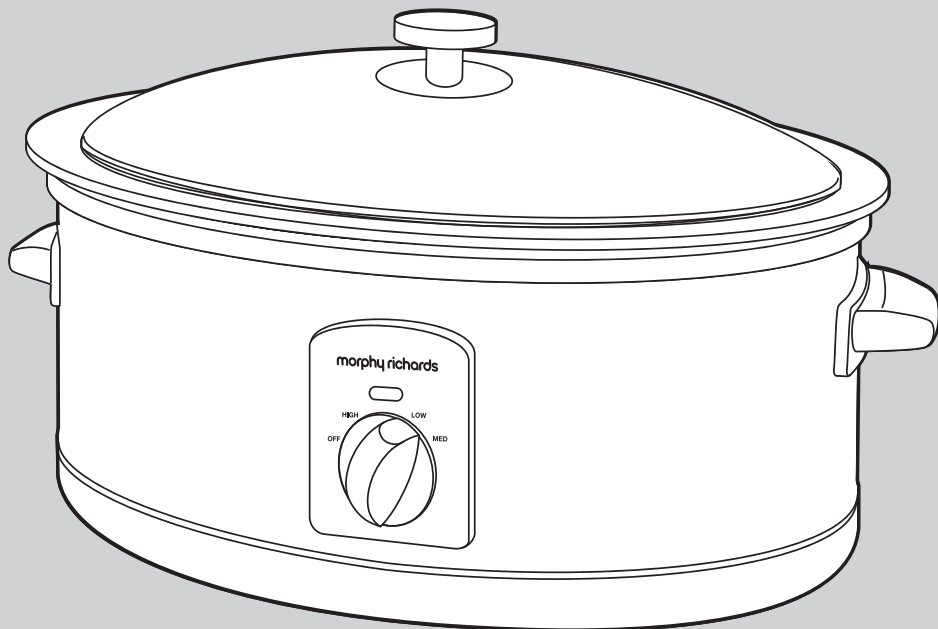


morphy richards®
smart ideas for your home



Slow Cooker

 Please read and keep these instructions for future use



www.morphyrichards.co.uk

* Register online for your 2 year guarantee. See the back of this instruction book for details (UK customers only).

Health And Safety

The use of any electrical appliance requires the following common sense safety rules. Please read these instructions carefully before using the product.

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of the reach of children aged less than 8 years. Children shall not play with the appliance.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is intended to be used in household and similar applications such as: farm houses, by clients in hotels, motels and other residential type environments, and bed and breakfast type environments. It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- If the supply cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or separate remote system.

Location

- Always locate your appliance away from the edge of the worktop.
- Ensure that the appliance is used on a firm, flat, heat resistant surface.
- Do not use the appliance outdoors or near water.

Mains cable

- The mains cable should reach from the socket to the appliance without straining the connections.
- Do not let the mains cable hang over the edge of the worktop or open space where a child could reach it.
- Do not let the cable run across a cooker or hot area which might damage the cable.

Other safety considerations

- Do not switch on the Slow Cooker if the Cooking Pot is empty.
- Allow the Glass Lid and Cooking Pot to cool before immersing in water.
- Never cook directly on the Base Unit. Use the Cooking Pot.
- Do not switch on the Base Unit without the Cooking Pot in place.
- Switch off the Base Unit before removing the Cooking Pot.
- Do not use the Cooking Pot or Glass Lid if cracked or chipped.
- Do not switch on the appliance when it is upside down or laid on its side.
- The Glass Lid and Cooking Pot are fragile. Handle them with care.

- The use of attachments or tools not recommended by Morphy Richards may cause fire, electric shock or injury.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- The heating element surface is subject to residual heat after use.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.

Personal safety

- **WARNING: Do not touch the top of the appliance or other hot parts during or after use, use handles or knobs.**
- **WARNING: Misuse of appliance could cause potential injury.**
- To protect against the risk of electrical shock do not put base in water or in any other liquid.
- Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling hot containers.
- Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.



Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current). Should the fuse in the mains plug require changing, a 3 amp BS1362 fuse must be fitted.

WARNING: This appliance must be earthed.

Introduction

Thank you for purchasing your new Morphy Richards Slow Cooker.

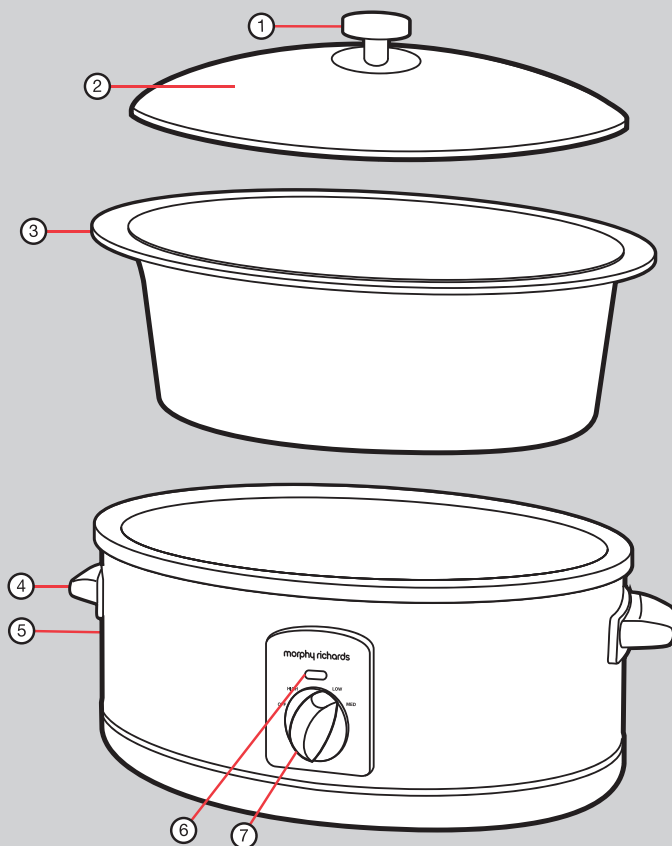
Your Slow Cooker will allow you to create an extensive selection of meals from soup to stews and even desserts.

Please read these instructions thoroughly before you first use your Slow Cooker. We have included some recipe ideas to get you started.

Contents

Health And Safety	2
Introduction	3
Features	4
Before First Use	5
Using Your Slow Cooker	5
Handling The Glass Lid And Cooking Pot	6
Foods For Slow Cooking	6
Slow Cooking Tips	6
Caring For The Glass Lid And Cooking Pot	7
Care And Cleaning	7
Notes	8
Recipes	9
Recipes - Soup	10
Recipes - Poultry	11
Recipes - Meat	13
Recipes - Dessert	22
Contact Us	23
Guarantee	24

Product Overview



Features

- (1) Handle
- (2) Glass Lid
- (3) Cooking Pot
- (4) Base Handles
- (5) Base Unit
- (6) Indicator Light
- (7) Control Knob

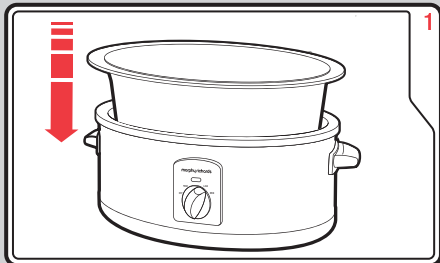
Before First Use

Wash the Glass Lid (2) and Cooking Pot (3) in hot, soapy water. Rinse and dry.

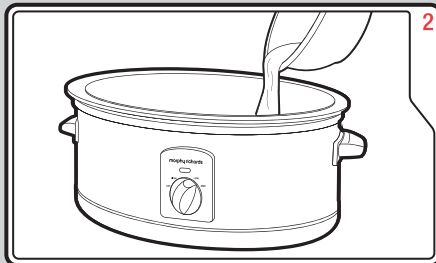
Warning

WARNING: The Cooking Pot (3) and the sides of the Base Unit (5) will become very hot during use. Always use oven gloves when handling.

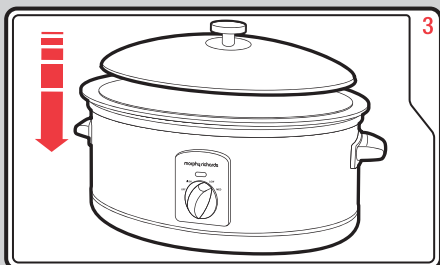
Using Your Slow Cooker



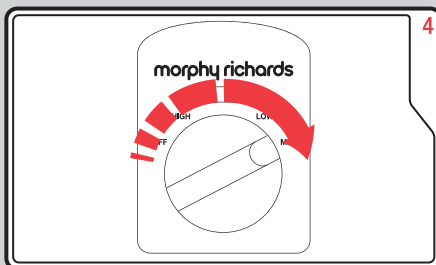
Place the Cooking Pot (3) into the Base Unit (5).



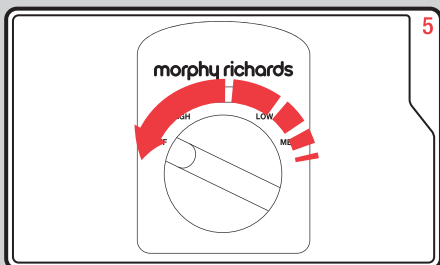
Add the ingredients into the Cooking Pot. We recommend searing meat in a pan before adding to the Cooking Pot for better flavour.



Place the Glass Lid (2) onto the Cooking Pot.



Select either the Low or High cooking setting on the Control Knob (7) to start cooking. The Indicator Light (6) will illuminate. Refer to the recipe for a guide on cooking times.



When cooking has finished, turn the Control Knob to Off and serve.

Handling The Glass Lid And Cooking Pot

- When removing the Glass Lid (2), tilt it so that the opening faces away from you to avoid being burnt by the released steam.
- The Handle (1), Glass Lid (2), Base Unit (5) and Cooking Pot (3), all become hot during cooking.

Always use oven gloves when handling ANY part of the Slow Cooker during cooking.

Foods For Slow Cooking

Most foods are suited to slow cooking methods, however there are a few guidelines that need to be followed;

- Ensure all frozen ingredients are thoroughly thawed prior to cooking.
- Cut root vegetables into small, even pieces, as they take longer to cook than meat. Ensure that root vegetables are always placed at the bottom of the Cooking Pot (3) and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking as the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to reduce the amount of liquid used. Liquid will not evaporate from the Slow Cooker to the same extent as conventional cooking.
- Never leave uncooked food at room temperature in the Slow Cooker.
- Do not use the Slow Cooker to reheat food.
- Uncooked kidney beans must be soaked overnight and boiled for at least 10 minutes to remove toxins before use in a Slow Cooker.
- Insert a meat thermometer into joints of meat, hams or whole chickens to ensure they are cooked to the desired temperature.
- **WARNING:** Do not use the Slow Cooker to reheat food.

Slow Cooking Tips

- The Slow Cooker must be at least half full for best results.
- Slow cooking retains moisture. If you wish to reduce liquid, remove the lid after cooking and turn the control to High. Reduce the moisture by simmering for 30 to 45 minutes.
- If cooking soups, leave 5cm gap from the rim of the Cooking Pot (3) to allow for simmering.
- Removing the Glass Lid (2) will allow heat to escape, reducing the efficiency of your Slow Cooker and increasing the cooking time. If you remove the lid to stir or add ingredients, you will need to allow 10-15 minutes extra cooking time for each time you remove the Glass Lid.
- Many things can affect how quickly a recipe will cook, including water and fat content, initial temperature of the food and the size of the food. Check food is properly cooked before serving.
- Many recipes will take several hours to cook. If you don't have time to prepare food in the morning, prepare it the night before, storing the food in a covered container in the fridge. Transfer the food to the Cooking Pot and add boiling liquid/stock. In most of the recipes in this book, the meat ingredients are browned by searing in a pan to improve their appearance and flavour.
- If you are short on preparation time and would prefer to skip the searing stage, simply add your meat and other ingredients into the Slow Cooker and cover with boiling liquid/stock. You will need to increase the recipe cooking time as follows: High setting +1hr and Low Setting +2-3hrs.
- Most meat and vegetable recipes require 8-10 hours on low, 5-7 hours on medium and 4-6 hours on high.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added towards the end of the cooking time.
- Food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimise the potential of your Slow Cooker.
- All food should be covered with a liquid, gravy or sauce. In a separate pan or jug, prepare your liquid, gravy or sauce and completely cover the food in the Cooking Pot (3).

- When cooking joints of meat, ham, poultry etc, the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot. If necessary, cut into two pieces. Joint weight should be kept within the maximum limit of 1kg (3.5L) or 1.5kg (6.5L).
- For ham and brisket fill with hot water to cover 2/3 of the depth of the joint. For beef, pork or poultry cover to 1/3 depth.

After food is cooked, switch off and leave covered with the lid. There will be enough heat in the ceramic pot to keep warm for 30 minutes. If you require longer to keep warm, switch to the low setting.

- All food should be covered with a liquid, gravy or sauce. In a separate pan or jug, prepare your liquid, gravy or sauce and completely cover the food in the ceramic pot.
- Pre-brown meat and onions in a pan to seal in the juices, this also reduces the fat content if separated before adding to the ceramic pot. This is not necessary if the time is limited, but improves the flavour.

Caring For The Glass Lid And Cooking Pot

- Please handle the Glass Lid (2) and Cooking Pot (3) carefully to ensure long life.
- Avoid sudden, extreme temperature changes to the Glass Lid. For example, do not place a hot lid into cold water or on to a wet surface.
- Avoid dropping or hitting the Glass Lid against hard surfaces.
- Do not use the Glass Lid if chipped, cracked or severely scratched.
- Do not use abrasive cleansers or metal scouring pads on the Glass Lid or Cooking Pot.
- Never heat the Cooking Pot when empty.
- Never place the Glass Lid directly on a burner or hob.
- Never use the Glass Lid or Cooking Pot under a grill.
- Never place the Glass Lid or Cooking Pot in the oven or microwave.

- Do not allow the pot to stand in water for a long time (you can leave water in the pot to soak). There is an area on the base of the ceramic pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous, therefore will soak up water, this should be avoided.
- Due to normal wear and tear through the product's life, the outer surface may start appearing 'crazed', this is when the glaze on the ceramic pot wears and appears crackled.
- Do not pre-heat

Care And Cleaning

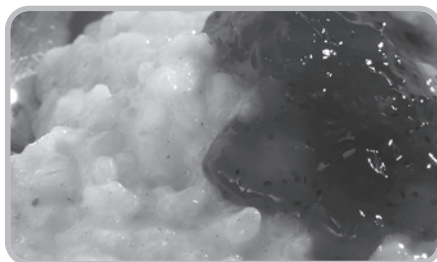
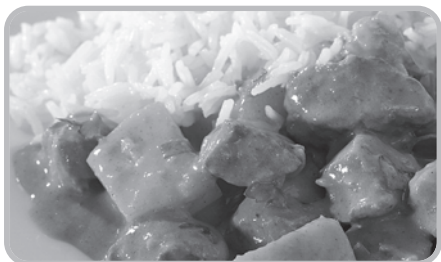
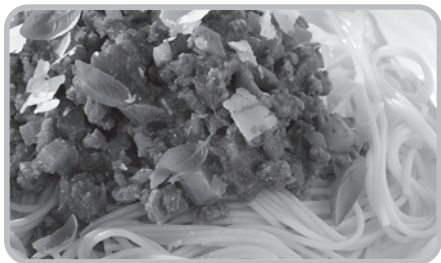
- Disconnect power cord from the mains and allow the Slow Cooker to cool before cleaning.
- Do not use metal utensils or abrasive cleaners when cleaning.
- Remove the Glass Lid (2) and Cooking Pot (3) from the Base Unit (5) and clean in hot soapy water.
- Wipe the sides of the main unit with a damp cloth.
- The Cooking Pot and Glass Lid are dishwasher safe.

DO NOT IMMERSE THE MAIN UNIT IN WATER

Notes

[illegible]

Recipes



The recipes have been designed and tested by Morphy Richards for use in your Slow Cooker. Please be aware that for these recipes there are 2 ingredient lists for different volumes of Slow Cooker, ensure that you refer to the correct list.

The cooking times given in the following recipes are for the Medium setting. Should you want to increase or decrease the cooking time, please refer to the cooking guide below. Please note that these cooking times are for guidance only and may vary depending on food type and personal tastes.

For example if the recipe says cook for 4-6 hours on Medium and you require the cooking time to be a shorter, cook on High, which will reduce the cooking time to 3-4 hours. To increase the cooking time, choose Low which will increase the cooking time to 6-8 hours.

Cooking Guide

Cook on Low

- 8-10 hours

Cook on Medium

- 6-8 hours

Cook on High

- 5-6 hours

Recipes - Soup

Minestrone Soup

Ingredients:

- | | | |
|----------------------------|---------|-------------------------------|
| 3.5L | 6.5L | |
| • 30g | 55g | Butter |
| • 60g | 120g | Streaky bacon, chopped |
| • 1 large | 2 large | Onion(s), chopped |
| • 1 | 2 | Garlic clove(s), crushed |
| • 3 | 4 | Celery sticks, chopped |
| • 300g | 500g | Potatoes, peeled and cubed |
| • 2 medium | 2 large | Carrots, peeled and diced |
| • 3 | 4 | Cabbage leaves, shredded |
| • 3 medium | 4 large | Tomatoes, skinned and chopped |
| • 1.25L | 2.25L | Chicken stock |
| • 1½tbsp | 3tbsp | Tomato puree |
| • 1½tsp | 3tsp | Worcestershire sauce |
| • 1½tbsp | 2tbsp | Parsley, chopped |
| • 75g | 150g | Pasta shells |
| • 2-3tbsp | 3tbsp | Parmesan cheese |
| • Salt and pepper to taste | | |

Method:

- 1 Melt the butter and fry the bacon and vegetables in a pan until soft.
 - 2 Transfer to the Cooking Pot and add the stock.
 - 3 Add remaining ingredients except the parsley, pasta shells and parmesan cheese. Stir well.
 - 4 Cover with the Glass Lid and cook for approximately 4-6 hours.
 - 5 Add the pasta shells and parsley 45 minutes before serving.
 - 6 When cooked, adjust the seasoning if necessary and sprinkle with parmesan cheese just before serving.
- Serve with crusty french bread.

Lentil Soup

Ingredients:

- | | | |
|----------------------------|---------|---------------------------|
| 3.5L | 6.5L | |
| • 125g | 200g | Smoked bacon, chopped |
| • 1 large | 2 large | Onion(s), chopped |
| • 3 | 4 | Carrot(s), finely diced |
| • 2 | 4 | Celery sticks, chopped |
| • 200g | 400g | Orange lentils |
| • 400g | 800g | Chopped tomatoes (tinned) |
| • 1.1L | 2L | Chicken stock |
| • 3tsp | 4tsp | Worcestershire sauce |
| • 1 | 1 | Bayleaf |
| • 1tsp | 2tsp | Basil |
| • 1½tbsp | 3tbsp | Parsley, finely chopped |
| • 1½tsp | 3tsp | Worcestershire sauce |
| • 1½tbsp | 2tbsp | Parsley, chopped |
| • Pinch of nutmeg | | |
| • Salt and pepper to taste | | |

Method:

- 1 In a pan, gently fry the bacon until the fat begins to run.
- 2 Add the onion, carrot and celery and fry until soft.
- 3 Add all the remaining ingredients except the parsley and bring to the boil. Simmer for 2 minutes.
- 4 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 4-8 hours.
- 5 If a smoother consistency is required, liquidise the soup after cooling and then reheat the soup in a pan.
- 6 Sprinkle with parsley and serve with crusty french bread.

Vegetable Soup

Ingredients:

3.5L	6.5L	
▪ 30g	60g	Butter
▪ 1.25kg	2.2kg	Mixed vegetables, e.g. potato, onion, carrot, celery, parsnips, leek, tomato
▪ 30g	60g	Flour
▪ 1.1L	2L	Stock
▪ 1tsp	2tsp	Mixed herbs
▪		Salt and pepper to taste

Method:

- 1 Peel, wash and cube or slice all the vegetables.
- 2 Melt butter in a pan and gently fry the vegetables for 2-3 minutes.
- 3 Add the hot stock. Stir well and bring to the boil. Season to taste and add mixed herbs.
- 4 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 6-8 hours.
- 5 Cool and liquidise the soup and then reheat in a pan on the hob. Thicken with the flour.

Recipes - Poultry

Chicken Paprika

Ingredients:

3.5L	6.5L	
▪ 4	8	Chicken portions
▪ 30g	60g	Butter
▪ 50g	60g	Seasoned flour
▪ 3 large	4 large	Onion(s), finely chopped
▪ 4	6	Carrots, peeled and sliced
▪ 1	2	Green pepper, de-seeded and chopped
▪ 1tsp	3tsp	Paprika
▪ 1tsp	3tsp	Tomato puree
▪ 500ml	1L	Chicken stock
▪		Salt and pepper to taste

Method:

- 1 Clean, wipe and dry chicken, coat in seasoned flour. In a pan, fry the chicken in the butter until brown all over.
- 2 Add onions and carrots and fry until soft.
- 3 Add pepper, paprika, tomato puree, and the remaining flour, stir well.
- 4 Gradually mix in the chicken stock. Bring to the boil and season.
- 5 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 4-7 hours.

Recipes - Poultry

Chicken In White Wine Sauce

Ingredients:

3.5L	6.5L	
• 4	8	Chicken joints, skinned
• 30g	75g	Butter
• 1 large	2 large	Onion(s), finely chopped
• 125g	250g	Mushrooms, sliced
• 2tbsp	3tbsp	Cornflour
• 500ml	1L	Dry white wine
• 1tsp	3tsp	Mixed herbs
• 2	2	Egg yolks
• 5tbsp	9tbsp	Double cream
• Salt and pepper to taste		

Method:

- 1 Gently fry the chicken joints in the butter until browned and seared on all sides.
- 2 Add the onion and fry until softened but not browned. Add the mushrooms and cook for a minute on low heat.
- 3 Blend the cornflour with a little of the wine. Pour the remaining wine into the pot with the blended cornflour, mixed herbs and seasoning. Bring to the boil, stirring continuously until thickened.
- 4 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 5-8 hours.
- 5 Just before serving, beat together the egg yolks and cream. Beat in a few tablespoons of the hot cooking liquid from the Cooking Pot, mix well together. Pour this mixture into the Cooking Pot and stir until the sauce thickens.

Caribbean Chicken

Ingredients:

3.5L	6.5L	
• 2tbsp	3tbsp	Vegetable oil
• 2 small	2 large	Onion(s), chopped
• 2	4	Celery stick(s), chopped
• 2	3	Carrot(s), peeled and diced
• 250g	500g	Mushrooms, sliced
• 1	2	Red pepper(s), de-seeded and sliced
• 4	8	Chicken joints, skinned
• 200g	400g	Tinned peaches, sliced
• 200g	400g	Tinned pineapple chunks
• 5tbsp	10tbsp	Cornflour
• 1tsp	3tsp	Paprika
• 1tbsp	3tbsp	Soy sauce
• 1tbsp	3tbsp	Worcestershire sauce
• 4tbsp	8tbsp	Malt/wine vinegar
• 500ml	1L	Boiling water
• Salt and pepper to taste		

Method:

- 1 Fry the onions, celery, carrot, mushrooms and pepper in a pan.
- 2 Add the chicken joints and fry until seared on all sides.
- 3 Drain the peaches and pineapple, (retaining the juice separately). Add the fruit to the pan.
- 4 To make the sauce, blend cornflour and paprika with soy sauce, worcestershire sauce, vinegar and reserved juice. Season to taste.
- 5 Add the sauce to the pan with the boiling water and bring to the boil stirring continuously.
- 6 Transfer the ingredients to the Cooking Pot.
- 7 Cover with the Lid and cook for approximately 5-7 hours.

Recipes - Meat

Chicken And Mushroom Casserole

Ingredients:

3.5L	6.5L	
• 4	8	Chicken quarters
• 30g	75g	Butter
• 2tbsp	3tbsp	Flour
• 1 large	2 large	Onion(s), finely chopped
• 3	3	Celery sticks, thinly sliced
• 250g	500g	Mushrooms, thinly sliced
• 1	2	Garlic cloves, crushed
• 375ml	1L	Chicken stock
• 4tbsp	7tbsp	Cream (optional)
• Salt and pepper to taste		

Method:

- 1 Toss the chicken in the flour, place in a pan and fry in the butter until golden brown on all sides.
- 2 Add the onion and celery and gently fry until softened but not browned. Add the mushrooms and garlic and stir in the stock. Bring to the boil and season.
- 3 Transfer to the Cooking Pot and ensure that the chicken and vegetables are immersed.
- 4 Cover with the Lid and cook for approximately 5-7 hours. Before serving, stir in the cream.

Fricassee Of Turkey

Ingredients:

3.5L	6.5L	
• 4	8	Turkey portions
• 1 small	2 large	Onion(s), finely chopped
• 2	4	Butter
• 250g	500g	Mushrooms, sliced
• 1	2	Bouquet garni
• 4	8	Stock
• 5tbsp	10tbsp	Cornflour
• 1tsp	3tsp	Milk
• Sliver of lemon zest		
• Salt and pepper to taste		

Method:

- 1 In a pan, gently fry the onions in the butter until softened but not browned. Cube the turkey meat and add to the pan.
- 2 Add the remaining ingredients, except the milk and cornflour, and bring to the boil.
- 3 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 4-6 hours.
- 4 Remove the bouquet garni and lemon half an hour before serving.
- 5 Pour the liquid into a pan. Blend the cornflour with the milk and pour into the pan. Stir well and leave to thicken.

Recipes - Meat

New England Beef

Ingredients:

3.5L	6.5L	
• 1kg	1.5kg	Topside beef
• 1	1	Bouquet garni (parsley, thyme and bay leaf)
• 1tsp	1½tsp	Thyme
• 1tsp	1½tsp	Black peppercorns
• 4	8	Shallots
• 225g	400g	Carrots sliced
• 100g	200g	Swede, diced
• Boiling water (enough to cover the vegetables)		

Method:

- 1 Brown the beef joint to seal in the juices.
- 2 Place the vegetables in the bottom of the Cooking Pot. Place the joint on top of the vegetables.
- 3 Add enough boiling water to cover the vegetables.
- 4 Season well and cover with the Glass Lid.
- 5 Cook for approximately 5-7 hours.
- 6 Take the joint out of the Slow Cooker with a slotted spoon and allow to cool for 10 minutes. The cooking liquid can be thickened with corn flour to make a gravy.

IMPORTANT: When buying a joint of meat, make sure that it will fit in the Cooking Pot, so that with liquid, it will still be 2.5cm below the rim when it is covered.

The shape of the meat is just as important as the weight.

Paprika Beef

Ingredients:

3.5L	6.5L	
• 700g	1.5kg	Stewing steak
• 30g	75g	Seasoned flour
• 2 large	4 large	Onions, chopped
• 1	2	Garlic cloves, crushed
• 30g	75g	Cooking fat
• 500g	1kg	Tomatoes
• 400ml	1L	Brown stock
• 1½tsp	3tsp	Paprika
• 1½tbsp	3tbsp	Tomato puree
• 2	4	Bay leaves
• 1tsp	3tsp	Mixed herbs
• Salt and pepper to taste		

Method:

- 1 Cut the meat into cubes and toss in seasoned flour.
- 2 In a pan, fry onions and garlic until softened, then add the meat and continue to fry until the meat is slightly browned.
- 3 Skin and chop tomatoes finely, add to meat with the stock, (blended with the paprika) tomato puree, bay leaves and mixed herbs. Season to taste and bring to a simmer.
- 4 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 5-8 hours.
- 5 Before serving, remove the bay leaves and thicken the sauce if necessary.

Beef In Red Wine

Ingredients:

3.5L	6.5L	
• 2tbsp	3tbsp	Oil
• 1 large	2 large	Onion(s) chopped
• 700g	1.5kg	Stewing beef, cubed
• 8	16	Black olives
• 1	2	Garlic cloves, crushed (optional)
• 5	10	Tomatoes skinned, de-seeded and roughly chopped
• 125g	800g	Mushrooms
• 400ml	1L	Dry red wine
• 1	2	Bay leaf
• Freshly chopped parsley		
• Salt and pepper to taste		

Method:

- 1 In a pan, gently fry the onion in the oil until softened. Add the beef and brown on all sides.
- 2 Add all the remaining ingredients except the parsley and bring to a simmer.
- 3 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 4-8 hours.
- 4 Before serving, remove the bay leaf and sprinkle with parsley.

Hungarian Goulash

Ingredients:

3.5L	6.5L	
• 500g	1kg	Stewing steak, cut into cubes
• 30g	75g	Seasoned flour
• 3tbsp	5tbsp	Vegetable oil
• 1 large	2 large	Onion(s), finely chopped
• 1	1	Green pepper, de-seeded and chopped
• 2	2	Carrot, peeled and chopped
• 1	2	Celery sticks, chopped
• 1tsp	3tsp	Paprika
• 3tsp	5tsp	Tomato puree
• 3tsp	5tsp	Mixed herbs
• 200ml	400ml	Beef stock
• 200g	400g	Can of tomatoes, roughly chopped
• 200ml	400ml	Red wine (optional)
• 3tsp	5tsp	Worcestershire sauce
• Pinch of grated nutmeg		
• Salt and pepper to taste		

Method:

- 1 Toss the meat in seasoned flour. Heat the oil in a pan and fry onions, pepper, carrot and celery until soft.
- 2 Add the meat and fry until browned.
- 3 Add the paprika, tomato puree, nutmeg, mixed herbs and seasoning and cook for a further 2 minutes.
- 4 Add stock, tomatoes, red wine and worcestershire sauce. Bring to a simmer.
- 5 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 5-7 hours.

Recipes - Meat

Chilli Con Carne

Ingredients:

3.5L	6.5L	
• 2tbsp	3tbsp	Vegetable oil
• 2 large	2 large	Onions, chopped
• 2	4	Garlic cloves, crushed
• 1	1	Green pepper, de-seeded and chopped
• 500g	1kg	Minced beef
• 400g	800g	Can of tomatoes, chopped
• 1½tsp	3tsp	Chilli powder
• 1½tbsp	3tbsp	Flour
• 1½tsp	3tsp	Brown sugar
• 4tbsp	7tbsp	Tomato puree
• 425g	800g	Red kidney beans, tinned (drained)
• Salt and pepper to taste		

Method:

- 1 Fry onions, garlic and pepper in a pan until soft. Add minced beef and fry until lightly browned.
- 2 Blend together chilli powder, flour, brown sugar and tomato puree. Stir in tomatoes, chilli paste and seasoning.
- 3 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 3-7 hours.
- 4 One hour before serving, add the kidney beans.
- 5 Serve with boiled rice or baked potatoes.

Steak And Kidney Ragout

Ingredients:

3.5L	6.5L	
• 700g	1.5kg	Stewing steak
• 200g	300g	Kidney
• 2tbsp	3tbsp	Flour
• 2 large	4 large	Onions, quartered
• 600ml	1L	Hot beef stock
• 200ml	400ml	Red wine
• 3tbsp	5tbsp	Tomato puree
• 1½tsp	2tsp	Worcestershire sauce
• 125g	225g	Button mushrooms

Method:

- 1 Using a sharp knife, trim the beef and cut into 1 inch (2.5cm) cubes. Cut the kidney into bite size pieces. Coat the beef with the flour.
- 2 Place into a pan with onions, stock, wine and tomato puree. Bring to a simmer.
- 3 Add the worcestershire sauce and season.
- 4 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 5-7 hours.
- 5 Add the button mushrooms one hour before serving.

This recipe can be used as a base for steak and kidney pie.

Beef Curry

Ingredients:

3.5L	6.5L	
• 2tbsp	5tbsp	Oil
• 2 medium	2 large and sliced	Cooking apple, peeled cored
• 2 large	4 large	Onions, chopped
• 700g	1.5kg	Stewing steak, cubed
• 3tsp	5tsp	Curry powder
• 3tbsp	5tbsp	Plain flour
• 400ml	1L	Beef stock
• 3tbsp	5tbsp	Mango chutney
• 75g	125g	Sultanas
• 200g	400g	Tinned tomatoes, chopped
• 2tbsp	2tbsp	Lemon juice
•		Salt and pepper to taste

Method:

- 1 Fry the apple and onion in a pan until soft. Coat the meat in seasoned flour, add to the pan and fry until lightly browned.
- 2 Stir in the stock and bring to a simmer. Add the remaining ingredients and bring back to a simmer.
- 3 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 4-7 hours.
- 4 At the end of the cooking time, it may be necessary to thicken the sauce.

Bolognese Sauce

Ingredients:

3.5L	6.5L	
• 700g	1kg	Minced beef
• 1 large	2 large	Onion(s), chopped
• 3	4	Celery sticks, thinly sliced
• 1	2	Garlic clove(s), crushed
• 3tbsp	5tbsp	Tomato puree
• 1tbsp	3tbsp	Flour
• 400g	800g	Tinned tomatoes (including the juice)
• 250ml	400ml	Beef stock
• 125g	200g	Mushrooms, sliced
• 1tsp	1tsp	Mixed herbs
•		Salt and pepper to taste

Method:

- 1 In a pan, gently brown the mince without adding any fat or oil.
- 2 When the fat has started to run from the meat, add the onion, celery and garlic.
- 3 Fry for a couple of minutes and then add the tomato puree.
- 4 Blend some of the tomato juice with the flour to make a smooth pouring cream, add to the meat with remaining tomatoes and juice and bring to the boil, stirring continuously until thickened.
- 5 Add the remaining ingredients and mix well.
- 6 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 3-8 hours.

Note: a slight 'crust' of brown meat may appear on the top. It soon disappears if stirred into the sauce.

Recipes - Meat

Pork Goulash

Ingredients:

3.5L	6.5L	
• 2tbsp	3tbsp	Oil
• 1	2	Onions, finely chopped
• 4tbsp	7tbsp	Flour
• 1½tsp	2tsp	Paprika
• 500g	1kg	Stewing pork, cubed
• 1	2	Red pepper, de-seeded and diced
• 1tsp	1tsp	Oregano
• 3tbsp	5tbsp	Tomato puree
• 450ml	1L	Stock
• 1	2	Small carton of sour cream or yoghurt
• Salt and pepper to taste		

Method:

- 1 In a pan, gently fry onion in the oil until soft.
- 2 Blend together the flour, paprika, salt and pepper. Coat the pork in the seasoned flour and add to the pan, fry until seared on all sides.
- 3 Add red pepper, oregano, puree and stock. Bring to the boil, stirring continuously until thickened.
- 4 Transfer to the Cooking Pot and cover with the Glass Lid.
- 5 Cook for approximately 4-8 hours on the Medium setting.
- 6 Just before serving, swirl the cream or yoghurt into the goulash.

Oriental Honeyed Pork

Ingredients:

3.5L	6.5L	
• 550g	1kg	Pork fillet
• 4tbsp	6tbsp	Seasoned cornflour
• 4tbsp	6tbsp	Corn oil
• 1 large	1 large	Onion, chopped
• 1	2	Garlic cloves, crushed
• 1	2	Green peppers, de-seeded and chopped
• 400g	2x400g	Pineapple chunks, tinned, drained (reserve the juice)
• 6	8	Mushrooms, sliced
• 4	6	Ripe tomatoes, quartered

For The Sauce:

3.5L	6.5L	
• 600ml	1L	Chicken stock
• 4tbsp	5tbsp	Honey
• 2tbsp	3tbsp	Soy sauce
• 4tbsp	5tbsp	Cornflour
• Pineapple juice (from the chunks)		

Method:

- 1 Cut pork into cubes and toss in seasoned cornflour. Heat oil in a pan and fry garlic and onion.
- 2 Add pork and fry until lightly browned on all sides.
- 3 Lower the heat and add pepper, pineapple, mushrooms and tomatoes, leave on gentle heat whilst preparing sauce.
- 4 To make the sauce, mix together chicken stock, honey and soy sauce. Blend cornflour with pineapple juice and add to the mixture.
- 5 Add sauce to the pan and stir whilst bringing to the boil.
- 6 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 5-8 hours.
Serve with rice and fresh green vegetables.

Pork And Pineapple Curry

Ingredients:

3.5L	6.5L	
• 1.25kg	2kg	Lean pork, cubed
• 50g	100g	Flour
• 1tsp	2tsp	Salt
• 3tbsp	3tbsp	Oil
• 1large	2large	Onions, chopped
• 1½tsp	3tsp	Curry powder
• 1½tsp	2tsp	Paprika
• 400ml	1L	Chicken stock
• 2tbsp	3tbsp	Mango chutney
• 2tsp	3tsp	Worcester sauce
• 225g	400g	Tinned pineapple chunks, with juice
• 2	4	Bay leaves
• Salt and pepper to taste		

Method:

- 1 Toss the pork in the flour and salt. In a pan, heat the oil and brown the meat. Add the onions and fry until soft.
- 2 Stir in the curry powder and paprika. Stir well and cook for a few minutes.
- 3 Add the remaining ingredients, bring to a simmer.
- 4 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 4-7 hours.
- 5 Remove bay leaves before serving.

Boiled Ham

Ingredients:

3.5L	6.0L	
• 1kg (max)	1.5kg (max)	Gammon joint

Method:

- 1 Put the gammon in the Cooking Pot.
- 2 Drain and rinse the joint.
- 3 Place the gammon joint into the Cooking Pot and cover with boiling water.
- 4 Transfer to the Cooking Pot and cover with the Glass Lid.
- 5 Cook for approximately 5-7 hours.
- 6 Drain and cool slightly before removing the skin.
- 7 Allow to cool. Wrap tightly in kitchen foil.
- 8 Place in the refrigerator until well chilled. Coat fat with toasted breadcrumbs before serving.

IMPORTANT: When buying a joint of meat, make sure that it will fit in the Cooking Pot, so that with liquid, it will still be 2.5cm below the rim when it is covered.

The shape of the meat is just as important as the weight.

Recipes - Meat

Irish Stew

Ingredients:

3.5L	6.5L	
• 4	8	Lamb chops
• 2 large	4 large	Onions, sliced
• 1½tsp	3tsp	Mixed herbs
• 1	2	Parsnips, large
• 250g	500g	Carrots, thickly sliced
• 500g	1kg	Potatoes, quartered
• 1L	1.5L	Hot vegetable stock
• 2	3	Leeks, sliced

Method:

- 1 Remove any excess fat from the chops and then place in a pan with the onions. Brown the chops on each side.

Sprinkle over the mixed herbs. Add the parsnip, carrots, potatoes, leeks and pour over the stock. Bring to a simmer.
- 6 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 5-8 hours.

Lamb With Lentils

Ingredients:

3.5L	6.5L	
• 425g	800g	Carrots, sliced
• 125g	225g	Parsnips, sliced
• 1	2	Garlic cloves, crushed
• 1	2	Bay leaf
• 125g	250g	Orange lentils, soaked for one hour
• 200ml	400ml	Red wine
• 750g	1.5kg	Lamb leg fillet, cubed
• 3tbsp	4tbsp	Soy sauce
• 200g	300g	Button mushroom
• Parsley sprigs to garnish		
• Salt and pepper to taste		

Method:

- 1 Place the carrots, parsnips, garlic, bay leaf and drained lentils in the Cooking Pot and season with salt and pepper.
- 2 Pour in the wine after bringing to simmering point in a pan.
- 3 Brush the meat all over with the soy sauce and sprinkle with salt and pepper.
- 4 Cover with the Lid. Cook for approximately 6-8 hours.
- 5 Add the mushrooms for the last 30 minutes.
- 6 Discard the bay leaf. Garnish with parsley and serve with a crisp green salad.

Sausage Pot

Ingredients:

3.5L	6.0L	
• 2tbsp	3tbsp	Oil
• 750g	1.5kg	Sausage
• 1 large	2 large	Onion, finely chopped
• 3	4	Carrots, thinly sliced
• 2	2	Leeks, sliced
• 3tbsp	5tbsp	Flour
• 400ml	1L	Beef stock
• 3tbsp	5tbsp	Chutney
• 2tbsp	3tbsp	Worcestershire sauce
• Salt and pepper to taste		

Method:

- 1 In a pan, quickly brown the sausages on all sides in the oil.
- 2 Add the onions, carrots and leeks and gently saute until softened, but not browned.
- 3 Stir in the flour and cook on a low heat until the oil is absorbed.
- 4 Slowly add the stock, and bring to the boil, stirring continuously until thickened.
- 5 Stir in the chutney, worcestershire sauce and seasoning.
- 6 Transfer to the Cooking Pot and cover with the Lid. Cook for approximately 5-8 hours.
- 7 If the sausages contain a lot of fat, any excess can be removed from the surface of the finished dish with kitchen paper.

Vegetarian Curry

Ingredients:

3.5L	6.0L	
• 3tbsp	5tbsp	Oil
• 2 large	4 large	Onions, chopped
• 1	2	Garlic cloves, crushed
• 3tsp	5tsp	Curry powder
• 275g	600g	Lentils
• 200ml	2L	Vegetable stock
• 2tsp	3tsp	Lemon juice
• 3	4	Carrots, diced
• 2	2	Apples, peeled cored and chopped.
• 50g	125g	Sultanas
• Salt and pepper to taste		

Method:

- 1 Heat the oil in a pan. Saute the onion, carrots and garlic lightly. Add the curry powder. Cook gently for one minute.
- 2 Stir in the stock, lemon juice, salt, pepper and lentils. Bring to the boil and continue to boil for 3 minutes.
- 3 Transfer all ingredients to the Cooking Pot. Stir in the apples and sultanas.
- 4 Place the lid on, cook for approximately 5-8 hours. Ensure that the vegetables are immersed during cooking.

Recipes - Dessert

Rice Pudding

Ingredients:

- | | | |
|-------------------|------|--------------|
| 3.5L | 6.5L | |
| • 25g | 40g | Butter |
| • 100g | 150g | Pudding rice |
| • 100g | 150g | Sugar |
| • 1L | 1.5L | Milk |
| • Pinch of Nutmeg | | |

Method:

- 1 Butter the inside of the Cooking Pot
- 2 Add all the ingredients and stir well.
- 3 Cover with the Glass Lid.
- 4 Cook for approximately 3-4 hours.

Fruit Compote

Ingredients:

- | | | |
|---------|-------|--|
| 3.5L | 6.5L | |
| • 275g | 500g | Dried mixed fruit, such as apples, prunes, pears, apricots and peaches |
| • 30g | 60g | Sultanas |
| • 30g | 60g | Raisins |
| • 20g | 35g | Flaked almonds |
| • 3tbsp | 5tbsp | Caster sugar |
| • 625ml | 1L | Water |
| • 3tbsp | 5tbsp | Cointreau |

Method:

- 1 Place all ingredients, except the Cointreau, in the Cooking Pot.
- 2 As the apple rings tend to float to the surface and may discolour, put them at the bottom.
- 3 Cook for approximately 5-7 hours.
- 4 Remove from the Cooking Pot and allow the fruit to cool before putting into a cut-glass serving dish.
- 5 Stir in the Cointreau and serve chilled.

Pears In Red Wine

Ingredients:

- 500ml Strong red wine (Shiraz/Syrah)
- 6 Firm pears
- 1 Cinnamon stick
- 1 Vanilla pod
- 200ml Water
- 150g Fructose
- Peel of half an orange

Method:

- 1 Pour the wine into your Cooking Pot and then place in the pears, making sure that they are sitting upright.
- 2 Add the remaining ingredients and cook for 5 hours.
- 3 Once cooked, remove the pears, set a side while you put the liquid into a frying pan and briskly reduce by half or until you have a consistency of double cream. Bear in mind that the more you reduce the liquid, the sweeter it will become.

Serve with vanilla ice cream or a blob of fromage frais.

Contact Us

Customer Service

If you are having a problem with your appliance, please contact our Helpline, as we are more likely to be able to help than the retailer you purchased the item from.

Please have the product name, model number and serial number to hand when you contact us to help us deal with your enquiry more efficiently.

www.morphyrichards.co.uk

hello@@morphyrichards.co.uk

Registering Your 2 Year Guarantee

Your standard one year guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at

www.morphyrichards.co.uk

N.B. Each qualifying product needs to be registered with Morphy Richards individually.

Please note that the 2 year guarantee is only available in the UK and Ireland. Please refer to the one year guarantee for more information.

Your 1 Year Guarantee

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 1 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 1 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The appliance has been used on a voltage supply other than that stamped on the products.
- 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 4 The appliance has been used for hire purposes or non domestic use.
- 5 The appliance is second hand.
- 6 Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion
- 7 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.
- 8 Batteries and damage from leakage are not covered by the guarantee.
- This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of it's models at any time.



For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country

morphy richards

9 Cabot Lane
Poole
Dorset
BH17 7BY
UK

