

**GLEN**

# Cook Book



Recipes to get started with Glen OTG





# OTG

The Glen OTGs are nifty little devices with multitasking abilities. With a smart design and finish they are so versatile that they take care of every type of cooking except stove cooking. In addition to the baking, grilling and roasting they have a motorized rotisserie as well. The OTGs also perform two more useful functions, they can be used to keep food warm and for thawing frozen food items.

The Turbo Convection Oven cooks the food from all around. It also helps baking better with a uniform distribution of heat in the oven chamber. The hot air seals the outer surface of the food and helps retain the food juices while grilling.



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# Choco-Chip Cookies

Unbelievably easy to make, requiring no special equipment and no difficult to handle steps, no creaming...this is the perfect cookie to make with kids and get them to love cooking!

## Ingredients

- 1 ¼ cups flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup butter
- ½ cup packed brown sugar
- ¼ cup sugar
- ½ cup chocolate chips
- ½ cup lightly roasted walnuts



Serves



Preparation  
Time



Cooking

## Method

- Preheat the Glen oven at 180.
- Combine flour, salt, baking soda.
- In a large bowl, mix butter and both the sugars till creamy.
- Add the flour mixture and blend on low speed.
- Mix the chocolate chips and walnuts.
- Drop dough with an ice-cream scoop, two inches apart, on a baking tray.
- Bake for about 12-15 minutes till golden.
- Repeat with the remaining dough.



# Eggless Chocolate Cake

Just 3 simple steps and you have a soft and delicious cake ready. Unlike many other eggless cakes, which taste rather bland, this is a sweet and spongy cake.

## Ingredients

- ¼ cup cocoa
- ½ cup oil
- 1 ½ cup flour
- ½ cup curd
- ¾ teaspoon baking soda
- 1 cup ground sugar
- ½ cup water

## Method

- Preheat the Glen oven for 15 minutes at 180 degrees.
- In a bowl put all ingredients in the same sequence as given and blend.
- Put this mixture in a cake tin and bake for 30-35 minutes till done.



Serves



Preparation  
Time



Cooking



Eggless Chocolate Cake

# Cheesy Bread Rolls

Amazingly easy to make, this non-fried version can be stuffed with chicken, mixed vegetables, eggs or boiled potatoes too... whatever you have handy. Served with tomato sauce, they are the perfect snack.

## Ingredients

- 8 brown bread slices
- ½ cup grated cheese
- 2 slices of finely chopped salami
- 2 teaspoons butter
- 1 spring onion



Serves



Preparation  
Time



Cooking

## Method

- Preheat the Glen oven to 150 degrees Celsius.
- Trim the edges of the bread slices and lightly flatten them with a rolling pin.
- In a bowl, mix the cheese, salami and spring onion.
- Put 1 teaspoon mixture in one corner of the bread and roll it like a cigar.
- Press firmly so that the roll does not open.
- Make all the rolls and put them in a greased baking dish.
- Brush the rolls with a little butter and bake them for 5 minutes or until golden.



Bread rolls

# Broccoli-Fish Bake

Could it get any healthier than this? The ultimate super foods- broccoli and fish- come together in a baked dish that is delicious.

## Ingredients

- 250 gm Broccoli cut into florets, lightly sautéed
- 250 gm sole fillets, lightly sautéed
- 1 cup white sauce
- ½ cup grated cheese
- ½ cup bread crumbs
- ½ teaspoon red chilli powder
- 1 tablespoon Butter



Serves



Preparation  
Time



Cooking

## Method

- Arrange the broccoli in a an oven proof dish.
- Top with fish and then cover with the white sauce.
- Sprinkle cheese and top with bread crumbs mixed with chilli powder and little butter.
- Bake at 180 for 20 min or till the top is light brown.



# Veg Seekh Kababs

Why should the vegetarians lose out? These Seekh kababs have a long list of ingredients, but are actually easy to make. It's also a great way to make sure kids get to eat their veggies!

## Ingredients

- 250 gm spinach leaves blanched and mashed
- ½ cup French beans blanched and grated
- ½ cup potatoes boiled and mashed
- 1 onion finely chopped
- 2 green chillies chopped
- 2 tbsp coriander leaves chopped
- 2" piece ginger grated
- 2 brown bread slices crumbled
- 2 tbsp roasted channa powder
- 1 teaspoon chicken masala
- ½ teaspoon red chilli powder
- Salt as per taste
- Oil for basting

## Method

- Put all ingredients in a blender and grind to a paste.
- Refrigerate for half an hour.
- Divide into 12 balls.
- Shape them like kebabs.
- Grill the kebabs in a hot Glen grill turning and basting them till cooked and nicely brown.
- Serve hot with onion rings & mint chutney.



Serves



Preparation Time



Cooking



Veg Seekh Kababs

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