

Invented for life



BOSCH

Cook to perfection.

With easy recipes using Bosch Oven.



Tandoori Chicken



Ingredients:

Chicken Legs Whole - 5 pcs

Salt - 2 tsp

Ginger Garlic Paste - 2 tbsp

Kashmiri Red
Chilli Powder - 2 tsp

Turmeric - 2 tsp

Chaat Masala - 2 tsp

Hung Curd - 200gms

Tandoori Chicken
Masala - 3 tsp

Kasoori Methi - 1 tbsp

Lemon Juice - 2 tsp

Besan - 1 tbsp

Ghee - 1 tbsp

Ajwain - 1 tsp

Mustard Oil - 2 tsp

Sliced Onions for Garnish

Butter for Basting

Procedure:

1. Marinate the Chicken Legs with all the ingredients except Butter & sliced Onions.
2. Let it marinate for minimum 4 hours or maximum 12 hours.
3. Grill in the Combi Steam oven for 17 - 19 minutes with Level 1 Steam.
4. Baste the chicken at half way time with butter.
5. Rest for 5 - 7 minutes before Serving.

Setting procedure:

Function - Hot Air Grilling Temperature 210°C.
Preheat the oven till temperature is achieved.
Add Steam at Level 1 Grill for 17 - 19 minutes.

Hot Air Grill + Level 1 Steam



Tandoori Roti



Ingredients:

Whole Wheat Flour - 500gms

Salt - 2 tsp

Ghee - 2 tsp

Yeast - 1 tsp

Sugar - 1 tsp

Ajwain - 1 tsp

Warm Water - 120ml

Finely Chopped
Coriander for Garnish

Butter for applying after
Baking

Procedure:

1. Add yeast and sugar to warm water and let it activate for 5 to 10 minutes.
2. Mix salt to the whole wheat flour and add the yeast mix to it and knead till it forms a soft smooth dough.
3. Let the dough rest in an oiled bowl with plastic wrap and put it for fermentation in the dough proving function in the Combi Steam Oven for 15 min at 40°C.
4. Divide the dough into 8 individual equal portions.
5. Roll these out using a rolling pin, and add the coriander on the flattened parathas.
6. Preheat the Oven for 3 - 5 minutes.
7. Place the parathas at the base of the oven directly (No Tray).
8. Cook for 5 - 8 minutes and flip, cook again for 5 minutes.
9. Apply butter or ghee before serving.

Setting procedure:

Function - Bottom heat 220°C.
Preheat the oven till temperature is achieved.

Bottom Heat

Kulcha



Ingredients:

Whole Wheat Flour - 250gms

Refined Flour - 250gms

Salt - 2 tsp

Ghee - 2 tsp

Yeast - 1 tsp

Sugar - 1 tsp

Mashed Potatoes - 3 to 4

Red Chilli Powder - ½ tsp

Turmeric - ½ tsp

Chaat Masala - ½ tsp

Green Chilli(Finely Chopped) - 1

Warm Water - 120ml

Finely Chopped
Coriander for Garnish

Butter for applying after baking

Procedure:

1. Add yeast and sugar to warm water and let it activate for 5 to 10 minutes.
2. Mix salt to the whole wheat flour & refined flour and add the yeast mix to it and knead till it forms a soft smooth dough.
3. Let the dough rest in an oiled bowl with plastic wrap and put it for fermentation in the dough proving function in the Combi Steam Oven for 15 minutes at 40°C.
4. Make a masala mix by combining mashed potatoes, green chilly and all the spices.
5. Divide the dough into 8 individual equal portions, fill each portion with the masala mix and pinch and seal any open gaps.
6. Roll these out using a rolling pin, and add the coriander on the flattened kulchas.
7. Preheat the oven for 3 - 5 minutes.
9. Place the parathas at the base of the oven directly (No Tray).
10. Cook for 5 - 8 minutes and flip, cook again for 5 minutes.
11. Apply butter or ghee before serving.

Setting procedure:

Function - Bottom heat 200°C.

Preheat the oven till temperature is achieved.

Bottom Heat





Garlic Naan



Ingredients:

Refined Flour - 500gms

Salt - 2 tsp

Ghee - 2 tsp

Yeast - 2 tsp

Sugar - 2 tsp

Curd - 125gms

Garlic(Finely Chopped) - 50gms

Green Chilli(Finely Chopped) - 2

Warm Water - 80ml

Finely Chopped
Coriander for Garnish

Butter for applying after Baking

Procedure:

1. Add yeast and sugar to warm water and let it activate for 5 to 10 minutes.
2. Mix salt to the Refined Flour and add the yeast mix and curd to it and knead till it forms a soft smooth dough.
3. Let the dough rest in an oiled bowl with plastic wrap and put it for fermentation in the dough proving function in the Combi Steam Oven for 15 minutes at 40°C.
4. In a pan roast the garlic in a little butter or oil.
5. Divide the dough into 6 individual equal portions.
6. Roll these out using a rolling pin, and add the coriander, garlic and chillies on the flattened naan.
7. Preheat the oven at 210°C for 3 - 5 minutes.
9. Place the parathas at the base of the oven directly (No Tray).
10. Cook for 5 min and Flip, Cook again for 5 minutes.
11. Apply butter or ghee before serving.

Setting procedure:

Function - Bottom heat 210°C.

Preheat the oven till temperature is achieved.

Bottom Heat



Jacketed Potatoes



Ingredients:

Potatoes (Big) - 6 to 8

Salt - 1 tsp

Black Pepper Crushed - ½ tsp

Oil - 100ml

Finely Chopped

Parsley - for Garnish

Butter - 50gms

Sour Cream

(Optional) - To serve along

Procedure:

1. Wash potatoes thoroughly and put it on the baking tray and sprinkle salt, pepper and oil and put it for baking in a preheated oven.
2. Bake at 220°C for 20 minutes, then remove the tray and make a slice on one side of the potato and put it back in the oven, reduce temperature and to 180°C for 40 minutes till potato skin is nice and crispy.
3. In the slit cavity add sour cream and garnish with chopped parsley.

Setting procedure:

Function - Top & Bottom heat 220°C/ 180°C.
Preheat the oven till temperature is achieved.

Top & Bottom Heat

Chicken Malai Tikka



Ingredients(Marinade):

Salt - 1 tsp

Ginger Garlic Paste - 1 tsp

Hung Curd - 3 Tbsp

Cream - 1 Tbsp

Mustard Oil - 2 tsp

Besan - 1 Tbsp

Red Chilli Pwd - 1/2 tsp

Tandoori Chicken Masala - 2 tsp

Kasuri Methi - 1 pinch

Chaat Masala - 2 tsp

Lemon Juice - 2 tsp

Ingredients:

Chicken Boneless
Breast - 500gms

Skewers

Capsicum

Onion (Big dices)

Ghee

Coriander for Garnish

Procedure:

1. Marinade with the above ingredients for 4 hours or overnight.
2. Put chicken and veggies on skewers and place on grill tray, drizzle with some oil.
3. Put it in a preheated oven at 210°C and cook for 4 minutes. Then flip to the other side, drizzle some more ghee and cook for another 4 minutes.
4. Apply ghee, sprinkle coriander and chaat masala before serving.

Setting procedure:

Function - Hot Air Grilling 190°C.
Preheat the oven till temperature is achieved.

Hot Air Grilling



Paneer Tikka



Ingredients(Marinade):

Salt - 1 tsp

Ginger Garlic Paste - 1 tsp

Hung Curd - 3 tbsp

Cream - 1 tbsp

Mustard Oil - 2 tsp

Besan - 1 tbsp

Red Chilli Pwd - 1 tsp

Tomato Puree - 1 tbsp

Kasuri Methi - 1 pinch

Chaat Masala - 2 tsp

Lemon Juice - 2 tsp

Ingredients:

Paneer - 500gms

Skewers

Capsicum

Onion(Big dices)

Ghee

Coriander for Garnish

Procedure:

1. Marinade with the above ingredients for 4 hours or overnight.
2. Put paneer and veggies on skewers and place on grill tray, drizzle with some oil .
3. Put it in a preheated oven at level 3 And cook for 6 - 8 minutes. Then Flip to the other side, drizzle some more ghee and cook for another 6 - 8 minutes.
4. Apply Ghee, sprinkle coriander and chaat masala before serving.

Setting procedure:

Function - Grill Large Area Level 3.
Preheat the oven till temperature is achieved.

Grill Large/ Small Area

Butter Sponge Cake



Ingredients:

Refined Flour - 200gms

Powder Sugar - 200gms

Butter - 200gms

Eggs - 4

Baking Powder - 2 tsp

Baking Soda - 1 tsp

Vanilla Essence - 3 tsp

Salt - ½ tsp

Chocolate Chips(Optional)

Oil - 50ml

Procedure:

1. Cream butter with powdered sugar till pale white and fluffy.
2. Add eggs 1 by 1 while beating continuously.
3. Add vanilla essence and keep beating.
4. Mix and sieve all dry ingredients and add to the liquid ingredients.
5. Fold in gently till a smooth batter is formed.
6. Add oil and fold till incorporated.
7. Line a greased cake tin with butter paper and pour the batter till $\frac{3}{4}$ th height of the tin.
8. Bake in a preheated oven for 25 - 35 minutes. (Insert a skewer or toothpick to check, if it comes out clean the cake is done).
9. Remove from the oven, de-mould and let it cool to room temperature before cutting.

Setting procedure:

Function - 4D Hot Air 180°C.

Preheat the oven till temperature is achieved.

Do not open oven door during the initial 20 minutes.

4D Hot Air



Chocolate Chip Cookies



Ingredients:

Refined Flour - 180gms

Powder Sugar - 90gms

Butter - 100gms

Baking Powder - 1 tsp

Baking Soda - ½ tsp

Vanilla Essence - 1 tsp

Salt - 1 pinch

Chocolate Chips - 50gms

Milk - 2 tsp

Procedure:

1. Cream butter with powdered sugar till pale white and fluffy.
2. Add vanilla essence and keep beating.
3. Mix and sieve all dry ingredients and chocochips and add to the butter sugar mix.
4. Add milk and form a dough.
5. Rest the dough in a refrigerator for 15 - 30 minutes then shape into cookies and place them on butter paper lined baking tray.
6. Bake in a preheated oven for 10 - 12 minutes.
7. Remove from the oven let it cool till it comes to room temperature and serve.

Setting procedure:

Function - 4D Hot Air 180°C.

Preheat the oven using rapid heating till temperature is achieved.

4D Hot Air

Bread Loaf



Ingredients:

Refined Flour - 500gms

Salt - 10gms

Butter - 10gms

Yeast - 10gms

Sugar - 10gms

Warm Water - 180ml

Procedure:

1. Add yeast and sugar to warm water and let it activate for 5 to 10 minutes.
2. Mix salt to the refined flour and add the yeast mix to it and knead till it forms a soft smooth dough.
3. Let the dough rest in an oiled bowl with plastic wrap and put it for fermentation in the dough proving function in the Combi Steam Oven for 15 minutes at 40°C.
4. Roll into a loaf and pinch any open ends and put in an oil greased loaf tin and put it for fermentation in the dough proving function in the Combi Steam Oven for 25 minutes at 40°C.
5. Preheat the oven for 3 - 5 minutes.
6. Apply milk on the top of the bread loaf.
7. Bake for 25 - 45 minutes till the bread crust is golden brown.

Setting procedure:

Function - 4D Hot Air 200°C.

Preheat the oven till temperature is achieved and do not open the oven for the initial 20 minutes.

4D Hot Air

Idli



Ingredients:

Parboiled Rice 2 cups

Whole or Split
Urad Dal - 120 gms (Whole)

Thick Poha - 20 gms
(Flattened Rice)

¼ tsp Fenugreek Seeds
(Methi Seeds)

473 ml Water - for Soaking Rice

236 ml Water - for Soaking
Urad Dal

118 ml Water - for Grinding
Urad Dal

177 to 236 ml Water - for
Grinding Rice or add as required

1 tsp Rock Salt
(Edible and Food Grade) or
Sea Salt

Oil - as required to apply to
the idli moulds

Procedure:

1. Pick and rinse both the regular rice and parboiled rice.
2. Rinse the poha and add to the rice. Add water. Mix well. Cover and keep the rice to soak for 4 to 5 hours. In a separate bowl, rinse the urad dal and methi seeds a couple of times.
3. Soak the urad dal with methi seeds separately in water for 4 to 5 hours. Drain the soaked urad dal. Reserve the water.
4. Grind the urad dal, methi seeds with ¼ cup of the reserved water for some seconds. Then add remaining ¼ cup water. Grind till you get a smooth and fluffy batter. Remove the urad dal batter in a bowl and keep aside.
5. Grind the rice in batches to make a smooth batter. Mix both the batters together in a large bowl or pan. Add salt and mix well.
6. Cover and let the batter ferment in dough proving option in the Combi Steam Oven for 2 to 3 hours. After the fermentation process is over, the idli batter will become double in size and rise.

Steaming Idli:

Grease or brush the idli moulds evenly with oil. Pour the batter in the moulds and steam the idli in the Combi Steam Oven at 100°C. Steam for 12 to 15 minutes or until the idli is done. Serve the steaming hot idli with coconut chutney and sambar.



Momos



Ingredients:

All-purpose flour 125 gms

Oil ½ tsp

¼ tsp Salt or as required

2 to 3 tsp Hot Water for kneading

For Vegetable Stuffing

Oil 1 tsp

2 Small-Sized Spring Onions (scallions) finely chopped - reserve the greens to be added later

½ tsp finely chopped garlic or 3 to 4 small-sized garlic, finely chopped 1.5 to 1.75 cups finely chopped mix vegetables (I added ½ cup chopped cabbage, ½ cup chopped carrots, ½ cup chopped french beans and ¼ cup chopped capsicum)

1 tsp Soy Sauce or add as required

½ tsp Black Pepper Powder or as required

Salt as required

Procedure:

1. Take the all-purpose flour, salt, oil in a bowl and mix them well with a spoon.
2. Add water in parts and knead to a firm dough. Cover the dough and keep aside for 30 minutes.
3. Finely chop all the vegetables. You can also use a food processor to chop the vegetables. In a thick bottomed pan heat oil. Add finely chopped garlic. Sauté for 2 to 3 seconds on medium-low heat.
4. Add spring onion whites and sauté for 10 to 15 seconds on medium-low heat. Then add all the finely chopped vegetables. Increase the flame and stir fry the vegetables on a medium to high heat. If you have not used a thick bottomed pan, then saute the veggies on a low to medium heat. Sauté or stir-fry for 2 to 3 minutes. Then add soy sauce, salt and pepper.
5. Continue to stir fry on a medium to high flame for 2 to 3 minutes more. Switch off the flame and add the spring onions greens. Mix well. Check the taste and add more salt, pepper or soy sauce, if required. Set the stuffing aside until it cools completely.
6. Divide the dough in two parts. Make a 7 to 8 inch log from each part. Cut the log into equal slices. Make a ball of each slice and keep them covered with a moist napkin.
7. Take each dough ball and on a lightly dusted board, roll each dough ball into a thin circle of about 3 to 4 inches in diameter.
8. Try to get the edges to be thin and the center to be thick. Place 2 or 3 teaspoons of vegetable stuffing in the center. Lift one side of the edge and start pleating. Start folding and forming the pleats one by one. Towards the end, join the pleats in the center.
9. Prepare all momos this way and keep them covered under a moist napkin. Till you are ready to steam them.

Steamed momos:

1. Grease the steaming tray (perforated tray) and place momos with good spacing.
2. Steam them in the Steam Combi Oven for 7 to 9 minutes.
3. When you touch the momo then the dough should not feel sticky to you. This means they are done and the momos will have a transparent look.
4. Once done, remove them and keep on a serving tray or plate. Garnish with spring onion greens.
5. Serve veg momos with a spicy sauce like schezwan sauce or tomato-chili sauce or chilli sauce.

Setting procedure:

Function - SteamPlus 100°C.

SteamPlus



Steamed Modak



Ingredients(For Stuffing):

Coconut (Fresh or frozen),
grated 1 cup

Jaggery (Gur) powdered
or grated ½ cup

Green Cardamom Seeds
Powder ½ tsp

Khas Khas
(White poppy seeds) 1 tsp

Cashew Nuts Chopped 5 - 6

Raisins 1 tsp

For Outer Covering:

Water 1 ¼ cups

Salt ½ tsp

Ghee (Clarified butter) ¼ tsp

Rice Flour 1 cup

Making Stuffing:

1. Take grated coconut and jaggery in a pan on medium heat. Cook till it becomes thick and most of the moisture evaporates. It takes around 6 - 7 minutes. The cooking time depends on how much moisture your coconut and jaggery has.
2. Now add poppy seeds, cashews, raisins and cardamom powder. Mix and cook for a minute.
3. Turn off the stove, remove the stuffing to a plate and let it cool down.

Making The Dough:

1. Bring water to a boil and add ghee. Keep the heat on medium-low.
2. Add rice flour and stir immediately to avoid lumps. It will come together like a dough.
3. Cover it with a lid and cook for 2 - 3 minutes. Do stir once or twice in between.
4. Remove it to a plate and let it cool.
5. Once it is warm or cool enough to handle, start kneading and if it feels hot, apply some water on your palm and continue kneading. Make the smooth and lump-free dough.

Shaping Method (Using Mould):

1. Grease the inside of the mould using ghee. Take a small ball from the dough and add it into the mould.
2. Press it tightly and make the hollow center using your fingers. Add the stuffing & lightly press it. Take a little dough and seal the open part.
3. Open and gently remove it and place it on the plate. Keep it covered with a clean kitchen towel while you shape the rest. While shaping, don't forget to keep them covered to avoid drying.

Setting procedure:

Function - SteamPlus 100°C.

SteamPlus

Patra



Ingredients:

Colocasia (Arbi) Leaves - 4 no.

Besan - 100gms

Turmeric Powder - 2gms

Chili Powder Red - 2gms

Ajwain - 2gms

Cumin Powder - 2gms

Coriander Powder - 2gms

Sesame Seeds - 2gms

Ginger Green Chilli Paste - 15gms

Salt to taste

Tamarind Pulp - 10gms

Jaggery - 10gms

Water - as required

For Tempering:

Oil - 10ml

Mustard Seeds - 5gms

Sesame Seeds - 5gms

Curry Leaves - 6 to 8

Asafetida - pinch

For Garnish:

Grated fresh Coconut - 20gms

Fresh Coriander Leaves - 10gms

Procedure:

1. Make a spread consistency batter adding all the ingredients leaving Colocasia leaves.
2. Spread this batter evenly on the leaves and make a tight roll.
3. Steam these rolls in the Combi Steam oven at 100°C for 10 - 12 minutes.
4. Cool them and cut into slices of 5mm thickness.
5. Pan Fry those adding little oil in a saucepan.
6. For tempering add all the ingredients and sprinkle on pan fried patra.
7. Garnish with fresh coriander and grated coconut.

Setting procedure:

Function - SteamPlus 100°C.

SteamPlus

Khichu



Ingredients:

Rice Flour - 100gms

Cumin - 5gms

Turmeric Powder - 2gms

Chopped Green Chilli - 1 no.

Salt to taste

Baking Soda - pinch

Water - 250ml

Chopped Ginger - 5gms

For garnish:

Fresh Coriander - 10gms

Ghee - 25gms

Procedure:

1. In a thick bottom sauce pan boil water, add all other ingredients except rice flour, when the water starts boiling add rice flour gradually and make a thick dough.
2. Cool the mixture and knead it properly.
3. Spread the mixture in a perforated tray and steam in a Combi oven at 100°C for 10 minutes.
4. Garnish with coriander leaves and ghee, serve hot.

Setting procedure:

Function - SteamPlus 100°C.

SteamPlus



Locho



Ingredients:

For Locho batter:

Chana Dal - 100gms

Urad Dal - 20gms

Poha - 25gms

Sour Curd - 30gms

Ginger Chilli Paste - 15gms

Asafetida - pinch

Salt to taste

Turmeric Powder - 2gms

Groundnut Oil - 30ml

Water - 50 to 70ml

Eno - 1 sachet

For Chutney:

Fresh Coriander - 50gms

Fresh Mint - 20gms

Green Chilli - 1 no

Ginger - 5gms

Gathiya - 20gms

Cumin - 5gms

Sugar - 5gms

Lemon Juice - 5ml

Salt to taste

For Spice Mix:

Kashmiri Red Chilli Powder - 10gms

Asafetida - 2gms

Black Pepper Powder - 3gms

Black Salt - 2gms

Cumin Powder - 2gms

For Garnish:

Ghee - 50gm

Besan Sev - 40gm

Chopped Onion - 30gm

Procedure:

1. Soak washed urad and chana dal for 5 - 6 hrs.
2. Coarsely grind both adding soaked poha. Mix sour curd and keep aside for fermentation in the dough proving option in the Combi Steam Oven for 1 hour.
3. Add all the ingredients of chutney in a blender and prepare it.
4. Mix together all the ingredients of the spice mix to use it later.
5. After the fermentation is achieved add water to adjust the consistency, add all other ingredients of locho batter except eno.
6. Set your Steam Combi Oven at 100°C at full steam plus function.
7. Add eno to the batter and pour in a tray, steam for 10-12 minutes.
8. Serve hot, garnish with ghee, coriander leaves, besan sev, chopped onion, along with green chutney and spice mix.

Setting procedure:

Function - SteamPlus 100°C.

SteamPlus



Pulao



Ingredients:

Basmati Rice - 100gms

Peas - 25gms

Carrot Diced - 25gms

Beans - 25gms

Fried Onion - 30gms

Green Chilli - 2no

Ghee - 40gms

Cumin - 5gms

Bay Leaf- 1

Cardamom - 1no

Black Cardamom - 1

Mace - 1gms

Cinnamon - 1 inch

Cloves - 2

Fresh Coriander - 10gms

Salt to taste

Red Chilli Powder - optional

Procedure:

1. Wash rice and soak it for 30 minutes.
2. In a saucepan add ghee and all whole spices crackle it, add all other ingredients except fried onions and fresh coriander.
3. Sauté it for a while and add soaked rice along with the required quantity of water.
4. Transfer this into a bowl, and place it in a Steam Combi Oven at 100°C for 20 - 25 minutes.
5. Garnish with fried onion and fresh coriander.
6. Serve hot along with vegetable raita.

Setting procedure:

Function - SteamPlus 100°C.

SteamPlus



Dhokla



Ingredients:

For Batter:

Besan - 100gms

Sour Curd - 25gms

Oil - 10ml

Lemon Juice - 5ml

Sugar - 5gms

Salt to taste

Turmeric Powder - pinch

Water - 100ml to 150ml

Fruit Salt/ Eno - 5gms

For tempering:

Mustard Seeds - 10gms

Green Chilli Slit - 2no

Fresh Coriander - 15gms

Salt to taste

Sugar - 10gms

Lemon Juice - 10ml

Water - 100ml

Curry Leaves - 10 to 15

Oil - 10ml

Procedure:

1. Make a semi thick batter adding all the ingredients of the batter, except fruit salt / Eno. Keep the batter for 30 minutes.
2. Grease the baking mould and keep it ready. Add fruit salt/ eno to the batter and mix well. Pour in the baking dish.
3. Place in a preheated Combi Steam Oven at 100°C in Full Steam Plus for 10-15 minutes.
4. For tempering, heat oil, and add all the ingredients, pour this liquid on the steamed Dhokla, and serve.

Setting procedure:

Function - SteamPlus 100°C.

SteamPlus



Idiyappam



Ingredients:

Rice Flour 2 cups

Salt to taste

Hot Water 1 to 1.5 cups

Oil 1 teaspoon

Procedure:

1. Mix 2 cups of rice flour and a pinch of salt in a bowl. Gradually add hot water (About 1 to 1.5 cups) while stirring until it forms a smooth dough and add 1 teaspoon of oil, then knead again.
2. Take a small portion of the dough and roll into a ball and flatten the ball slightly and place idiyappam maker.
3. Press dough through the hole in a plate, forming thin strands. Repeat for the remaining dough. Place the shaped idiyappam on a perforated steaming tray for steaming.
4. Steam the idiyappam for 7 - 10 minutes until they are cooked through and firm to the touch, remove the idiyappam from the steam oven and allow them to cool slightly.
5. Serve with any preferred side dish.

Setting procedure:

Function - SteamPlus 100°C.

SteamPlus

Steamed Fish (Patrani Macchi)



Ingredients:

Boneless Fillet Fish 300gms

Sliced Coconut ½ cup

Coriander Leaves 1 cup

Green Chillies 8nos

Garlic Paste 1 tbsp

Lemon Juice 2 tbsp

Sugar 1 tsp

Banana Leaves 3 - 4

Water to adjust consistency

Procedure:

1. To make the chutney, blend together sliced coconut, coriander leaves, and green chillies, garlic paste, sugar, lemon juice and salt until you get a smooth mixture. Add water if required and make it into a smooth paste.
2. Cut the banana leaves into little strips, make sure not to use the spine of the leaf and wash the leaves and make sure the leaves are dry. Heat the leaves lightly.
3. Place each fish fillet on a piece of banana leaf and spread a generous amount of macchi chutney over each fish fillet and wrap the banana leaf around each fillet to form a parcel secure with toothpicks if needed.
4. Steam the fish for about 10 - 12 minutes carefully unwrap the banana leaves and transfer the fish fillets to serving plates.

Setting procedure:

Function - SteamPlus 100°C.

SteamPlus

Puliyodharai



Ingredients:

Puliyodharai masala powder:

Sesame Oil/ Gingelly Oil - 1 tsp

Coriander Seeds - 1tsp

Urad Dal - 2 tsp

Chana Dal - 2 tsp

Pepper Corn - ½ tsp

Fenugreek Seeds - ¼ tsp

Dried Kashmiri Red Chilli - 4 nos

Sesame Seeds - 1 tbsp

Other Ingredients:

Sesame Oil/ Gingelly Oil - 2 tbsp

Mustard/ Rai - 1 tsp

Urad Dal - ½ tsp

Chana Dal - ½ tsp

Peanuts (roasted) - 2 tbsp

Dried Kashmiri Red Chilli - 1no

Few Curry Leaves

Pinch of Hing/ Asafetida

Tamarind Extract - 1 cup

Turmeric/ Haldi - ¼ tsp

Jaggery/ Gud - ½ tsp

Salt - 1 tsp

Ponni Raw Rice - 300gms

Drinking Water - 600ml

Procedure (Pulikaachal paste):

1. In a pan, heat 1 tsp of gingelly oil and roast spices.
2. Further roast 1 tbsp sesame seeds till it turns golden brown.
3. Blend to fine powder and puliyodharai masala powder is ready.
4. In a large kadai heat 2 - 3 tbsp gingelly oil.
5. Add in 1 tsp mustard, ½ tsp urad dal, ½ tsp chana dal and 2 tbsp peanuts saute till mustard seeds splutter.
6. Next add 1 red chilli, few curry leaves and a pinch of hing. Saute for a few seconds.
7. Add 1 cup tamarind juice, ¼ tsp turmeric, ½ tsp jaggery and 1 tsp salt.
8. Mix well and boil the mixture for 10 minutes or till oil separates.
9. Further add 2 - 3 tbsp of prepared puliyodharai masala powder.
10. Continue to cook till the oil separates from sides. Pulikaachal is ready.

Steamed Rice:

1. Take 300gms ponni raw rice wash & soak for 20 minutes.
2. In a stainless steel tray add 300gms of soaked rice along with 600ml of drinking water.
3. Place the rice tray in the oven on the middle tray.
4. Using the Steam function @ 100°C - Steam for 25 minutes.
5. Once the steam rice is ready, mix 3 tbsp of the pulikaachal paste and toss well till all rice grains are well coated.
6. Garnish with fried peanuts and curry leaves.

Setting procedure:

Function - SteamPlus 100°C

SteamPlus

Mix Veg Sambar - Steamed



Ingredients:

Sambar Powder:

Oil - 2 tbsp
Chana Dal - 1 tbsp
Coriander Seeds - 1 tbsp
Jeera - 1/2 tsp
Fenugreek Seeds - ¼ tsp
Pepper Corn - ½ tsp
Dried Kashmiri Red Chillis - 4 nos
Curry Leaves - 2 sprigs
Grated Coconut - 2 tbsps

For the Sambar:

Tamarind Extract - 1 cup
Turmeric Powder - 1 tsp
Jaggery - 1 tsp
Green Chillies Slit - 2 nos
Curry Leaves - few
Shallots Peeled - 10 to 15 nos
Beans - 5 nos
Carrot - 1
Drumstick - 2 nos
Raw Mango Cut - 6 pcs
Tomato Chopped - 1 no
Salt - 1 tsp
Water - 1 cup
Toor Dal - 1 ½ cup
Freshly Chopped Coriander - 2 tbsps

Tempering:

Mustard Seeds - 1 tsp
Oil - 2 tsp
Sliced Shallots - 5 nos
Kashmiri Dried Chilli - 1
Curry Leaves - few

Procedure:

1. In a steel tray take 1 cup tamarind extract, ½ tsp turmeric, 1 tsp jaggery, 2 green chillis and few curry leaves along with the cut vegetables and 1 tsp salt and steam it at 100°C for 20 minutes.
2. Take another steel tray and add 1 cup water and 1 ½ cup toor dal.
3. Place the above tray in the steam oven on the 2nd rack and steam using the steam function at 100°C for 40 minutes.
4. The 1st tray of veggies will be removed in 20 minutes, followed by the dal post 40 minutes of steaming.
5. In a pan add both the tray ingredients (Veggies and dal together) and allow it to boil, add 3 tbsp of prepared sambar powder and mix well.
6. Pour the tempering over sambar along with 2 tbsp coriander leaves and mix well.
7. Finally, the mixed veg sambar is ready to serve along with hot steamed rice.

Setting procedure:

Function - SteamPlus 100°C

SteamPlus



Puttu



Ingredients:

Rice Flour 1 cup

Grated Coconut ½ cup
(fresh, grated)

Salt (adjust to taste) ½ teaspoon

1/3 cup of Water

Procedure:

1. In a mixing bowl, combine the rice flour and salt. Gradually add water, little by little, and mix well using your hands. The texture should be crumbly and moist but not too wet to ensure there are no lumps in the mixture.
2. Take a puttu maker or a cylindrical container. A layer of grated coconut at bottom follows it with a layer of the prepared rice flour mixture then another layer of grated coconut continues is filled, ensuring that the top and bottom layers are coconut.
3. Place the filled puttu maker in the steam oven, steam the puttu for about 10 - 15 minutes or until cooked through. You can check for doneness by inserting a toothpick it should come out clean when it done once the puttu is cooked, carefully remove it from the steam oven.

Setting procedure:

Function - SteamPlus 100°C.

SteamPlus

Daal Baati



Ingredients:

For Daal:

Split Green Gram Skinless - 50gms

Split Black Gram Skinless - 80gms

Bengal Gram Split - 50gms

Turmeric Powder - 5gms

Red Chilli Powder - 10gms

Whole Red Chilli - 2no.

Asafetida - pinch

Salt - to taste

Cumin - 5gms

Ghee - 50gms

Ginger Chopped - 5gms

Green Chilli Chopped - 5gms

Tomatoes Chopped Medium - 2 no.

Bay Leaf - 1

Cinnamon Stick - 1 small piece

Green Cardamom - 2

Fresh Coriander Chopped
for garnish

Lemon - half

Curry Leaves - 7 to 8 leaves

For Baati:

Whole Wheat Flour - 200gms

Carom Seeds(ajwain) - 5gms

Salt to taste

Ghee - 100gms
(for shortening and serving)

Baking Powder - 2gms

Procedure (For Daal):

1. Soak all the lentils in water for an hour and then steam them in a **Steam combi oven** adding 3 cups water, turmeric powder and salt, for 25 – 30 minutes.
2. When done mash it with the back of a ladle.
3. For tempering - heat ghee in a pan, add bay leaf, cumin, asafetida, whole red chilli, cardamom, cinnamon, cloves, green chilli, ginger, curry leaves, and chopped tomatoes, cook them for a while until smooth and then add steamed daal and cook for a while.
4. Garnish with the coriander leaves and lemon.

Procedure (For Baati):

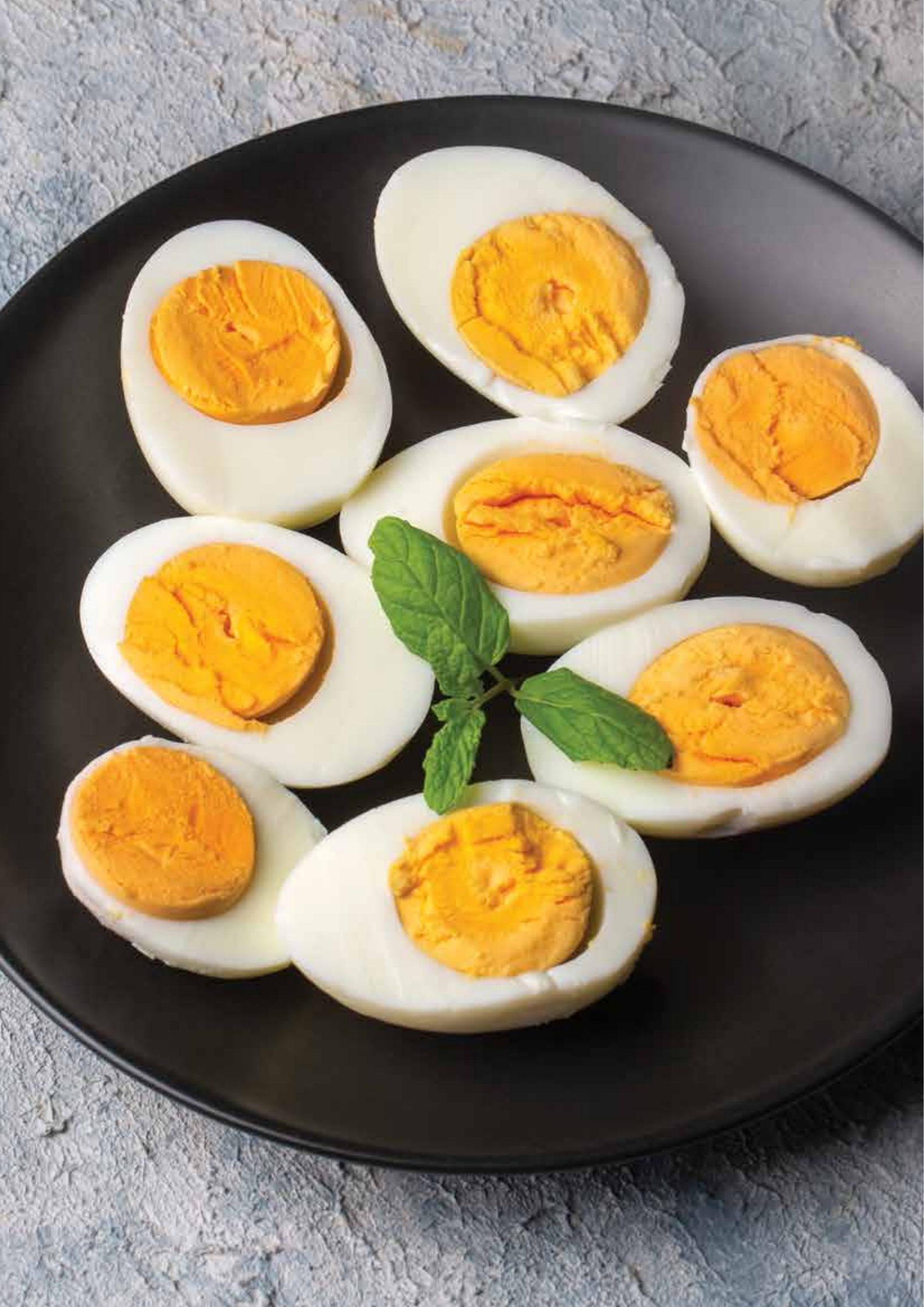
1. Prepare a hard dough by mixing whole wheat flour, baking powder, salt and 50gm ghee, with little water as required.
2. Keep the dough some rest and then portion them into lemon size balls.
3. Preheat the oven at 170°C and bake these dough balls for 15 - 20 minutes, until golden brown form outside.
4. When baked dip them in ghee and serve hot with daal.

Setting procedure:

Function - Full steam plus 100°C
4D Hot air 170°C
Preheat the oven till temperature is achieved.

Note: For making **Bafra**, first steam the Baati at 100°C in Steam plus Function for 15 - 20 min and then bake at 170°C in a preheated oven for 15 - 20 min in 4D Hot Air.

4D Hot air



Boiled Eggs



Ingredients:

Eggs - 8

Procedure:

1. Wash eggs.
2. Place eggs on a perforated steaming tray (Rack level 3).
3. Put the SteamPlus function in the Combi Steam Oven.
4. Full-Steam for 7 minute for soft boil.
5. Full-Steam for 12 minute for hard boil.
6. Serve.

Setting procedure:

Function - SteamPlus 100°C.

SteamPlus



Steamed Rice



Ingredients:

Rice - 250gms

Salt - 1 tsp

Water - 500ml

Oil - 1 tsp

Procedure:

1. Wash the rice and soak it for a minimum of 1 hour.
2. Place rice along with salt, oil and water in non - perforated tray (or any vessel of your choice).
3. Put the SteamPlus function in the Combi Steam Oven.
4. Full-Steam for 15 - 18 minutes.

Setting procedure:

Function - SteamPlus 100°C

SteamPlus

Dal (Lentils)



Ingredients:

Yellow Toor Dal - 250gms

Salt - 3 tsp

Turmeric - 1 tsp

Water - 600ml

Ghee - 2 tsp

Procedure:

1. Wash the Dal and soak it for a minimum of 2 hours.
2. Place Dal along with salt, oil, turmeric and water in non - perforated tray (or any vessel of your choice).
3. Put the SteamPlus function in the Combi Steam Oven. Full-Steam for 25 - 30 minutes.

Setting procedure:

Function - SteamPlus 100°C.

SteamPlus





1-800-266-1880 (toll - free)

Monday-Saturday 8.00 am to 8.00 pm

service.in@bosch-home.com

Experience Centers:

BSH Household Appliances Manufacturing Pvt. Ltd.

Mumbai:

Arena House, 2nd Floor, Main Building,
Plot No. 103, Road No. 12, MIDC,
Andheri, Mumbai - 400 093.

Delhi NCR:

NIIT, Tapasya Building, 2nd Floor,
Plot No - 5, EFGH, Sector 126, Greater Noida,
Expressway, Noida - 201 313, UP.

Kolkata:

809-810, Adventz Infinity,
Sector 5, Salt Lake,
Kolkata - 700 091.

Bangalore:

No - 8, GF, 15th Cross, 6th Phase,
J P Nagar, Bangalore - 560 078.

Chennai:

4th Floor, South Towers,
KRM Plaza, Harrington Road,
Chetpet, Chennai - 600 031.

Hyderabad:

G square, 1st floor,
Madhura Nagar colony, Gachibowli,
Hyderabad - 500 032.

www.bosch-home.in

BSH Household appliances reserves the right to change specifications without notice in the interest of technological progress. While every effort has been made to ensure that all specifications and descriptions are correct at the time of going to press, this brochure should not be regarded as an infallible guide for a particular product. Due to variation in the reproduction process, colours of products may vary slightly from those depicted. We recommend a visit to a Bosch dealer to confirm that specifications and colours are to your own satisfaction. All rights reserved. No part of this publication may be reproduced in any form by any means without the permission of BSH Household Appliances Manufacturing Pvt. Ltd. (E.O.E).