

## Important Additional Information for the 2 Litre Futura Handi (Saucepan)



This Instruction Manual has been written for the 3 Litre Futura Handi (Saucepan). All the instructions in this Manual apply to the 2 Litre Futura Handi (Saucepan) except as stated below:

- The 2 Litre Handi (Saucepan) is available only with a single long handle – there is no subsidiary handle.
- Use both hands on the handle to lift the Handi if it feels too heavy to lift with one hand.
- When putting water on the lid, use a maximum of  $\frac{1}{4}$  cup water at a time.
- **Caution: Cook on medium or low heat only.** Cooking on high heat may damage the plastic handle.

### TO ADAPT RECIPES

Reduce all ingredients (except Water on Lid) by one-third (33%) in all recipes except *Fish Biryani* and *Mutton Biryani* – which should be reduced by half (50%). Quantities and instructions for **Water on Lid** remain the same in all recipes except the following, which should be modified thus:

1. Put  $\frac{1}{4}$  cup water (instead of  $\frac{1}{2}$  cup) on lid for the first 15 minutes of cooking time in *Dum Aloo* (step 5), *Sukhi Bhaji* (step 3), *Dabba Gosht* (step 3) and *Handi Chicken* (step 6). Thereafter put  $\frac{1}{4}$  cup water on the lid at intervals of 15 minutes until cooking is completed.
2. In *Mutton Biryani* step 6, stir and put  $\frac{1}{4}$  cup water on lid at intervals of 15 minutes instead of 10 minutes.