

# Important Additional Information for the 22 cm Flat Tava (Griddle)

This Manual was written for the Futura Hard Anodised 26 cm Flat Tava (Griddle). All the instructions and recipes in this Manual are valid for the 22 cm flat tava except as stated below:

- The 22 cm flat tava is 4.06 mm thick and it has a stay-cool stainless steel handle.

## ● Adapting Recipes

The 22 cm flat tava heats faster than the 26 cm flat tava at the same level of heat. For best cooking results, adjust heat so that cooking times are the same as those given in the recipes. When using the 22 cm flat tava, follow the recipes except as noted herein below:

Recipe	Page No.	Required Changes
<b>Alu Tikki</b>	9	<b>Step 2:</b> Heat 1 tbsp/15 ml oil on tava. <b>Step 3:</b> Add 4 patties. <b>Step 4:</b> Remaining batches: 1 tbsp/15 ml oil; 4 patties.
<b>Dosa</b>	7	<b>Step 6:</b> Make a round about 7 <sup>1</sup> / <sub>4</sub> inch/18 cm in diameter. Dribble <sup>1</sup> / <sub>4</sub> tsp/1.3 ml oil all over <i>dosa</i> . Follow all other instructions in this step.
<b>French Toast</b>	11	<b>Step 3:</b> Each batch: <sup>1</sup> / <sub>2</sub> tsp/2.5 ml butter. <b>Step 4:</b> Add 1 soaked slice.
<b>Fried Eggs</b>	8	Reduce ingredients by one-half; cook 2 eggs at a time.
<b>Pancakes</b>	11	<b>Step 5:</b> Each batch: 1 pancake.
<b>Rawa Dosa</b>	8	<b>Step 4:</b> Make a round about 7 <sup>1</sup> / <sub>4</sub> inch/18 cm in diameter. Dribble <sup>1</sup> / <sub>4</sub> tsp/1.3 ml butter all over <i>dosa</i> . Follow all other instructions in this step.
<b>Uttapam</b>	7	<b>Step 7:</b> Stir batter and pour <sup>3</sup> / <sub>4</sub> cup/180 ml in centre of tava. Make a round about 6 <sup>1</sup> / <sub>4</sub> inch/16 cm in diameter.