

 **VITEK**

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EXCLUSIVE KITCHEN COLLECTION



Your Home Chef

Multi Cooker – Breadmaker 5G
68 Multi Cooker Programs, 15 Bread Maker programs

 *Design Francais*

4D baking: 3D heating+Convection

Upper Heating Element

Convection

Middle Heating Element

Lower Heating Element



3D heating enables uniform heat distribution and fast cooking
Convection ensures perfect baking and crust

Cottage Cheese



Cottage cheese draining sieve

Bread



Dough kneading and 15 baking programs

Deep Fryer



Deep frying basket

Yoghurt



Automatic stirring to achieve creamy yoghurt texture

DIY (Multi-chef) 4 steps



4 steps to a perfect dish
(program every step t°, t)

DOUBLE BOWL Technology



2 bowls: multi-cooker bowl+dough kneading and bread baking bowl



VITEK appliances are made using cutting-edge technology with the aim of improving your daily life. We bring simplicity, creativity and convenience to your home.

VITEK's mantra is "Technology for life", which means we make technology work for you in ways that enhance the quality of your life. This mantra has made VITEK one of the most recognized brands in the European Union, Russia and the CIS States.

VITEK's Kitchen Appliances are an attractive addition to any kitchen with their stylish designs and eye-catching colours and patterns. Their design & quality make cooking & baking an easy and enjoyable experience.

In addition, all components, especially those that come into direct contact with food, are carefully chosen with an eye on health and safety.

VITEK Household Products take the effort out of daily chores. A lot of attention has been paid to create products that are easy to handle and efficient in use.

VITEK is always striving to add products that you will be proud to own. Enjoy the VITEK experience!

Using cutting-edge technologies, we create reliable appliances aimed at achieving better quality of life for our consumers



Preface

VITEK, a brand synonymous with quality in every household in Europe, CIS & Russia, launches a stylish, smart & elegant Multicooker. This product has a variety of programs & functions that can satisfy many a culinary whim of an Indian foodie. It is easy to cook, fast & hygienic. VITEK, a brand savvy for innovative products, offers a whole new approach to baking and cooking.

This appliance is a versatile combination of a full featured Multicooker and traditional Bread maker. It covers almost the entire

spectrum of classic recipes in culinary tradition and has nothing to compare with in the Indian market.

Now, one can bake in the new appliance anything - from bread to casseroles, because of the unique convection process. The device has two heating elements, and thus, hot air circulates inside the bowl providing a qualitative volumetric heating. Convection cooking allows one to achieve the result of the traditional oven for a wide range of pastries, vegetables, cheese casseroles, roasting meat or fish, etc.

The Multicooker has all the advantages of this type of technology, and therefore, has become familiar to almost every household in Europe, CIS & Russia: fast heating, economical, hygienic design, ease and accuracy of programming. At one's disposal are all the necessary range of automatic programs and functions for manual programming.

VITEK's Multicooker is the one and only bread maker that has a round baking dish. Our device offers not only a new form, but also new opportunities for programming, time





& temperature, for different processes of making bread - kneading, lift the dough and baking.

Now, more about the programs and functions. Your Multicooker is equipped with this marvelous invention. There are 6 automatic programs - Soup, Rice, Porridge, Pilaf, Pizza & Cheese.

Our Pizza program - allows convection heating that facilitates making Pizza easily and quickly in your own kitchen.

A set of additional programs covers all possible operations that any Chef can cook, i.e., cooking, roasting, stewing and frying for all major product categories - vegetables, meat, fish and chicken. One's task is only to choose the right type of products and the operation required. If one wishes to cook food that is not listed in the program menu, one should choose the program that is logically closer to an existing program. For example, if you need to prepare juice, one should choose a program for

cooking vegetables. Similarly, if one wishes to fry seafood, the logical choice would be for frying fish, etc.

The program, Deep Frying is another pleasant surprise for users. Now you can use the Multicooker as Fryers. There are special accessories for deep-frying as well. Your Multicooker is economical in oil consumption as well.

Wish you a pleasant cooking and baking experience with this versatile VITEK appliance.







Sauce & Dip

Dip or sauce is a common condiment for many types of food. Dips are used to add flavor or a texture to a food. Dips are commonly used for a finger foods appetizers and other easily held foods. It can also be used with vegetables and chips. Sauce like barbeque often used for grilled and fried meats, French fries etc.

Sauces can be used in snacks like sandwiches, deep fried samosas and pakodas.

Tomato Sauce

Ingredients (3-4 Serving)

Tomato puree: 6 cups

Garlic: 2 tablespoons finely chopped

Black pepper powder: 1 tablespoon

Salt: as per taste

Basil: 8-10 leaves

Onion: 1 medium finely chopped

Celery: ½ stick finely chopped

Oil: 2 tablespoons



Preparation:

1. Switch on the machine. Select Boiling mode (🍲), with Vegetable mode (🌿), set the timer to 20 minutes and start the program.
2. Add oil, finely chopped onion, celery and garlic. Saute them for a minute.
3. Add tomato puree, salt, pepper powder and basil leaves and allow them to boil.
4. Once the machine beeps, take out the sauce. Store it in a refrigerator for future use.

Sauce & Dip |

Butterscotch Sauce

Ingredients (3-4 Serving)

Butter: ¼ cup

Sugar: 2 cups

Cream: 200 ml (1 packet)



Preparation:

1. Switch on the machine. Select DIY mode, select D1, set the temperature to 150°C and set the timer to 10 minutes. Go to the next cycle, select D2, set the temperature to 80°C, timer to 5 minutes and start the program.
2. Add sugar and wait for the beep. Once the machine beeps, add cream and stir it continuously. Then add butter and remove the sauce from the bowl.
3. Store it in cool and dry place.

Tip:

Refer IM for selecting DIY Mode Program.

Herb Butter

Ingredients (3-4 Serving)

Butter: 2 cups

Mix herbs (thyme, sage, rosemary finely chopped): 2 tablespoons

Pepper powder: 1 tablespoon



Preparation:

1. Put all the ingredients in the bowl. Start 'keep warm' for 4 minutes. Let the flavor of the herbs mix together and then switch off the machine.
2. Pour the butter into the container. Cool it and refrigerate it for future use.

Sauce & Dip |

Chive Butter

Ingredients (3-4 Serving)

Butter: 2 cups

Garlic chives: ¼ cup (finely chopped)

Finely chopped parsley: 2 tablespoons



Preparation:

1. Switch on the machine, select keep warm mode.
2. Warm the butter for 5 minutes, add ¼ cup of chives and 2 tablespoons of parsley, mix it well and store it in refrigerator for further use.

Olive & Cheese Butter

Ingredients (5-6 Serving)

Butter: 2 cups

Olives sliced: ¼ cup

Cheese: ½ cup

Parsley: 2 tablespoons

Black pepper powder: 1 tablespoon



Preparation:

1. Switch on the machine. Select Keep Warm mode and soften the butter for 2 minutes.
2. Once the machine beeps, remove the butter from the bowl and add the rest of the ingredients. Mix well and use it as a bread-spread.

Tip:

Butter needs to be soft, don't melt it.

White Sauce

Ingredients (3-4 Serving)

Milk: 1 litre
Onion: 1 small
Clove: 4 numbers
Bay leaf: 1 big
Black pepper corn: 4-5 numbers
Butter: 100 grams
Flour: 90 grams
Thyme: 1 tablespoon
Salt: as per taste
White pepper powder: 1 teaspoon



Preparation:

1. Switch on the machine. Select Boiling mode (🍲), with Vegetable mode (🌿), set the timer to 20 minutes and start the program. Boil the milk with onion, clove, bay leaf and black pepper corn. (Strain the milk and keep it separately)
2. Select Saute mode (🍳), with Vegetable mode (🌿), set the timer to 10 minutes. Put butter and flour and mix it well.
3. To this mixture slowly add the milk, stirring constantly to avoid lumps.
4. Once the machine beeps, add salt, thyme and white pepper powder.
5. Store it in refrigerator.



Barbeque Sauce

Ingredients (3-4 Serving)

Butter: ¼ cup
Onion: 1 big finely chopped
Garlic: 4 tablespoons, finely chopped
Vinegar: 1 tablespoon
Orange juice: 1 cup
Tomato puree: 2 cups
Tabasco: 2 teaspoons
Sugar: 4 tablespoons
Salt: as per taste
Black pepper powder: 1 teaspoon

Preparation:

1. Switch on the machine. Select Saute mode (👉), with Vegetable mode (👉), set the timer to 25 minutes and start the program.
2. Put all the above ingredients in, mix them well and allow to boil.
3. Once the machine beeps, take out the sauce and store in a refrigerator.

Sauce & Dip |

Lemon and Parsley Butter

Ingredients (3-4 Serving)

Butter: 2 cups

Finely chopped parsley: 1/4 cup

Pepper powder: 1 tablespoon

Juice of 2 lemons and lemon rind:
½ teaspoon

Salt: 1 teaspoon



Preparation:

1. Put all the above ingredients in the bowl. Start 'keep warm' for 4 minutes. Stir well.
2. Once the machine beeps, remove and cool it. Then refrigerate it for further use.

Schezwan Sauce

Ingredients (3-4 Serving)

Red chili paste: ¼ cup

Onion: 4 big finely chopped

Ginger: ¼ cup finely chopped

Garlic: ¼ cup finely chopped

Soya sauce: 1 teaspoon

Chili sauce: 2 teaspoons

Vinegar: 1 teaspoon

Tomato ketchup: ½ cup

Star anise: 2 numbers

Cinnamon: 2 numbers

Sugar: 2 teaspoons

Salt: 2 teaspoons

Oil: 4 teaspoons



Preparation:

1. Switch on the machine. Select Saute mode (👉), with Vegetable mode (👉), set the timer to 15 minutes and start the program.
2. Put oil, onion, ginger, garlic, chili paste, tomato ketchup, star anise, cinnamon, sugar and salt. Add soya sauce, vinegar and chili sauce and let it cook.
3. Store it in a cool and dry place.

Sauce & Dip |

Basil Cottage Cheese Dip

Ingredients (3-4 Serving)

Cottage cheese: 2 cups

Vinegar: 2 teaspoons

Finely chopped scallions: 4-5

Finely chopped parsley: 1 tablespoon

Finely chopped fresh basil leaves: 8-10



Preparation:

1. Blend all the above ingredients in a blender or food processor and store in fridge.

Sweet Chili Sauce

Ingredients (3-4 Serving)

Chili flakes: ½ cup

Vinegar: 2 cups

Sugar: 1 cup

Water: 1 cup

Salt: 1 tablespoon



Preparation:

1. Switch on the machine. Select Boiling mode (🍲), with Vegetable mode (🥬), set the timer to 20 minutes and start the program.
2. Put all the above ingredients and stir well.
3. Once the machine beeps, remove the sauce from bowl and store it in a cool and dry place. Use it as a dip.

Sauce & Dip |

Creamy Mustard Sauce

Ingredients (3-4 Serving)

Mayonnaise: 2 cup

Mustard paste: 1/4 cup

Cocktail onions or shallots finely
chopped 2 tablespoons

Salt: as per taste

Crushed Peppercorns: 1 tablespoon



Preparation:

1. Put all the ingredients in a small bowl and mix well to blend. Store in the refrigerator for further use.



Nacho Sauce

Ingredients (3-4 Serving)

Butter 1 tablespoon

Cheese spread 2 cups

Paprika 2 tablespoons

Salt: as per taste

Black or white pepper powder 1 tablespoon

Milk ¼ cup

Preparation:

1. Switch on the machine. Select Boiling mode (🍲), with Vegetable mode (🥬), set the timer to 10 minutes. Put all the ingredients and start the program. Once it is ready keep it for cooling. Serve warm.

Shallot Sauce

Ingredients (3-4 Serving)

Butter 4 tablespoons

Minced shallots 1/4 cup

Vegetable or chicken stock 1 cup

Salt: as per taste

Flour 2 tablespoons



Preparation:

1. Switch on the machine. Select Soup mode, set the timer to 15 minutes and start the program. Add 1 tablespoon of the butter and let it melt. Add the shallots and flour, blend well, and cook, stirring for 2 minutes. Slowly, pour in the chicken broth, stir until smooth.
2. Strain the sauce through a fine sieve and add the remaining 2 tablespoons of butter and salt to taste. Let it cool and refrigerate.

Pizza Sauce

Ingredients (3-4 Serving)

Blanched Tomatoes 2 cup finely chopped

Onion finely chopped 1 medium

Garlic crushed 2 tablespoons

Crushed black pepper corn 1 tablespoon

Salt: as per taste

Olive Oil 2 tablespoons

Basil leaves 3-4



Preparation:

1. Switch on the machine. Select Saute mode (👉), with Vegetable mode (👉), set the timer to 15 minutes and start the program.
2. Add oil, tomatoes, onion, garlic, crushed pepper and salt, mix it well, close the lid and let it cook. Once the machine beeps, add basil leaves and keep the sauce on Pizza mode for 4-5 minutes.
3. Cool it and store the sauce in a refrigerator.

Sauce & Dip |

Aioli

Ingredients (3-4 Serving)

Mayonnaise 2 cups

Gherkins finely chopped ¼ cup

Lemon juice of 1 lemon

Salt: as per taste

Garlic crushed ¼ cup

Black pepper powder 1 tablespoon

Curl parsley finely chopped 2 tablespoons



Preparation:

1. Mix all the above ingredients well balance the seasoning & refrigerate it.
2. Use it as a dip with fish, salad or with a starter.

Green Dip

Ingredients (3-4 Serving)

Parsley: 1 cup

Shallots/Scallions: 5

Mayonnaise: 2 cups

Tabasco: ½ teaspoon



Preparation:

1. Mix all the above ingredients well and store it in refrigerator.
2. Use it as a bread-spread for sandwiches. You can also use it as a dip with a starter.

Sauce & Dip |

Sour Cream Dip

Ingredients (3-4 Serving)

Sour cream/curd: 2.

Mayonnaise: ½ cup

Finely chopped dill leaves: 1 tablespoon

Finely chopped onion: ½ small

Finely chopped chives: 4-5

Finely chopped Parsley: 1 tablespoon

Crushed pepper: ½ teaspoon



Preparation:

1. Mix the sour cream, mayonnaise, dill leaves, onion, chives and parsley. Season to taste with salt & pepper, and refrigerate.

Tartar Sauce

Ingredients (3-4 Serving)

Mayonnaise 4 cups
Gherkins finely chopped ¼ cup
Salt: as per taste
Black pepper powder 1 tablespoon
Curl parsley finely chopped 2 tablespoons
Cocktail onions ¼ cup
Capers ¼ cup



Preparation:

1. Mix all the above ingredients well balance the seasoning & refrigerate it.
2. Use it as a dip with fish, salad or with starter.

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