds. The bowl sits on a piece of light brown burlap fabric. Scattered around the bowl on the burlap are various dried herbs, including what looks like rosemary and thyme, and several small wooden bowls containing different types of seeds: one with dark, round seeds (possibly chia), one with light brown, oval seeds (possibly flax), and another with dark, irregular seeds. The entire scene is set against a light gray, horizontally-grained wooden background.

# Soup On

**“The ultimate comfort food.”**

In the mood for something light?  
How about curling up with a hot and  
soothing bowl of soup? Get bowled  
over by our range of yummy soup  
recipes that you can make in your  
Sharp Twin Cooker in no time!





Serves: 4  
Preparation time: 10 minutes  
Cooking time: 30 minutes

## Modes

Fry  
Soup

## Ingredients

Butter - 4 tbsp  
Onion (finely chopped) - 1  
Garlic (crushed) - 1 clove  
Tomatoes (puree) - 8  
Vegetable Stock - 2 cubes  
Salt as per taste  
Black Pepper Powder - ½ tsp  
Fresh Cream - ½ cup  
Basil Leaves - 4 to 5  
Brown Bread Slices (without corners) - 8  
Cheddar Cheese (slices) - 8

# Creamy Tomato Soup with Cheese Dippers

Tomato Soup is absolutely comforting, tastes delicious and is flavour packed with a right balance of sour and sweetness.

## Method

- Switch on the power supply and press the menu button to select a pot. Select 'FRY mode'.
- Pour 1 tbsp butter and after a beep sound add onion, garlic, tomatoes, and vegetable stock. Mix all the ingredients and add salt, black pepper, fresh cream and close the lid. Change the mode from fry to soup mode. Keep it for 30 minutes to boil. Garnish it with basil leaves.
- For dippers, take the bread slices and slim down the bread slice with the help of a rolling pin. Put the cheddar cheese on the bread slice and roll it.
- In the second pot in fry mode, heat 3 tbsp butter for frying the bread roles.
- Garnish with fresh cream and serve hot with dippers.

Note: - Use fresh bread to avoid breakage while rolling.

Tips: - Instead of butter you can use olive oil.  
- Adding carrot makes the soup more thick in consistency.  
- Use fresh ripe tomatoes, avoid using tomatoes which are sour or unripe.



Serves: 4  
 Preparation time: 15 minutes  
 Cooking time: 45 minutes

## Modes

Fry  
 Soup

## Ingredients

Butter - 1 tbsp  
 Onion (medium) - 1  
 Garlic (chopped) - 10 cloves  
 Ginger (chopped) - 1 tsp  
 Green Peas - 1 cup  
 Spinach - 1 bunch  
 Black Pepper Powder - 1 tsp  
 Salt as per taste  
 Water as required  
 Mint Leaves - 1 tsp

## Spinach and Green Peas Soup

The greenest and most vibrant of soups, the spinach and green peas soup is extremely healthy, nutrient-dense and packed with flavour.

## Method

- Switch on the power supply and press the menu button to select a pot. Select 'FRY mode'.
- Heat pot with butter and after the beep sound add onion, garlic and ginger. Fry it for 5 minutes. Add peas, spinach, black pepper powder, salt and water and close the lid for 30 minutes.
- Change from fry to soup mode.
- Open the lid after 30 minutes, remove it from the heat and let it cool. Make a smooth paste with a blender and cook again for 10 minutes in soup mode.
- Garnish it with mint leaves and serve hot.

Tips: - For roasting the onion, instead of butter you can also use olive oil.  
 - Depending on your preferred thickness, you can also add oatmeal powder.





Serves: 2-3  
Preparation time: 15 minutes  
Cooking time: 30 minutes

## Modes

Soup

## Ingredients

Cream Style Corn Kernels - ½ cup  
Chicken Stock - 4 cups  
Boneless Chicken Breast (shredded) -1 piece  
Cabbage (chopped) - 1-2 tbsp  
Carrot (grated) - 1-2 tbsp  
Corn Kernels - 1/4 cup  
Salt to taste  
Sugar - 1 tsp  
Corn Starch Slurry - 2 tbsp  
Egg White - 1  
White Pepper Powder - to taste  
Green Spring Onion - 1 tsp

## Chicken Sweet Corn Soup

It's a quick and easy recipe, full of protein and veggies and it's naturally gluten-free.

## Method

- Switch on the power supply and press the menu button to select a pot. Select 'SOUP mode'.
- Pour the cream style corn kernels, chicken stock, chicken, cabbage, carrot, corn kernels and mix well. Let it boil for 15 minutes.
- Open the lid of the pot and add salt, sugar, corn starch slurry, egg white and white pepper powder. Mix all and close the lid for 15 minutes.
- Garnish it with spring onions and serve hot.

Tip: - For seasoning, white pepper powder can be used as it lends a subtle hint of spice.



Serves: 4  
Preparation time: 15 minutes  
Cooking time: 30 minutes

## Modes

Soup  
Fry

## Ingredients

Butter - 2 tbsp  
Onion (peeled and sliced) - 1 medium  
Potato (peeled, roughly chopped and soaked) - 1 cup  
Carrots (peeled and roughly chopped)- 6  
Corns - 1 tsp  
Salt to taste  
Black Peppercorn (crushed) - ½ tsp  
Vegetable Stock - 2 cubes  
Water - 3 cups  
Fresh Cream - 2 tbsp

## Carrot Soup

Thick and creamy, savoury and sweet, Carrot Soup is super healthy and quick to make. This soup is perfect for an easy supper.

## Method

- Switch on the power supply and press the menu button to select a pot. Select 'SOUP mode'.
- Pour butter, onion, potato, carrots, corns, salt, peppercorns and vegetable cubes. Add water and mix properly. Close the lid for next 20 minutes
- Open the lid, cool the mixture completely then transfer it to a blender. Blend to a smooth paste without adding any extra water.
- Transfer the mixture back to the pot, close the lid and press the soup mode for 10 minutes.
- Serve hot topped with fresh cream or pepper.

Tips: - Add cream just before serving for a more rich flavour.  
- Carrot soup can be stored in refrigerator up-to a week and enjoy.





Serves: 4  
Preparation time: 15 minutes  
Cooking time: 40 minutes

## Modes

Soup  
Fry

## Ingredients

Bottle Gourd/lauki (cut into cubes) - 2 cup  
Onion (chopped) - 1 cup  
Potato (cut into cubes) - 1 cup  
Salt as per taste  
Water - 3 cups  
Butter - 1 tsp  
Maida - 1 tbsp  
Milk - 1 cup  
Black Pepper Powder - 1 tsp  
Oregano - 1 tsp

## Bottle Gourd and Onion Soup

This thick, rich, creamy and nutritious soup will soothe your soul with its aesthetic flavour and soothing consistency.

## Method

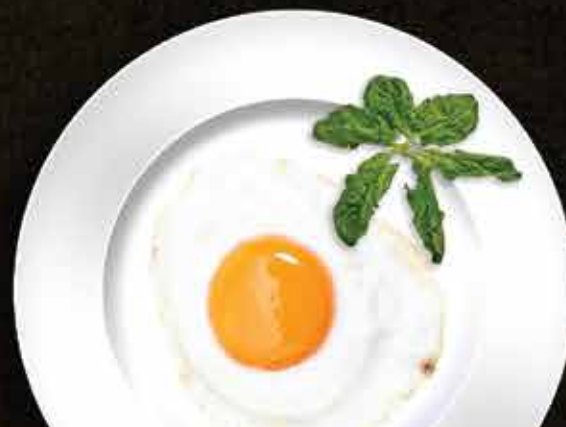
- Switch on the power supply and press the menu button to select a pot. Select 'SOUP mode'.
- Pour bottle gourd, onion, potato, salt and water into the pot then close the lid for 30 minutes.
- In the meantime, prepare the white sauce in the second pot on the 'FRY mode'.
- Pour butter and wait for the beep sound. Add maida and roast for 5 minutes. Further, pour milk and stir until it becomes thick. Add salt, ½ tsp black pepper powder and oregano. Close the lid for 5 minutes.
- Open the lid of first pot, once the liquid has cooled down, use hand blender to blend the boiled vegetables and then add white sauce to it. Now add ½ tsp black pepper and close the lid for 10 minutes on 'SOUP mode'.
- Serve the soup hot and fresh topped with any croutons of your choice.

Tip: - In the same recipe, Bottle Gourd can be alternated with Zucchini/ Courgettes.

# 30 Minute Meals

**“The best part of cooking is eating!”**

Spend less time in the kitchen and more time chilling around the dinner table with your family and friends and our delicious collection of 30-minute meals.







Serves: 4  
Preparation time: 15 minutes  
Cooking time: 60 minutes

## Modes

Manual  
Fry

## Ingredients

Water - 150 ml  
Salt - 2.5 tsp  
Black Pepper Powder - 1/4 tsp  
Sugar - ½ tbsp  
White Vinegar - 1 tsp  
Dark Soya Sauce - 1/4 tsp  
Ginger Garlic Paste - 1 tsp  
Chicken Breast - 250 gms  
Egg - 1  
Cornflour - 1 tbsp  
Water (for boiling noodles) - 1 litre  
Oil - 5 tbsp  
Noodles - 250 gms  
Onion - 1 cup  
Carrots - 2  
Cabbage (large) - 1  
Capsicum (large) - 1  
Mushrooms - 3  
Black Pepper Powder - 1 tsp  
White Vinegar - 1 tbsp  
Dark Soy Sauce - ½ tbsp  
Hot Chilli Sauce (Thassia) - 2 tbsp  
Tomato Ketchup - 1 tbsp  
Green Spring Onion (chopped) - 2 tbsp

## Chicken Noodles

Impromptu plans?

Don't worry, Chinese Chicken noodles is not only easy to make, but also a crowd pleaser. So whip out those twisty yummys and let's get started.

## Method

- In a glass bowl, mix water, ½ tsp salt, black pepper powder, sugar, white vinegar, dark soya sauce and ginger garlic paste. Marinate the chicken pieces with this mixture for 15 minutes. Meanwhile, cut the vegetables for cooking.
- Drain out the chicken from the marinated mixture and add egg and cornflour to it. Whisk it properly.
- Now switch on the power supply, press menu button and select a twin cooker pot. Select 'MANUAL mode'.
- Pour water, add 1tsp salt and 1tbsp oil to stir it properly. Close the lid for next 5 minutes and after the water comes to a boil add noodles. Temperature should be 120 degree for next 10 minutes.
- After boiling the noodles, pass it through cold water. Add 1 tbsp of oil and toss it.
- Now select the other pot and pour 2 tbsp oil in it. Select the 'FRY mode' and after getting a beep sound add the marinated chicken and fry it for 5 minutes. Post this, take the chicken out and add 1tbsp oil in it.
- Saute the onion, carrot, cabbage, capsicum, mushrooms with 1 tsp salt. Close the lid for 10 minutes.
- Open the lid and add the chicken, noodles, black pepper powder, white vinegar, dark soya sauce, hot chilli sauce and tomato ketchup. Toss it properly and close the lid for another 5 minutes to cook.
- Garnish it with green spring onion and serve hot.

Tips: - Boil the Noodles until they are just done otherwise they will turn mushy while stir frying.  
- You can add more chillies if you like your noodles hot.





Serves: 4  
Preparation time: 15 minutes  
Cooking time: 45 minutes

Modes

Rice  
Fry

Ingredients

Water - 4 cups  
Rice (soaked) - 2 cups  
Oil - 2 tbsp  
Salt - 2 tbsp  
Garlic (chopped) - 3 tbsp  
Green Chilli (chopped) - 2  
Carrot (small-cut into small cubes) - ½  
Beans (chopped) - 2-3  
White Spring Onion - 2-3 tbsp  
Black Pepper Powder - as per taste  
Soya Sauce - 2 tsp  
Green Chilli Sauce - ½ tbsp.  
Red Chilli Sauce - 1 tbsp

**For Chilli paneer**  
Paneer - 350 gms  
Red Chilli Powder - 2 tbsp  
Salt to taste  
Oil - 1 tbsp  
Ginger Paste - 1 tsp  
Garlic Paste -1 tsp  
Onion (big chunks) -1  
Green, Yellow and Red Capsicum - 1/2 cup each  
Sugar - 1 tsp  
Red Chilli Powder - 1 tsp  
Soya Sauce - 1 tsp  
Tomato Ketchup - 1 tbsp  
Chilli Sauce - 1 tbsp  
Spring Onion - 2 tbsp  
Mint Leaves - 4 - 5  
Salt to taste

Fried Rice and Chilli Paneer

This is a perfect restaurant style Veg. Fried Rice with Chilli Paneer recipe, which can be made easily at home with very basic ingredients in just under an hour. So what are you waiting for? Let’s get the chilly on!

Method

- Switch on the power supply and press the menu button to select a pot. Select ‘RICE mode’.
- Pour water in the pot and add the soaked rice, 1tbsp oil, 1tbsp salt and close the lid for 30 minutes.
- In the second pot select ‘FRY mode’ and add 1 tbsp oil. After you hear the beep sound, add garlic (1tbsp), green chilli, carrot, beans, white spring onion and fry it for 2 minutes. Then add black pepper powder, soya sauce , green chilli sauce, red chilli sauce and 1tbsp salt and mix it properly. Add boiled drained rice in the mixture and close the rice at fry mode for next 5 minutes.
- In the meantime, take sliced paneer and marinate it with 1tbsp red chilli and salt.
- Select fry mode and add 1tbsp oil. After the beep sound add ginger, garlic, onion, capsicum (all capsicum) and fry for 5 minutes. Add salt, sugar, red chilli powder, soya sauce, tomato ketchup and chilli sauce and fry it for another 5 minutes.
- Now add marinated paneer pieces and sprinkle spring onion. Close the lid and cancel the fry mode.
- Take out the chilli paneer in the bowl and garnish it with some mint leaves and serve it with the fried rice.

Note: - Do not soak the rice for more than 20 minutes.  
Tips: - Do not use cold vegetables from the fridge as they let out lot of moisture and turn too soft.  
- Cool the rice completely before adding it to the pot.





Serves: 2-3  
Preparation time: 15 minutes  
Cooking time: 25 minutes

## Modes

Rice  
Fry

## Ingredients

Rice - 2 cups  
Water - 4 cups  
Oil - 1 tbsp  
Onion (medium) - 1  
Cloves - 2-3  
Ginger Garlic Paste - 1tsp  
Potato (large size-cut into small cubes) - 1  
Salt to taste  
Mushrooms - 250 gms  
Brinjal (small chunks) - 1 big size  
Turmeric Powder - 1 tsp  
Chilli Powder - 1 tsp  
Garam Masala Powder - 1 tsp  
Vegetable Stock - 150 ml  
Coconut Milk - 400 ml  
Coriander Leaves (chopped) - 1 tbsp

## Mushroom and Potato Curry with Rice

Mushrooms and Potatoes make a wonderful combination in a curry. This delicious yet simple curry goes well with Rice, Roti and Paratha. The best part about this dish is that it can be made in just less than 30 minutes.

## Method

- Switch on the power supply and press the menu button to select a pot. Select 'RICE mode'.
- Pour water into the pot, add the washed rice and close the lid.
- In the second pot in 'FRY mode', pour oil and after a beep sound add onion, cloves, ginger garlic paste, potato and salt. Fry it for 5 minutes or until potato gets soft. Add mushroom, brinjal, turmeric powder, chilli powder and garam masala powder. Cook for 15 minutes.
- Now in the curry add vegetable stock along with coconut milk and close the lid for next 10 minutes or until the potato gets tender.
- Garnish with coriander leaves and serve it with hot rice.

Tip: - Peas and Carrots can also be added to make it more nutritious.



Serves: 4  
Preparation time: 15 minutes  
Cooking time: 40 minutes

Modes

Manual  
Fry

Ingredients

Butter - 200 gms  
Cumin Seed - 4 tsp  
Onion (chopped) - 1 cup  
Garlic Paste - 1  
Chilli Powder - 1 tbsp  
Capsicum (medium - chopped) - ½ cup  
Turmeric Powder - ½ tsp  
Garam Masala Powder - 1 tsp  
Salt as per taste  
Pav Bhaji Masala - 1 tbsp  
Water as required  
Lemons Wedges  
Butter - 1 tsp  
Ladi Pav to serve

Vegetables

Onion (finely chopped) - ½ tsp  
Coriander Leaves (chopped) - 2 tbsp  
Potato (chopped) - 500 gms  
Green Peas (shelled) - 100 gms  
Tomato (chopped) - 500 gms  
Cauliflower (chopped) - 1 cup

Pav Bhaji

The true jewel of Mumbai, Pav Bhaji is a popular Indian street food where buns are served with spicy mashed veggies topped with dollop of butter. Street food doesn’t get better than this!

Method

- Switch on the power supply and press the menu button to select a pot. Select ‘MANUAL mode’.
- Pour all chopped vegetables in the pot and add water as required. Close the lid for 30 minutes at 140 degree. Mash it once they are boiled.
- Use the other pot of your Sharp Twin Cooker and select the ‘FRY mode’. Sauté all the mashed vegetables.
- Pour butter and wait for the beep sound. Add cumin seed, onion, garlic paste, chilli powder, capsicum, turmeric powder, garam masala powder, salt and pav bhaji masala. Once fried add the mashed vegetables to it. Add water in the mixture to make a good consistency. Close the lid for 10 minutes.
- In the other pot press fry mode and wait for the beep sound. Put 3 - 4 pavs and spread the melted butter on it to roast.
- Garnish the pav bhaji with coriander leaves. Serve it with some butter, chopped onion and lemon wedges.

Note: - You can also toast the pav on a fry pan.  
Tip: - Pumpkin, organic seeds, turnips can also be added to make it healthier.





Serves: 4  
Preparation time: 15 minutes  
Cooking time: 25 minutes

Modes

Fry  
Rice

Ingredients

Desi Ghee - 3 tbsp  
Green Cardamoms - 6  
Cloves - 6-7  
Cinnamon - 2 inch  
Basmati Rice (soaked) - 1 ½ cups  
Water - 2½ cups  
Turmeric Powder - ¼ tsp  
Red Chilli Powder - ½ tsp  
Eggs (boiled) - 6  
Potato (medium-boiled and peeled) - 1  
Coconut Milk - ¼ cup  
Onion (browned) - 1 cup  
Mint Leaves - 10-12  
Saffron (soaked in 2 tbsp milk) - few strands  
Salt as per taste

For Raita

Yogurt - 2 cups  
Salt as per taste  
Black Salt - ¼ tsp  
Cumin Powder (roasted) - ½ tbsp  
Green Chilli (chopped) - 2  
Onion (medium-chopped) - 1  
Carrot (grated) - ½ cup  
Coriander Leaves (chopped) - 1 tbsp

Egg Pulao with Raita

Don't have time to make a wholesome meal on a busy day? You can always resort to this easy Egg Pulao. It's simple, it's tasty and most importantly, it doesn't need a whole lot of time.

Method

- Switch on the power supply and press the menu button to select a pot. Select 'FRY mode'.
- Pour 1 tsp ghee and wait for the beep sound. Add green cardamom, cloves, cinnamon, rice and water. Close the lid and switch it from fry to rice mode for next 10 minutes.
- In the second pot, pour 1 tbsp ghee and select fry mode. After a beep sound, add turmeric powder, red chilli powder, boiled egg and fry it for 5 minutes. Take out the eggs from the pot and add ½ tsp ghee to fry the potato for 5 minutes.
- Open the lid of 1st pot after 10 minutes and add coconut milk, brown onion, mint leaves and saffron. Mix it properly.
- Cut the fried eggs in two parts and add it to the rice along with potato and spread 1 tbsp. ghee over it. Close the lid till the rice is fully cooked. Switch off the supply and keep the lid closed for next 5 minutes.
- For raita - Take a bowl and add yogurt, salt, black salt, cumin powder, green chillis, onion, carrot and coriander leaves. Mix it properly so that there's no lump in it.
- Your raita is ready to be served with the hot Egg Pulao.

Note: - You can prepare the Yogurt in your Sharp Twin Cooker using the Yogurt mode.  
Tip: - You can also pair it with Mirchi ka Saalan.



# Sunday Brunch

**“That perfect spot between  
breakfast and lunch.”**

Not only are all these recipes perfect for family brunches, but most of them can be made quickly enough on your SHARP Twin Cooker so you aren't spending your whole weekend in the kitchen. Whatever you prefer be it spicy or savory, this list has it all.





Serves: 4  
Preparation time: 20 minutes  
Cooking time: 35 minutes

Modes

Fry

Ingredients

Mustard Oil - 4-5 tbsp  
Prawns - 300 gms  
Cumin Seeds - ½ tsp  
Cinnamon - 1 inch  
Green Cardamoms (whole) - 3-4  
Bay Leaves - 2  
Onion (chopped) - 1 cup  
Mustard Paste - 2 tsp  
Ginger Garlic Paste - 1 tsp  
Fresh Coconut Paste/Milk - 100 gms  
Raisin Paste - 2 tsp  
Salt - 1 tsp  
Turmeric Powder - 1 tsp  
Cumin Powder - 1 tsp  
Water - ½ cup  
Green Chillies (slit from middle) - 3  
Ghee - 1 tbsp  
Sugar - ½ tsp  
Coriander Leaves (chopped) -1 tbsp

Marinate

Salt - ½ tsp  
Turmeric Powder - ½ tsp

Chingri (Prawn) Malai Curry

If you are a seafood lover, here is an incredibly delicious dish that you can easily prepare at home in your Sharp Twin Cooker. Flavoured with a host of delectable spices this Bengali prawn curry will be the ultimate winner on your table when served with cooked rice.

Method

- To marinate the prawns, wash them thoroughly first. Put them in a bowl and add some salt and turmeric powder and keep it aside for 15 minutes.
- Switch on the power supply, press the menu button and select a pot. Select ‘FRY mode’.
- To fry the prawns, in the first pot add mustard oil and cook the marinated prawns for 10 minutes.
- In the second pot, pour 1 tbsp oil for making the base curry. Wait for the beep sound after that add cumin seeds, cinnamon, cardamom, bay leaves, onion and fry it for 5 minutes. Then add mustard paste, ginger garlic paste, coconut paste and mix it properly and then add raisin paste and fry it for 10 minutes. Add salt, turmeric powder, cumin powder and finally add ½ cup of water or more depends on how much gravy is required. Now add the green chillies and fried prawns. Close the lid for 10 minutes.
- Open the lid, add butter and sugar. Garnish it with fresh coriander leaves.
- Serve with cooked Gondhoraaj (lime) rice.

Tips: - Wash and clean lobsters carefully; de-vein but keep the head attached. The juicy brain is the secret of good Malaikari  
- Don't over fry the prawns; else they become rubbery and hard.





Serves: 4  
Preparation time: 15 minutes  
Cooking time: 45 minutes

Modes

Steam  
Fry

Ingredients

Water - 4 cups  
Peas - 1 cup  
Paneer (grated) - 1 cup  
Cheese (grated) - 1 cup  
Onion (chopped) - 1½ cup  
Tomato Ketchup - 2 tbsp  
Cumin Powder - 1 tsp  
Salt as per taste  
Chilli Flakes - 1 tsp  
Oregano - 1 tsp  
Coriander Leaves (chopped) - 2 tsp  
Capsicums - 4  
Oil - 2 tbsp  
Cumin Seeds - 1 tsp  
Turmeric Powder - ½ tsp  
Tomato Puree - 1 cup  
Red Chilli Powder - ½ tsp  
Coriander Powder - 1 tsp  
Garam Masala Powder - 1 tsp  
Fresh Cream - 1 cup  
Water - ½ cup  
Coriander Leaves (chopped) - 1 tbsp

Paneer Stuffed Capsicum

Is it getting stuffy in here? No, it's just the capsicum. The best part about this deliciously easy to make dish is that it's extremely flexible and you can make the filling with whatever ingredients you want!

Method

- Switch on the power supply , press the menu button and select a pot. Select 'STEAM mode'.
- To half boil the peas, pour water and close the lid for 10 minutes.
- Take a separate bowl and add paneer, cheese, peas, onion, tomato ketchup, cumin powder, salt, chilli flakes, oregano, coriander leaves and mix all the stuff together.
- Take capsicums in a plate and remove seeds from them, then stuff it with the mixture.
- Select the 'FRY mode' and pour 1 tbsp oil in the pot. After the beep sounds put the stuffed capsicum in the pot and give one stir. Close the lid for 15 minutes. After that open the lid and give one more stir then close the lid for the next 10 minutes.
- For the gravy, use the second pot on fry mode. Pour oil and wait for the beep sound. Add cumin seeds, turmeric powder, tomato puree, red chilli powder, coriander powder, garam masala powder. Mix the masalas well and then add fresh cream and water. Stir it properly and close the lid for 20 minutes. Open the lid and add the stuffed capsicum.
- Take out the capsicum in a bowl, garnish it with fresh coriander leaves and serve it with hot rice.

Note: - In steam mode, you can boil and steam at a single time.  
Tip: - Stuffing can be made with leftovers like spaghetti topped with cheese, mashed potatoes or with any leftover vegetables.





Serves: 4  
Preparation time: 20 minutes  
Cooking time: 40 minutes

Modes

Rice  
Fry  
Porridge

Ingredients

Water - 2½ cup  
Cinnamon - 1 inch  
Black Cardamom - 1  
Green Cardamom - 2  
Salt - 1 tsp  
Bay Leaf - 1  
Rice (soaked) - 1½ cup  
Ghee - 1½ tbsp.  
Oil - 1 tsp  
Marinated Chicken - 400 gm  
Tomatoes (chopped) - 2  
Chicken Masala - 1 tsp  
Fried Onion - 1 cup  
Garam Masala Powder - 1 tsp  
Coriander Leaves (chopped) - 2 tbsp  
Mint Leaves - 1 tbsp  
Saffron Threads - 2 - 3  
Salt to taste

Chicken Biryani

The epitome of a one-pot meal, this mouth-watering Chicken Biryani is made with aromatic long grain Basmati rice cooked in juicy, tender chicken marinated in warm spices and herbs. Biryani is one of the most amazing royal delicacies the Mughals got to India. So, ready for a regal meal?

Method

- Switch on the power supply, press the menu button to select a pot. Select ‘RICE mode’.
- Pour water add cinnamon, black cardamom, green cardamom, salt, bay leave, rice and close the lid for 20 minutes to half cook the rice.
- Take a bowl, add the chicken, chopped tomato, chicken masala, fried onion, garam masala powder, coriander leaves and salt. Mix it well for 10 minutes and keep it aside.
- Now put the pot on ‘PORRIDGE’ mode, pour oil, add the marinated chicken and close the lid for 30 minutes. Add half cooked rice and sprinkle it with fried onion, mint leaves, saffron and 1 tbsp ghee. Close the lid for 10 minutes.
- Enjoy the Biryani with raita, papad or shorba.

Tip: - For extra spice you can add jalapeno or add another teaspoon of garam masala to the chicken.





Serves: 4  
Preparation time: 20 minutes  
Cooking time: 50 minutes

Modes

Steam  
Fry  
Rice

Ingredients

Water - 4 cups  
Rice - 2 cups  
Ghee - 3 tbsp  
Bay Leaves - 2  
Cinnamon - ½ inch  
Black Cardamom - 1  
Green Cardamom - 2  
Dry Red Chillies - 2  
Black Peppercorns - 5  
Cloves - 3  
Ginger Garlic Paste - 1tsp  
Onion - 1½ cup  
Tomato - 1 cup  
Salt as per taste  
Red Chilli Powder - 2  
Turmeric Powder - ½ tsp  
Coriander Powder - 1½ tsp  
Garam Masala Powder - 1 tsp  
Meat Masala - 1 tsp  
Marinated Mutton - 400 gms  
Kasoori Methi - 1 tbsp

Marinate

Hung Curd - 1 cup  
Ginger Paste - 1 tsp  
Garlic Paste - 1 tbsp  
Kashmiri Mirch Powder - ¼ tsp  
Salt as per taste  
Turmeric Powder - ¼ tsp  
Black Peppercorn Powder - ½ tsp  
Lemon Juice - 1 tbsp  
Oil - 1 tbsp

Mutton Curry with Rice

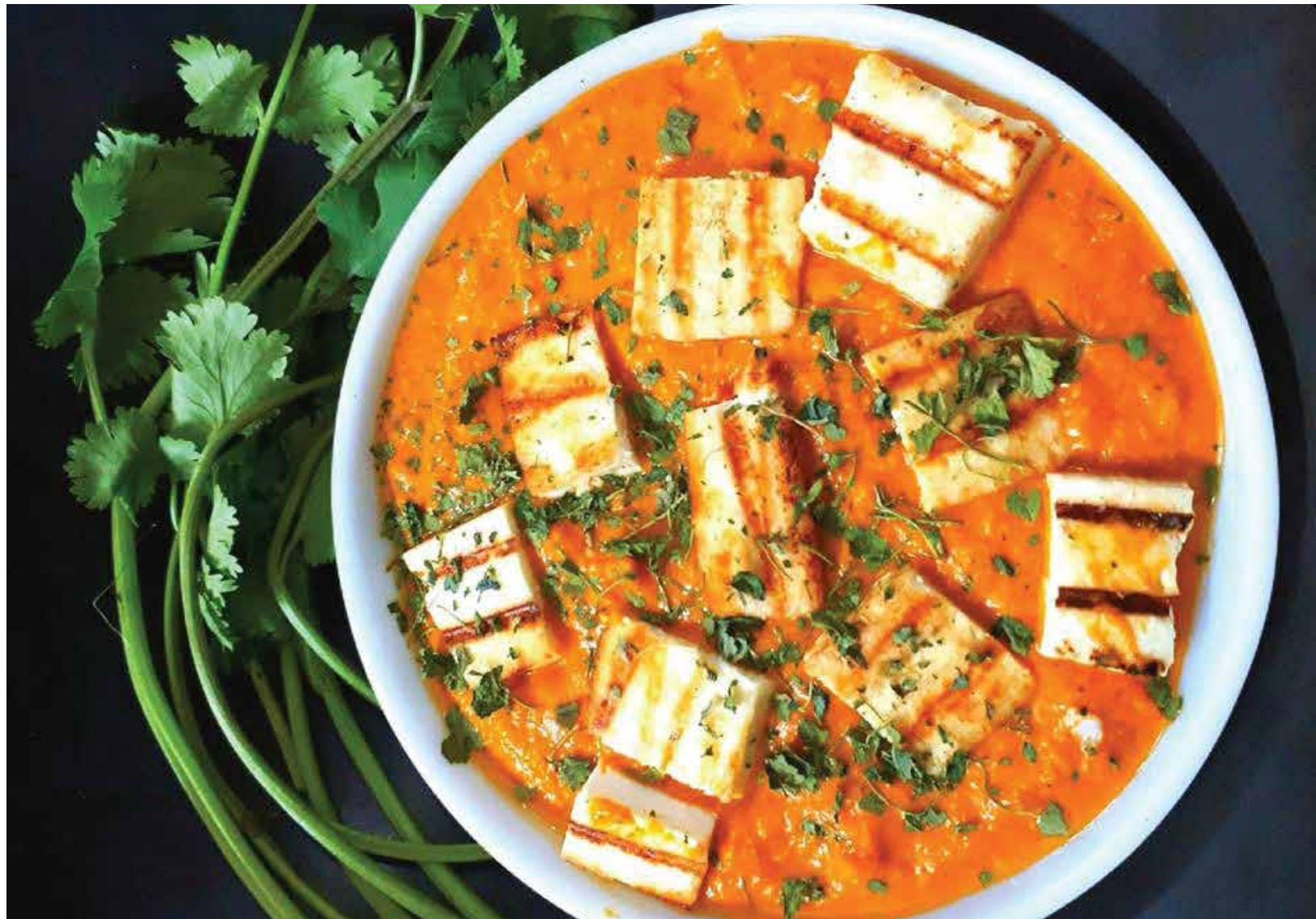
Tender, flavoursome, succulent and sensational! If these words aren’t enough to get you salivating, then this recipe would definitely take you to seventh heaven.

Method

- Switch on the power supply, press menu button and select a pot. Select ‘RICE mode’.
- Pour water in the pot, add rice and close the lid.
- Use the other pot and select ‘FRY mode’. Add ghee, bay leaves, cinnamon, black cardamom, green cardamom, dry chillies, black peppercorns, cloves, ginger garlic paste, onion and tomato and fry it for 15 minutes. Then add salt, red chilli powder, turmeric powder, coriander powder, garam masala powder and meat masala.
- Once all the masalas have mixed well add the marinated mutton then close the lid for 30 minutes and select ‘STEAM mode’.
- Open the lid and add kasoori methi and again close the lid for 20 minutes.
- Serve mutton curry with rice and raita.

Tips: - Marinate the mutton overnight. It helps to tenderize the meat.  
- Make sure the mutton pieces are almost of the same size, this cooks the meet evenly.  
- Usually bone-in mutton yields delicious gravy when slow cooked. The flavours from the bones transfer to the gravy making it thick and tasty.





Serves: 4  
Preparation time: 10 minutes  
Cooking time: 40 minutes

## Modes

Steam  
Fry

## Ingredients

Tomatoes - 5  
Onions - 3  
Cashew Nuts - 3/4 cup  
Green Chillies - 3  
Black Cardamom - 1  
Cinnamon - ½ inch  
Garlic Cloves - 10  
Ginger - 1 tbsp  
Bay Leaves - 2  
Kashmiri Chilli Powder - 1 tbsp  
Cloves - 3  
Butter - 2 tbsp  
Water - 5 cup  
Paneer - 400 gm  
Salt as per the taste  
Kasoori Methi Powder - 1 tbsp  
Javitri Powder - 1 tsp  
Green Cardamom Powder - ½ tsp  
Fresh Cream - 1 tbsp

## Shahi Paneer

Let's not forget the vegetarians out there and the one dish that'll leave them licking their fingers is a piping hot plate of Shahi Paneer. Of course it sounds like royalty because the dish made its way from the Mughal's kitchen to yours!

## Method

- Switch on the power supply, press the menu button and select a pot. Select 'STEAM mode'.
- In the pot add tomato , onion, cashew nuts ,green chilli's, black cardamom, cinnamon, garlic cloves, ½ tbsp ginger, bay leaves, Kashmiri chilli powder, cloves, 1 tbsp butter, salt and add 3 cup water and stir it and close the lid for 30 minutes.
- Cool the mixture and blend it completely by blender and add 1cup water to it .
- Now take the second pot in 'FRY mode' and pour 1 tbsp butter and wait for beep sound. Then add ½ tbsp ginger, green chillis, paneer, salt, and mix the blended mixture and stir it and add some kasoori methi powder, javitri powder, green cardamom powder and fresh cream and close the lid for 10 minutes.
- And take out from the pot and serve it with roti or naan.

Tips: - Fresh curd or homemade yogurt can also be used. The packaged yogurt often have a sour flavour.  
- To make this recipe in white gravy, skip using Kashmiri Chilli Powder and use only green chilli to add spice.

# On the side

**“Little pleasures,  
big flavours”**

As a starter, a snack, or a side dish, these tasty treats from your Sharp Twin Cooker will bring out the best in any meal!







Serves: 2-3  
Preparation time: 15 minutes  
Cooking time: 50 minutes

## Modes

Steam  
Fry

## Ingredients

Maida - 1 cup  
Salt - ½ tsp  
Water - ½ cup  
Oil - 1 tbsp  
Ginger - 1 tsp  
Garlic - 1 tsp  
White Spring Onion - ¼ cup  
Beans (chopped) - 3 tbsp  
Cabbage (grated) - 3 tbsp  
Carrot (grated) - 3 tbsp  
Green Spring Onion (chopped) - 2 tbsp  
Salt to taste  
White Pepper Powder - ½ tsp

### For Chutney

Water - 1 cup  
Red Chillis - 4  
Tomatoes (chopped) - 3  
Butter - 1 tbsp  
Ginger - 1 tsp  
Garlic - 1 tsp  
Onion (small) - 1  
Green Spring Onion (chopped) - 2 tbsp  
Salt to taste  
Soya Sauce - 1 tsp  
Tomato Ketchup - 1 tbsp  
Vinegar - 1 tsp

# Vegetarian Momos

Originating in Tibet, momos are a hugely popular street food in India, especially in the North. A versatile food, momos are available in chicken, mutton or vegetarian options.

## Method

- Switch on the power supply, press the menu button and select a pot. Select 'FRY mode'.
- In a separate bowl, add maida & salt and knead with the help of water. Cover completely with a cloth and keep aside for an hour.
- On fry mode, pour oil in the pot and wait for the beep sound. Add ginger, garlic, white spring onion, beans, cabbage, carrot, green spring onion, salt and white pepper powder and mix them thoroughly. Close the lid for 10 minutes.
- Divide the dough into sections and roll it in to large thin disks. Cut into small round disks and stuff it with the fried vegetable.
- On 'STEAM mode', fill the lower pot with water and put the stuffed momos on the steam vessel and close the lid for 30 minutes.
- To make the chutney, mix water, dry red chillies, tomatoes, and boil on steam mode. Once it cools, use a blender to mix it to the right consistency.
- In fry mode pour butter, ginger, garlic, onion, spring onion, salt, soya sauce, tomato ketchup, vinegar and add blended mixture. Close the lid for 10 minutes.
- Open the lid and serve the momos hot, with chutney.

Tips: - You can choose any vegetable like mushrooms or cauliflower to make the stuffing.  
- Enjoy momos while they are hot since its outer layer starts to turn hard/rubbery as they cool.  
- Deep fry the steamed momos for a crispy outer layer.





Serves: 4  
Preparation time: 3 hours 25 minutes  
Cooking time: 15 minutes

Modes

Manual

Ingredients

Split Skinless Black Gram (soaked overnight) - 1 cup  
Cumin Seeds - ½ tsp  
Gramflour - 1 tbsp  
Raisins - 1 tbsp  
Salt as per taste  
Oil - 250 ml  
Water - 4 cups  
Asafoetida - ¼ tsp  
Sugar - 2 tps  
Yogurt - 500 gm  
Black Salt as per taste  
Roasted Cumin Powder - ½ tsp  
Red Chilli Powder - ½ tsp  
Green Chutney - ½ tsp  
Sweet Tamarind Chutney - 1 tsp  
Pomegranate Seeds - ½ tsp  
Coriander Leaves (chopped) - ½ tsp

Dahi Bhalla

Holi in North India isn’t complete without this simple yet tasty delicacy. The fusion of ingredients makes this dish one of the best ways to celebrate with your loved ones.

Method

- Grind the soaked black gram, add cumin seed, gramflour, raisins and salt and whisk thoroughly.
- Switch on the power supply, press menu button and select a pot. Select the ‘MANUAL mode’ at 160 degree temperature.
- Pour oil and make small balls with the black gram mixture and put them in the hot oil, and deep fry for 10 minutes.
- In a bowl, mix normal water and add asafoetida. Dip the fried balls in this liquid to soften them.
- To make the curd smooth, pass it through a muslin cloth. Pour it in another bowl and add sugar to it. Dip the soft fried balls in this mixture for 5 minutes.
- Pour the yogurt mixture over the vadas. Sprinkle black salt, cumin powder, red chilli powder, green chutney and tamarind chutney on top. Garnish with pomegranate seeds and finely chopped coriander leaves. Serve chilled.

Tips: - Soak the dal well and grind the batter properly until light and fluffy.  
- Soak the hot fried vadas immediately in water. You can also soak them in buttermilk. Rest them in water until they soak up and turn light.





Serves: 4  
Preparation time: 20 minutes  
Cooking time: 40 minutes

Modes

Steam  
Fry

Ingredients

Oil - 250 ml  
Cumin Seeds - 1 tsp  
Onion (medium - chopped) - 3 cups  
Ginger - 1 tsp  
Garlic - ½ tsp  
Green Chillies - 2 tbsp  
Turmeric Powder - ½ tsp  
Red Chilli Powder - ½ tsp  
Coriander Powder - 1 tsp  
Garam Masala Powder - 1½ tsp  
Salt as per taste  
Boneless Chicken (shredded ) - 500 gm  
Black Pepper Powder - 1 tsp  
Coriander Leaves (chopped) - 1 tbsp  
Mint Leaves - 1 tsp  
Potatoes (boiled and mashed) - 3  
Eggs - 3  
Bread Crumbs - 2 cups  
Chat Masala - 1 pinch

Chicken Cutlet

Chicken Cutlets are a fusion dish, loved by people of all ages. This variation on the classic cutlet is a perfect appetizer for any get together.

Method

- Switch on the power supply, press menu button and select a pot. Select ‘FRY mode’.
- Pour 1tbsp oil and after the beep sound add cumin seeds, 2 cups of onion, ginger, garlic, green chilli, turmeric powder, red chilli powder, coriander powder, 1tbsp garam masala and salt. Mix well and fry for 10 minutes. Add shredded chicken and close the lid for another 15 minutes.
- Mash the mixture and add ½ tsp black pepper powder and coriander leaves. Now add 1cup onion, mint leaves, potatoes and salt then mix them properly. To make the rolls, press and shape them properly without any crack.
- For the first coating, crack eggs in a separate bowl and a pinch of black pepper. Whisk it properly.
- For the second coating take a plate, pour bread crumbs, a pinch of black pepper and ½ tbsp garam masala powder, salt, chat masala and give it a good mix.
- Now place the rolls in the bowl with the crack eggs, take out and roll it over the bread crumbs to coat them. Keep them in the refrigerator for 10 minutes.
- Now pour the rest of the oil in the pot, keeping it in the manual mode at 160 degree temperature, and fry the cutlets for 5 to 10 minutes.
- Serve the chicken cutlets hot with onion wedges, tomato ketchup or green chutney.

Tips: - Do not shallow fry on high flame as the outer part of the cutlet gets burnt while the inner filling will not get cooked well.  
- Always shallow fry or deep fry on low flame.





Serves: 2-3  
Preparation time: 10 minutes  
Cooking time: 25 minutes

## Modes

Steam  
Manual

## Ingredients

Corn - 3 cups  
Salt - 1½ tbsp  
Water - 3 cups  
Cornflour - 4 tbsp  
Red Chilli Powder - ½ tsp  
Chat Masala Powder - ½ tsp  
Roasted Cumin Powder - ½ tsp  
Lemon - 1  
Spring Onion - 1 tsp

## Crispy Corn

Crispy corn is a delicious and easy to make dish, that is perfect as a starter, side dish or even on its own as a tasty snack.

## Method

- Switch on the power supply, press menu button and select a pot. Select 'STEAM mode'.
- Pour water, corn and ½ tbsp salt in the pot and close the lid for 5 minutes.
- Open the lid, drain out the water from the corns and sprinkle cornflour. Add 1 tbsp salt and mix it properly. Keep it in the refrigerator for 5 minutes.
- In the 'MANUAL mode' at 160 degree temperature, pour oil in to the pot and deep fry the coated corn for 10 to 15 minutes.
- In a separate bowl add red chilli powder, chat masala powder, roasted cumin powder and give it a thorough mix. Add this mixture to the fried corns and add lemon juice according to your taste.
- Garnish with spring onions and serve immediately.

Tips: - Make sure to use fresh corn for richer taste and flavour.  
- Add green chillies and ginger along with garlic if you prefer.  
- Be careful while deep frying corn as there is a change the corn may burst.  
- You can deep fry the corn kernels ahead of time to keep them ready. Just mix them in the sauce of your choice prior to serving.





Serves: 4  
Preparation time: 30 minutes  
Cooking time: 45 minutes

## Modes

Bake

## Ingredients

Rolled Oats - 1 cup  
Hot Water - 1½ cup  
Maple Syrup - ¼ cup  
Butter - 2 tbsp  
Salt - 1½ tsp  
Flour - 375 gms  
Instant Yeast - 1¼ tsp  
Oil - 1 tsp

# Oatmeal Bread

It doesn't get any better than this - classic oats, sweetened with a touch of maple syrup and baked to perfection with 100% whole grains.

## Method

- In a glass bowl pour rolled oats, hot water, maple syrup, melted butter, salt and give it a good mix. Let it cool for 10 minutes.
- Add flour, instant yeast and oil. Mix thoroughly for 7 to 8 minutes. Keep covered in a greased bowl for 1 hour.
- Knead the dough till it doubles in size. Remove from the bowl and mold it to shape of the pot of your Sharp Twin Cooker and spread some rolled oats over the dough.
- Switch on the power supply, press the menu button and select a pot. Select 'BAKE mode'.
- Let it bake for 45 minutes. Open the lid and take it out from the cooker.
- Slice the finished bread, and it is ready to be served.

Tips: - Try it toasted with marmalade for breakfast, or with your favourite soup.  
- You can also make this as a whole grain loaf, if you prefer.



# Desserts



## **“The big finish”**

For many, dessert is the most important part of any meal. Use your Sharp Twin Cooker to bring any get together to a perfect close with these sublime dessert recipes!





Serves: 4  
Preparation time: 20 minutes  
Cooking time: 1 hour 10 minutes

## Mode

Soup

## Ingredients

Ghee - 3 tbsp  
Carrot (grated) - 1.5 kg  
Condensed Milk (Milkmaid) - ¼ tin  
Sugar as per taste

### Dry Fruits-

Cashews (chopped) - 2 tbsp  
Almonds (chopped) - 1 tbsp  
Raisins - 2 tbsp

## Gajar Halwa

This carrot based dish originated in Punjab but is adored throughout India, especially during the cold winter months.

## Method

- Switch on the power supply, press the menu button and select a pot. Select 'SOUP mode'.
- Pour the ghee in the pot, add the grated carrot then mix thoroughly. Cook for 20 minutes.
- After 20 minutes, add condensed milk & sugar and mix well. Close the lid for 10 minutes.
- Now open the lid and spread the dry fruits over the mixture. Stir continuously for 20 minutes.
- Serve warm or chilled, garnished with nuts.

Tips: - Use tender, red and juicy carrots that are less fibrous.  
- Be cautious and do not leave the carrot halwa unattended as the milk will get scorched and burnt. You will need to constantly stir the gajar halwa.  
- You can use full fat or whole milk instead of condensed milk.





Serves: 4  
Preparation time: 20 minutes  
Cooking time: 45 minutes

## Mode

Bake

## Ingredients

Dates - 300 gms  
Milk - 380 ml  
Olive Oil - 190 ml  
Curd - 60 ml  
Flour - 260 gms  
Baking Powder - 1 tsp  
Baking Soda - ½ tsp  
Salt - ½ tsp  
Walnuts - 60 gms  
Cashewnuts - 30 gms  
Dates (chopped) - 5

## Dates Cake

Date cake made from luscious dates is probably one of the moist cakes you have ever eaten! The best part is you can whip it up in a blender in no time.

## Method

- Take a mixing bowl, add dates, 255 ml milk and soak for 30 minutes. After 30 minutes blend it into a smooth paste. Add olive oil, curd and blend again to make a smooth paste.
- Add flour, baking powder, baking soda, salt and blend it. Add milk 125 ml. and blend again.
- Switch on the power supply, press the menu button and select a pot. Select 'BAKE mode'.
- Now transfer the batter into the pot, spread the walnuts, cashew nuts and dates over the mixture and close the lid for 45 minutes.
- After baking is complete, take out from the cooker and keep at room temperature for some time.
- Cut the cake into pieces and serve, or store in an airtight container.

Tips:

- Use butter or any neutral flavoured oil if you do not want to use olive oil.
- If you prefer more sweetness add ¼ cup of brown sugar/sugar.
- Replace curd with water and add 1 tsp vinegar for a vegan option.
- Date cake recipe is healthy and can be had for breakfast as well.





Serves: 4  
Preparation time: 15 minutes  
Cooking time: 35 minutes

Mode

Steam

Ingredients

Milk - 3 cups  
Rice - 1 cup  
Condensed Milk - ¼ tin  
Paneer (grated) - 1 cup  
Almonds - 10  
Raisins - 2 tbsp  
Green Cardamom Powder - ½ tsp  
Kewra Essence - 1 to 2 drop  
Saffron Strands (soaked in 2 tbsp milk) - ¼ tsp  
Fresh Lychees - 10  
Varak (silver sheets) - 3-4 sheets

Lichee Pearls in Shahi Kheer

Whether served hot or cold, this luscious North Indian dessert recipe is the perfect treat to enjoy after a heavy meal.

Method

- Switch on the power supply , press the menu button and select a pot. Select ‘STEAM mode’.
- Pour the milk and rice in the pot and close the lid for 20 minutes. Open the lid, mash the rice and then close the lid for another 10 minutes.
- Open the lid and add condensed milk, paneer, almonds, raisins, cardamom powder, kewra essence and saffron strands . Mix well and close the lid for 5 minutes. Remove the kheer and pour it in a serving bowl and keep in the fridge to chill.
- Once chilled, take it out and garnish with peeled lychees and varak (silver sheet).

Tips: - To reduce the overall cooking time, pre-soak the rice for an hour.  
- Do not add sugar and condensed milk before the rice becomes tender.  
- If the kheer thickens a lot after chilling, stir in few tablespoons of cold milk at a time until the desired consistency is reached.





Serves: 4  
Preparation time: 24 hours  
Cooking time: 10 minutes

Mode

Yogurt

Ingredients

Milk - 1 litre  
Yogurt - 1 tsp  
Strawberry - 200 gms  
Hung Curd - 1 cup  
Honey - 2 tbsp  
Almonds (chopped) - 2 tbsp  
Orange Pieces (chopped) - 4  
Cherries - 5 - 6

Fruit Yogurt

Yogurt is known for its versatility, and this recipe isn’t any less! Have it for breakfast, a healthy snack, or even as a dessert.

Method

- Switch on the power supply, press the menu button and select a pot. Select the ‘YOGURT mode’.
- Pour the milk and yogurt in to the pot and close the lid.
- Open the lid the next morning and take out the curd from the pot. Bind it in muslin cloth and hang it over the sink for 2 hours.
- In a blender, blend the strawberry, hung curd, honey and almonds. Take out the mixture and place in a serving bowl and decorate with orange pieces and cherries.
- Refrigerate the mixture and serve chilled.

Tips: - You may add more honey when using a tart fruit, such as raspberries, blackcurrants, etc.  
- Stir citrus zest, such as lime or orange, into the mixture to add extra flavour.



Serves: 4  
Preparation time: 30 minutes  
Cooking time: 1 hour 30 minutes

## Mode

Steam

## Ingredients

Toned Milk - 2 litres  
Vinegar - 2 tbsp  
Water - 3 cups  
Chilled Water - 2 cups  
Saffron (strands) - 3 - 4  
Green Cardamom Powder - ½ tsp  
Almonds (chopped) - 2 tbsp  
Cashews (chopped) - 2 tbsp  
Sugar - 2 cup  
Cornflour - 1 tbsp  
Ice Cubes - 2 cups

## Rasmalai

Rasmalai is an easy and delicious Indian sweetmeal, beloved by everyone! This scrumptious dessert is quite popular in Indian households and is made during various festivals and special occasions.

## Method

- Switch on the power supply, press the menu button and select a pot. Select 'STEAM mode'.
- Pour 1 litre milk in to the pot and close the lid for 30 minutes.
- Take a bowl, add vinegar and water and then keep it aside.
- Open the lid, add diluted vinegar slowly in to the milk and keep stirring. Now add chilled water to cool the mixture and completely drain out the water from the mixture with the help of muslin cloth. Hang for 5 minutes .
- Meanwhile, in another pot select the steam mode and pour 1 litre milk, saffron, cardamom powder, almonds, cashews, 1 cup sugar and close the lid for 30 minutes. After this the milk will become slightly yellow in colour.
- Now open the muslin cloth. Take out the chena and knead thoroughly for 10 minutes in your palm. Add cornflour to the dough and knead for an additional 3 minutes.
- Now make rolls out of the dough and press to make them tight.
- To make the sugar syrup, add water with 1 cup sugar in to the pot and boil in the steam mode for 30 minutes.
- After 30 minutes, add all the rolls to the boiled sugar syrup and keep it for 10 minutes. Add ice cubes to chill the sugar syrup and keep aside for 10 minutes.
- Take out the rolls and pour it in the previously prepared yellow milk mixture.
- Transfer it to a big bowl and chill. Garnish it with saffron and dry fruits.

Tips: - Make sure to have enough room for the paneer balls to swell while boiling.  
- Squeeze the sugar syrup from paneer balls well, otherwise it will not absorb the thick milk.  
- Do not over stir the milk while preparing the milk as the cream will not form.





Measurements

Almonds .....	10-12 .....	12 gms	Green Coriander Leaves .....	1 cup .....	35 gms
Asafoetida (hing) .....	1/2 tsp .....	5 gms	Green Peas (frozen) .....	1 cup .....	110 gms
Baking Powder .....	1 tsp .....	3 gms	Honey .....	1 tsp .....	20 gms
Black Gram (urad), Split .....	1 cup .....	220 gms	Lemon Juice .....	1 tbs .....	300gms
Black Pepper Powder .....	1 tsp .....	3 gms	Mawa (khoya) .....	1 cup .....	200 gms
Butter .....	1 tbsp .....	12 gms	Medium-sized Carrot .....	1 .....	60 gms
Cashew Nuts .....	10-12 .....	7 gms	Medium-sized Onion .....	1 .....	90 gms
Cashew Nuts Paste .....	1 cup .....	140 gms	Medium-sized Potato .....	1 .....	100 gms
Chopped Coriander leaves .....	1 cup .....	55 gms	Medium-sized Tomato .....	1 .....	200 gms
Cloves .....	20 .....	1 gm	Mustard (rai) Powder .....	1 tbsp .....	2 gms
Coriander (dhania) Powder .....	1 tsp .....	2 gms	Oil .....	1 tbsp .....	13 ml
Cumin (jeera) Powder .....	1 tsp .....	2 gms	Pigeon Pea (tur dal), Split .....	1 cup .....	225 gms
Egg .....	1 .....	63 gms	Red Chilli (mirchi) Powder .....	1 tsp .....	2 gms
Flour (atta) .....	1 cup .....	115 gms	Refined Flour (maida) .....	1 tsp .....	8 gms
Fresh Cream .....	1 cup .....	250 ml	Rice .....	1 cup .....	200 gms
Garam Masala .....	1 tbsp .....	2 gms	Rice Flour .....	1 tsp .....	3 gms
Garlic .....	6-8 clove .....	5 gms	Salt .....	1 tsp .....	6 gms
Garlic Paste .....	1 tbsp .....	16 gm	Sugar .....	1 tbsp .....	14 gms
Ginger .....	1 inch .....	15-20 gms	Tamarind Pulp .....	1 tsp .....	6 gms
Ginger Paste .....	1 tsp .....	16 gms	Turmeric (haldi) Powder .....	1 tsp .....	2 gms
Gram Flour (besan) .....	1 tbsp .....	10 gms	Vinegar .....	1 tbsp .....	11 gms
Grated Cheese .....	1 cup .....	75 gms	White Pepper .....	55-60 .....	3 gms
Grated Coconut .....	1 cup .....	175 gms	Yogurt .....	1 tbsp .....	15 gms
Green Chillies .....	10 .....	24 gms			





Glossary

Asafoetida .....	Hing	Ghee .....	Indian Clarified Butter
Amchur Powder .....	Dry Mango Powder	Gram Flour .....	Besan
Arhar / Tur Dal .....	Split Pigeon Peas	Khoya (mawa) .....	Readily available at sweet shops
Basil .....	Tulsi	Maida .....	Flour
Bay Leaf .....	Tej Patta	Mint Leaves .....	Pudina
Black Peppercorns .....	Kali Mirch	Mustard Seeds .....	Rai / Sarson
Cardamom (green) .....	Choti Elaichi	Nutmeg .....	Jaiphal
Cardamom (black) .....	Badi Elaichi	Paneer .....	Cottage Cheese
Carom Seeds .....	Ajwain	Red Chilli Powder .....	Deggi Mirch
Chilli Pepper .....	Lal Mirch	Sabut Urad Dal .....	Black Gram Lentil
Coriander Leaves .....	Hara Dhaniya	Semolina .....	Suji / Rava
Coriander Powder .....	Dhaniya Powder	Sesame Seeds .....	Til
Coriander Seeds .....	Sabut Dhaniya	Tamarind .....	Imli
Cloves .....	Laung	Turmeric .....	Haldi
Cumin Seeds .....	Jeera		
Curry Leaves .....	Kadhi Patta		
Dry Fenugreek Leaves .....	Kasoori Methi		
Fennel Seeds .....	Saunf		
Fenugreek Seeds .....	Methi Dana		
Flattened Rice .....	Poha		





## Points to Remember

- To switch from one mode to another, first stop the operation in the selected mode, then move to the next mode by pressing the '+' or '-' button.
- While in steam mode you can boil and steam at the same time by using the pot to boil, and place the steam vessel above it. eg: vegetables can be steamed while rice is being cooked.
- To sauté on fry mode, wait for the beep sound that indicates correct temperature has been reached. You can hear the beep sound 5 minutes after the fry mode is selected.
- In any cooking mode you can adjust the preset cooking time as per your requirement by pressing the setting button.