The ideal cooking system for casual dining catering.
Dear customers,

be inspired by tasty recipe ideas. The SelfCookingCenter® offers countless possibilities for producing dishes. This cookbook presents a selection of elegant base recipes put together by the RATIONAL master chefs for you to try. You will certainly find a few new ideas for your menu plan.

Are you interested in other national and international recipes, tips and tricks? Then visit our ClubRATIONAL – our Internet platform for all SelfCookingCenter® users. You will find interesting information and suggestions for your kitchen on the site. Simply log in at www.clubrational.com. We hope you enjoy your new SelfCookingCenter® and we look forward to staying in contact with you.

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Potato wedges

List of ingredients

(Number of portions: 4)

Potatoes
Salt
Seasoning such as caraway or rosemary
to taste
A little oil
Method
Wash the potatoes well and scrub clean. Then dry well. Slice the potatoes once lengthwise and then into wedges. Distribute potatoes in a CombiFry or on a roasting and baking sheet and season.

Settings:
Slice thickness 7-9mm - small
Slice thickness 9-11mm - medium
Slice thickness 11-13mm - large
Leave browning on the basic setting.

Once ready, the wedges can be mixed with a little oil in a bowl.
Porridge with Seed brittle

List of ingredients

(Number of portions: 8)

300g Porridge oats
1800ml Milk
Pumpkin seeds or Pecan nuts
Honey
Steaming
Mix porridge oats with milk in deep gastronorm and cook on steam setting for 20 minutes.
Sprinkle with seed brittle.

Grilling
Seed Brittle
Place seeds or nuts on tray cover with honey and grill on meat setting for 5-6 minutes and cook until golden caramel colour. Cool on greased tray or paper and chop or blitz with food processor.
Quiche in a mug

List of ingredients

(Number of portions: 1)

1 teaspoon butter
1 egg
1 1/2 tbsps whole milk
Pinch of salt and pepper
2 tbsp of grated cheddar
Whatever else you like to fill it with!
We chose cherry tomatoes (4, quartered), a small handful of spinach and 2 chopped spring onions. You could add ham or cooked bacon here.
1 slice of bread, torn into small pieces
**Baking**

1. Put the butter in your mug and warm it up for a few seconds to melt it. Whisk the egg in your mug, then add the milk, cheese, salt, pepper and whichever greens or other fillings you like!

2. Add torn-up bread to the top until it’s covered, and give it a prod down so that it gets coated in egg - this will help the quiche keep shape.

3. Bake it for 6 minutes. You’ll know it’s done when you can score around the edges of the mug and see that the quiche comes away in one piece.

4. The fun bit! Grab a plate and flip your mug upside down. Tap the top until you hear the quiche drop, hold for just a few seconds and then lift the mug away slowly - and VOILA.
Bruschetta Italiana with salad

List of ingredients

(Number of portions: 4)

4 large slices of panini bread (sandwich bread), also possible with baguette
1 can of tomato puree
1 clove of garlic
1 tsp oregano
1 tsp sugar
150 g sausage (Italian spicy salami)
150 g Gorgonzola or alternatively Tallegio
Salt, pepper, olive oil,
1 pot of basil
**Roasting**

Sprinkle the Panini slices on both sides with a little olive oil. Season the tomato puree with garlic, oregano, sugar, salt and pepper. Now smear the Panini slices with the tomato puree, then cover with 6–7 slices of sausage. On the Salsiccia lay small pieces of Gorgonzola or Tallegio on top. Choose the cooking time individually according to their desired result and covering between 2–3 min.

**TIP:**
Sprinkle the bruschetta after baking with some olive oil and garnish with some basil. This goes well with a small mixed salad.

**Recommended accessories:**
Grill and pizza tray or roasting and baking tray
Falafel

List of ingredients

(Number of portions: 4)

1 cup dried chickpeas or 16 oz. can of chickpeas or garbanzo beans.
1 large onion, chopped
2 cloves of garlic, chopped
3 tablespoons of fresh parsley, chopped
1 teaspoon coriander
1 teaspoon cumin
2 tablespoons flour
Salt Pepper
Oil for coating
Method

Place dried chickpeas in a bowl, covering with cold water. Allow to soak overnight. Omit this step if using canned beans. Drain then combine chickpeas, garlic, onion, coriander, cumin, salt and pepper (to taste) in medium bowl. Add flour. Mash chickpeas, ensuring to mix ingredients together. You can also combine ingredients in a food processor. You want the result to be a thick paste. Form the mixture into small balls, about the size of a ping pong ball. Slightly flatten. Lightly coat in oil and grill for (5-7 minutes) on elc grill.

Serve hot.
Moutabal

List of ingredients

(Number of portions: 1)

1 large round eggplant (aubergine)
2 or 3 cloves of garlic
60 milliliters (3 oz., 4 Tbs.) tahina
60 milliliters (2 oz., 4 Tbs.) lemon juice
salt
red pepper
olive oil
chopped parsley
slices of red bell pepper to garnish
Method
Roast the Aubeurgine fully. When it is well cooked through and the skin is blackened, douse with cold water, peel and chop into small pieces. Mash two or three cloves of garlic to a paste with about the same volume of salt. Add eggplant, mash to a smooth consistency and blend the tahina and lemon juice to make the Arab version of this dish; omit the tahina for the Turkish version. Serve in a bowl with little olive oil on top and garnish with chopped parsley, red pepper slices and a dusting of red pepper. Serves five.
Popcorn

List of ingredients

(Number of portions: 1)

Max. 200 g popcorn per container
Method

Use the 65 mm deep granite enameled container. Place the container with 50 ml of oil in the unit and start the cooking process.

After pre-heating, add the popcorn and cover.

Then add sugar, salt or butter to taste.
Chicken Caesar Salad

List of ingredients

(Number of portions: 10)

Caesar dressing
100 g fresh parmesan cheese
2 sardines
10 g mustard
Juice of 1 lemon
1 garlic clove (finely chopped)
2 egg yolks
300 ml olive oil
50 ml water
150 ml oil
Worcestershire sauce
Black pepper to taste

2 large heads of cos lettuce
5 slices of white bread
20 rashers of bacon
10 chicken breasts
200 g parmesan
Olive oil
Salt, pepper

Caesar Salad
Roasting poultry

Caesar dressing
Whisk together the egg yolk with the mustard and around 1/3 of the lemon juice. Now gradually stir in the olive oil drop by drop. Add the garlic and sardines and puree using the hand-held mixer. Season with the rest of the lemon juice, a few drops of Worcestershire sauce and freshly ground black pepper. Then grate the parmesan cheese and mix together.

Caesar Salad
Cut the salad into 1-2 cm thick slices. Cut the bread into croutons of any size and mix with the olive oil. Cut the chicken into bite-sized pieces, and season with salt, pepper and olive oil.
Place the croutons, the bacon and the chicken on a roasting and baking sheet and cook as described.
Mix the salad with the dressing and serve directly onto plates. Evenly divide the cooked hot ingredients on the salad and then garnish with shaved parmesan.

Croutons     2 Minutes
Bacon         3 Minutes
Chicken       4 Minutes

Recommended accessory: Roasting and baking sheet
Juicy spare ribs

List of ingredients

(Number of portions: 4)

3 kg spare ribs (short)
1 bottle of ketchup
3 tbsp honey
100 ml Coca Cola
Spices: Salt, pepper, ginger, ground caraway, cayenne, balsamic vinegar (or a reduction)
**Braising**

Slice the ribs between the bones and season with salt, pepper and caraway. Place the spare ribs on grids and preheat the SelfCookingCenter® on "Meat", "Braise". Load the ribs and insert the core temperature probe.

In the meantime, make the BBQ sauce: Mix all the ingredients with ketchup and season heavily to taste.

Braising takes around 2 hours. An automatic rest/hold phase will follow. Depending on operational procedures, remove the ribs and place them on a tray or in a bowl, leave to steam off briefly and marinate with half of the BBQ sauce while still hot. Leave to cool overnight in the refrigerator.

For large quantities: Take the grids out of the SelfCookingCenter® and place on a drip tray. With a large brush, brush the ribs on both sides, stack the grids and ribs in a red butcher tub and place in the cool room. On the next day, grill the ribs until coloured.

Note: Caution: the marinade colours very quickly.

Accessories: Grid, GriddleGrid
BBQ Pulled Pork

List of ingredients

(Number of portions: 10)

2 boneless pork shoulder or butt
Texas dry rub (separate recipe)
1 cup BBQ sauce
**Braising overnight**

Rub the Pork shoulder and place on a grid. Fill the VarioSmoker with wood chips, place it on the top shelf and switch it on. When you start to see smoke load your Pork and place a dripping container below the pork, let the Pork smoke for 60 minuted before you start the Braising process. Leave overnight. When done in the morning, use your hands to shred the pork, and add the bbq sauce and some of the dripping until it gets the right consistence. Serve with cole slaw (separate recipe).
Cochinita Pibil – Mexican braised pork

List of ingredients

(Number of portions: 15)

1 kg pork neck
1 kg pork leg
100 g Onions
2 Garlic knobs
2 Bayleafs
Pepper black
25g Salt
10g Sugar
Oreganum
300g Achiote Paste
100ml Lime juice
1 l Orange juice
1 Banana leaf
Braising

Cut the meat in cubes of 4-5cm. Mix the achiote, onion, garlic, lime juice, orange juice, bay leaf, oreganum, pepper, salt, sugar and blend it but not too fine. Mix it with the meat and marinate it for at least 6 hrs.

Coat a container 65mm with the banana leaf and put the meat on top. Cover it with the bananleaf and put two wooden spoons on top so the leaf cannot roll up during cooking. Braise it overnight. The next morning flake it with two forks and mix it with the sauce. Serve it on a warm corn taco (in Mexico the tacos are normally soft not hard-shell, the crispy tacos are normally from the tex-mex kitchen)

The Cochinita Pibil is not spicy at all. The spicy flavor normally comes from the sauces which contains habanero peppers. Achiote is a paste from the annatto seeds. This is the most typical flavor of Mexico.
Dongpo Braised Pork

List of ingredients

(Number of portions: 10)

1500 gr Pork Belly
60 gr Spring Onions
60 gr fresh Ginger
150 gr Crystal Sugar
80 ml Cooking White Wine
40 gr Black Bean Sauce
60 gr Light Soya Sauce
150 ml Chicken Stock
10 gr Star Anise
1 pc Cinnamon stick
Salt to taste
**Braising**

1) Put pork belly into steamer for at least 15 min. Color the pork skin with the black bean and soy sauce, and cut into 4 cm square cubes.
2) Temper the spring onions, ginger and spices in wok with oil, add remaining ingredients and bring to boil.
3) Put the pork belly with skin upward in the granite emailed container, set the Selfcookingcenter with the process "meat--braise--thin--brown 3--90 min. After Preheating, load the pork, and after the skin is colored, follow the instructions and add in the braising sauce.
4) Once cooked, take the pork out on a serving plate, thicken the sauce and poor on the pork.

Recommend accessory: Granite emailed container
Squid Rings / Calamari in Cornmeal

List of ingredients

(Number of portions: 4)

6 squid rings (calamari)
200 g cornmeal
50 g flour
1 l milk
Ground paprika, salt, pepper
Oil
**fish, breaded or fish, iLC roast**

Cut the squid into rings and steep in milk for at least 4 hours. Mix the cornmeal, flour and seasoning and roll the squid rings in the mixture. Brush or spray the squid rings with oil and roast as specified.

NB: The cornmeal makes this dish especially crispy. Coat the squid in breadcrumbs immediately before roasting. Serve the squid rings with a sweet and sour or fairly spicy sauce (Thai sauce).
Marinade for shellfish

List of ingredients

(Number of portions: 10)

160 g olive oil
10 g dill
2 g lemon rind
10 g lemon juice
20 g soya sauce
5 g sambal oelek
3 g pepper white
**Grill fish**

Clean and finely chop all ingredients, then mix with the oil.

Mix the fish with the combined marinade and leave to steep at 3°C. Oily marinades should be marinaded for approximately 3-5 hours. Before grilling, the shellfish must be left at room temperature for approximately 30 minutes. It is very important to dab the shellfish dry before grilling or frying! The flavour is now in the product and the marinade will only burn.

Recommended RATIONAL accessory: Grilling and roasting platter
Teriyaki from yellow-fin mackerel

List of ingredients

(Number of portions: 10)

600 g yellow-fin mackerel fillet with the skin on

For the marinade:
25 ml Sake
50 ml Mirin
25 ml Japanese soya sauce
10 g sugar

Decoration:
Grated white radish
Spring onion
**Grilling**

Slice the fish into 2-2.5 cm thick slices. Combine the ingredients for the marinade and place the fish slices in the marinade for 1 hour. Pat the fish slices dry with kitchen towel, place on the GriddleGrid and grill according to the recommended settings.

Garnish with the grated white radish and spring onion.
Sausagemeat Scotch Egg with Piccalilli

List of ingredients

(Number of portions: 1)

Sausagemeat
(special minced beef from Shetland)
Soft Boiled Egg
Mixed Herbs
Panko Breadcrumbs
Breaded

Soft boil eggs + peel carefully, mix herbs, Sausage rmeat and seasoning wrap around egg. Pane egg and fry till golden brown
Steaming rice

List of ingredients

(Number of portions: 1)

1kg rice
1.8 litre water

1/1 GN container, 65 mm
Steaming rice

The rice is cooked in the service container together with the water. This saves on water, and on having to transfer liquids and wash containers. Under "side dishes", select "steam rice", 18–20 minutes.
Marinated Greek Chicken Kababs

List of ingredients

(Number of portions: 4)

250g container fat-free plain yogurt
50g crumbled feta cheese with basil and sun-dried tomatoes
lemon zest from 1 lemon
2 tablespoons fresh lemon juice
2 teaspoons dried oregano
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon crushed dried rosemary
1 pound skinless, boneless chicken breast halves - cut into 1 inch pieces
1 large red onion, cut into wedges
1 large green bell pepper, cut into 1 1/2 inch pieces
**Grilling**

In a large shallow baking dish, mix the yogurt, feta cheese, lemon zest, lemon juice, oregano, salt, pepper, and rosemary. Place the chicken in the dish, and turn to coat. Cover, and marinate 3 hours in the refrigerator.

Thread the chicken, onion wedges, and green bell pepper pieces alternately onto skewers (RATIONAL Tandoori Skewers). Discard remaining yogurt mixture. Grill skewers on GriddleGrid until the chicken is no longer pink and juices run clear.

Plan to marinate for 3 hours. Serve with Greek Rice.
House made spicy red rice with onion and mix bell pepper

List of ingredients

(Number of portions: 8)

pasmaty rice gr 500.000 onion chopped
gr 60 garlic chopped gr 15 tomato past
gr 60 yellow pepper gr 50 water gr
700 salt gr 20 maix spices gr 50
Method
Is put rice with the sauce with water
The spice in the gene and placed in S.C.Cat 20 minutes in the program steamed rice without paced
And must be put sensitive thermometer
Sambal Terong

List of ingredients

(Number of portions: 1)

Spicy Eggplant - a simple yet tantalizing grilled eggplant dish topped with spicy chili shrimp paste.

150 gr eggplants, cut into half
15 ml oil

Sambal (chili paste)
200 ml oil
150 gr shallot paste
50 gr chili paste
20 gr garlic paste
10 gr belachan (shrimp paste)
30 gr sugar

5 gr salt
Garnish
5 gr thin shaved shallot
2 gr coriander leaf
**Grilling**

Step 1
Mix all the sambal ingredients together.

Step 2
Select iLevelControl → side dishes → grill, preheat and stir fired for 4 minutes.

Step 3
Stir every 1.5 minutes until fragrant. Once cooked, the unit will buzz off.

Recommended Accessories:
Granite enameled container

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**Grilling**

Step 1
Brush the eggplant with oil.

Step 2
Select iLevelControl program → side dishes → grill, preheat and cook for 4 minutes.

Step 3
Once cooked, apply the sambal sauce on top of the grilled eggplant.

Recommended Accessories:
CombiGrill grid
Aloo Tikki

List of ingredients

(Number of portions: 4)

Whole potato 3 no.
Coriander green 15 gm
Red onion 20 gm
Green chilly 5 gm
Ginger 5 gm
Cumin seeds 2 gm
Lime half no.
Salt to season
Dry mango powder 2 gm
**Method**

Whole potato 3 no.: 150 gm each, cook onSelfCookingControl® > Sidedishes > Roast > Defaultcolour > Large. Peeled and grated.

Coriander green, red onion, green chilly and Ginger washed, peeled and chopped. Cumin seeds toasted and crushed.

Mix all ingredients. Season with salt. Make 70 gm size balls. Shape them in round cutlets 1/2" thick. Place on a roasting baking tray. Cook on SelfCookingControl® > Side dishes > ELC® grill > 3 minutes, until it is caramelised and then flip – cook for three more minutes.
Goats Cheese frittata

List of ingredients

(Number of portions: 8)

10 whole eggs
8 slices of goats cheese
Fresh herbs chopped
Salt & pepper
Method

Beat the eggs, add the salt, pepper & fresh herbs
Pour the mixture into the multibake tray & place a slice of goats cheese on top and cook
Lebanese vegan spinach pies

List of ingredients

(Number of portions: 4)

For the pastry:
500 g flour
250 ml water, lukewarm
100 ml oil
1 tsp sugar
1 tsp salt
1/2 cube fresh yeast or 1 packet dry yeast

Salt and pepper
1/2 tsp sumac
Lemon juice

For the filling:
500 g spinach (can also be frozen spinach)
2 medium onions
50 ml oil
Savory baking

Prepare the yeast dough as usual. Put the dough aside for approx. 25 minutes.

To prepare the filling, wash well and finely chop the spinach. For frozen spinach, only chop finely. Also finely chop the onion and add to the spinach. Sprinkle salt over the spinach and knead the spinach and onion mixture to squeeze the juices out. Drain the juices until the mixture is dry. Then season with lemon juice, oil, pepper, salt and sumac and knead a little more.

Roll out the dough and cut off circles the size of a saucer. Place the dry spinach filling in the middle of each dough circle and press lightly. Take the edges of each circle between your fingertips at three points and press together to form a triangle with a small edge to seal the pastry. Place the pies on a RATIONAL roasting and baking tray and bake in a preheated oven at 200 °C for 20-25 minutes until golden brown.

The pies are also perfect cold for a party buffet and can be frozen ahead. They taste great with various dips and chutneys.
Poultry in an exotic curry marinade

List of ingredients

(Number of portions: 15)

170 g sunflower oil
3 g lemon rind
6 g lemon juice
6 g light soya sauce
20 g mango chutney
10 g yellow curry paste
4 g garlic
**Grill**

Clean and finely chop all ingredients, then mix with the oil.

Mix the meat with the combined marinade and leave to steep at 3°C. Oily marinades should be marinaded for approximately 3-5 hours. Before grilling, the meat must be left at room temperature for approximately 1 to 2 hours. It is very important to dab the meat dry before grilling or frying! The flavour is now in the meat and the marinade will only burn.

Recommended RATIONAL accessory: **GriddleGrid**

More tips:
- Only add salt after frying or grilling
- Always use a good sunflower or rapeseed oil for grilling, which is suitable for high temperatures
Smoked & dried tomatoes

List of ingredients

(Number of portions: 1)

Tomatoes
Salt
Smoking chips of your choice
**Method**

Slice tomatoes and put them on perforated sheets (RATIONAL Roasting and baking tray). Salt, not too much.
Choose over night setting. (If you are using a floor model, it may take longer)
When the tomatoes are dry, put the RATIONAL VarioSmoker at the top and smoke the tomatoes for 1 hour.
For stronger smoke flavor: leave the tomatoes in the SelfCookingCenter with door closed.
Black pudding sausage rolls

List of ingredients

(Number of portions: 4)

1kg Puff pastry
400g Sausage meat
50g Black pudding
6 leaves Sage
half Onion
2 tbsp Vegetable oil
Puff pastry

Heat oil in pan and fry diced onions until soft and without colour, cool. Mix sausage meat with onion mixture and crumble in black pudding. Pipe mixture onto puff pastry, seal edges with egg wash and rollover pastry. Score pastry slightly. Brush with egg wash and bake on roasting and baking tray.
Grill Spice Chicken in green Bamboo

List of ingredients

(Number of portions: 10)

10 chicken Tight
10 chicken Breast bone in
8 spring onion, chopped fine
20 sprigs of basil
4 pieces of turmeric leaves, chopped fine
24 lime leaves, boned, chopped fine
8 teaspoon salt
2 teaspoon sugar
4 tablespoons cooking oil
10 bamboo rod diameter of 6 cm
length 25 cm
20 banana leaf

Ground Spices:
40 shallots
4 ginger
16 stalks lemongrass, taken whiteness
8 pieces of red chili
20 curly red chilies
Grill

Preheat the unit (the original burned on hot coals). Mix chicken with spices, seasonings and basil until blended. Set aside. Coat the inside of the bamboo with banana leaves. Because the banana leaf is quite short, connect with other banana leaf. In essence, a long section of bamboo must be coated in a banana leaf.
Enter the marinated chicken. Tap-tap that docked in the bamboo chicken. Close open ends of bamboo banana leaves stuffed manner. Bake in the RATIONAL SCC chicken Grill fuction until the chicken is cooked. Bamboo turning once during grilling. Lift. Split bamboo to remove its contents. Serve hot with rice (if we can make rice).
Quesadilla

List of ingredients

(Number of portions: 10)

Quesadilla
10 Flour tortillas
3 Chicken breasts
100 g Grated cheese
100 g Mixed peppers
150 g Onions
150 g Refried beans
Oil

Salsa
2 Tin. Chopped tomatoes
100 g Diced onion
1 Clove of garlic
2 Red or green chillies

100 g Finely diced bell peppers
Sugar, Salt, Pepper
Oil

Guacamole
4 Avocados
1 Clove Garlic
100 ml Sour cream
Juice of 2 lemons
3 Red chilli
Salt & pepper
**Side dishes**

**Quesadilla**  
Slice the onions, peppers and chicken and the fry in a pan until cooked. Take a flour tortilla and spread thinly with refried beans and sprinkle with cheese. Finally place the vegetables and chicken on one half and fold over. Take care not to over fill the tortillas. Brush with oil on both sides and cook on a preheated grill and pizza tray as known.

Recommended accessories: grill- and pizza tray (preheated)

**Salsa**  
Fry the onions, garlic, chillies and peppers on a low heat. Then add the tomatoes, reduce and season.

**Guacamole**  
Finely chop the garlic and chillies and then mash the avocados, sour cream and lemon juice. Mix together and season

**Guacamole**  
Finely chop the garlic and chillies and then mash the avocados, sour cream and lemon juice. Mix together and season
Paneer tikka

List of ingredients

(Number of portions: 4)

Paneer 600 gm (cut in 2 inches x 2 inches pieces.)

First Marinade:
Ginger garlic paste 35 gm
Kashmiri chilly powder 3 gm
Salt as required

Second Marinade:
Hung yoghurt 250 gm
Kashmiri red chilly powder 4 tsp
Garam masala powder 2 tsp
Garlic 50 gm (peeled, fried and processed in blender)

Ginger 15 gm, chopped very fine
Green chilly 1 no., chopped very fine
Green coriander 15 gm, chopped very fine
Salt as required
Dry fenugreek leaves 1 tsp, lightly toasted
Mustard oil 25 gm
Roasted besan 5 gm

Finishing:
Lime wedge 2 no.
Chaat masala 5 gm
Grill

Apply all the ingredients of first marinade and leave aside for 45 minutes. In a flat mixing bowl add yoghurt and cream it with the palm of hand. Add chilly powder, garam masala powder, ginger, garlic, green chilly, coriander, salt, roasted besan and fenugreek leaves. Mix well. Pour in mustard oil and refrigerate for 15-20 minutes. Marinate paneer in the marinade and leave it for 3-4 hours. Skewer the paneer pieces and cook on SelfCookingControl® > Side dishes > ELC® grill > 4 minutes.
Baste with butter and sprinkle with chaat masala and a squeeze of fresh lime.

Use RATIONAL tandoori accessories
The original RATIONAL accessories help you make full use of your RATIONAL equipment. They are extremely rugged and thus ideal for daily, hard use in the professional kitchen.

Thanks to its excellent heat transfer properties and the non-stick coating, the roasting and baking tray is ideal for the preparation of breaded items and pastries and for frying.

The granite-enameled container is ideal for roasting, braising, pan frying and baking. Optimal browning and evenness are achieved thanks to the exceptional heat distribution.

To create grill products with steakhouse or traditional grilling patterns, the cross and stripe grill plate is ideal.

The multifunctional grilling and roasting tray gives you a perfect, diagonal grilling pattern on pan fried food, fish and vegetables.

The special grill and pizza tray, with its excellent thermal conductivity, helps you prepare pizzas (fresh or convenience) just like a professional. The reverse of the tray is suitable for grilling steaks, vegetables or fish.
The **CombiGrill grid** also gives you a perfect grilling pattern on pan fried food, fish and vegetables.

The rust-free, stainless steel **loading grid** simplifies the loading and unloading of the grill products.

The **Multibaker** is suitable for preparing large quantities of fried eggs, omelettes, rösti and tortillas.

The **perforated stainless steel container** is of extremely high quality and is thus very robust and versatile. It is suitable for all steaming applications.

Perforations across the entire container surface ensure that steam reaches the food everywhere – even in the corners.

The patented **CombiFry®** now allows large quantities of pre-fried products to be prepared.

The vertical arrangement of the **chicken and duck Superspike** ensures particularly succulent breast meat combined with crispy and uniformly browned skin.
The vertical arrangement of the spare ribs on the **spare rib rack** means they can be gently pre-cooked to perfection – even overnight - while fully utilizing the available capacity.

The unique material composition of the RATIONAL **potato baker** allows you to cook baked potatoes and sweetcorn up to 50 % faster, even without aluminium foil.

The **grill and tandoori skewer** is ideal for preparing all types of skewer dishes.

Further information and accessories can be found at [www.rational-online.de](http://www.rational-online.de) or request a copy of our accessories catalogue from +49 (0) 8191-3270.