

FUTURA®

PRO Non
Stick

**Instruction Manual
with Guarantee Card**



IM 145

Important Safeguards

- 1. DO NOT USE HIGH HEAT except to boil liquids or heat oil for deep-frying.** Use medium to low heat – the pan heats quickly and retains heat well. **Do not** allow pan to boil dry.
- 2. Do not** use on *chulha*, industrial burners or any heat source which cannot be regulated to low and medium heat or whose flame spreads beyond base of the pan.
- 3.** Limit pre-heating of the pan without food or with a small quantity of oil/butter/ghee (1 tbs/15 ml or less) as stated in **CAUTION** on page 6.
- 4. After pre-heating, when the pan is hot, ensure that it is never without food. Never "dry heat", that is, never heat the pan without food or water in it except as stated in Point 3 above.** Dry heating may permanently damage the pan.
- 5.** For safety reasons and to minimise spattering of oil, the maximum quantity of oil that should be put in the 2.5 Litre Deep-Fry Pan is 3 cups/720 ml. When frying in Deep-Fry Pan, the handles may get hot, use cloth/oven mitts to hold the handles.
- 6. Do not** leave frying unattended. In case oil or butter should ever catch fire, have a metal lid handy to cover the pan.
- 7. Do not** drop, hit, bang, rub, cut or chop on/in pan or scrape with metal or sharp objects – do not use a metal spatula, use the Hawkins wooden spatula provided.
- 8. Do not** put pan or lid in a heated oven or under a broiler/grill.
- 9.** The handle of pan should be parallel to the kitchen counter – not sticking out.
- 10.** When moving or placing pan on the burner, lift and place pan so that it is seated securely with no possibility of the pan slipping or tipping, and then only release handle. Do not bang pan down on pan supports. Lift, do not drag it across pan supports.
- 11. Do not** drop food from a height in the pan particularly when it has hot oil/ghee/butter. Place/slide food gently in the pan to avoid splashing.
- 12. Do not** put hot pan or lid in water. Allow to cool first.
- 13.** Read and follow instructions in this Manual.

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Any Questions or Comments? Contact:

Hawkins Cookers Limited

Udyog Mandir 2, Pitamber Lane, Mahim

MUMBAI 400 016, INDIA

TEL (91 22) 2444 0807 FAX (91 22) 2444 9152

EMAIL: kitchen@hawkins.in

WEBSITE: www.hawkinscookers.com

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The Widest Range of High-Quality Cookware

Hawkins and Futura Cookware offer over 290 models of pots and pans made from carefully selected, high quality metals, designed with the best technology and craftsmanship, to give you the best possible cooking results. Choose from a variety of different materials and finishes selected for durability, utility and thermal efficiency, such as **hard anodised**, **nonstick**, **ceramic nonstick**, **stainless steel** and **cast iron**. You can also choose from models with glass or metal lid, and with or without induction compatibility. Choose your ideal pot or pan based upon your needs, your cooking style and the heat source in your kitchen. Hawkins and Futura Cookware are generally made from the following metals unless otherwise specified:

Wrought Aluminium Cookware

- Body (Ceramic-coated): Aluminium 40800 grade (EN Aluminium 8011 grade)
- Body (others): Aluminium 31000 grade (EN Aluminium 3003 grade)

Die-Cast Aluminium Cookware

- Body: Die-Cast Aluminium LM 6 grade (EN Aluminium 44100 grade), food-compatible

Stainless Steel Sandwich Bottom Cookware

- Body: Stainless Steel AISI 304 grade (also known as 18/8 Stainless Steel)
- Core: As per IS:21 standard Heavy Gauge Aluminium (19500 grade)
- Base: Stainless Steel AISI 430 grade (magnetic, induction compatible)

Stainless Steel Tri-Ply Cookware

- Cooking (Inner) Surface: Stainless Steel AISI 304 grade (18/8 Stainless Steel)
- Core: As per IS:21 standard Heavy Gauge Aluminium (19500 grade)
- Base: Stainless Steel AISI 430 grade (magnetic, induction compatible)

Metal Lids

- Stainless Steel: AISI 304 grade (18/8 Stainless Steel)
- Wrought Aluminium: Aluminium 31000 grade (EN Aluminium 3003 grade)
- Die-cast Aluminium: Die-cast Aluminium LM 6 grade, food-compatible

Stainless Steel Induction Base Plate

- Stainless Steel AISI 430 grade (magnetic, induction compatible).

Futura Pro Nonstick Cookware

The Futura Pro Nonstick Cookware Range is designed for regular rigorous use as in professional kitchens. It has an extra-thick hard anodised aluminium body with nonstick cooking surface. Stainless steel stay-cool handles are attached with sturdy rivets that will not loosen. Dishwasher safe. Now, not only can you follow the recipes of professional chefs, but also get results which are as good – with the Futura Nonstick Pro.

Features and Benefits

- **4.06 mm Extra-thick Heavy gauge Body** withstands regular rigorous use well; does not bulge or warp and stays flat and well balanced. The high grade nonstick is applied on a hard anodised substrate by an advanced process which makes it more durable than ordinary nonstick.
- **Rugged Stainless Steel Handles:** The strong, sturdy, stainless steel handles not only look good but are designed to resist heat and stay cool longer than ordinary handles. Built for rough and tough use with high-grade steel and strong rivets.
- **Shaped for Pro use:** With a variety of shapes and sizes to bring out your inner Chef. Deep-walled frying pans and deep-fry pans for more vigorous stirring and tossing as in professional kitchens.
- **Dishwasher safe:** The Futura Pro Nonstick Cookware range has a superior dishwasher safe nonstick coating. Over time the cookware may dull due to the action of dishwasher detergents. This is normal wear and tear and will not affect the performance of the pan.
- **Stainless Steel lid:** The heavy gauge, extra thick, superior quality 18/8 food-grade (AISI 304) stainless steel lid locks in the steam, heat and flavours for faster, healthier cooking and tastier food.



How to Use

Before First Use

Remove sticker/label. If required, use a little vegetable oil to remove sticky residue, if any. Hand wash in warm soapy water, rinse and wipe dry.

Seasoning

It is not necessary to season the pan. If, however, you plan to cook food which tends to stick such as fried eggs without any oil or butter for the first use or before you have cooked with oil in the pan, seasoning will assist release of the food. To season: in an empty pan, rub 1 tsp/5 ml vegetable oil over the nonstick cooking surface using a paper napkin or clean cotton cloth. Wipe off oil with a paper napkin or clean cotton cloth. Wash and dry pan.

Suitable Heat Sources

High temperatures will shorten the life of the nonstick and may destroy it. Use pan only on domestic gas, electric or halogen stoves in which the temperature can be regulated to low and medium heat. Use a burner to suit the size of your pan – gas flames should not lick the sides of the pan. Use low to medium heat. Use high heat only to boil liquids and heat oil for deep-frying.

Limit Pre-heating of Pan

Some foods require pre-heating of the pan. Foods such as pancakes, *besan poora* and *uttapam* require the pan to be at a certain temperature before you cook the first batch.

When pre-heating the cold empty pan (with or without oil) before beginning to cook, it is critical that THE HEAT IS NO MORE THAN MEDIUM and the time is strictly limited to no more than that given in **CAUTION** on page 6.

The actual time required for pre-heating for best cooking results may be less, depending on the food being cooked and your burner. Overheating can occur quickly if the pan is left on the heat without food or water so NEVER keep the empty pan on heat once it is hot.

CAUTION

1. The maximum pre-heating time of the pan without food or with a small quantity of oil/butter/ghee (1 tbs/15 ml or less) is as follows:

Size of Pan	Gas Stoves	
	Heat Setting	Time
22 cm Frying Pan	Big Burner, Medium	4 minutes
2.5 L Kadhai		

2. After pre-heating, when pan is hot, ensure that it is never without food. **Never "dry heat", that is, never heat the pan without food or water in it except as stated in Point 1 above.** Dry heating may permanently damage the pan.

Avoid Overheating: Check Your Burner

If food is smoking or burning, reduce heat. Using medium or lower heat and limiting the time the empty pan is heating are the basic techniques to avoid overheating.

The pan can overheat even on medium heat if the burner is providing excessive heat. To check if your burner can overheat even on medium heat, do the following test.

Step 1. Place clean pan on medium heat. Heat for 2 minutes.

Step 2. Press one finger firmly into whole wheat flour (*atta*). Do not pinch. Flick from a distance of about 2½ inches/6 cm a small, fine, even dusting of flour on centre of pan and immediately begin counting off seconds ("one second, two second, three second" etc.) while watching the flour. The time the flour takes to become dark brown gives a rough indication of how hot the pan is. As long as flour has not turned dark brown within 15 seconds, the pan is not overheated.

Step 3. Follow the steps in the chart on the next page to complete the test. Do not exceed the limit of the Maximum Pre-heating Time given in **CAUTION** above in **any case**.

Flour turns dark brown in 15 seconds or less?	Action Needed
A. Yes Pan is Overheated	<ol style="list-style-type: none"> 1. Remove pan from heat at once. 2. Reduce heat setting. 3. Try from Step 1 again when pan has cooled.
B. No Pan is Not Overheated	<ol style="list-style-type: none"> 1. Continue heating pan. Repeat flour test at 1 minute intervals. If flour turns dark brown in 15 seconds or less, pan is overheated: follow action as per A. 2. If flour does not turn dark brown in 15 seconds or less, stop test when recommended Maximum Pre-heating Time for pan is reached. The heat setting is all right for pre-heating.

Avoid Scratching, Damage, Breakage

Use wooden, heat-resistant nylon, or silicone spatula/utensils. Metal utensils will scratch and reduce the life of the nonstick coating. Do not cut or scrape with metal objects or knives. Do not leave nylon or silicone utensils on pan while it is hot.

Do not hit the pan or bang its rim. Do not bang pan down on pan supports. Lift pan from the pan supports – do not drag it across the pan supports. When storing the pan ensure that the nonstick coating is not gouged or rubbed against any hard or sharp surface. Do not stack other utensils on the coating without protecting it.

After use, faint scratches or marks may appear on the nonstick coating. These are marks of normal wear and tear and do not affect the performance of the coating. Even if some of the coating is scraped off, the pan is still safe to use. The coating is non-toxic and inert; if accidentally and unknowingly ingested, it passes through the body harmlessly.

How to Clean

Wash After Every Use

1. Taking care to protect your hand from the hot pan with sufficient paper or cloth, wipe off residual oil with a paper napkin or cloth from hot pan immediately after cooking. Doing so makes cleaning very much easier. Allow pan and lid to cool before washing.
2. Futura Pro Nonstick cookware is dishwasher safe. Over time the finish of the pan, lid and handle(s) may dull due to the action of dishwasher detergents. This is normal wear and tear and will not affect the performance of the pan.
3. To hand wash the pan and lid – Always wash all surfaces of the pan and lid thoroughly **after every use** in hot water with a mild soap or detergent – such as 'Vim' liquid – and a dishcloth, sponge or plastic scrubber. For stubborn spots on the nonstick surface, soak pan in hot water (cold water after cooking eggs or milk) for about 10 minutes and rub with a non-abrasive plastic scrubber – never use steel wool, coarse or metallic scouring pads or abrasive detergents or caustic cleaning powders or bars or oven cleaners, bleach or floor cleaners (which may damage the nonstick surface). Dry thoroughly with a soft clean cloth.
4. While cleaning, keep a folded kitchen cloth or a piece of any other soft material such as rubber or sponge underneath the pan to avoid damaging it.
5. Wash wooden spatula in hot water with a mild soap or detergent, rinse and dry immediately – do not soak.

How to Avoid "Baked-On" Food/Stains and Deal with Them

If pan is not cleaned thoroughly, a thin layer of food or grease may remain. When the pan is heated next, this food/grease becomes "baked-on" and very difficult to remove. "Baked-on" food and the stains from "baked-on" food may be impossible to remove without damaging the pan.

To avoid "baked-on" stains: wipe off any spilled fat or food while still fresh. Also, ensure stove surface in contact with pan is free of fat drippings.

If you get "baked-on" food/stains: you may try the following method (knowing that the pan surface may get damaged): Make a thick paste of a cleaning powder such as 'Odopic' and apply it to the "baked-on" food/stain. Wait 5 to 10 minutes. Scour with a plastic scrubber using a circular motion. Wash and dry.

Saving Energy

Futura Pro Nonstick Cookware conducts heat evenly and efficiently and will save energy and produce tasty food while optimising fuel consumption if you regulate the heat as given in the instructions.

General Cooking Tips

- 1.** Read the entire recipe before beginning to work. Assemble and prepare all ingredients. Follow recipe step-by-step.
- 2.** Time and heat settings in the recipes refer to the big burner of an efficient domestic gas stove. You may have to adjust these times and settings to suit your stove. For best cooking results, adjust the heat so that cooking times are the same as those given in the recipes. You will be helped in making these adjustments by the steps and indications given in various recipes (for example, stir fry till onion is transparent). Avoid high temperatures for the best cooking results, conserving fuel and preserving the life of the nonstick coating.
- 3.** The nonstick coating of the pan retards browning somewhat in certain foods. For browner results, try cooking slightly longer. Do not use high heat.
- 4.** For safety reasons and to minimise spattering of oil, the maximum quantity of oil that should be put in the 2.5 Litre Deep-Fry Pan is 3 cups/720 ml.
- 5.** Adding a little oil or butter to the pan may enhance the colour, taste and texture of many foods.
- 6.** Do not heat oil till it smokes. It damages the oil and will burn the food.
- 7.** Never drop food or other objects from a height in the pan, particularly when it has hot oil or butter. Place/slide food gently in the pan to avoid splashing.
- 8.** Foods removed from refrigerator should be at room temperature before beginning to cook.
- 9.** Foods such as pulses, pasta and milk may froth out as they come to a boil. To prevent boiling over, uncover the pan and/or reduce heat.
- 10.** The stainless steel lid locks in the steam, heat and flavours. Steam rises from the hot food and hits the underside of the lid, condenses, and falls back into the food, thereby allowing for more flavourful and nutritious foods.
- 11.** Do not leave the ladle in the pan while cooking – after some time, it may heat up and become uncomfortable to hold.
- 12.** If food is not browning or reaching the colour desired by you and a higher heat setting causes burning, lower the heat setting and cook for a longer time.

- 13.** To ensure even cooking, shape foods (such as patties) evenly and slice foods (such as potatoes etc.) evenly.
- 14.** For crispy, light crusts on food such as *tikki* and *kebab*, adjust heat so that food bubbles and sizzles gently as it cooks in the oil.
- 15.** Butter or oil can be spread in frying pan with a pastry brush or spatula.

16. Measurements

Abbreviations		Volume	
tsp	teaspoon	All measurements are level, not heaped.	
tbsp	tablespoon	Measurement	Equivalent
ml	millilitre	1 teaspoon	5 ml
l	litre	1/2 tablespoon	1 1/2 teaspoons / 7.5 ml
oz	ounce	1 tablespoon	3 teaspoons / 15 ml
lb	pound	1/4 cup	4 tablespoons / 60 ml
g	gram	1/3 cup	5 tablespoons + 1 teaspoon / 80 ml
kg	kilogram	1/2 cup	8 tablespoons / 120 ml
mm	millimetre	3/4 cup	12 tablespoons / 180 ml
cm	centimetre	1 cup	16 tablespoons / 240 ml
		1 litre	1000 ml

Weight	
Metric	Equivalent
28 g (rounded off to 30 g)	1 oz
450 g	16 oz / 1 lb
1 kg	2.2 lb

Recipes

The recipe section features 4 recipes – two recipes for each pan. To give you an idea, we recommend that you try these recipes which we have tested in our Test Kitchen. Using these as a base, you can easily adapt your own favourite recipes.

Frying Pan: Spaghetti – Tandoori Style

Serves 6

4 ¹ / ₄ cups / 1 litre	water
1 tsp / 5 ml	vegetable oil
1 tsp / 5 ml	salt
200 g	spaghetti
3 tbsp / 45 ml	butter
12 small cloves	garlic
1	green chilli finely chopped
1 ¹ / ₂ tbsp / 22.5 ml	<i>maida</i> (refined flour)
2 ¹ / ₄ cups / 540 ml	milk
2 tsp / 10 ml	red chilli powder
1 tsp / 5 ml	coriander powder
¹ / ₄ tsp / 1.3 ml	cumin powder
¹ / ₄ tsp / 1.3 ml	<i>garam masala</i> powder
¹ / ₂ tsp / 2.5 ml	<i>amchur</i> (mango powder)
¹ / ₄ tsp / 1.3 ml	<i>kasuri methi</i> (dried fenugreek leaves) crushed
¹ / ₄ tsp / 1.3 ml	rock salt
1 tsp / 5 ml	dried oregano leaves
¹ / ₄ tsp / 1.3 ml	pepper
¹ / ₄ tsp / 1.3 ml	chilli flakes
¹ / ₂ cup / 50 g	cheese grated
2 tbsp / 30 ml	fresh cream

1. Pour water in Frying Pan. Bring to boil on high heat. Add oil, salt and spaghetti. Stir. Reduce heat to medium-high and cook spaghetti according to the instructions on packet, till spaghetti is just cooked (firm, not mushy – al dente). Remove Pan from heat. Immediately transfer spaghetti into a colander (*chalnee*). Drain. Rinse spaghetti with cold water till cool. Drain in colander. Keep aside. Wash and wipe dry pan.

2. Melt butter in Frying Pan on medium heat. Add garlic and green chilli. Stir and fry a few seconds. Add *maida*. Roast till *maida* changes colour to light golden (about 3 minutes),

stirring constantly. Gradually add milk, stirring constantly. Add chilli, coriander, cumin and *garam masala* powders, *amchur*, *kasuri methi*, salt, oregano, pepper and chilli flakes. Mix. Add spaghetti. Mix. Add cheese and cream. Mix. Cook till cheese melts. Serve hot.

Malai Masala Prawns (Creamy Prawn Curry)

Serves 5

1 tbsp / 10 g	tamarind seeds removed before measuring
1/4 cup / 60 ml	hot water
2 cups / 160 g	coconut grated
1 1/2 cups / 360 ml	water
1 x 1 inch / 2.5 cm piece (1/3 oz / 10 g)	fresh ginger
10 small cloves	garlic
3 tbsp / 45 ml	vegetable oil
1 large (5 1/3 oz / 150 g)	onion grated
1 tsp / 5 ml	coriander powder
3/4 tsp / 3.8 ml	red chilli powder
1/2 tsp / 2.5 ml	turmeric
1/2 tsp / 2.5 ml	cumin powder
1/4 tsp / 1.3 ml	pepper
1 1/2 tsp / 7.5 ml	salt
2 medium (7 oz / 200 g)	tomatoes puréed
1 lb 9 oz / 700 g	prawns medium shelled, de-veined (450 g)

1. Put tamarind in a stainless steel or glass bowl. Add hot water. Keep covered 30 minutes.
To extract tamarind pulp: Place a sieve over another stainless steel or glass bowl. Put soaked tamarind into sieve, reserving liquid. Push tamarind through sieve adding a little of the reserved liquid from time to time. Scrape pulp off sieve into the bowl. Using all reserved liquid, keep rubbing tamarind through sieve till all pulp has been extracted. Discard tamarind in sieve.

2. Extract $\frac{3}{4}$ cup/180 ml thick milk from coconut using $\frac{1}{2}$ cup/120 ml water. Keep aside. Add 1 cup/240 ml water to the same coconut and extract 1 cup/240 ml thin milk. Separately keep aside. **To extract coconut milk:** Put coconut and the required water in a blender and mix the mixture until finely ground (about 5 minutes). Place muslin or a double thickness of cheesecloth over a bowl. Put mixture into cloth. After cooling, gather up the corners and squeeze through as much milk as possible. Measure the required milk and keep aside. The milk extracted first is called thick coconut milk. To make thin coconut milk: Put the same coconut and the specified quantity of water in a blender. Repeat the same process of blending and extracting. Extra coconut can be grated and frozen.

3. Grind ginger and garlic into a paste.

4. Heat oil in Frying Pan on medium heat about 3 minutes. Add onions. Fry till golden brown. Add ginger-garlic paste. Stir a few seconds. Add coriander, chilli, turmeric, cumin powders, pepper and salt. Stir a few seconds. Add tomato puree. Cook till oil shows separately (about 3 minutes), stirring constantly. Add prawns. Stir and fry about 3 minutes. Add tamarind pulp. Mix. Add thin coconut milk. Mix. Cover and cook on low heat about 5 minutes. Uncover Pan. Add thick coconut milk. Mix. Allow to simmer about 1 minute. Serve hot.

Deep-Fry Pan: Vegetable Amritsari ***(Mixed Vegetables – Amritsar Style)***

Serves 10

$\frac{1}{4}$ cup / 60 ml	vegetable oil
2 x 1 inch / 2.5 cm stick	cinnamon
1	green cardamom
3	whole dry Kashmiri red chillies
$\frac{1}{3}$ cup / 60 g	broken cashewnuts
2 medium (6 $\frac{1}{3}$ oz / 180 g)	onions chopped
18 small cloves	garlic
1 x 1 $\frac{1}{2}$ inch / 3.8 cm piece (1 $\frac{1}{2}$ oz / 15 g)	fresh ginger chopped

3 large (1 lb / 450 g)	tomatoes chopped
1 tsp / 5 ml	turmeric
1 tbsp / 15 ml	red chilli powder
1 tbsp + 1/2 tsp / 17.5 ml	salt
3/4 cup / 120 g	peas frozen, coarsely crushed
2 medium (5 oz / 140 g)	carrots finely chopped
3 1/2 oz / 100 g	green beans finely chopped
1 cup / 100 g	capsicum de-seeded and finely chopped
2	green chillies finely chopped
1/2 tsp / 2.5 ml	<i>garam masala</i> powder
1 1/2 cups / 360 ml	water
3 tbsp / 45 ml	fresh cream
9 oz / 250 g	<i>paneer</i> crumbled
2 tbsp / 30 ml	coriander leaves finely chopped

1. Heat 3 tbsp/45 ml oil in Deep-Fry Pan on medium heat about 4 minutes. Add cinnamon and cardamom. Stir a few seconds. Add red chillies and cashewnuts. Stir and fry about 1 minute. Add onions, garlic and ginger. Increase heat to high. Stir fry till onions are transparent (about 5 minutes), stirring constantly.
2. Add tomatoes, turmeric, 2 tsp/10 ml chilli powder and 2 tsp/10 ml salt. Reduce heat to medium. Cover and cook till tomatoes are pulpy (about 10 minutes), stirring occasionally.
3. Remove from heat. Allow to cool. Discard cinnamon. Grind tomato-onion mixture into a paste. Wash and wipe dry the Pan.
4. Heat remaining oil (1 tbsp/15 ml) in Deep-Fry Pan on medium heat about 4 minutes. Add peas, carrots, beans and remaining salt (2 tsp/10 ml). Mix. Cover and cook (about 5 minutes), stirring every two minutes. Uncover pan. Add capsicum, green chillies, remaining chilli powder (2 tsp/10 ml), *garam masala* powder and ground paste. Mix. Cover and cook about 3 minutes. Add water. Mix. Bring to boil on high heat. Reduce heat to medium. Cook till oil shows separately (about 3 minutes), stirring occasionally. Add cream. Mix. Add *paneer* and half of the coriander leaves. Mix. Cook about 2 minutes. Serve hot, garnished with remaining coriander leaves (1 tbsp/15 ml).

Samosa (Savoury Stuffed Pastries)

Yield: 24 *samosa*

Dough

1½ cups + 1 tbsp / 180 g	<i>maida</i> (refined flour)
¼ tsp / 1.3 ml	salt
3 tbsp / 45 ml	vegetable oil
¼ cup / 60 ml	water

Stuffing

4 medium (14 oz / 400 g)	potatoes boiled and peeled
¼ cup / 60 ml	vegetable oil
1 medium (3½ oz / 100 g)	onion finely chopped
1⅛ cups / 170 g	peas shelled or frozen
1 x ½ inch / 1.3 cm piece (⅓ oz / 5 g)	fresh ginger finely chopped
2	green chillies finely chopped
3 tbsp / 45 ml	coriander leaves finely chopped
3 tbsp / 45 ml	water
2 tsp / 10 ml	salt
1 tsp / 5 ml	coriander powder
1½ tsp / 7.5 ml	<i>garam masala</i> powder
1½ tsp / 7.5 ml	cumin powder
1 tsp / 5 ml	red chilli powder
1 tbsp / 15 ml	<i>amchur</i> (mango powder)
1 tbsp / 15 ml	lemon juice

Oil for Frying

2½ cups / 600 ml

- 1. To make dough:** Sift together *maida* and salt into a bowl. Add oil and rub it in with your fingers till mixture resembles fine bread crumbs. Gradually add water, mixing and gathering *maida* to make a stiff ball. Knead till dough is smooth and elastic (about 3 minutes). Keep covered with a damp cloth about 30 minutes.
- 2. To make stuffing:** Cut 3 potatoes into $\frac{1}{4}$ inch/6 mm cubes. Mash 1 potato.
- 3.** Heat oil in Deep-Fry Pan on medium heat about 2 minutes. Add onion. Fry till light brown. Add peas, ginger, green chillies, coriander leaves and water. Stir. Cover and cook on low heat till peas are tender and water has evaporated, stirring occasionally.
- 4.** Add cut potatoes, salt, coriander, *garam masala*, cumin, chilli powders and *amchur*. Stir about 2 minutes. Add mashed potato and lemon juice. Stir about 1 minute. Transfer mixture in a bowl and allow to cool. Wash and wipe dry.
- 5. To make *samosa*:** Knead dough about 1 minute. Make 12 balls. On a floured board, roll a ball of dough into a thin flat round 6 inch/15 cm in diameter.
- 6.** Cut round in half with a sharp knife. Dampen the cut edge of one half with water. Pick up and form a cone, making a $\frac{1}{4}$ inch/6 mm overlapping seam. Press to seal. Fill cone with $1\frac{1}{2}$ tbsp/22.5 ml stuffing.
- 7.** Close top of cone by sticking the open edges together with a little water to form a $\frac{1}{4}$ inch/6 mm seam. Pinch top seam firmly to form a scalloped edge. Cover with damp cloth. Assemble 23 more *samosa* in the same way.
- 8.** Heat oil in Deep-Fry Pan on high heat about 5 minutes (160°C). Reduce heat to medium. Add 6 *samosa* one after the other. Fry till dark golden brown. Remove and drain. Fry remaining *samosa* in the same way, increasing heat after each batch. Serve hot, accompanied with *chutney* or tomato ketchup. ●

Deep-Fry
pan



Frying
pan

FUTURA®

PRO

Non
Stick





2 Year Guarantee

TERMS AND CONDITIONS

GUARANTEE
NO.

1. Futura Nonstick Cookware is guaranteed against defects in material and workmanship for a period of 2 years from the date of first purchase by the user.
2. Fair wear and tear is not a defect.
3. The cookware must be used and maintained properly in accordance with the printed instructions contained in this Instruction Manual and the **Caution** alongside.
4. The cookware must not be damaged or weakened by any repair by an unauthorised person.
5. The complete cookware under complaint must be returned to us or our Authorised Service Centre at the user's cost and this Guarantee Card and the Cash Memo must be produced along with the cookware. The number given alongside must match the serial number on the bottom of the cookware.
6. Genuine parts of our supply must be used at all times.
7. Subject to the above mentioned

terms & conditions, we shall repair or replace free of cost any defective part or parts or the whole cookware at our option.

CAUTION

1. Do not use high heat except to boil liquids or heat oil for deep-frying.
2. Do not use on *chulha*, industrial burners or any heat source which cannot be regulated to low and medium heat.
3. Limit pre-heating without food as stated in this Instruction Manual.
4. When pan is hot, ensure that it is never without food.
5. Do not cut or scrape with metal or sharp edged objects.
6. Clean thoroughly after each use in hot water with a mild soap or detergent and a dishcloth or sponge. Do not put hot pan or lid in cold water.
7. Do not put pan or lid in a hot oven or under a broiler/grill.



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