



Cook Book



Recipes to get started with Glen Glass Grill





Glass Grill

A portable, healthy and safe way to grilled delicacies !

Grill healthy with less oil on German Schott Ceramic Glass. No more fears of reaction from the cooking surface i.e., non-stick, PFOA, lead effecting your system.

Food grills faster as it is directly on hot glass keeping the nutrients and natural food juice intact, making it juicy, delicious & succulent with wonderful flavor & fragrance.

Make tasty & healthy omelettes, grill sausages, make Paneer Tikka, Chilla, Toast, or Sauté vegetables in a jiffy. A portable unit, it can be used anywhere conveniently.

Now, cook healthy and serve in style !



Contents

- Crepes
- Chicken Tikka
- French Toast
- Paneer Bhurji
- Paneer Pizza

Crepes

These can be used for desserts, breakfasts, snacks, and with the right stuffing, even the main course!

Ingredients

- 1 ½ cups flour
- 1 tablespoon sugar
- ½ teaspoon baking powder
- ½ teaspoon salt
- 2 cups milk
- 2 tablespoon butter, melted
- ½ teaspoon vanilla essence
- 2 eggs



Serves



Preparation
Time



Cooking

Method

- Mix flour, sugar, baking powder and salt in a bowl.
- Stir in the remaining ingredients.
- Beat with a hand blender till smooth.
- Keep in the fridge for an hour.
- Heat the glass grill and pour ¼ cup of batter on the Glen grill and cook until brown.
- Loosen around the edges and flip to cook on the other side till light brown.
- Thinly spread apple sauce or strawberry jam on warm crepes and roll.
- Sprinkle powdered sugar if desired.
- Serve with garden fresh strawberries.



Chicken Tikka

A universal and international favourite, the Chicken Tikka is surprisingly easy to make. Make a double portion and use the leftovers to put into a sandwich with some mint chutney and you'll have England's favourite sandwich in hand!

Ingredients

- 750 gm boneless chicken cut into 2" cubes
- 1 teaspoon Red chilli powder
- 1 tablespoon Lemon juice
- Salt as per taste

For the marinade

- 4 tablespoons hung curd
- 2 tablespoons Ginger garlic paste
- 1 tablespoon Lemon juice
- 2 tablespoons Oil
- Salt + 2 tablespoons roasted gram flour

Method

- Make incisions with a sharp knife on the chicken pieces and apply salt, lemon juice and chilli powder.
- Mix curd, ginger garlic paste, salt, lemon juice, oil and gram flour together.
- Put this mixture on the chicken pieces for 4 hrs.
- Heat the Glen glass grill and grill the chicken on both sides till golden brown.
- Serve with pudina chutney and onion rings.



Serves



Preparation Time



Cooking



Chicken Tikka

French Toast

It's entirely another thing that the French did not invent this dish, but in India that's how this delicious and simple breakfast item is known!

Ingredients

- Eggs 3
- A pinch of salt
- Oil 1 teaspoon



Serves



Preparation
Time



Cooking

Method

- Beat the eggs along with the salt.
- Heat the grill and put a little oil on it.
- Dip the bread slices in the egg mixture and cook on the Glen grill on both sides till golden brown.



French Toast

Paneer Bhurji

Eat paneer bhurji with rotis, paranthas, bread rolls, bread slices, besan pooras or kulchas: it goes with everything and may be had for any meal. Quick to make and a great protein-rich food.

Ingredients

- 200 gm Cottage cheese
- 1 medium Onion, chopped fine
- 2 Tomatoes, chopped fine
- Salt to taste
- ½ teaspoon Chilli powder
- ¼ teaspoon Turmeric
- 1 teaspoon Oil
- 2 tablespoons chopped Coriander

Method

- Heat the Glen glass grill, put the oil and the onions on it.
- Stir the onions and cook till onions turn pink.
- Add tomatoes, stir and add salt, chillies and turmeric.
- Mix well and add the crumbled paneer.
- Mix well again and garnish with chopped green coriander.



Serves

Preparation
Time

Cooking



Paneer Bhurji

Paneer Pizza

A fusion of Indian and Italian cuisine! Paneer Pizza is a great buttery-cheesy snack that's a favourite with kids.

Ingredients

- 200 gm Paneer cut into thin slices makes 5 slices
- ½ a carrot grated
- ¼ of an onion chopped
- 2" piece of capsicum chopped
- ¼ of a tomato deseeded and chopped
- 1 teaspoon corn flour
- Salt to taste
- 1 cube of cheese grated

Method

- Wash the paneer and pat dry on a kitchen towel.
- Mix dry corn flour and salt, and sprinkle on the paneer slices on both sides.
- Make a mixture of onion, tomato, carrot and capsicum and a pinch of salt.
- Heat the Glen grill and put the paneer slices on it.
- Fry till brown.
- Turn the slices and put the veg mixture on it and top it with grated cheese.
- Remove when the cheese melts and the base is golden brown.



Serves



Preparation Time



Cooking



Paneer Pizza

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