

**GLEN**

# 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 !



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# 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

## 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.



Serves



Preparation  
Time



Cooking



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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