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Electrolux India

Shape Living
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Recipe Book



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Recipes developed by
Chef Ravin Mohindru and
Chef Deepali Mahajan

 @earthygourmet

Beetroot & Arugula Salad

Yield: Serves 4



Ingredients

Quantity

Beets
Greek Yogurt
Fresh Coriander
Fresh Miint
Extra Virgin Olive Oil
Fresh Grated Ginger
Lemon Zest
Lemon Juice
Garlic, crushed
Ground Cumin
Ground Coriander
Black Pepper
Arugula
Walnuts / Almonds, toasted

1 Kg
225 g
1/2 bunch
1 bunch
3 tbsp
2 tsp
1/4 tsp
2 tbsp
1 clove
1/2 tsp
1/2 tsp
1/4 tsp
150 g
30 g



Oven used:


UltimateTaste 700 built-in single oven with 72L capacity

Model Number:

KOCBP21XA



Method:

1. Wash and pat dry the beetroot. Now, marinate in oil, salt, black pepper & thyme, cover with foil and bake in the oven at 200°C using True fan cooking  Mode in Electrolux 700 Series for approx 1 hour until fork tender

True Fan Cooking : It gives 360 Degree heating providing equal heat distribution at all level.



Turn On



Select Function



Select Temp as per
Recipe



Select Timing as per
Recipe

2. Let the beets cool and then remove the foil and peel, cut into cubes
3. For the dressing: In medium bowl, whisk yogurt, fresh coriander, 2 tablespoons , grated ginger, lemon zest and 1 tablespoon juice, garlic, ground cumin, ground coriander, black pepper, and 1 teaspoon salt together. Slowly stir in up to 3 tablespoons water until mixture has consistency of regular yogurt
4. In large bowl, combine arugula, 2 tablespoons walnuts, 2 teaspoons , 1 teaspoon lemon juice, and pinch salt and toss to coat. Arrange arugula mixture on top of yogurt mixture
5. Add beetroot to now-empty bowl and toss with remaining pinch salt, remaining 1 teaspoon Extra Virgin Olive Oil, and remaining 2 teaspoons lemon juice. Place beet mixture on top of arugula mixture
6. Sprinkle salad with remaining 2 tablespoons walnuts and remaining 1 tablespoon coriander and serve

Chicken Caesar Salad in Bread Basket

Yield: Serves 5



Ingredients

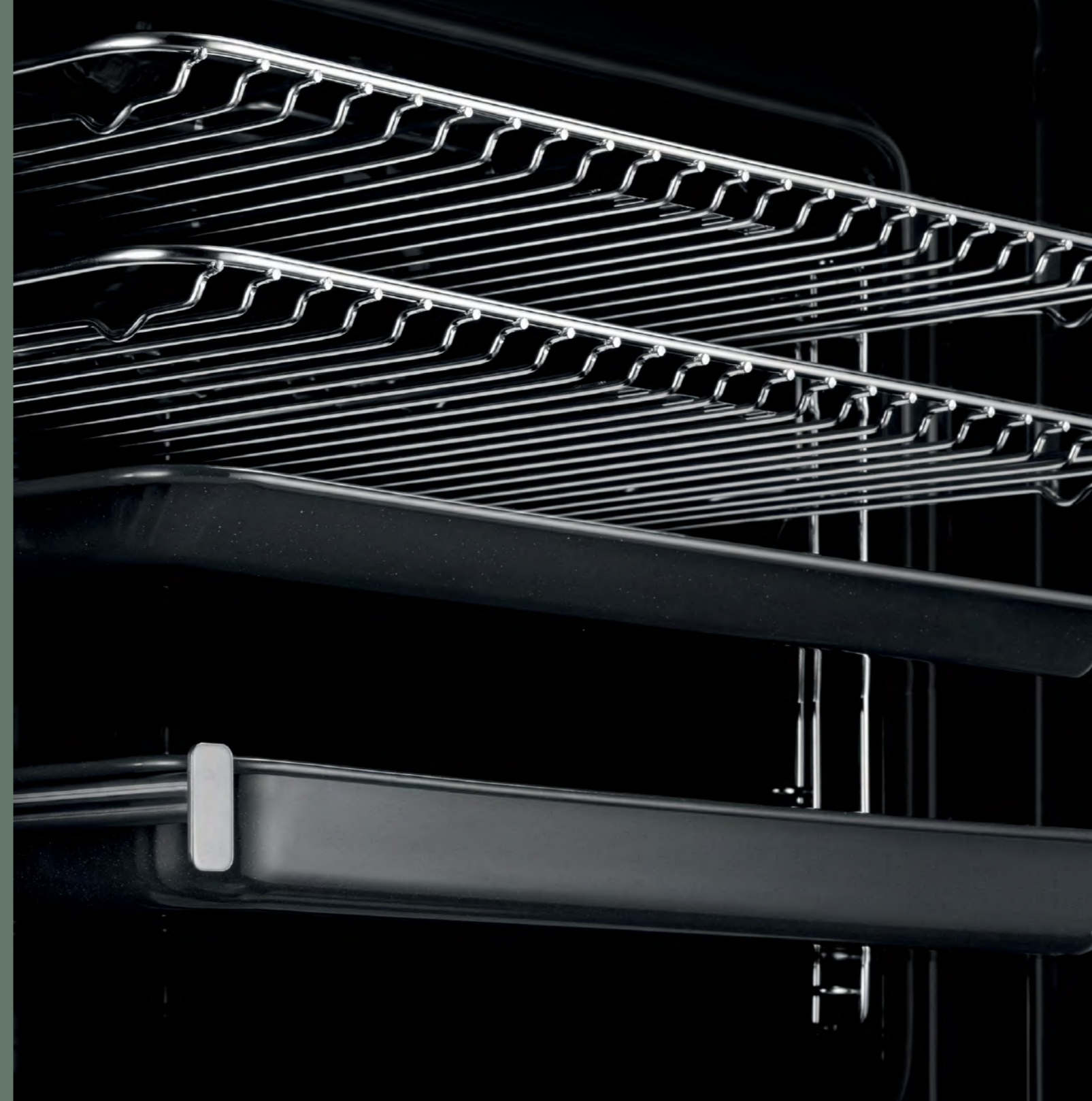
Quantity

For Caesar Salad Dressing

Mayonnaise	250 g
Parmesan Cheese	25 g
Dijon Mustard	1 tsp
Worcestershire Sauce	1 tsp
Anchovy Fillet	2 pc
Garlic, crushed	3 Cloves
Salt & Black Pepper	TT

For Poaching Chicken

Carrot	25 g
Onion	50 g
Celery	25 g
Thyme Bouquet Garni (Bay Leaf, Parsley Stem, Black Peppercorns, Thyme)	1 No
Chicken Breast	! No
Salt	TT
Water	As Required



Oven used:






UltimateTaste 900 built-in single oven with 70L capacity

Model Number:

KOAAS31X



Method:

1. Prepare the salad dressing by mixing all ingredients together and set aside
2. For poaching chicken: Fill water in a GN pan to fully submerge the chicken breast. Add carrot, onion, celery and bouquet garni. Season the water
3. To set the chicken to poach, we will select Full Steam Function  Full Steam in the 900 Series Oven. Set the temperature to 95°C, and insert the food probe , Set the food probe  temperature at 74°C. where the oven will cut off automatically once it reaches the food probe  temperature. This process will take approximately 25 minutes
4. Once the chicken is poached let it cool and then cut into small dices. Mix with the prepared Caesar dressing
5. Prepare bread cups: Take a slice of bread cut the sides off and take a rolling pin and roll the slice of bread as thin as possible without tearing
6. Now take two small tartlet shells and place the thinly rolled bread slice between them and bake in the oven at the Pizza function  for 7 mins. Now Remove the tart shells and place the bread baskets back in the oven and continue baking for additional 5 mins, giving you crispy bottom with even browning
7. To assemble: Cut cherry tomatoes into halves. Take the chicken filling and fill the bread cups. Now add cherry tomatoes and chives as garnish

Notes:



Egyptian Barley Bowl

Yield: Serves 2



Ingredients

Quantity

Extra Virgin Olive Oil	2 Tbsp
Pomegranate Molasses	1 Tbsp
Ground Cinnamon	1/4 tsp
Salt	1/4 tsp
Pepper	1/4 tsp
Ground Cumin	1/8 tsp
Barley Pearls, cooked	340 g
Fresh coriander	1/4 cup
Raisins	2 Tbsp
Eggplant (marinated with capers & mint)	3/4 cup
Feta Cheese	28 g
Pomegranate Seeds	1/4 cup
Spring Onion, sliced thin	3 No.
Pistachos, toasted	2 Tbsp



Oven used:


UltimateTaste 700 built-in single oven with 72L capacity
UltimateTaste 900 built-in single oven with 70L capacity

Model Number:

KOCBP21XA | KOAAS31X



Method:

1. For Barley: we will use Electrolux 900 Series Oven. Take a pan, fill water and add Barley to it. Season with Salt and set to Full steam  at 100°C. this process will take 1hr 10 minutes approx
2. To prepare the Vinaigrette: Whisk oil, pomegranate molasses, cinnamon, salt, pepper, and cumin together in bowl
3. Once the Barley is done, Take it out in a Bowl and Toss barley, coriander, and raisins with 1 tablespoon vinaigrette to coat, then season with salt and pepper to taste


For Marinated Eggplant with capers & mint


Ingredients

Quantity

Eggplant	340 g
Salt	1/2 tsp
Extra Virgin Olive Oil	2 Tbsp
Red Wine Vinegar	2 tsp
Capers, minced	1 tsp
Lemon Zest	1/4 tsp
Oregano	1/4 tsp
Black Pepper	1/8 tsp
Mint	1 Tbsp

Method:

1. Spread eggplant on paper towel-lined baking sheet, sprinkle both sides with salt, and let sit for 30 minutes
2. Thoroughly pat eggplant dry with paper towels, arrange in single layer on the baking tray and lightly brush both sides with 1.5 tsp oil
3. Transfer the tray in the Electrolux 700 Series and set the Moist Baking Mode  and bake for 6-8 minutes. Then transfer the tray out for eggplant to rest for 15 mins in room temperature

Moist Fan : The moist fan uses less electricity, as it stops the front ventilation and uses the moisture inside the air to bake. This function is present right across our range in line with our ethos of sustainability and a better living.



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Select Function



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Recipe



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Recipe

4. Whisk 1.5 tablespoons oil, vinegar, capers, garlic, lemon zest, oregano, and pepper together in large bowl. Add eggplant and mint and gently toss to combine
5. Let eggplant cool to room temperature, about 1 hour. Cut eggplant as desired and season with salt and pepper to taste. (Eggplant can be refrigerated for up to 2 days)

To assemble:

Place the Barley in a bowl, top with a marinated eggplant, crumble some feta cheese, sprinkle pomegranate seeds, scallion greens, Drizzle with remaining vinaigrette and add pistachios.



Roasted Vegetables

Yield: 2 portions



Ingredients

For marination

Vegetable Oil	90 ml
Garlic, crushed	3 cloves
Thyme	3 sprigs
Salt	TT
Black Pepper	TT

Vegetables

Broccoli	40 g
Red Onion	20 g
Red Bellpeppers	30 g
Yellow Bellpeppers	30 g
Capsicum	30 g
Baby Corn	30 g

Quantity



Oven used:



UltimateTaste 900 built-in single oven with 70L capacity


Model Number:

KOAAS31X



Method:

1. To Steam broccoli, use Electrolux 900 Series and select the Assisted cooking mode  - vegetables - Broccoli - Florets the oven will automatically select the Full Steam Function  at 100°C temperature. Steam the Broccoli for 4-5 minutes

Assisted Cooking  : Select from a variety of pre-loaded dishes to cook effortlessly



Turn On



Select Function



Select Dish



Auto Selection of
Time and Temp



Press Start

2. Marinate the vegetables with oil, Garlic, thyme, salt and black pepper
3. Place all the vegetables in an oven tray and select the below function. Assisted cooking > Side/ Oven dishes > Oven Dishes > Vegetable Gratin Set the temp to 220°C for 15-20 minutes or until desired doneness
4. Remove the vegetables from the oven tray once done, and plate it on a serving dish. Top with feta cheese and olives

Herbed Chicken

Yield: 2 portions



Ingredients

Quantity

Chicken with skin (drumstick with thigh)

2 No.

For Marination

Oil

2 Tbsp

Thyme

1 tsp

Rosemary

1/2 tsp

Parsley

1 tsp

Garlic

6 cloves

Salt & Black Pepper

TT

Lemon Juice

1 Tbsp

Dijon Mustard

30 g

Worcestershire Sauce

2 tsp



Oven used:

UltimateTaste 900 built-in single oven with 70L capacity



Model Number:



KOAAS31X

Method:


1. In a blender combine the Dijon mustard, parsley, rosemary, thyme, Worcestershire sauce, garlic, oil, lemon juice and salt and pepper to taste
2. Blend together. Place chicken in a bowl and pour blended marinade over the chicken. Cover dish and refrigerate to marinate for at least 2 hours
3. Place the Plancha Grill on the induction Hob, activate Bridge function and set the induction power to 7. Add oil and place the chicken, skin side down. And wait for the grill marks to appear on the chicken. Then turn the chicken and cook for additional 2 Mins for the grill marks

Plancha Grill lets you enjoy sizzling grilled meals, with Plancha grill you can turn your hob in an instant barbeque for the perfect out door grill taste.

4. Transfer the chicken from the Grill tray to the Oven tray, insert the food probe  into the thickest part of the chicken. Select Steamify function  and set the temperature to 200°C for 20 minutes or until internal temperature reaches 74°C. (until desired doneness)

Steamify function  allows you to get Restaurant style results at Home, effortlessly. Choose Steamify  and leave the rest to the oven- it will deliver juicy, succulent and delicious flavours to your food, whether you are grilling, roasting or baking.



Food Probe : to get Precise Cooking and Great Results. The precise sensor will even let you know when your dishes have been cooked to the desired temperature and automatically stop the process to prevent food from drying out.



Orange and Cranberry Drizzle Cake

Yield: 929 g



Ingredients

For the cake

Unsalted Butter, softened

Castor Sugar

Whole Eggs

Milk

Flour

Baking Powder

Salt

Orange Zest, grated

Cranberries (optional)

Quantity

90 g

200 g

100 g

120 ml

180 g

4 g

3 g

12 g

20 g



Oven used:


UltimateTaste 700 built-in single oven with 72L capacity

Model Number:

KOCBP21XA

Method:

1. Pre heat the Electrolux 700 Series oven, selecting the Moist Bake Mode at 180°C
2. Prepare the loaf pan for baking and keep it aside
3. Cream the butter with the sugar until light and fluffy. Add the eggs and milk. Mix well
4. In a separate bowl, dust 20g cranberries with 1-2 tsp of flour, keep aside (coat them well with flour)
5. Sift the flour, baking powder and salt together and add to the butter mixture. Fold in the lemon zest and the dusted cranberries. Pour the batter into a greased loaf pan and top with remaining fresh cranberries
6. Transfer the Loaf pan into the 700 Series Oven and bake the cake in Moist fan  at 160°C until a tester comes out clean, this will take 45-50 minutes

Moist Fan : The moist fan uses less electricity, as it stops the front ventilation and uses the moisture inside the air to bake. This function is present right across our range in line with our ethos of sustainability and a better living.



Turn On



Select Function



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Recipe



Select Timing as per
Recipe

7. Remove the orange cranberry bread from the pan and place on a cooling rack

Ingredients

Quantity

For Citrus Syrup (Yields 110 g)

Castor Sugar	90 g
Lemon / Orange Juice	120 ml

Method:

1. Combine the sugar with the juice. Heat until the sugar dissolves and the mixture is hot
2. Slowly pour or brush the glaze over the hot bread





Ingredients

Quantity

For Orange Drizzle Glaze (Yields 120 g)

Icing Sugar	60 g
Orange Juice	25 ml

Method:

1. In a bowl add the orange juice and the icing sugar and stir well
Slowly pour or brush the glaze over the hot bread
2. You may adjust the consistency of the glaze as per your preference. If its runny you may add the icing sugar gradually to the glaze. In case, the glaze gets thick you may adjust the consistency by gradually adding the juice, till you reach a desirable consistency
3. You may prepare the glaze before time and keep it refrigerated

Veg Biryani

Yield: 1.5 Kg

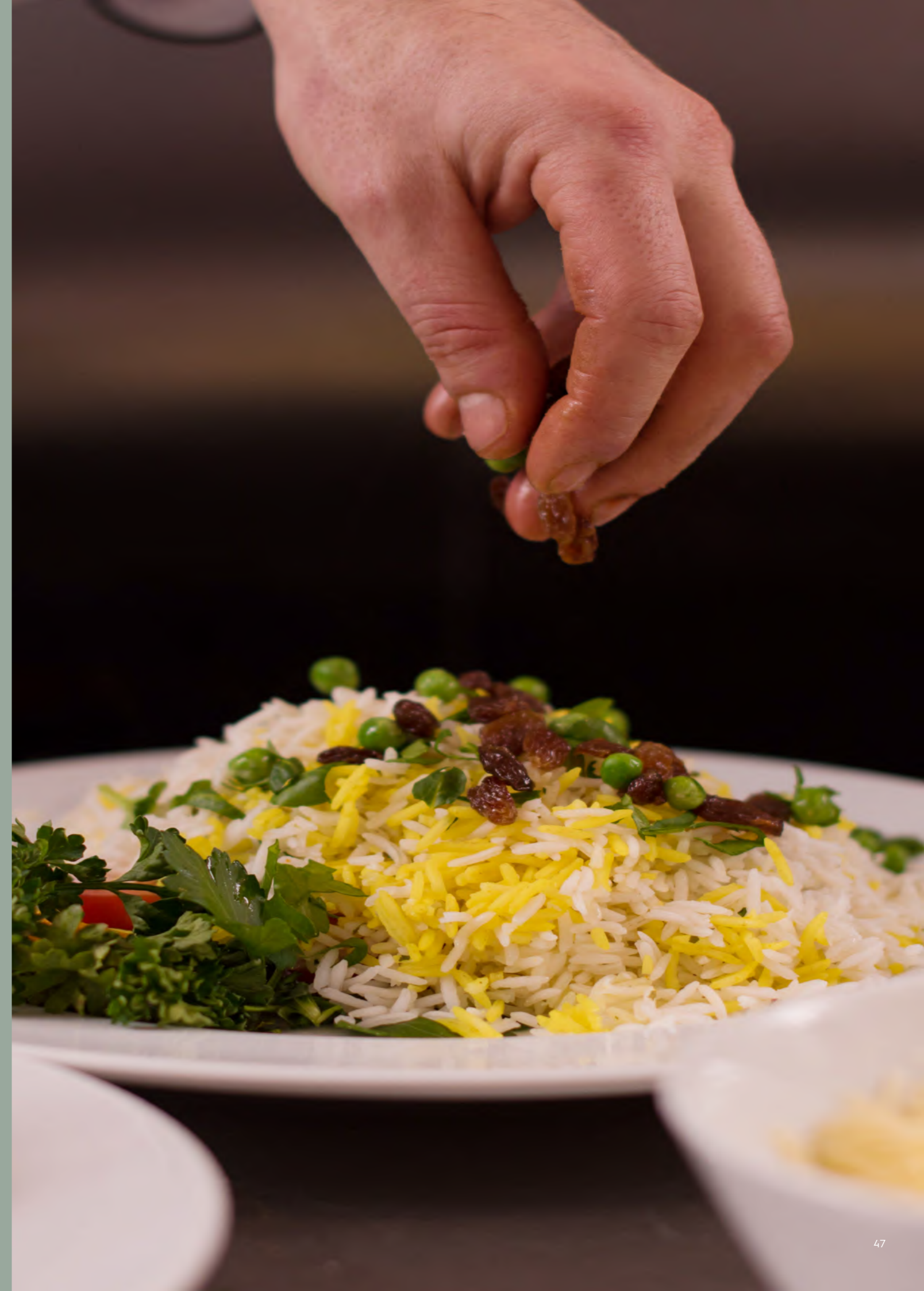


Ingredients

Quantity

Vegetable Marination

Cauliflower	1 No.
Beans	100 g
Carrot	200 g
Green Peas, blanched	150 g
Curd	300 g
Coriander Powder	2 tsp
Haldi Powder	1/2 tsp
Degi Mirch Powder	1 tsp
Green Cardamon & Mace Powder	2 pinches
Garam Masala	1/2 tsp
Fried Onion	25 g
Salt	To Taste
Rose Water	1 tsp
Kewra Water	1 tsp
Saffron	1 pinch
Ginger, julienne	12 g



For Tempering

Cumin	1 tsp
Ginger Garlic Paste	2 tsp

For Stock

Water	650 g
Ginger	1/2 inch
Garlic	4 cloves
Coriander Stem	5 No.
Cinnamon Stick	1/2 inch
Black Cardamon	1 No.
Green Cardamon	5 No.
Mace	1 blade
Fennel Seeds	2 tsp
Dried Rose Petals	1 tsp
Green Cardamon & Mace Powder	2 pinches
Garam Masala	2 pinches
Rose Water	1 tsp
Kewra Water	1 tsp
Salt	To Taste




Oven used:

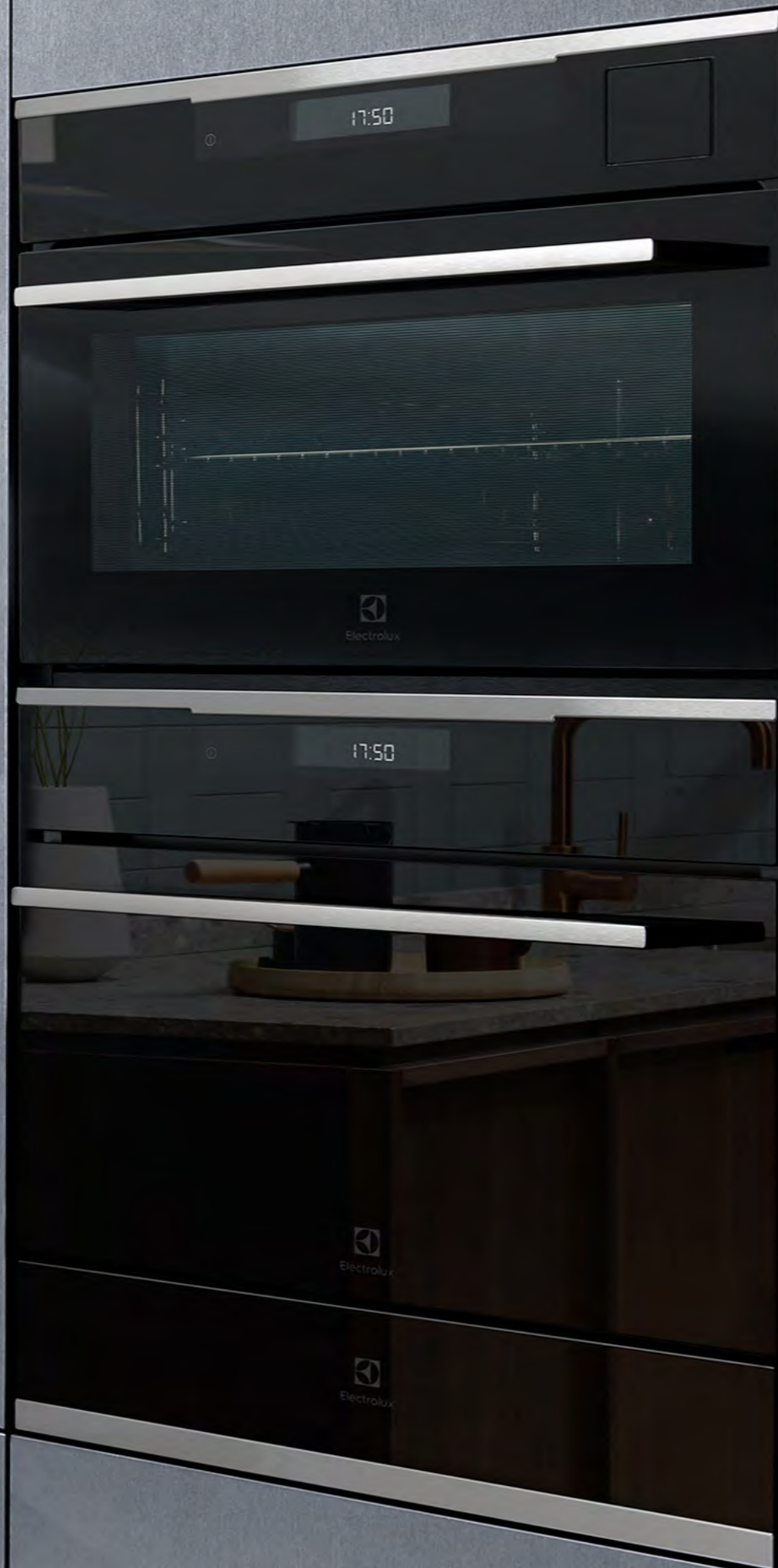
UltimateTaste 900 built-in single oven with 70L capacity

Model Number:

KOAAS31X

Method:

1. Soak the rice for at least 2 hours and then drain
2. Prepare stock by adding all spices and aromatics (Crushed ginger, crushed garlic, coriander stem, cinnamon stick, black cardamon, green cardamon, cloves, mace, fennel seeds, dried rose petals, green cardamon-mace powder, garam masala, rose water and kewra water) to boiling water and let it sit for at least 30 minutes for flavours to infuse. Then strain and keep aside. Season the stock with Salt
3. Prepare vegetable marination. In a bowl add curd and whisk it well. Now add, coriander powder, haldi powder, degi mirch, garam masala, green cardamon and mace powder, fried onion, rose water, kewra water, salt, ginger julienne, green chilly, saffron. Keep aside
4. Set the Electrolux 900 Series over to Steamify Mode and set temperature to 180°C. Once the oven is heated, in a food pan add desi ghee then add cumin seeds and ginger-garlic paste. Place the food pan in the oven to cook the paste and crackle the cumin seeds. For 5 minutes
5. Once the ginger-garlic has cooked, add the marinated vegetables and spread and mix well. Cook in the oven for 20 minutes
6. Now, let the oven cool and set it to Full Steam  at 100°C



7. Take the food pan out of the oven and now layer the veggies with fresh coriander, fresh mint, ginger julienne, rose water, fried onion, and kewra water
8. Now layer the drained rice then again layer with coriander fresh coriander, fresh mint, ginger julienne, rose water, fried onion, and kewra water
9. Pour the flavoured stock into food pan. Cover it tightly with foil
10. Put the food pan back into the oven and set time to 45 minutes
11. Once the biryani is cooked let it sit covered for 5 minutes before serving
12. Remove the foil drizzle some desi ghee and serve





For Biryani Layering

Basmati Rice	500 g
Fresh Coriander	1/2 bunch
Fresh Mint	1/2 bunch
Ginger, julienne	15 g
Green Chilly, julienne	5 g
Fried Onion	25 g
Saffron	Pinch
Rose Water	1 tsp
Kewra Water	1 tsp

Burani Raita

Yield: Serves 4



Ingredients

	Quantity
Hung Curd	200 g
Cream	100 g
Rosted Jeera	1 tsp
Brown Garlic	1 Tbsp
Black Salt	1/2 tsp
Sugar	1 Tbsp
Salt	To Taste
Mint	Garnish
Degi Mirch	Garnish

Method:

1. Chop the garlic, now add oil in a pan and add garlic, cook till it becomes golden brown
2. Now put the hung curd into the bowl and add all the ingredients, keep some brown garlic for garnish
3. Mix all the ingredients and adjust the seasoning, now garnish and serve



Mint Chutney

Yield: Serves 4



Ingredients

	Quantity
Mint	200 g
Coriander leaves	300 g
Green chili	2 No.
Ginger	5 g
Garlic	8 to 10 cloves
Onion	1 No.
Curd	4 Tbsp
Rock salt	2 tsp
Roasted jeera powder	1 tsp
Salt	To taste
Lemon juice	4 Tbsp
Water / Ice	As required





Method:

1. First take out the leaves of coriander and mint and wash it at least three times in normal water
2. Peel the onion, garlic and ginger and chop roughly, Cut green chilli
3. Now take blender put half the quantity of mint and coriander and all the ingredients listed above except the seasoning
4. Grind the chutney till puree, take it in a bowl and then mix all the seasoning and lemon juice. Serve chilled

Paneer Makhani

Yield: Serves 4







Ingredients

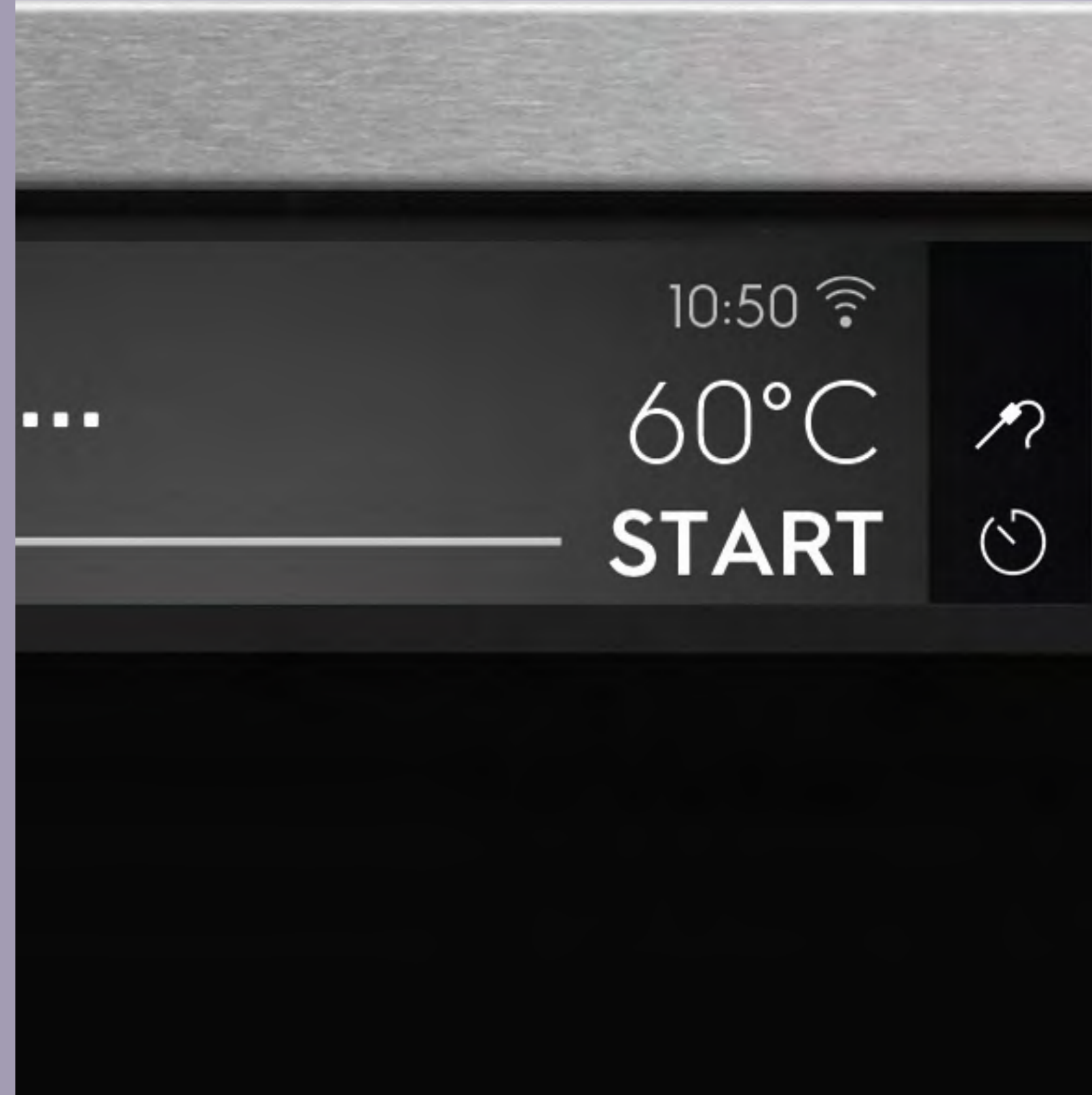
	Quantity
Tomatoes	500 g
Onion	125 g
Cinnamon Stick	1/2 inch
Black Cardamon	1 No.
Mace	1 Blade
Whole Black Peppercorns	4-5 No.
Green Chilly, slit	2 No.
Ginger, crushed	1 inch
Garlic, crushed	6 - 8 cloves
Coriander Stem	10 - 12 No.
Salt	To Taste
Degi Mirch	2 tsp
Cumin Seeds	1 tsp
Tomato Puree	100 g
Turmeric Powder	1/2 tsp
Cashew Nuts	2 Tbsp
Magaz	2 Tbsp
Kasoori Methi	1/2 tsp



Honey	To Taste
Cream	50 ml
Butter	120 g
Paneer	400 g

Method:

1. Set the Electrolux 900 series oven to 180°C Steamify  mode
2. In a food pan, add half the butter then add green cardamon, black cardamon, cinnamon stick, mace blade, peppercorns, cumin, ginger, garlic and coriander stems and put it inside the oven for 2 - 3 minutes to let the spices crackle and release aroma
3. Now, open the oven door and then add onion, tomato, cashew nuts, magaz, tomato puree, degi mirch, turmeric and 1 cup water. Allow it to cook for 30 minutes
4. Once done, take the food pan out of the oven and remove the whole spices. Let the mixture cool and then blend to a fine puree and set aside
5. To finish the gravy, in a food pan add the remaining butter, 1/2 tsp degi mirch, add cubed paneer, add the pureed gravy, kasoori  methi, honey and put it back into the oven at 180°C Steamify  mode. Insert the food probe  and let the Makhni gravy cook until it reaches core temperature of 90°C
6. Remove the food pan from the oven, stir in the cream and then serve





Oven used:

UltimateTaste 900 built-in single oven with 70L capacity

Model Number:

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Select Timing as per Recipe

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Turn On



Select Function



Insert Food Probe



Select Temp as per Recipe



Auto cut off

Date And Walnut Cake

Yield: 950 g



Ingredients

Quantity

For Cake

Flour	150 g
Baking Soda	1.5 tsp
Dates, pitted	185 g
Milk, for soaking	250 g
Carrots, grated	120 g
Jaggery / Raw Sugar	90 g
Sunflower Oil	120 g
Walnuts, finely chopped	73 g
Dates, pitted and chopped	100 g




Oven used:

UltimateTaste 700 built-in single oven with 72L capacity

Model Number:


KOCBP21XA

Method:

1. Pre heat the Electrolux Oven 700 to 160°C using Moist Fan Baking  Mode. Prepare the 8" baking pan and keep aside
2. Soak the dates in warm milk overnight or 5-6 hours
3. Sift the flour and the baking soda, keep aside
4. In a jar of a mixer, grind the dates into a paste with 2-3 tablespoon of the milk
5. In a bowl, add the dates paste, oil and jaggery. Whisk until all combined well
6. To this add the grated carrots and the walnuts and mix to combine
7. Add the sifted flour to the wet ingredients in 2-3 additions. Mix only to incorporate well, until no flour is seen. Do not over mix
8. Pour the batter into the prepared tin and bake for 45 minutes or until the cake tester inserted, comes out clean
9. Once baked, allow the cake to cool. Keep on a wire rack
10. Transfer to a cake board / platter, slice and serve warm





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Select Timing as per
Recipe

Ingredients

Quantity

For the frosting

Whipping Cream	100 g
Cream cheese, softened	50 g
Vanilla Extract	1 tsp

Method:

1. Whip the cream set aside
2. Soften the cream cheese and fold in with the whipped cream. Now, add vanilla extract and mix well
3. Pipe the frosting on the cake

Swedish thinking. Better living.



Electrolux India



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