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Dawlance

**SIMPLY
CONVENIENT**



DWMC-3015

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‘Head on a delicious cooking adventure with our recipe book and explore the true potential of your new favourite multicooker. The scope of recipes, ingredients, favourite multicooker and techniques are specially designed for the **DWMC-3015** so you can easily familiarize yourself with the oven functions and enjoy the gourmet goodness every day.’



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Rice Pudding



INGREDIENTS

Prep Time:10 min ; Cooking Time: 20 mins; D'Maestro Function : Steam

Note: Cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time n temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients

- Milk 1L
- Rice 100 g
- Sugar 200 gm
- Green Cardamom Powder ½ Tsp
- Pista /Almond for Garnish

PROCEDURE

METHOD

- 01)** Select the Steam function by turning the knob. Set the pressure to full by pressing the temp/pressure and turning the dial clockwise.
- 02)** Set the timer to 10 minutes by pressing time and turning the dial anti-clockwise.
- 03)** In the D'Maestro pot, add the rice, milk, sugar and cardamom and stir together.
- 04)** Lock the lid into place and press start. Let the pressure release naturally for 10 minutes, then manually release the remaining pressure by pushing the steam release key.
- 05)** Open the lid and stir together to remove any formed of lumps in the pudding and continue to stir until slightly thickened, for about 2 minutes.
- 06)** Spoon the pudding into serving bowls, and garnish with nuts.

Shrimp Masala



INGREDIENTS

Prep Time:10 min ; Cooking Time:10 mins; D'Maestro Function: Fry Function & Steam Function

Note: Cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time n temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients

- | | | | |
|---|-----------|--|---------|
| • Cooking Oil | 100 ml | • Large Easy Peel Shrimp (Shell-On Shrimp That Are Deveined) | 500 Gm |
| • Garlic Smashed | 2 cloves | • Fresh Leaf Coriander, Chopped | ¼ cup |
| • Small Red Onion, Chopped | ½ | • Country Bread, For Serving | |
| • Lemon Thinly Sliced for Top Garnish | 1 | • Black pepper powder | ½ Tsp |
| • Green Chillies Seeded And Thinly Sliced | 5 | • Salt | 1 ½ Tsp |
| • Red Crush Chili | 1½ Tbsp | • Whole spice powder | ½ Tsp |
| • Tomato Puree | 1cup | • Large easy peel shrimp (shell-on shrimp that are deveined) | 500 gm |
| • Red Crush Chili | 1/1/2 Tsp | • Fresh leaf corriander, chopped | ¼ cup |
| • Black Pepper Powder | ½ Tsp | • Country bread, for serving | |
| • Salt | 1 ½ Tsp | | |
| • Whole Spice Powder | ½ Tsp | | |

PROCEDURE

METHOD

- 01)** 1. Pour the oil in the D'Maestro and select "Fry Function". Press Start and let it heat for 2-3 mins. Then add the onion and garlic and cook for about 2-3 minutes.
- 02)** 2. Add spices and cook for about 1 minute or till they simmer.
- 03)** 3. Add tomato puree and cook for about 2 minutes.
- 04)** 4. Add water and bring to a gentle simmer. Select "Cancel" and stir in the shrimps and layer them in the mixture.
- 05)** 5. Next, secure the lid and cook under "Steam Function" and press time and adjust the dial to set 5 minutes.
- 06)** 6. Select "Cancel" and set the vent to release the pressure.
- 07)** 7. Remove the lid and stir in the lemon juice and coriander.
- 08)** 8. Serve hot with Country Bread.

Chicken Curry Masala



INGREDIENTS

Prep Time:10 min; **Cooking Time:** 20mins; ; **D'Maestro Function:** Fry Function & Chicken Function

Note: Cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time n temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients

- Chicken boneless or with bone, trimmed and cut into pieces 500 gm
- Curry powder, divided 1Tsp
- Salt ½ Tsp
- Freshly ground black pepper 1 Tsp
- Oil 100 ml
- Onion brown & ¾ cup Plain yogurt] blend well 1 large
- Garlic paste blend well 2 Tsp
- Resh coriander , finely chopped ¼ bunch
- Paste fresh ginger ½ Tsp
- Ground whole spice powder ½ Tsp
- Fresh green chili (for garnish) 5
- Cooked rice or country bread, for serving (optional)

PROCEDURE

METHOD

- 01) Heat D'Maestro in Fry Function mode by turning the knob anticlockwise. Press Start.
- 02) Add oil to it and let it heat for a 1-2 minute.
- 03) Season the chicken with dry spices and add it to the pot. sauté for 2 minutes to get the aroma and until golden brown.
- 04) Add the chopped green chili, ginger and garlic paste to the pot and stir at intervals for 4 minutes.
- 05) Add the blended mixture of yogurt and onion in it and stir for 3 mins. Place the lid and cook it for 3 mins.
- 06) Then add the water and stir it with the chicken carefully.
- 07) Press start/cancel for 3-4 seconds to reset D'Maestro.
- 08) Now select Chicken Function by turning the knob clockwise on preset pressure. Press time and set it for 5 minutes.
- 09) When the D'Maestro beeps, quick release the pressure manually or turning the vent to venting mode.
- 10) Open the lid carefully and dish out.
- 11) Garnish with cilantro and green chilies and chicken curry is ready to serve with Cooked rice or country bread.

Beef Potato Curry



INGREDIENTS

Prep Time:10 min; **Cooking Time:**30-45min; **D'Maestro Function :** Fry Function and Meat Function

Note: Cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time n temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients

- Stew Beef 500 gm
- Potatoes Peel and cut potatoes in halves 3
- Onion brown+3/4 cup yogurt+3tbsp tomato puree (blend well)
- Garlic paste 2 Tsp
- Ginger paste 1Tsp
- Curry powder 1 Tsp
- Red chili powder ½ Tsp
- Whole spice powder 1Tsp
- Bunch fresh coriander ¼
- Fresh green chillies 5
- Cumin 1 Tsp
- Salt 1 Tsp
- Black pepper powder 1/8 Tsp
- Whole black pepper 1 Tsp
- Bay leaves 1
- Green cardamom 5
- Black cardamom 1
- Cup oil for cooking 1
- Water 2 cups

PROCEDURE

METHOD

- 01) Turn on D'Maestro and select Fry Function, Press Start. Pour in oil and heat until sizzling; add meat and ginger garlic paste. Saute for a minute then add all dry spices and cook for 2-3 minutes.
- 02) Add water, Blended mixture and place the lid and close. Press start/cancel and set the setting to Meat Function by turning the knob clockwise.
- 03) Set the timer by pressing time and rotate the knob anti-clockwise and set it to 20 minutes.
- 04) Once the D'Maestro beeps release the pressure by turning the vent to release mode.
- 05) Open the lid when all the pressure has been released. Remove the lid and set the mode to Fry function again. Press start and cook the curry for till the water evaporates.
- 06) Add potatoes and stir for 2-3 minutes. Add water (as per need) and set to DIY Function. Press time and set it to 5 mins. Press temp/pressure twice and turn the knob clockwise to set pressure to full. Close the lid and press start.
- 07) Once the D'Maestro beeps, release the pressure by turning the vent to release setting. Open the lid once the pressure is completely released.
- 08) Dish out the curry and garnish with coriander and green chilies and serve.

Chana Masala



INGREDIENTS

Prep Time:10 min; **Cooking Time:**45-50 min; **D'Maestro Function:** Fry Function & Daal Function

Note: Cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time n temperature regulator to the VENT position or by default time/temp n pressure as per cooking mode.

Ingredients

- | | | |
|---|------------------------------|------------|
| • Cup dried chickpeas
(soak 4 hour with ½ Tsp sodium bi carbonate) | • Salt | 1Tsp |
| • Water | • Black pepper powder | ½ Tsp |
| • Oil | • Red crush chilli | 1 Tsp |
| • Cumin seeds | • Kashmiri red chili powder | 1 to 2 Tsp |
| • Onion finely diced | • Ground turmeric | ¼ Tsp |
| • Ginger paste | • Plum tomatoes finely diced | |
| • Garlic minced | • Garam masala | ¼ Tsp |
| • Nutmeg powder | • Cilantro chopped | ½ cup |
| • Mace powder | • Green chilli | 5-6 |
| • Ground coriander | | |

PROCEDURE

METHOD

- 01) In a bowl, combine the chickpeas and 2 cups of warm water and let soak for at least 4 hours or up to overnight.
- 02) Drain the chickpeas and set aside, Select the Fry Function by turning the knob anti-clockwise and press start. Heat the oil for 2-3 mins.
- 03) Add the cumin seeds directly to the hot oil and cook until they start to sizzle. Add the onion and cook, stirring occasionally, until translucent for 5 minutes.
- 04) Add tomato, ginger garlic paste until aroma arises for 1 minute. Add the coriander, salt, chili powder, turmeric and remaining spices sauté for a minute and than add chickpeas; pour in the 1.5 cups water; and stir well with a wooden spoon or spatula.
- 05) Press start/cancel for 3-4 seconds to reset
- 06) Secure the lid and select Daal Function. Press Start.
- 07) Once the D'Maestro beeps, trun the vent valve to release mode and allow natural pressure release. Open the lid, check the chick pea tenderness and spoon out in a bowl.
- 08) Garnish with cilantro & green chillies and serve with hot parathas/puri or rice.

Suji Ka Halwa



INGREDIENTS

Prep Time:10 min; **Cooking Time:** 18 mins; **D'Maestro Function:** Fry Function and DIY

Note: Cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time n temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients

- | | |
|----------------------------------|-----------|
| • Fine Semolina/Sooji/Rava | 1-1/2 cup |
| • Cups Ghee | 1-1/2 |
| • Water Cups | 1-1/2 |
| • Cup Sugar | 1-1/2 |
| • Green Cardamom pods | 5 |
| • Almonds | 2 Tsp |
| • Stands of Saffron (optional) | 8-10 |
| • Orange color edible (optional) | ½ Tsp |

PROCEDURE

METHOD

- 01) Select Fry Function on D'Maestro. Press Start. Add ghee or oil and let it heat.
- 02) Add cardamom and roast for a minute.
- 03) Add nuts and roast for half a minute. Add the semolina/Sooji and cook for 15 mins, stirring occasionally. The semolina will start to get puffy and change color to light gold.
- 04) Press Start/Cancel for 3-4 seconds to switch off Fry Function mode and reset.
- 05) Add sugar, nuts and saffron and mix.
- 06) Add water and mix well. Mix to pick up all the semolina from the bottom and the sides. Mix for a few seconds so the sugar dissolves.
- 07) Close the lid, turn the knob to DIY mode. Press Time to set the timer for 3 mins by turning the knob anti-clockwise.
- 08) Press Temp/Pressure twice to select the pressure model and turn the knob clockwise to set it to full pressure.
- 09) Once the D'Maestro beeps, release the pressure after 10 minutes by turning the vent to release mode.
- 10) Mix well and serve garnished with a pinch of ground cardamom and almond, pistachio slivers.

Chicken Stew



INGREDIENTS

Prep Time:10 min ;Cooking Time:15 min; D'Maestro Function: Fry Function & Chicken Function

Note: Cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time n temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients

- | | | | |
|--|--------|----------------------------------|---------|
| • Chicken with bone cut into desired pcs | 500 gm | • Red button chilli | 8-10 |
| • Onion thin slice | 350 gm | • Ted crush chilli | 1 Tsp |
| • Red tomato thin sliced | 3 | • Garam masala powder | 1 Tsp |
| • Yogurt | ¾ cup | • Whole crushed coriander | ½ Tso |
| • Cloves | 5 | • Cumin | ½ Tsp |
| • Blackpeper whole | 15 | • Oil | ¼ cup |
| • Green cardamom | 3 | • Green cgilli slice for garnish | |
| • Black cardamom | 1-2 | • Fresh coriander for garnish | ¼ bunch |
| • Garlic chopped | 1Tbsp | • Bay leaf | 1 |
| • Ginger thin slice | 1 Tsp | | |

PROCEDURE

METHOD

- 01) Select the Fry Function by turning the knob anticlockwise.
- 02) Press time and set the timer for 10 mins. Press Start. Once heated combine all ingredients with chicken in the pot.
- 03) Stir chicken continuously to meet the desired texture and sauté till the timer ends.
- 04) Add water (as per need). Place and close the lid. Set the mode to Chicken Function. Press time and set the timer to 15 mins.
- 05) Press the temp/pressure twice and set the pressure to full. Press start.
- 06) Once the D'Maestro beeps, turn the vent to release mode. Press the steam release key to release all the pressure.
- 07) Open the lid and stir to mix well.
- 08) Spoon out in serving pot garnish with green chili & fresh coriander
- 09) Serve with rice or country bread.

Aloo Turkari



INGREDIENTS

Prep Time:10 min; Cooking Time:15 min ; D'Maestro Function: Steam Function

Note: Cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time and temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients

- | | | | |
|------------------------------|-----------|--------------------------------|-----------|
| • Potato peeled cut in slice | 500 gm | • Green chilli slice (garnish) | 5 |
| • Whole cumin | ¼ Tsp | • Fresh coriander (garnish) | 1/4 bunch |
| • Red crush chilli | 2 Tsp | • Oil | 3 Tbsp |
| • Turmeric powder | ½ Tsp | • Mango powder (amchoor) | ¼ Tsp |
| • Crush mustard seed | ½ Tsp | • Water | 2 cups |
| • Salt | 1-1/2 Tsp | | |
| • Black peper powder | ¼ Tsp | | |
| • Fennel seed crush | ¼ Tsp | | |
| • Lemon juice | 1 Tsp | | |
| • Onion seed (kalonji) | ½ Tsp | | |

PROCEDURE

METHOD

- 01) Set the Steam mode by turning the knob anti-clockwise. Press time to set the time to 10 mins.
- 02) Press temp/pressure and set the pressure to high by turning the knob clockwise and press start.
- 03) Add potatoes and water & all spices (except kalonji,& lemon juice garam masala & amchoor powder). Close the lid with vent in sealing position.
- 04) When D'Maestro beeps, quick release the pressure manually by pressing steam release button.
- 05) Add garam masala and amchoor powder,kalonji, lemon juice. Stir and mash some potatoes with the back of the ladle. This will help thicken the curry. If you like a thinner gravy, you can add some water and let it come to a boil by setting the D'Maestro on Fry Function for 5 minutes.
- 06) Dish out and garnish with cilantro and enjoy with puri, naan or rice.

NOTES :

This potato curry thickens as it cools. Before eating, add water as per need and heat the curry. For added flavor, you can also add pinch of (dry fenugreek leaves) kasoori methi when adding other spices. To adjust spice,add or reduce the red chili quantity.

Puri



INGREDIENTS

Prep Time:10 min ; **Cooking Time:**1-2 min; **D'Maestro Function:** Fry Function

Note: Cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time n temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients

- All purpose flour maida 2 cups
- Cups whole wheat flour / atta
- Salt
- Ajwain / carom seeds optional 1/4 tsp
- Yogurt tsp
- Oil 2-3 tsp
- Warm water for kneading the dough
- Oil for deep frying

PROCEDURE

METHOD

INSTRUCTIONS FOR PURI DOUGH

- 01) Mix together the all purpose flour, whole wheat flour, ajwain, yogurt and oil.
- 02) Add warm water slowly and gradually while kneading the dough. Knead until a smooth and soft dough has formed and cover and rest for 10 minutes.
- 03) Remove the dough from the bowl and divide it into medium sized dough balls. You will get about 8 to 10 dough balls

INSTRUCTIONS FOR FRYING PURI

- 01) Add oil to the D'Maestro till the 1/2 mark on the pot.
- 02) Select the Fry Function by turning the knob anti-clockwise. Press start.
- 03) While the oil heats up (will take 3-5 mins), roll the dough balls into medium sized puri.
- 04) Before frying the puri, check the oil temperature by dropping a small piece of the puri dough into the hot oil. If it floats up immediately and doesn't become brown the oil is at the correct temperature.
- 05) Gently place the puri into the pot and fry until it floats and puffs up, then flip it and gently press with a slotted spoon. Fry till it turns golden brown, remove it and place on a paper towel lined plate.
- 06) Repeat for all the remaining puri. (If the timer is still continuing press start/cancel for 2 seconds and cancel the function.)
- 07) Serve immediately with halwa or chana masala.

NOTES :

Don't remove the pot with hot oil, let it cool than remove, strain & store oil.

Sheer Khurma



INGREDIENTS

Prep Time:10 min ;**Cooking Time:**10 min; **D'Maestro Function:** Fry Function and DIY

Note: Cooking time starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time n temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients

- Pistachios
- Almonds i use blanched slices 1/4 cup
- Pitted dry dates i use blanched slices 12
- Raisins 1/4 cup
- Ghee 2 tsp
- Thin vermicelli roasted 1/2 cup
- Low-fat milk divided 5 cups
- Sugar 1/2 cup
- Saffron Pinch
- Green cardamom powder 1/2 tsp

PROCEDURE

METHOD

- 01) Select the Fry Function by turning the knob anticlockwise and set the time for 10 mins by pressing time and turning the knob anti-clockwise.
- 02) Heat ghee in the Pot. Add almonds, pistachios, and dates, raisins and roast till honey color & take it out.
- 03) Add 3 cups of milk, roasted vermicelli, cardamom, powder, sugar, and saffron and give a quick stir close the lid.
- 04) Press start/cancel for 3-4 seconds. Now select Steam Function, again turn the knob anticlockwise. Press temp/pressure and turn the
- 05) knob clockwise to set the pressure at full.
- 06) Press time and turn the knob anti-clockwise to set the timer to 10 mins.
- 07) Close the lid with the steam pressure valve to sealing and press start.
- 08) Once the D'Maestro beeps allow the pressure to release naturally by turning the vent to venting mode.
- 09) Open the lid and stir to mix well.
- 10) Now select the DIY function and press the time button. Turn the knob anti-clockwise to set the time to 10 mins. Press Start.
- 11) Bring the sheer khurma to a gentle boil add all nuts stirring frequently. Enjoy Sheer Khurma hot or chilled.

TIP:

Sheer khurma will continue to thicken as it cools down. So you can also add more milk as needed or just before serving

Tomato Basil Soup



INGREDIENTS

Prep Time: 10 min; **Cooking Time:** 15 min; **D'Maestro Function :** Fry function and DIY

Note: Cooking time starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time and temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients

- Espoons olive oil 2 tabl
- Flour 1 tbsp
- Onion, chopped 1
- Garlic 2 cloves
- Plum tomatoes 1 kg
- Water or vegetable stock 500 ml
- Chopped fresh basil 1 tbsp
- Salt 1 tsp
- Ground black pepper 1/2 tsp
- Italian herb seasoning 1/2 tsp

PROCEDURE

METHOD

- 01) Select fry function on D'Maestro by turning the knob anticlockwise and press start.
- 02) Heat olive oil and add onion; cook until softened for 5 minutes. Add garlic and cook for 1 minute. Add flour and sauté well.
- 03) Combine tomatoes, vegetable stock, basil, salt, black pepper and Italian herb seasoning in the pot. Close and lock the lid.
- 04) Press start/cancel for 3-4 seconds. Once reset select the DIY function by turning the knob anticlockwise.
- 05) Press time to set the timer to 15 minutes. Press temp/pressure and turn the knob to set the pressure to high and press start.
- 06) Once the timer ends, D'Maestro will beep. Turn the vent to release mode. Once the pressure is vented out unlock and open the lid.
- 07) Blend with Dawlance hand blender until creamy.
- 08) Dish out and serve with fresh basil garnish & croutons.

Kofta Curry



INGREDIENTS

Prep Time: 15 min; **Cooking Time:** 30 min; **D' Maestro Function:** Fry Function and Meat function

Note: Cooking time starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time and temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode

Ingredients

- Vegetable oil 1/2 cup
- Onion sliced brown + 1 cup yogurt (blend well) 2
- Ginger paste 1tbsp
- Garlic paste 1tbsp
- Cumin powder 1 tsp
- Coriander powder 1 tsp
- Turmeric powder 1/2 tsp
- Red chili powder 1 tsp
- Alhar mirch powder 1tsp t
- All whole spice 2tsp
- Salt 1/2 tsp
- Garam masala 1/2 tsp
- Tsp nutmeg powder 1/8
- Tsp mace powder 1/8
- Green chillies chopped or whole garnish 2
- Coriander chopped garnish 2 tbsp

Meatballs

- Beef Mince 500 G
- Grinded Onion Paste 2 Tbsp
- Ginger Garlic Paste 1 Tsp
- Garam Masala 1/2 Tsp
- Red Chili Powder 1/4 Tsp
- Salt as per taste
- Gram Flour Roasted 2 Tbsp
- Chillies Chopped 2 Green
- Coriander Chopped 2 Tbsp

PROCEDURE

METHOD

- 01) Mix all the meatball ingredients together. Make golf ball sized meatballs and keep aside.
- 02) Select the fry function by turning the knob anti-clockwise and set the timer for 10 mins by pressing time and turning the knob by anti-clockwise.
- 03) Add oil and whole spices and ginger garlic paste and saute for 2 mins till aroma starts arising.
- 04) Add onion & yogurt paste salt, red chili powder, cumin powder, coriander powder and turmeric and fry this masala till the oil separates. Add 2 cups of water and bring it to a boil on medium high heat.
- 05) Now add the meatballs very carefully into the curry add 2 glass of water, Cover the lid, set the vent to seal.
- 06) Select meat function and Set the timer for 15-20 mins by pressing time and turning the knob anti-clockwise.
- 07) Set the pressure by pressing temp/pressure and turning the knob anti-clockwise and adjusting to 5 bars. Press start.
- 08) Don't use the spoon for mixing the meatballs or they could break.
- 09) When the D'Maestro beeps, press the steam pressure release, and once the pressure is released open the lid.
- 10) Dish out and sprinkle garam masala and garnish with fresh coriander and sliced green chillies.

Red Bean Stew



INGREDIENTS

Prep Time:15min; Cooking Time:30 min; D'Maestro Function: Fry Function and Daal Function

Note: Cooking time starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time and temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode

Ingredients

- Finely sliced red onion 1
- Garlic chopped finely 3 cloves
- Olive oil 20 ml
- Cumin 1 tsp
- Turmeric ½ tsp
- Ground coriander 1 tsp
- Smoked paprika 1 tsp
- Red crush chilli ½ tsp
- Lemon juice 1tbsp
- Soaked red beans (4hour) 1 cup
- Vegetable stock or water 200ml
- Peeled chopped tomato 250g
- Green chillies half lengthways 5
- Fresh Coriander leaves ¼ cup

PROCEDURE

METHOD

- 01) Select the Fry Function by turning the knob anti-clockwise. Press start.
- 02) Add olive oil in cooker and heat it. Add onion, garlic and spices. Cook with lid open until you smell the aroma.
- 03) Add in beans, tomato and stock.
- 04) Press start cancel for 3-4 seconds
- 05) Now Select the Daal Function and press START.
- 06) When D'Maestro beeps, release pressure carefully by turning the vent to release mode.
- 07) Open the lid and check the tenderness of beans.
- 08) Once tender spoon out in dish and serve hot with rice or country bread

Note: When choosing Fry Function make sure to keep the top lid OPEN for the entire time.

Daighi Qorma



INGREDIENTS

Prep Time:15min; Cooking Time:30 min; D'Maestro Function: Fry Function and Chicken function

Note: Cooking time starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time and temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode

Ingredients

- Chicken with bones 500 gm
- Red chili powder 1 tsp
- Talhar chili powder 1tsp
- Coriander powder 1½ tsp
- Salt to taste
- Garlic paste 2 tsp
- Ginger paste 1 tsp
- Whole spice 1 ½ tsp
- Whole spice powder ½ tsp
- Pinch netmeg powder
- Pinch mace powder
- Oil 1 cup
- Yogurt (well beaten) 1cup
- Brown crispy (hand crushed) Large one
- Zafrani kewra ¼ tsp

PROCEDURE

METHOD

- 01) Turn the knob to Select Fry function by turning the knob anticlockwise. Press start.
- 02) Add oil and heat. Once the oil is heated add whole spices –5 green and 1black cardamom, 5 cloves, 15 black pepper, and 1/2tsp cumin. Sauté for 30 seconds. Add ginger and garlic paste, sauté
- 03) Now add all dry spices and Mix well. Add yogurt & chicken.
- 04) Mix well to evenly coat all the spices to the chicken.
- 05) Press start/cancel for 3-4 seconds to reset.
- 06) Now close the lid and select chicken function by turning the knob clockwise. Press time to set the timer to 10 mins.
- 07) Press temp/Pressure and turn the knob clockwise to set the pressure to high.
- 08) When the timer is over and D'Maestro beeps. Press start/cancel to reset.
- 09) Turn the vent to pressure release mode and once the pressure is completely released, Open the lid.
- 10) Add brown onion (crushed finely) & kewra into hot curry & mix well.
- 11) Now select the fry function again and set the time to 10 minutes by pressing time and turning the knob anticlockwise. Cook on for 2-5 mins till the gravy thickens and oil comes on the top.
- 12) Garnish with chopped Juliane ginger.
- 13) Serve with country bread or rice.

Aloo Ka Bhurta



INGREDIENTS

Prep Time:15min; Cooking Time:10 min; D'Maestro Function: Steam function and Fry function
Note: Cooking time starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time and temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode

Ingredients

- Potatoes 500 gms
- Water to boil 1 ltr
- Oil 6 tbsp
- Garlic fine chopped 6-7 cloves
- Fresh coriander chopped garnish ¼ cup
- Green chili slice garnish 5
- Onion finely chopped 1
- Red crush chili 1 tsp
- Whole spice powder ½ tsp
- Black pepper powder ½ tsp
- Tomato fine chopped 2
- Salt 1½ tsp

PROCEDURE

METHOD

- 01) Wash and peel the potatoes and place them in the D'Maestro Pot with water.
- 02) Close the lid. Select steam function cook by turning the knob anti-clockwise. Press time and select the time by turning the knob anticlockwise to 10 minutes.
- 03) Press pressure and set the pressure to high by turning the knob clockwise and press start.
- 04) When the timer is over, D'Maestro will beep. Release pressure naturally by turning the vent to release mode.
- 05) Take potatoes out and drain the water.
- 06) Put the boiled potatoes in a bowl and clean and dry the pot for the next step.
- 07) Select the fry function and set the time to 10 mins by pressing time and turning the knob clockwise and press start. Add oil in to the pot, and once it's hot, saute garlic & onion till it is translucent.
- 08) Add tomato & all spices and mix well close the lid and when it turns off, release pressure naturally by turning the vent to release mode.
- 09) Open the lid and Check the seasoning and add salt and pepper according to taste.
- 10) Serve with garnish of green chilies and freshly chopped coriander.

Paya



INGREDIENTS

Prep Time:15min; Cooking Time:2 hours; D'Maestro function: Fry Function and DIY
Note: Cooking time starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time and temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients

- Cow trotters/paya 2 lbs
- Red chili pepper 1 tsp
- Talhar mirch powder 1 tsp
- Turmeric powder ½ tsp
- Salt as needed
- Garlic paste 1tb
- Ginger paste 1 tsp
- Onion finely sliced and fried to brown color 2 lage
- Cup yogurt 1 ½
- Oil ½ cup
- Cumin seeds 1 tsp
- Green cardamom pods 4
- Cloves 4
- Oil 1/3 cup
- Coriander powder 1 tsp
- garam masala powder 1 tsp
- 1 ltr cup water or enough quantity so that trotters dip in water (be careful don't exceed with guide line pot marking)
- Green chilli for garnish
- cilantro for garnish
- ginger julienne for garnish
- fresh lemon for garnish

PROCEDURE

METHOD

- 01) Make sure you wash all the trotters properly.
- 02) Blend onions and yogurt to make a paste.
- 03) Select the fry function by turning the knob anticlockwise. Press start.
- 04) Add ginger garlic paste and sauté well for a minute or till fragrant,
- 05) Add all dry spices and sauté again for 3 minutes.
- 06) Now add brown onion & yogurt paste and stir continuously to avoid yogurt lumps and let it boil.
- 07) Now add paya in it and add water and let it come to a boil.
- 08) Press start/cancel for 3-4 seconds to reset.
- 09) Cover the lid, select the DIY function and press time to set the timer to 2 hours.
- 10) Press temp/pressure twice and turn the knob to set the pressure to full.
- 11) Once the timer stops press start/cancel for 3-4 seconds to reset.
- 12) Vent the pressure out by turning the vent to release mode. Check to see if the trotters are cooked perfectly and meat is tender.
- 13) Add garam masala and coriander and mix well.
- 14) Select DIY function again and set the timer to 10 minutes by turning the knob anti-clockwise.
- 15) Close the lid and let it cook. Once the timer ends, vent the pressure out by turning the vent on release mode.
- 16) Open the lid once the pressure is completely released and Garnish and serve it with a naan

Haleem



INGREDIENTS

Prep Time:15min; Cooking Time:1 hour; D'Maestro Function: Fry function and DIY

Note: Cooking time starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time and temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients

• Ghee or Oil	1/2 cup	• Salt	as per taste
• Pre-fried onions	1/2 cup	• Whole spice	1 tsp
• Ginger paste	1 tsp	• Broth or Water	5 cups
• Garlic paste	3 tsp	• Green chili sliced side serving	5
• Ginger paste	1 tsp	• Handful Chopped Cilantro side serving	1
• Boneless beef	250	• Ginger julienned side serving	1/2 piece
• Bone or you can use meat with bones	250gm	• Whole barley	1 cup
• Red chili powder	1 tsp	• Whole wheat and oats	1cup
• Coriander powder	1 tsp	• Mixed daal Chana,Urad, Toor, Red etc.	1/4 cup
• Turmeric powder	½ tsp	Pre soaked for	30 minutes
• Whole spice powder	1 tsp	• Chat Masala garnish	2 tbsp
• Mace powder	1/4 tsp	• Halved Lemon	1
• Nutmeg powder	¼ tsp	• Yogurt	¼ cup

PROCEDURE

METHOD

- 01) Select the fry function by turning the knob anticlockwise and press start.
- 02) When it is hot, add 1/4 cup oil. Once the oil is hot add all the meat & ginger garlic paste, stir and let it cook for a minute
- 03) Once it starts changing color, add yogurt, 1/2 cup of pre-fried onions. Add all the mixed daals,oats,barley to the pot. Add 4 cups of water or broth and mix well.
- 04) Now press start/cancel for 3-4seconds to reset.
- 05) Put the lid and close it. Select DIY function and set the time to 45 minutes by pressing time and turning the dial clock wise.
- 06) Now press Start/Cancel.
- 07) Once the time is over and D'Maestro beeps, set the vent to release mode and release the pressure, wait for the pressure pin to drop before opening the lid.
- 08) Remove all the meat in a separate bowl from the mixture in the pot. Add 3 more cups of hot water in the pot and blend the mixture with Dawlance hand blender.
- 09) Once the mixture is finely blended, select the fry function by turning the knob anticlockwise.
- 10) Set the timer to 10 minutes by pressing time and turning the knob clockwise. Press start and cover and let it cook for 10 minutes.
- 11) Meanwhile use a fork to shred your meat pieces to add to the haleem later. You can also use a masher to finely shred the meat.
- 12) After 10 minutes, release the vent by turning the vent to release mode.
- 13) Open the lid and use Dawlance hand blender to blend the Haleem and oat mix until you get your desired consistency. If its too thick
- 14) feel free to add another 1/2 cup of boiling water and let it sit for another 5 minutes.
- 15) Once you have the perfect consistency, add in all the shredded meat to your haleem and using your Dawlance hand blender blend for another 3-4 mins till completely mixed.
- 16) Add brown onion tempering.
- 17) Dish out and garnish with Cilantro, Ginger, and Lemon wedges. Serve hot.

Hummus



INGREDIENTS

Prep Time:15min; Cooking Time:30min; D'Maestro Function: Daal function

Note: Cooking time starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time and temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients

• (200 g) dried chickpeas, rinsed soake in water for 4 hours	1 cup
• Water	6 cups
• 2 lemons (finely grated zest of 1 lemon and ¼ cup, or 50 ml, fresh lemon juice, divided	
• Garlic peeled	4 clove
• Salt	1 tsp
• Freshly ground black pepper	½ tsp
• Tahini paste	2-3 tsp
• Extra-virgin olive oil, plus more for serving (optional) Pita bread, for serving	½ cup

PROCEDURE

METHOD

- 01) Add the chickpeas and water in the pot. Cover with the lid, select the Daal function and press start.
- 02) When the timer ends, turn the vent to release mode and release the pressure before opening the lid.
- 03) Reserve ¼ cup (60 ml) of the cooking liquid and drain the chickpeas.
- 04) Rinse them under cold water, and let them cool completely.
- 05) While the chickpeas are cooling, add the lemon zest and garlic to the Dawlance table top blender and blend finely.
- 06) Add the cooled chickpeas, salt, and black pepper to the blender.
- 07) Add the ¼ cup (60 ml)lemon juice and blend until a thick paste forms. Gradually add the ½ cup olive oil & tahini paste and blend until the hummus is smooth and creamy.
- 08) Add the reserved cooking liquid, gradually to reach the desired consistency.
- 09) Spoon the hummus into a bowl and drizzle with more olive oil (if using).
- 10) Serve with pita bread.

Beef Pulao



INGREDIENTS

Prep Time: 15min; Cooking Time: 45 min; D'Maestro Function: Fry Function, Rice Function and Steam function

Note: Cooking time starts to count down once the 'Maintain pressure' status is reached on the progression bar.

When choosing cooking option turn the pressure/time and temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients

- Yakhni (Stock) 500 gm
- Beef cubes 2 inch
- Ginger roughly chopped 10
- Garlic cloves 1 tsp
- Whole black pepper ½ tsp
- Cloves 4-6
- Whole red chillies (optional) 4-6
- Saunf 4 tbsp
- Whole coriander seeds 4 tbsp
- Onion random cut 1

Rice

- Rice (rinsed and soaked) 500 gms
- *1 cup of long grain rice (30min soaked) 1 ½ cup water required for cooking or as per rice quality water ratio can be change.
- Cinnamon stick 1 inch
- Cloves 2-3
- Whole black peppers 5-7
- Cumin seeds ½ tsp
- Onion brown 1
- Ginger paste 1 tsp
- Garlic paste 2tbsp
- 4-5 Green Chillies (finely chopped or ground into a paste w water) (Optional) ½ cup
- Yogurt (1 tsp + 2 ½ tsp)
- Salt
- Oil for cooking depends on yakhni fat ¼ cup

Note: If you want to make the meat less messy simply tie up all the ingredients for the broth in a muslin bag and remove the bag from the broth when it's done)

PROCEDURE

METHOD

- 01) Combine all the yakhni ingredients along with 3.5 cups of water in your multi cooker Pot.
- 02) Select the Meat Function, Press time and turn the dial anti-clockwise and set the timer to 20 mins and Press Start.
- 03) While the meat is cooking soak your rice for 30 mins
- 04) Once the timer is over press start/cancel and turn the vent to release mode and release the pressure. Once the pressure is exhausted, open the lid.
- 05) Strain & store the stock and remove the muslin bag. Keep the beef chunks aside.
- 06) Turn on the fry function mode by turning the knob anti-clockwise, Press start.
- 07) Heat the oil in the pot.
- 08) Add the whole spices - cumin seeds, cloves, black pepper, cinnamon sticks and fry until they start to crackle and they start to give aroma.
- 09) Put the ½ chopped onions, garlic paste, yogurt into the pot and sauté. Now add ground green chillies as per need.
- 10) Now add the beef chunks and stir for a minute so they absorb all the spices and flavors.
- 11) Add the rice and the strained stock. Adjust with additional water if your rice requires it.
- 12) Add 2.5 tsp of salt and bring to a boil.
- 13) Press start/cancel for 3-4 seconds to reset the function.
- 14) Now turn the knob clockwise to select the rice function. Press the Preset and set the timer to 30 mins.
- 15) When the timer ends, D'Maestro will beep. Release the pressure by turning the vent to release mode and exhaust out the pressure. Once the pressure is released open the lid and stir carefully.
- 16) Now set the D'maestro to steam mode and set the timer to 10 minutes keeping the pressure as programmed.
- 17) Now press time and set the timer to 5 mins and press start.
- 18) When the timer end and you hear the beep, exhaust the pressure by pressing the steam release button on the lid. Once the pressure is completely exhausted, open the lid.

Plain Yogurt



INGREDIENTS

Prep Time: 15min; Cooking Time: 3h30 min; D'Maestro Function: Yogurt function

Note: Cooking time starts to count down once the 'Maintain pressure' status is reached on the progression bar.

When choosing cooking option turn the pressure/time and temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode

Ingredients

- Fresh milk 1 Lt
- Natural yoghurt 30 gms

PROCEDURE

METHOD

- 01) Pour the milk in a sauce pan and Boil it.
- 02) Let milk cool to a temperature of 110 degrees F, Remove skin or creamy layer (if present) from the top of the milk and discard.
- 03) Pour the milk into the bowl and add the natural yoghurt and stir well.
- 04) Pour this mixture directly into the pot or yogurt jars.
- 05) Close the lid, select Yogurt function by turning the knob clockwise.
- 06) Press time and turn the knob anti-clockwise and set cooking time for 3 hours 30mins and press START.
- 07) When timer ends and D'Maestro beeps, open the lid and move the jars to the fridge for a few hours to chill.

Keema Naan



INGREDIENTS

Prep Time: 15 min; Cooking Time: 20 min; D'Maestro Function: DIY Function

Note: Cooking time starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time and temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients For Dough:

- All purpose Flour 2 cups
- Dry milk 1 tbsp
- Lcing sugar 1 tbsp
- Melted butter or oil 2 tbsp
- Yeast 1 tsp
- Baking soda ¼ tsp
- Warm water 1 glass
- Salt 1 tsp

Ingredients For Stuffing:

- Minced meat 500gm
(not frozen or with water it will ruin your recipe)
- Onion fine choppes 1
- Green chillies fine chopped 3
- Arlic mince or fine chopped 2 tsp g
- Fresh coriander fine chopped ¼ bunch
- Red crush chilli 1 tsp
- Salt ½ tsp
- Black pepper powder ½ tsp
- Garam masala powder 1 tsp
- Fine bread crumb 6 tbsp
- Cumin powder 1 tsp

PROCEDURE

METHOD FOR DOUGH:

- 01) In a large bowl, add all-purpose flour & all ingredients, Mix it well and knead it in the form of a soft dough. The dough should neither be too soft nor too hard.
- 02) Cover it with a damp kitchen towel and set it aside

METHOD FOR STUFFING:

- 01) In a large bowl, add minced meat & all ingredients, Mix it well in the form of a smooth mixture refrigerate for 30 min.

METHOD

- 01) Check the dough. Once it has doubled in volume, knead it again and let it rest till it puffs up again.
- 02) Dust a flat surface with some flour and transfer the dough over it.
- 03) Knead it for a minute and divide it into small portions. Now, using a rolling pin, roll out these portions thickly in the shape of a disc.
- 04) Stuff all rolled out discs with the mixture and make a stuffed ball. Now, again roll the stuffed balls out to a thickness of 2 inches.
- 05) Select the DIY option in multi cooker by turning the knob anti-clockwise.
- 06) Press temp/pressure twice and turn the knob clockwise till the pressure bars are full.
- 07) Set the timer to 10 minutes by pressing time and turn the knob anti-clockwise and press start.
- 08) Spray with oil and transfer the rolled out naan in multi cooker and close the lid.
- 09) Once the timer ends press start/cancel and vent the pressure out by turning the vent to release mode.
- 10) Open the lid and flip once the side is golden brown in color.

- 11) Now close the lid again and set the timer again to 10 minutes at DIY function and let it cook.
- 12) Once cooked, transfer the naan on a plate and brush it with melted garlic butter.
- 13) Repeat the same step for all the stuffed Keema naans and place all the cooked naans in a plate.
- 14) Serve these hot to enjoy!

Pizza Naan



INGREDIENTS

Prep Time: 15min; Cooking Time: 20 min; D'Maestro function: DIY function & Fry function

Note: Cooking time starts to count down once the 'Maintain pressure' status is reached on the progression bar.

When choosing cooking option turn the pressure/time and temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode.

Ingredients For Dough:

- All purpose Flour 2 cups
- Dry milk 1 tbsp
- Icing sugar 1 tbsp
- Melted butter or oil 2 tbsp
- Yeast 1 tsp
- Baking soda ¼ tsp
- Warm water 1 glass
- Salt 1 tsp

Ingredients For Chicken Marination

- Boneless chicken (cut into small cubes) 350 gm
- Black pepper powder ½ tsp
- Salt 1 tsp
- Red crush chilli 1 tsp
- Chopped garlic ½ tsp
- Oil 2 tsp
- Oregano ½ tsp
- Basil ½ tsp

Ingredients For Stuffing:

- Green olives 30 gm
- Black olive 30 gm
- Jalapenos 30 gm
- Pizza sauce 50 gm
- Capsicum small cut 30 gm
- Onion small cut 1
- Mozella cheese 100 gm
- Cheddar chese 100 gm

PROCEDURE

METHOD FOR DOUGH:

- 01) In a large bowl, add all-purpose flour & all ingredients, Mix it well and knead it in the form of a soft dough. The dough should neither be too soft nor too hard.
- 02) Cover it with a damp kitchen towel and set it aside

METHOD FOR CHICKEN:

- 01) Select fry function in D'Maestro multi cooker by turning the knob anti-clockwise. Press time and rotate the knob anti-clockwise and set the time for 10 mins. Press start.
- 01) Add oil and let it heat. Add all ingredients in it and let it cook.
- 01) Stir continuously for 3 minutes when all the water dries up, press the start/cancel button for 3-4 seconds & set a side to cool.

METHOD

- 01) Check the dough. Once it has doubled in volume, knead it again and let it rest till it puffs up again.
- 02) Dust a flat surface with some flour and transfer the dough over it.
- 03) Knead it for a minute and divide it into small portions. Now, using a rolling pin, roll out these portions thickly in the shape of a disc.
- 04) Stuff all rolled out discs with the mixture and make a stuffed ball. Now, again roll the stuffed balls out to a thickness of 2 inches.
- 05) While rolling make sure that 2 naans are a little bigger than other one.
- 06) Take the bigger naan. Apply 1 tbsp of pizza sauce all over the naan leaving the sides.

- 07) 7. Sprinkle cheese & other ingredients on it.
- 08) 8. Cover with the smaller naan and seal the edges. Again roll it lightly.
- 09) 9. Select the DIY option in multi cooker by turning the knob anti-clockwise.
- 10) 10. Press temp/pressure twice and turn the knob clockwise till the pressure bars are full.
- 11) 11. Set the timer to 10 minutes by pressing time and turn the knob anti-clockwise and press start.
- 12) 12. Spray with oil and transfer the rolled out naan in multi cooker and close the lid.
- 13) 13. Once the timer ends press start/cancel and vent the pressure out by turning the vent to release mode.
- 14) 14. Open the lid and flip once the side is golden brown in color.
- 15) 15. Now close the lid again and set the timer again to 10 minutes at DIY function and let it cook.
- 16) 16. Once cooked, transfer the naan on a plate and brush it with melted garlic butter.
- 17) 17. Repeat the same step for all the stuffed Keema naans and place all the cooked naans in a plate.
- 18) 18. Serve these hot to enjoy!

Pea Pulao



INGREDIENTS

Prep Time: 10 min Cooking Time: 25 min ; D' Maestro function : Fry function and Rice function

Note: The cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing the cooking option, turn the pressure/time and temperature regulator to the VENT position or by default time/temp and pressure as per cooking mode.

Ingredients

- Rice 2 cups
(rinsed and soaked - 1 cup of long grain rice should be soaked for 30 mins in 1 ½ cup water. As per the rice quality water ratio can be change)
- Long Grain Rice 1 cup
- Water 1 ½ cup
- Oil 3 tbsp
- Cumin Seeds 1 tbsp
- Whole Cloves 2
- Whole Peper Corns 10
- Bay Leaf 1
- Cinnamon Stick ½
- Onion 1
- Frozen Green Peas 1 cup
- Garlic Paste 2 tsp
- Salt tsp
- Yogurt ¼ cup

PROCEDURE

METHOD

- 01) Select the fry function by turning the knob anticlockwise. Press start.
- 02) Now add oil and allow it to heat up for a minute.
- 03) Add the cumin seeds and once they begin to brown, add the cardamom, cloves, peppercorn, bay leaf and cinnamon stick. Give everything a quick stir, then add the onion. Stir-fry for 6-7 minutes, or until the onions start to turn golden brown in color.
- 04) Add the yogurt garlic, peas and let it cook for 5 mins.
- 05) Add rice water and salt. Mix well.
- 06) Press start/cancel for 3-4 seconds to reset.
- 07) Secure and close the lid turn on the rice function by turning the knob clockwise. Press start
- 08) Once the pressure has built up the timer will start countdown.
- 09) Once the timer is over press steam release button to vent the pressure or turn the vent knob to venting position.
- 10) Carefully open the lid once the pressure has been exhausted.
- 11) Press start/cancel for 3-4 seconds to reset.
- 12) Select steam function by turning the knob anticlockwise.
- 13) Press time and turn the knob anticlockwise to set the time to 5 mins. Press start.
- 14) Turn the vent to venting mode and release all the pressure.
- 15) Carefully open the lid and mix the rice.
- 16) Serve hot with curry, raita or potato cutlets.

Peanut Rice



INGREDIENTS

Prep Time:10min; Cooking Time: 25 min; D'Maestro Function : Fry function, Rice function and Steam function

Note: Cooking time starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time and temperature regulator to the VENT position or by default time/temp n pressure as per Cooking function.

Ingredients

- Rice 2 cups
(rinsed and soaked) (*1 cup of long grain rice (30min soaked) 1 ½ cup water required for cooking or a per rice quality water ratio can be change.)
- Oil 3 tbsp
- Peeled peanuts ½ cup
- Peanut butter 2 tsp
- Salt 1 ½ tsp
- Cinnamon powder ½ tsp
- Nutmeg powder 1/8 tsp
- Mace powder 1/8 tsp
- Onion fine chopped 1

PROCEDURE

METHOD

- 01) Press the fry function by turning the knob anticlockwise.
- 02) Press time and set the timer for 10 mins and Press start.
- 03) Add the oil and allow it to heat up for a minute.
- 04) Add peanuts and let it fry till honey golden and take it out,(do ½ portion crushed)
- 05) Now add onion, ginger garlic paste and once they begin to turn translucent, add rice water, crushed peanuts and remaining ingredients. Mix well.
- 06) Press Start/cancel for 3-4 seconds to reset.
- 07) Turn the knob clockwise to select rice option.
- 08) Once the pressure has built up the timer will start countdown.
- 09) Once the timer is over press steam release button to vent the pressure or turn the vent knob to venting position.
- 10) Carefully open the lid once the pressure has been exhausted.
- 11) Press start/cancel for 3-4 seconds to reset.
- 12) Select steam function by turning the knob anticlockwise.
- 13) Press time and turn the knob anticlockwise to set the time to 5 mins. Press start. (Ensure that the vent is on the sealing position)
- 14) Once the timer is over , D'Meastro will beep. Turn the vent to venting mode and release all the pressure.
- 15) Dish out and garnish with whole fried peanuts.
- 16) Serve hot with shashlik or as per your choice sideline or main course.

Rainbow Rice



INGREDIENTS

Prep Time: 05 min Cooking Time: 20 min

Note: The cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing the cooking option, turn the pressure/time and temperature regulator to the VENT position or by default time/temp and pressure as per cooking mode.

Ingredients

- Rice 2 cup
- Grain rice 1 cup
- Water 1 ½ cup
- Oil 3 tbsp
- Garlic 2 tsp
- Onion 1
- Food color Few drops as per your choice

PROCEDURE

METHOD

- 01) Press the sauté button for 03 min, add the oil and allow it to heat up for a minute.
- 02) Add the garlic, onion and once they begin to transculatate, add rice water. Mix well.
- 03) Secure the lid, turn on steamed rice option for 10 min. Naturally release pressure, open the valve to release any remaining pressure, add color on different points and secure the lid for 5 min. After pressure release serve hot as per your choice.

Garlic Herb Potato



INGREDIENTS

Prep Time: 05 min Cooking Time: 20 min

Note: The cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing the cooking option, turn the pressure/time and temperature regulator to the VENT position or by default time/temp and pressure as per cooking mode.

Ingredients

- | | | | |
|----------------------|---------|--------------|-------|
| • Potato | 500 gm | • Reh chilli | ¼ tsp |
| • Garlic | 4 tbsp | • Water | ¼ cup |
| • Garlic cloves | 5-6 | | |
| • Black peper powder | ½ tsp | | |
| • Salt | 1 tsp | | |
| • White peper powder | ¼ tsp | | |
| • Oregano | ½ tsp | | |
| • Mixed herb | ¼ tsp | | |
| • Lemon juice | 1 tbsp | | |
| • Whole green chilli | 5 fresh | | |
| • Fresh coriander | ¼ bunch | | |
| • Oil | 4 tbsp | | |

PROCEDURE

METHOD

- 01) Peel potatoes and cut in halve length wise. Hit the sauté button for 5 min, heat the oil, add garlic and sauté for 2 min. Add remaining ingredients.
- 02) Secure the lid, hit the pressure pulse option for 15 minutes. Naturally release pressure or open the valve to release any remaining pressure, spoon out in a plate serve with country bread/rice or same as cooked with garnish.

Chicken Shashlik

INGREDIENTS

Prep Time: 10 min Cooking Time: 20 min

Note: The cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing the cooking option, turn the pressure/time and temperature regulator to the VENT position or by default time/temp and pressure as per cooking mode.

Ingredients

- Chicken boneless 500gm
- Chicken marination
- Soy sauce 3 tbsp
- Lemon juice 2 tbsp
- Black pepper powder 1 tsp
- Sugar 2 tsp
- Chilli sauce 2tbsp
- Red chilli, crushed 1 tsp
- Salt to taste

Other ingredients

- Chicken stock 1 cup
- Corn flour 500ml required 2tbsp
- Tomatoes seedless dice 2
- Green bell pepper 1
- Onion 1
- Garlic chopped 1 tbsp
- Oil 3 tbsp
- Green chilli fine chopped 3



PROCEDURE

METHOD

- 01) Hit the sauté button for 10 min, add the oil. When oil turn to hot add garlic sauté for a min, add marinated chicken sauté again for 5 min.
- 02) In the same pot add all the vegetables and stir fry for 3 minutes, Mix the stock and secure the lid for 5 minutes.
- 03) Naturally release pressure or open the valve to release any remaining pressure. After 5 minutes, open the lid add corn flour, Bring it to boil, Cook to desired thickness and simmer for 3 minutes. Adjust seasoning and serve with rice.

Mac N Cheese

INGREDIENTS

Prep Time: 05 min Cooking Time: 10 min

Note: The cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing the cooking option, turn the pressure/time and temperature regulator to the VENT position or by default time/temp and pressure as per cooking mode.

Ingredients

- Uncooked elbow pasta 200 gm
- Water 2 cups
- Salt ½ tsp
- White pepper ¼ tsp
- Butter 3 tbsp
- Shredded cheese 2 ½ cups
- Mozzarella ½ cup
- Cheddar ½ cup
- Parmesan ½ cup



PROCEDURE

METHOD

- 01) Put the pasta, water and salt into the multicooker Pot.
- 02) Cook for 4 minutes using the steam option. Quick-release the steam so your noodles don't get overcooked. Open the lid. Hit the time for 5 minutes. Gently stir in the butter until melted.
- 03) Add the cheese and milk (use 2-3 tablespoons of milk at a time, as needed, up to 1/2 cup). Add more seasoning or liquid as necessary. Hit the cancel button. Spoon out in bowl. Garnish with parmesan. Enjoy. It's so good.

Steak With Pepper Sauce



INGREDIENTS

Prep Time: 05 min Cooking Time: 15 min

Note: The cooking timer starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing the cooking option, turn the pressure/time and temperature regulator to the VENT position or by default time/temp and pressure as per cooking mode.

Ingredients

- Butter 2 tbsp
- Garlic minced 2 cloves
- Garlic granules ½ tsp
- Oregano ¼ tsp
- Salt to taste
- Parsley ¼ tsp
- Black pepper 1 tsp
- Gravy For sauce
- Onion 1 medium
- Garlic minced 1 clove
- Beef broth or water 1 cup
- Cornflour 1 tsp

PROCEDURE

METHOD

- 01) Mix garlic and butter, then set aside. Pat steak dry with a kitchen towel, rub with salt, parsley, oregano and black pepper.
- 02) Set multicooker pot to saute function then add half of the garlic butter mix in the inner pot of the multicooker.
- 03) Add steak and sear for 3 minutes on each side. Add 1 cup beef broth in the inner pot, add chopped onions and garlic. Scrape inner pot to deglaze. Place the trivet in the inner pot of the instant pot and put a seared steak on the trivet. Cover the instant pot with its lid and put the vent in a sealing position. Set the instant pot to pressure cook high for 5 minutes and do a 5 minutes natural release.

HOW TO MAKE GRAVY

- 01) After taking out the steak from the pot, Sieve the content of the instant pot and add the liquid back into the pot.
- 02) Set the instant pot to saute mode. Pour cornflour slurry in the pot. Stir till the gravy thickens then take off the heat. Serve sauce/gravy with steak.

Bhindi Fry



INGREDIENTS

Prep Time: 15min; Cooking Time: 15min; D'Maestro Function: Fry function and DIY

Note: Cooking time starts to count down once the 'Maintain pressure' status is reached on the progression bar. When choosing cooking option turn the pressure/time and temperature regulator to the VENT position or by default time/temp n pressure as per Cooking mode

Ingredients

- Ladyfinger 1kg
- Oil 6 tbsp
- Cumin seeds ½ tsp
- Garlic 3 cloves
- Onion 1 medium
- Ground Turmeric ¼ tsp
- Coriander powder 1 tsp
- Red crush chilli 3 tsp
- Salt To taste
- Whole spice powder 1 tsp
- Lemon juice 1 tbsp

PROCEDURE

METHOD

- 01) Select "Fry function" by turning the knob anticlockwise and Press start.
- 02) Add oil and let it heat.
- 03) Now add cumin seeds, garlic, onion and sauté till the onions turn translucent or light golden.
- 04) Add okra and fry for a while. Mix well.
- 05) Now add tomatoes and cook for 3 minutes.
- 06) Press start/cancel for 3-4 seconds to reset.
- 07) Place the lid with vent in sealing position.
- 08) Select DIY by turning the knob to anticlockwise.
- 09) Press temp/Pressure twice and set the pressure to high by turning the knob clockwise.
- 10) Press time and set the timer for 5 mins by turning the knob anticlockwise. Press start.
- 11) When D'Maestro beeps, Press start/cancel and set the vent to venting mode to release the pressure.
- 12) Stir the okra gently. Leave open for 5 mins before eating.
- 13) Serve with naan or rice with coriander & chili garnish.