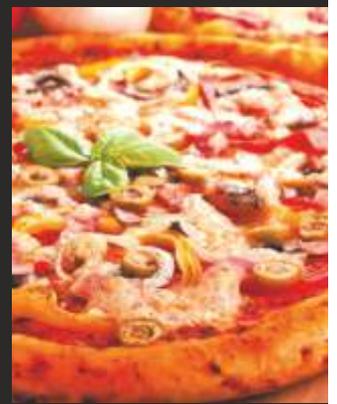




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EXCLUSIVE KITCHEN COLLECTION



Your Home Chef

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

 *esign 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



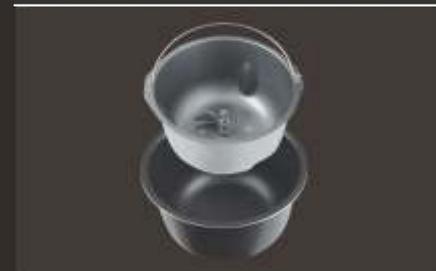
Automatic stirring to achieve creamy yoghurt texture

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.







Soup

Soups have a special place in the culinary world. So, they have long been famous for its nutritional and medicinal qualities. This dish can not only satisfy your hunger, but also to get rid of various diseases. Most soups are really useful for our body: they improve digestion, restore fluid balance, have beneficial effects on blood vessels. Concurrently cooking soup products retains more nutrients and vitamins than when roasting or quenching. What is also important, soups less calories than full main courses, but it is not inferior to them by the number of nutrients.



Tomato Soup

Ingredients (3-4 Serving)

1.5 kg of ripe tomatoes
2 onions
5 cloves of garlic
50 ml of dry red wine
3 tablespoons tomato paste
2 tablespoons olive oil
100 g low-fat sour cream
1 tablespoon sweep away the dried basil, oregano and parsley (or Provençal herbs)
Ground black pepper and salt to taste

Tip:

- Refer IM for selecting DIY Mode Program.
- You don't need to add water while preparing tomato soup with fresh tomatoes. Tomatoes contain large amounts of juice, which is enough for cooking the soup.

Preparation:

1. Remove the skin off the tomatoes. To do this, wash the tomatoes and make crosswise incisions on each one of them. In the bowl, pour 1.5 litre of water, then select DIY mode and select D1 and set the temperature to 150°C and timer to 15 minutes. Place the tomatoes for 2 minutes in the boiling water. Then remove and rinse with cold water.
2. Grind the tomatoes in a blender to make the puree.
3. In a bowl pour the olive oil, and chopped onion and minced garlic and select Boiling mode (🍲), with Vegetable mode (🌿), set the timer to 15 minutes and start the program.
4. Fry the onion & garlic and add to the tomato paste along with red wine. Mix thoroughly.
5. Pour the tomato puree in a bowl. Add sour cream, parsley, pepper and salt, and stir, switch on the machine. Select DIY mode and D1. Set the temperature to 100°C, set the timer to 15 minutes, and start the program.
6. You can add a spoonful of sour cream on top before serving the soup.

Soup |

Tomato Coriander Soup



Ingredients (3-4 Serving)

Tomato puree: 4 cups.

Coriander (stems and leaves separate):
2 tablespoons

Oil: 1 tablespoon

Salt: as per taste

Pepper: 1 teaspoon

Sugar: 1 teaspoon

Water: 1 cup

Preparation:

1. Switch on the machine. Select Soup mode, set the timer to 20 minutes and start the program.
2. Add oil and once it is hot, add the finely-chopped coriander stems and saute them for a minute. Then add rest of the ingredients and stir well.
3. Close the lid and allow it to boil.
4. Once the program is completed, the machine will beep. Open the lid, garnish the soup with coriander leaves and serve hot.

Roasted Tomato Soup

Ingredients (3-4 Serving)

Tomato: 8 (cut into half)
Basil leaves: 4
Vegetable stock: 4 cups
Crushed garlic: 4-6 cloves
Oil: 2 tablespoons for marinating
Salt: as per taste
Pepper: 1 teaspoon

Tip:

Refer IM for selecting DIY Mode Program.

Preparation:

1. Marinate the tomatoes with some cooking oil, crushed garlic, basil leaves, salt & pepper powder and leave them in a bowl.
2. Switch on the machine. Select DIY mode and C1. Set the temperature to 160°C and the timer to 15 minutes. Start the program.
3. Once the machine beeps, remove the tomatoes and blanch them. Strain this through a fine strainer and keep aside.
4. Select Soup mode, set the timer to 15 minutes. In the bowl add the roasted tomato puree and vegetable stock. Start the program. Once the machine beeps, remove the soup from the bowl and serve hot. Garnish it with some fresh basil.

Soup |

Cream of Mushroom Soup



Ingredients (3-4 Serving)

Mushroom: 2 cups (pureed)

Vegetable stock/ water: 4 cups

Thyme: 4 springs

Salt: as per taste

Pepper powder: ½ teaspoon

Fresh cream: ½ cup

Butter: 1 tablespoon

Preparation:

1. Switch on the machine. Select DIY mode and select D1. Set the temperature to 100°C and the timer to 15 minutes. Go to the next cycle, select D2, set the temperature to 60°C and timer to 5 minutes. Now start the program.
2. Add butter, mushroom puree vegetable stock, thyme leaves, salt and pepper powder. Stir well and close the lid.
3. Once the machine beeps, add some fresh cream, stir and close the lid. When the machine beeps a second time, pour the soup into bowls and serve hot. Drizzle some fresh cream for garnish.

Tip:

Refer IM for selecting DIY Mode Program.

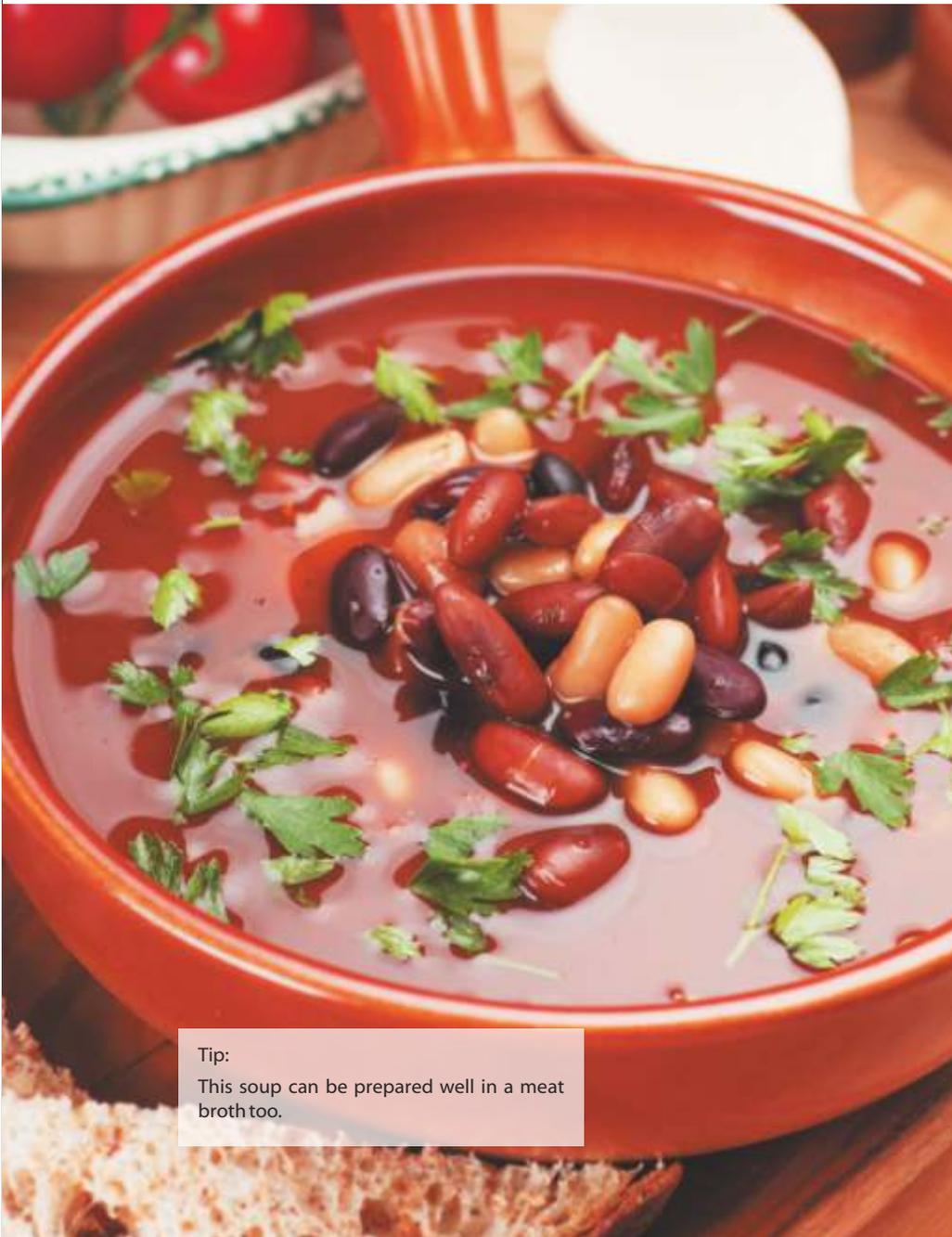
Bean Soup With Vegetable

Ingredients (3-4 Serving)

200 g of dry red beans
1 onion
1 bell pepper
1 carrot
2 stalks of celery
2 cloves of garlic
3 tablespoons tomato paste
3 tablespoons grated soft cheese (eg Adyghe)
½ cup dry red wine
Dried basil, Oregano to taste
Ground black pepper and salt to taste

Preparation:

1. Rinse the beans and soak them in cold water overnight. Rinse again before cooking.
2. Put the beans in a bowl and add water, while ensuring that the water level is 5 cm above the beans.
3. Switch on the machine. Select Boiling mode (🔥), with Vegetable mode (🥕), set the timer to 40 minutes and start the program.
4. Once the program is completed, add the wine, 500 ml of water, tomato paste, chopped vegetables, garlic, spices and salt before stirring.
5. Select Soup mode, set the timer to 45 minutes and start the program.
6. While serving, sprinkle some grated cheese on top.



Tip:
This soup can be prepared well in a meat broth too.

Vegetable Soup With Soft Cheese

Ingredients (3-4 Serving)

1.5 liters of vegetable broth

200 g feta cheese

200 g green beans
(can be frozen)

1 onion

1 small zucchini

2 tablespoons vegetable oil

2 tablespoons olive oil

2 cloves of garlic

1 parsley root

1 celery root

1 bay leaf, grated nutmeg,
dried thyme to taste

ground black pepper and
salt to taste

Fresh parsley

Tip:

You need to defrost all frozen vegetables before cooking to remove excess moisture. Otherwise, the vegetables in the dish will be watery and not as tasty.

Preparation:

1. Wash the beans and cut them into pieces that are 1 cm long.
2. Peel and slice the zucchini into small cubes. Peel the onion and roots, and then chop them finely.
3. In the bowl, add vegetable oil, onion & roots and then select Boiling mode (🍲), with Vegetable mode (🌿), set the timer to 15 minutes and start the program.
4. Fry the onion lightly, then add the zucchini and beans and fry them all together.
5. Once done frying, pour the mix into a bowl of vegetable broth. Add the spices & salt and then select the program Boiling mode (🍲), with Vegetable mode (🌿), set the timer to 25 minutes and start the program.
6. In a separate bowl, mix the olive oil, crushed garlic and chopped parsley. Add the feta cheese, cut into cubes, and stir.
7. While serving place the cheese cubes in the bowl first and then pour soup.

Your Home Chef

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Cheese Soup

Ingredients (3-4 Serving)

Butter: 2 tablespoons

Finely chopped onion: 2 tablespoons

Flour: 1 tablespoon

Veg stock: 2 cups

Milk: 3 cups

Grated cheddar cheese: ¼ cup



Preparation:

1. Switch on the machine. Select Soup mode, set the timer to 20 minutes and start the program. Place some butter and let it melt. Then add the onion and cook slowly for 5 minutes. Stir in the flour and mix it well.
2. Slowly add the seasoned stock & milk and stir well.
3. Stir in the cheese and whisk until it has melted.
4. Once the machine beeps, remove the soup from the bowl and serve hot.

Cheese Soup With Broccoli

Ingredients (3-4 Serving)

500 g broccoli florets
500 ml Vegetable broth or Chicken broth
75 g butter
1 onion
4 tablespoons flour
200 ml milk
50 ml cream
200 g grated Cheddar Cheese
2 tablespoons grated Parmesan Cheese
1 clove of garlic
Dried thyme
Ground black pepper and salt to taste

Tip:

- Refer IM for selecting DIY Mode Program.
- Use Vegetable broth instead of chicken broth for vegetarian soup.

Preparation:

1. Place the butter in a bowl and switch on the machine. Select DIY mode, select D1 and set the temperature to 110°C, set the timer to 30 minutes and start the program.
2. Fry the chopped onions until soft. Then add the chopped garlic, thyme & flour and fry all together until golden brown.
3. Keep adding milk and cream to the warm chicken broth while mixing thoroughly. When the liquid starts to boil for 5 minutes, add broccoli, close the lid and cook for 7-8 minutes.
4. Add salt and season with pepper and add the grated cheese before serving.



Tip:

This soup should be prepared just before serving, as it cannot be stored and reheated, in which case the broccoli will lose color and spoil the flavor of the soup.

Cream of Pineapple With Grilled Pineapples

Ingredients (3-4 Serving)

Fresh pineapple juice: 4 cups

Cinnamon: 1 stick

Sugar: ¼ cup

Cream: ½ cup



Preparation:

1. Switch on the machine. Select Soup mode, set the timer to 15 minutes and start the program. Add the cinnamon stick, sugar & pineapple juice on the bowl and allow it to boil.
2. Once the machine beeps, remove it from the bowl and add cream.
3. Use some grilled pineapples for garnish and serve warm.

Tip:

- Juice has to be sweet before adding the cream otherwise cream will curdle.
- It can be served as a cold soup as well.

Sweet Corn Soup

Ingredients (3-4 Serving)

Sweet corns 1 cup
Carrot finely chopped 1 small
Onion finely chopped 1 medium
Garlic finely chopped 6-8 cloves
Oil 1 tablespoon
Water 4 cups
Corn flour 1 tablespoon
Salt: as per taste
Black pepper powder 1 teaspoon
Coriander for garnish



Preparation:

1. Switch on the machine. Select Soup mode, set the timer to 20 minutes and start the program.
2. Add oil, onion, garlic, carrot, sweet corn & saute it for a minute, then add all the remaining ingredients, stir well and let it cook.
3. Once the machine beeps, remove the soup and serve hot.



Mix Vegetable Soup

Ingredients (3-4 Serving)

Baby corns ½ cub cut into small pieces
Capsicum red green yellow 1 cup cut into cubes
Carrot ½ cup cut into small cubes
Onion 1 medium cut into cubes
Cabbage ½ cup cut into cubes
Ginger garlic 2 tablespoons finely chopped
Green chili 2 finely chopped
Coriander ¼ cup finely chopped
Spring onion 2 tablespoons finely chopped
Celery 2 tablespoons finely chopped
Vinegar 1 tablespoon
Vegetable stock 5 cups
Corn flour 2 tablespoons
Black pepper corns 2 tablespoons
Star anise 2
Cinnamon stick 1 small
Clove 4
Oil 2 tablespoons
Coriander for garnish
Salt: as per taste
Black pepper powder 1 teaspoon

Preparation:

1. Switch on the machine. Select Soup mode and set the timer to 15 minutes and start the program.
2. In the bowl, add oil, star anise, cinnamon, clove, celery, onion and saute it for a minute
3. Then add rest of the vegetables and again saute it & add vegetable stock.
4. Adjust the seasoning and close the lid.
5. Once the machine beeps add vinegar & cornflour (diluted in ¼ cup of water) stir it well and start keep warm mode for 5 minutes.
6. Remove it from the bowl garnish it with coriander. Serve hot.

Mutton Shorba

Ingredients (3-4 Serving)

Mutton pieces with bone: 1 cup
(1/2 inch)

Water: 6 cups

Onion: 1 medium roughly chopped

Whole spices:

Cinnamon: 1 inch

Bay leaf: 1

Black pepper corns: 6-8

Cumin seeds: 1 teaspoon

Green chili finely chopped: 2

Ginger finely chopped: 1 tablespoon

Turmeric powder: 1/2 teaspoon

Red chili powder: 1 tablespoon

Oil: 2 tablespoons

Salt: as per taste

Coriander finely chopped for garnish



Preparation:

1. Switch on the machine. Select Soup mode, set the timer to 40 minutes and start the program.
2. Add oil and place the whole spices, ginger, garlic, onion & mutton pieces and stir it well.
3. Then add the turmeric powder, chili powder & salt and stir it well. Add 8 cups of water to that and cook till the machine beeps.
4. Then remove the soup and strain it through a fine strainer.
5. Serve hot and garnish it with coriander leaves.

Thai Soup With Shrimps

Ingredients (3-4 Serving)

10 tiger prawns
1 onion
5 fresh mushrooms
1 sweet pepper
1 stalk of celery
1 clove of garlic
5 cherry tomatoes
Piece of ginger root (1 cm)
2 springs of lemon grass
1 teaspoon curry
50 ml lime juice
Fresh coriander
Ground black pepper and salt to taste

Preparation:

1. In a bowl, pour 1.5 litre of water, add a whole piece of ginger, lemon grass and onions - which have been cut into large cubes - peppers and celery.
2. Switch on the machine. Select Soup mode, set the timer to 40 minutes and start the program. 10 minutes later or once the water starts boiling, add the tomatoes, sliced mushrooms, curry and cook for another 10 minutes.
3. Add the crushed garlic, lime juice, peeled shrimp and cook until the program is completed.
4. From the finished soup, remove the lemon grass & ginger and while serving, sprinkle fresh coriander on top.



Tip:

This popular soup reflects the main secret of Thai cuisine - a skillful combination of five flavors - sour, sweet, salty, bitter and spicy.

Chicken Broth

Ingredients (3-4 Serving)

Chicken backs, wings, necks, bones: 1kg

Cold water: 8 cups

Onion: 1 (cut in half)

Carrot: 2 (Roughly chopped)

Celery stalks with leaves: 3 (cut in half)

Bay leaf: 1

Crushed peppercorns: 6

Dried thyme: 1 teaspoon

Salt: as per taste



Preparation:

1. Switch on the machine. Select Boiling mode (☑), with Chicken mode (🐔), set the timer to 30 minutes and start the program. Wash the chicken pieces and parts, place them in the bowl. Add the cold water and remaining ingredients, except salt.
2. Once the machine beeps, strain the broth add boiled chicken pieces or cooked shredded chicken garnish it and serve hot.

Dietary Soup Chicken Breast With Noodles

Ingredients (3-4 Serving)

2 chicken breasts

300 g of the noodle

1 zucchini

1 large potato

1 onion

2 cloves of garlic

1 tablespoon olive oil

Ground black pepper and salt to taste

Parsley

Preparation:

1. In a bowl pour 1.5 l of water, add the chicken breast and switch on the machine. Select Boiling mode (🔥), with Chicken mode (🍗), set the timer to 45 minutes and start the program. Once the water starts boiling, remove the foam.
2. Once the program is complete, remove the breast and cut it into thin slices.
3. Place the slices of breast back in the bowl, add the chopped onions, zucchini, diced potatoes, chopped garlic, as well as salt & pepper.
4. Select Soup mode and set the timer to 1 hour and start the program.
5. 15 minutes before the end of the program, add the noodles to the soup and pour some olive oil.
6. Sprinkle with parsley before serving.

Tip:

This soup can easily be a substitute for baby food. In that case, it is necessary to avoid using pepper and reduce the amount of olive oil.

Soup |

Cream of Chicken With Crisp Caramelized Onion

Ingredients (3-4 Serving)

Chicken stock: 5 cups
Boneless chicken: ½ cup, cut into small pieces
Cream: 1 cup
Onion: ¼ cup, sliced
Sugar: 2 tablespoons
Salt: as per taste
Black pepper powder: 1 teaspoon
Oil: 2 tablespoons
Finely chopped parsley for garnishing



Preparation:

1. Switch on the machine. Select Saute mode (👉), with Vegetable mode (👉), set the timer to 5 minutes and start the program. Put in the sliced onion and sugar. Wait till the onion starts to get crisp, and then remove it from the bowl.
2. Select Soup mode, set the timer to 25 minutes and start the program. Saute the chicken for 5 minutes in some oil. Then add stock, salt & black pepper powder and allow it to boil.
3. Once the machine beeps, add the cream and start 'Keep Warm' mode for 5 minutes.
4. Garnish it with crisp fried onion and finely-chopped parsley.

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Developed by Koncepts 8879797988

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