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SMART BLENDER

VT-3406 W-I

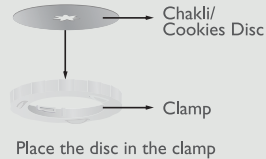
RECIPE BOOK



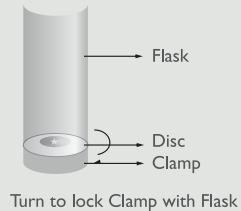
• COOKIES • CHAKALI • SEV • PAPDI

DISPENSER ASSEMBLY STEPS

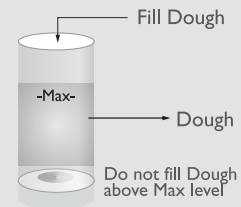
Step - 1



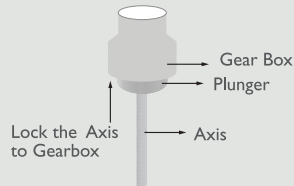
Step - 2



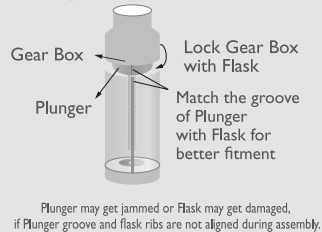
Step - 3



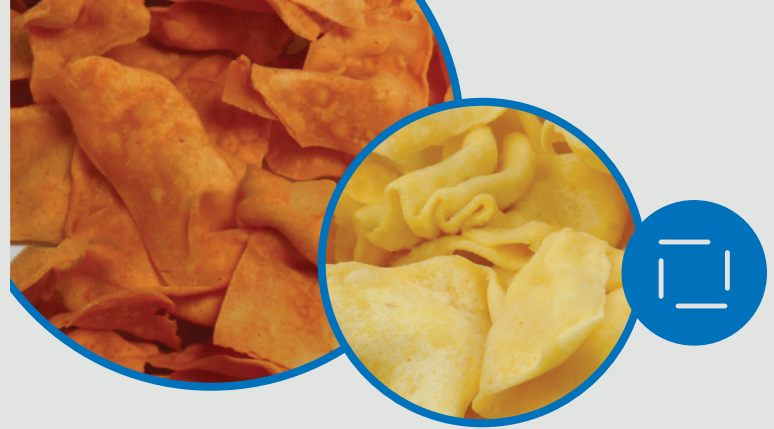
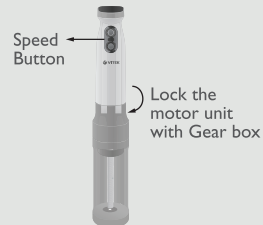
Step - 4



Step - 5



Step - 6



METHOD

1. Add all the ingredients as per list in the bowl.
2. Mix flour and all ingredients well.
3. Add water as required and knead dough till it is slightly hard.
4. Assemble dough dispenser as shown on page no. 2, place dough in flask.
5. Attach motor unit to dough dispensing attachment.
6. Plug in the unit, press maximum speed button, motor unit shall start driving press attachment
7. Dispense papdi directly into hot oil and deep fry till it is golden in color. Keep Dispenser six inches above hot oil to avoid deformation of plastic parts due to excessive heat.

TIPS

Palak Papdi Tip

- Clean all the Palak, boil it in hot water, cool it thoroughly & blend it
- Add Salt, Cumin & Palak paste in Gram Flour

PAPDI

INGREDIENTS

PAPDI

Gram Flour 250 gm
Turmeric Powder 1/2 tablespoon
Jeera Powder 1 tablespoon
Ajwain Powder 1/2 tablespoon
Oil For frying

GINGER MASALA PAPDI

Gram Flour 350 gm
Red Chilli Powder 1 tablespoon
Turmeric Powder 1/2 tablespoon
Black Pepper Powder 1 tablespoon
Hot Oil 1 tablespoon
Cumin Powder 1 tablespoon
Oil For frying

TOMATO PAPDI

Gram Flour 250 gm
Tomato Puree 1/2 tablespoon
Hot Oil 2 tablespoon
Cumin Powder 1 tablespoon
Salt 1 teaspoon
Oil For frying

PALAK PAPDI

Palak 1 bunch
Gram Flour 200 gm
Cumin 1/2 tablespoon
Hot oil 2 tablespoon
Salt 1 teaspoon
Oil for frying

BARLEY PAPDI

Barley Flour 300 gm
Turmeric Powder 1 tablespoon
Red Chilli Powder 1 tablespoon
Cumin Powder 1 tablespoon
Ajwain Powder 1 tablespoon
Sesame 1/2 tablespoon
Hot Oil 4 tablespoon
Oil For frying



Dough press attachment



Confectionery cream attachment



Set of cookies, snack discs and nozzles

COOKIES



METHOD

1. Add all the ingredients as per list in the bowl.
2. Mix flour and all ingredients well.
3. Add water as required and knead dough till it is slightly hard.
4. Assemble dough dispenser as shown on page no. 2, place dough in flask.
5. Attach motor unit to dough dispensing attachment.
6. Plug in the unit, press maximum speed button, motor unit will start driving press attachment by pushing plunger down words. Wait for some time till the dough is fully pressed and sev shape dough begins to come out from the disc.
7. Dispense sev directly in to hot oil and deep fry till it is golden in color. Keep Dispenser six inches above hot oil to avoid deformation of plastic parts due to excessive heat.

TIPS

Palak Papdi Tip

- Clean Palak and boil it and keep it aside for cooling.
- After cooling blend it and make Palak paste.
- Now add that paste into Gram flour.

SEV

INGREDIENTS

SEV

| | |
|-----------------|--------------|
| Gram flour | 250 gm |
| Salt | 1 teaspoon |
| Cumin powder | 1 teaspoon |
| Ajwain powder | 1/2 teaspoon |
| Oil for frying. | |

ONION SEV

| | |
|---|--------------|
| Gram flour | 250 gm |
| Red chili powder | 1/2 teaspoon |
| Hot oil | 2 teaspoon |
| Cumin powder | 1/2 teaspoon |
| Onion | 2no. |
| (chop onion roughly and make a paste add water as required) | |
| Oil for frying. | |

SPINACH SEV

| | |
|-----------------|--------------|
| Palak | 1 bunch |
| Gram flour | 250 gm |
| Hot oil | 2 tablespoon |
| Cumin powder | 1/2 teaspoon |
| Oil for frying. | |

LASOON SEV (GARLIC SEV)

| | |
|--------------------------------|--------------|
| Gram flour | 250 gm |
| Peeled garlic | 50 gm |
| (Preferably make garlic paste) | |
| Red chili powder | 1/2 teaspoon |
| Salt | 1 teaspoon |
| Turmeric powder | 1/2 teaspoon |
| Oil for frying | |

INGREDIENTS

| | |
|-------------------|--------|
| Flour | 200 gm |
| Butter | 130 gm |
| Powdered Sugar | 100 gm |
| Egg (as optional) | 1 no. |

METHOD

1. Whip the egg with a fork in a separate bowl.
 2. Cut the butter into small cubes, leave it in a bowl at room temperature for melting.
 3. Add powdered sugar to melted butter and whip carefully with the whisk.
 4. Gradually add the egg to the butter mixture, continue whipping the mixture with whisk.
 5. Sieve flour & add it to the mixture and stir the dough thoroughly with a spatula.
 6. Grease the baking tray with butter.
 7. To form cookies of required shape, select the desired cookie disc.
 8. Place dough in the blender unit and secure the lock. (Refer to assembly instruction on page no. 2)
 9. Connect the blender to power and switch on. Motor will drive the plunger downwards. Hold the attachment on top of the baking tray. Keep minimum distance between baking tray and dispenser attachment. Wait for some time till the cookie dough is fully pressed and cookie shape dough starts to come out from the disc to the baking tray.
 10. Bake cookies at 190°C for 10 to 12 Minutes in Oven.
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CHAKLI / MURUKU

INGREDIENTS

CHAKLI / MURUKU

| | |
|--------------------|--------------|
| Gram flour (besan) | 250gm. |
| Salt | 1/2 teaspoon |
| Jeera | 1/2 teaspoon |
| Ajwain | 1/2 teaspoon |
| Turmeric powder | 1/2 teaspoon |
| Sesame | 1 teaspoon |
| Red chilli powder | 1/2 teaspoon |
| Oil for frying | |

RICE CHAKLI

| | |
|----------------|--------------|
| Rice flour | 250 gm. |
| Butter | 2 tablespoon |
| Ajwain | 1/2 teaspoon |
| Flour | 50 gm |
| Cumin | 1/2 teaspoon |
| Oil for frying | |

MANCHURIAN CHAKLI

| | |
|----------------------|----------------|
| Chakli flour | 250 gm. |
| Turmeric powder | 1/2 tablespoon |
| Red chilli powder | 1/2 tablespoon |
| Jeera | 1/2 teaspoon |
| Ajwain | 1/2 teaspoon |
| Chilli sauce | 1 tablespoon |
| Soya sauce | 1 teaspoon |
| Manchurian seasoning | 1 teaspoon |
| Oil for frying | |

TOMATO CHAKLI

| | |
|-------------------|---------------|
| Chakli flour | 300 gm |
| Tomato puree | 10 tablespoon |
| Salt | 1teaspoon |
| Turmeric powder | 1/2 teaspoon |
| Red chilli powder | 1/2 teaspoon |
| Hot oil | 2 teaspoon |
| Oil for frying | |

WHOLE WHEAT CHAKLI

| | |
|----------------|--------------|
| Wheat flour | 250 gm. |
| Salt | 1teaspoon |
| Jeera | 1/2 teaspoon |
| Ajwain | 1/2 teaspoon |
| Sesame | 1/2 teaspoon |
| Oil for frying | |

SECHZWAN CHAKLI

| | |
|------------------|----------------|
| Chakli flour | 250 gm |
| Ajwain | 1/2 tablespoon |
| Chilli powder | 1/2 tablespoon |
| Sechzwan chutney | 4 teaspoon |
| Oil for frying | |

METHOD

1. Add all the ingredients as per list in the bowl.
2. Mix flour and all ingredients well.
3. Add water as required and knead dough till it is slightle hard.
4. Assemble dough dispenser as shown on page no. 2, place dough in flask.
5. Attach motor unit to dough dispensing attachment.
6. Plug in the unit, press maximum speed button, motor unit will start driving press attachment
7. Make the chakli shape as you desired and deep fry with hot oil till it is golden in color. In case you are dispensing chakli directly into hot oil, then keep dispenser six inches above hot oil to avoid deformation of plastic parts due to excessive heat.

