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morphy richards®

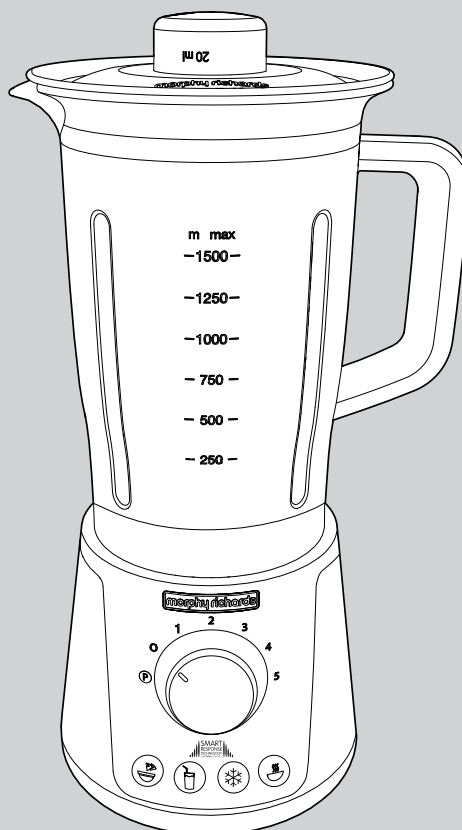
smart ideas for your home



TOTAL CONTROL Table Blender



Please read and keep these instructions for future use



Download the Morphy Richards Cook & Create app for recipe ideas

For competitions, product hints and tips
and more join us atwww.morphyrichards.co.uk/blogwww.facebook.com/morphyrichardsuk

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www.morphyrichards.com

* Register online for your 2 year guarantee. See back of this instruction book for details. (UK and Ireland 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 persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- This appliance shall not be used by children.
- Children shall not play with the appliance.
- Keep appliance and cord out of the reach of children.
- CAUTION: Ensure that the blender is switched off before removing it from the stand or approaching parts that move in use.
- Do not blend for longer than the time periods recommended in the 'Operating chart' on page 7.
- Avoid touching moving parts. Keep hands, hair and clothing, and utensils away from the blender blades during operation, to prevent personal injury and/or damage to the appliance.
- Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Care shall be taken when handling the sharp cutting blades, emptying the jug and during cleaning.
- For care & cleaning refer to page 10.

In addition, we offer the following safety advice.

Location

- Do not use outdoors or in a bathroom.
- Always locate your appliance away from the edge of the worktop.
- Do not place the jug used with the appliance on a highly polished wooden surface as damage may occur to the surface.

Mains cable

- Do not let the mains cable hang over the edge of the worktop where a child could reach it.
- Do not let the lead run across an open space e.g. between a low socket and a table.
- Do not let the cable run across a cooker or other hot area which might damage the cable.
- The mains cable should reach from the socket to the base unit without straining the connections.
- The power cord cannot be replaced. Contact Morphy Richards for advice.

Other safety considerations

- Do not use the appliance for anything other than its intended purpose.
- The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- WARNING: Misuse of appliance could cause personal injury.

Product specific safety

- IMPORTANT: Allow hot liquids to cool before adding to the blender, always ensure the lid is fitted correctly.
- Be careful if hot liquid is poured into the blender as it can be ejected out of the appliance due to sudden steaming.
- Do not use the appliance if the plastic jug or lid is damaged or has visible cracks.

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 5 amp BS1362 fuse must be fitted.

WARNING: This appliance must be earthed.

Introduction

Thank you for your recent purchase of this Morphy Richards
Total Control Table Blender

Remember to visit www.morphyrichards.co.uk to register your
product's two year guarantee.

Contents

Health And Safety	2
Introduction	3
Total Control	4
Product Overview	5
Before First Use	6
Using Your Table Blender - Manual Control	6
Using Your Table Blender - Preset Programs	8
Top Tips	10
Care And Cleaning	10
Operating Chart	11
Recipes	12
Contact Us	22
Notes	22
Guarantee	24

TOTAL CONTROL

Giving you the power to create with confidence

Introducing the Total Control Table Blender is a versatile fusion of practical design and smart response technology, designed to give users the power to create with confidence.

Thanks to Smart Response Technology, this intelligent table blender delivers exactly the right amount of power for a variety of food preparation tasks.

The 4 preset programs give unparalleled assistance for dips, smoothies, soups, sauces and ice, completely removing the guesswork from blending.

5 speeds and a pulse function help maintain total control throughout. And the extra-large 1.5 litre capacity allows users to make plenty of delicious drinks, soups and sauces.

The table blender's easy store plug is a tidy storage solution.

Total Control Table Blender gives users the power to create with confidence.



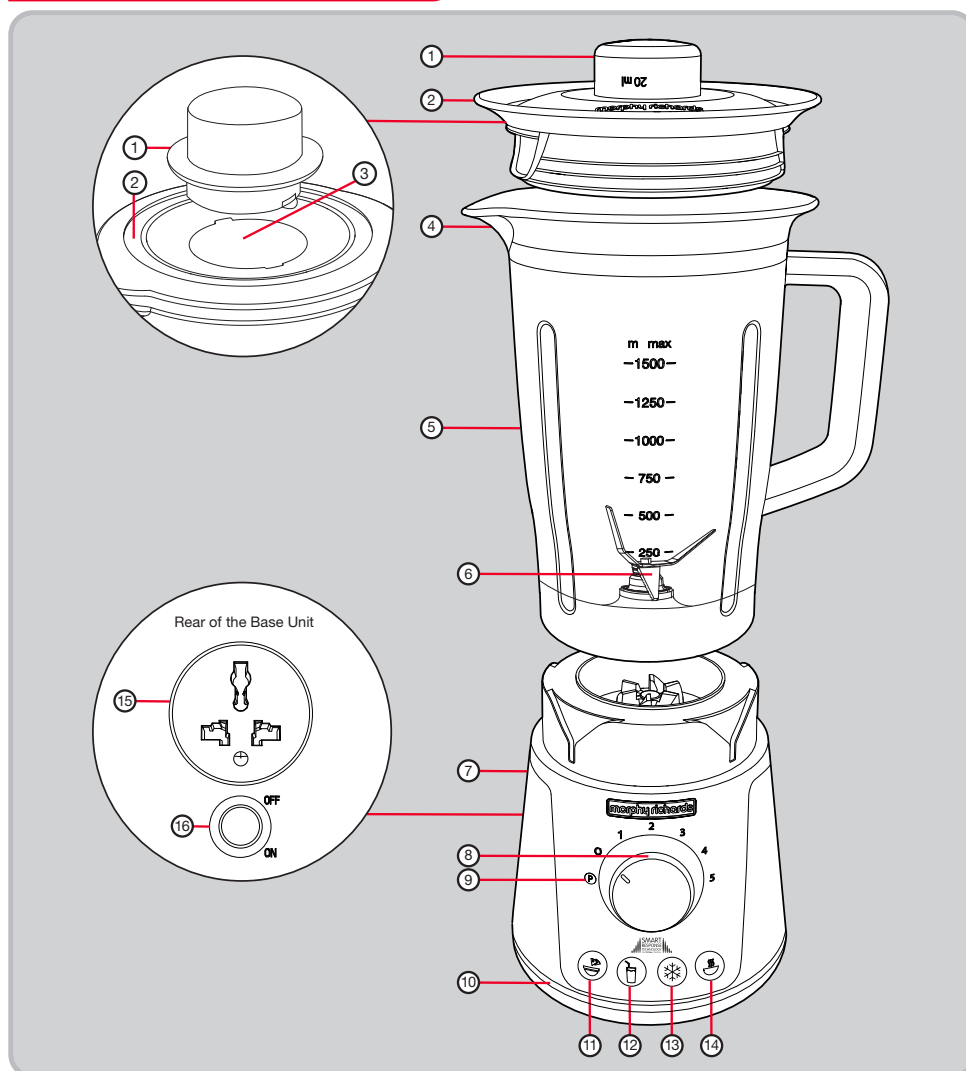
1.5L Working Capacity

Stainless Steel Serrator Blades

Pre-program settings

Integrated cord storage

Product Overview



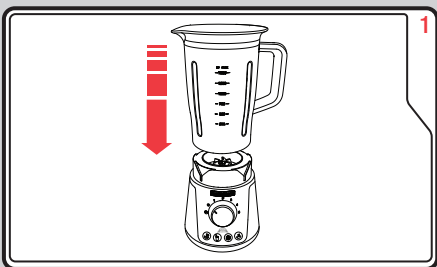
Features

- | | | |
|-------------------|---------------------------|-----------------------------|
| (1) Measuring Cup | (7) Base Unit | (13) Preset Ice Crushing |
| (2) Lid | (8) Control Dial | (14) Preset Soup & Sauces |
| (3) Pouring Hole | (9) Pulse Function | (15) Plug Storage (on rear) |
| (4) Spout | (10) Cable Storage | (16) On/Off Switch |
| (5) Plastic Jug | (11) Preset Dips & Sauces | |
| (6) Blade | (12) Preset Smoothies | |

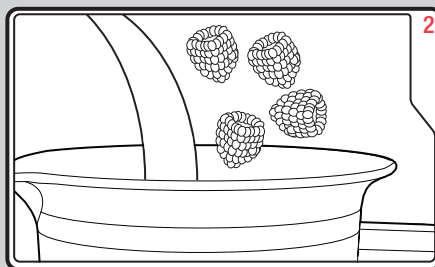
Before First Use

- Carefully unpack your Table Blender as the Blending Blades are very sharp.
- Remove any stickers (except for the serial label on the base of the product).
- Carefully wash the Jug, Lid and Measuring Cup in hot soapy water. Rinse and dry.
- Wipe over the Base Unit with a damp cloth.
- **WARNING:** Never immerse the Base Unit in water or in any other liquid. Always ensure the electrical connections are kept dry. This may be wiped with a clean, damp cloth.

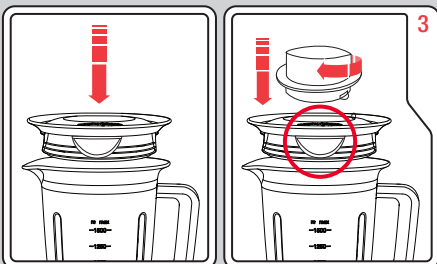
Using Your Total Control Table Blender - Manual Control



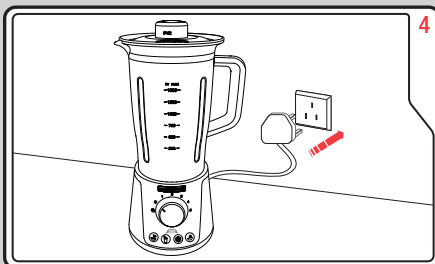
Place the Plastic Jug (5) onto the Base Unit (7).



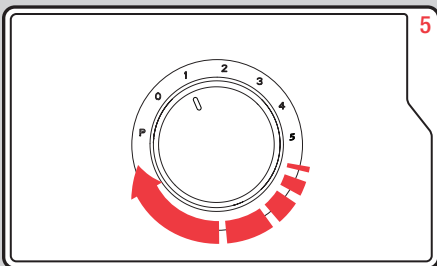
Place the food or cold liquids into the Plastic Jug (5). Do not exceed more than the recommended amount (see page 11).



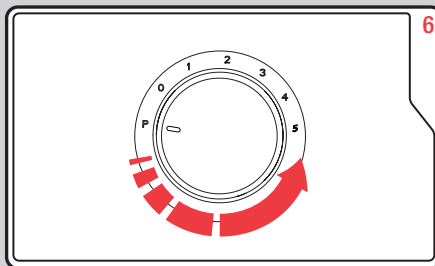
Place the Lid (2) on the Plastic Jug (5), pushing down firmly. Place the Measuring Cup (1) into place twisting clockwise to lock into place. To avoid spillages ensure the pouring hole in the Lid (2) is turned away from the Spout (4).



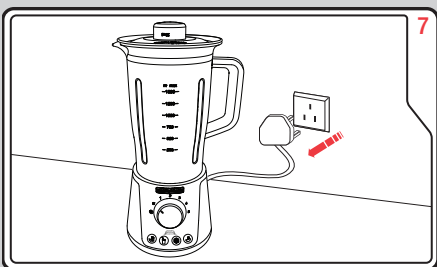
Plug the Total Control Table Blender into the mains socket & switch on (16).



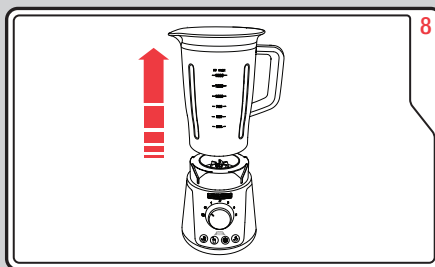
Turn the Control Dial (8) to 1 to start blending. Increase the speed as required.



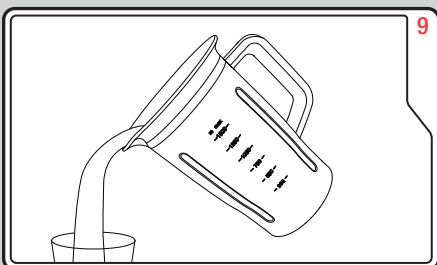
To use the Pulse function (9) turn the Control Dial (8) to P. Do not use for prolonged periods of time.



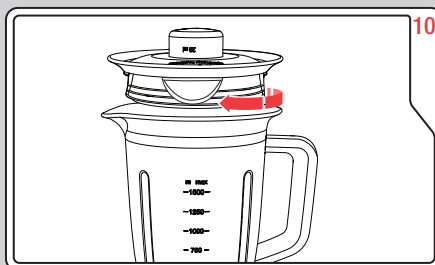
Switch off (16) and unplug from the mains socket before serving.



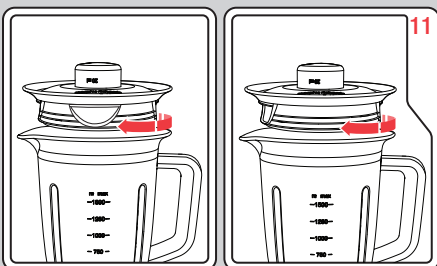
Remove the Plastic Jug (5) from the Base Unit (7).



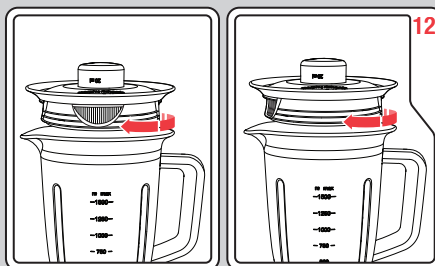
To pour, remove the Lid (2) and pour out of the spout (4).



To use the flow control lift Lid (2) and reposition as required below.

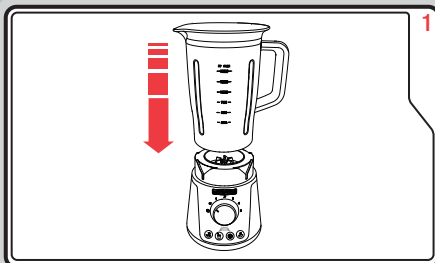


Turn to the large filter in the Lid (2) for a full flow.

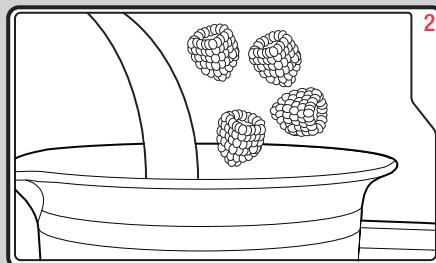


Turn to the gridded filter in the Lid (2) to prevent any large pieces from flowing through if present.

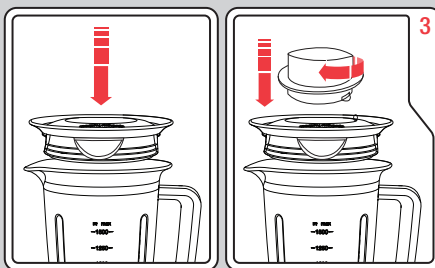
Using the preset programs



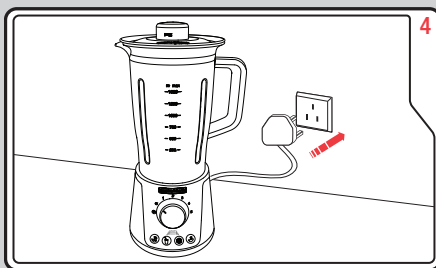
Place the Plastic Jug (5) onto the Base Unit (7).



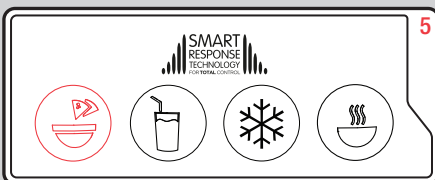
Place the food or cold liquids into the Plastic Jug (5). Do not exceed more than the recommended amount (see page 11).



Place the Lid (2) on the Plastic Jug (5), pushing down firmly. Place the Measuring Cup (1) into place twisting clockwise to lock into place.

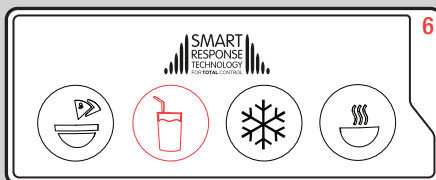


To avoid spillages ensure the pouring hole in the Lid (2) is turned away from the Spout (4) see page 7. Plug the Total Control Table Blender into the mains socket & switch on (16).

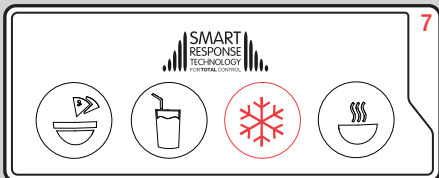


Select Dips & Sauces button (11) on the Preset Programs for smooth dips, sauces, batters and icecream. A blue light will come on around the button, this light will stay on until the program is complete. PLEASE NOTE: The program may pause for several seconds. Do not remove the Plastic Jug (5) or Lid (2) until the light has gone off.

WARNING: DO NOT ADD INGREDIENTS OR REMOVE THE LID WHILST THE PROGRAMME IS RUNNING.



Select Smoothies button (12) on the Preset Programs for delicious healthy smoothies. A blue light will come on around the button, this light will stay on until the program is complete. PLEASE NOTE: The program may pause for several seconds. Do not remove the Plastic Jug (5) or Lid (2) until the light has gone off.

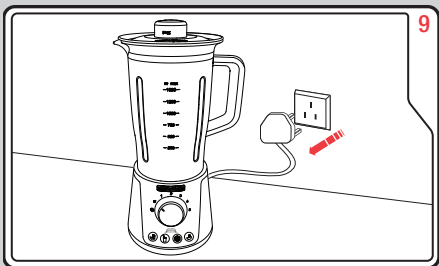


Select Ice Crushing button (13) on the Preset Programs for flavoured slushies. A blue light will come on around the button, this light will stay on until the program is complete.

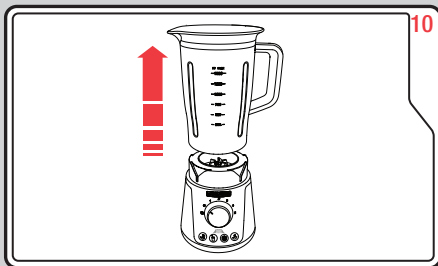
PLEASE NOTE: The program may pause for several seconds. Do not remove the Plastic Jug (5) or Lid (2) until the light has gone off.



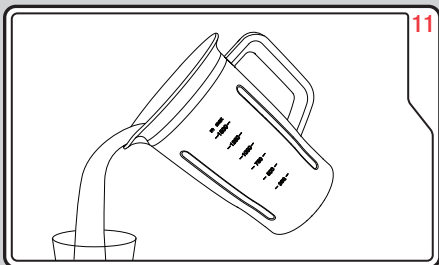
Select Soup & Sauces button (14) on the Preset Programs for nutritious soups and sauces. A blue light will come on around the button, this light will stay on until the program is complete. PLEASE NOTE: The program may pause for several seconds. Do not remove the Plastic Jug (5) or Lid (2) until the light has gone off.



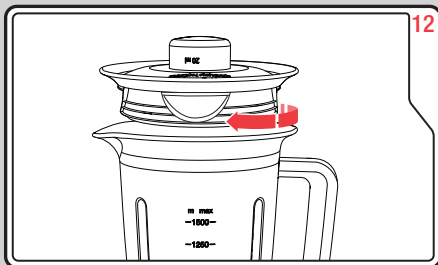
Switch off (16) and unplug from the mains socket before serving.



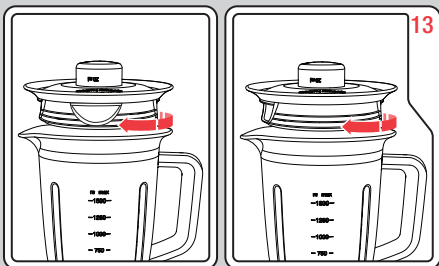
Remove the Plastic Jug (5) from the Base Unit (7).



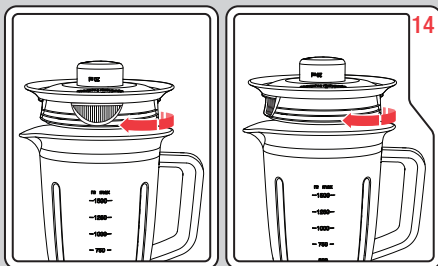
To pour, remove the Lid (2) and pour out of the Spout (4).



To use the flow control lift Lid (2) and reposition as required below.



Turn to the large filter in the Lid (2) for a full flow.



Turn to the gridded filter in the Lid (2) to prevent any large pieces from flowing through if present.

IMPORTANT

DO NOT ADD BOILING WATER/VERY HOT LIQUID TO THE JUG. ALLOW TO COOL FIRST.

Measuring Cup

- The Measuring Cup (1) can be used to measure small quantities of liquid.
- 1 Pour the liquid through the Pouring Hole (3) in the Lid (2).
- 2 Place the Measuring Cup (1) back in the Lid (2), twisting to lock/unlock. Then proceed with your blending.

Crushing Ice

- Follow the procedure in the 'Using your Total Control Table Blender' section, replacing food with the ice cubes to be crushed.
- Select Ice Crushing Button (13) on the Preset Programs.
- Note: The maximum capacity for ice crushing at any one time is 500ml.

Top Tips

Use your Blender for soups, sauces, drinks, pates, mayonnaise, dressing etc.

- Do not put dry ingredients into the Blender without addition of other wet ingredients or liquid.
- When blending, pour the liquids in first and then add the solid food. Begin blending at the lower speed and increase when needed.

IMPORTANT: To ensure the long life of your blender when using the Manual Speed Settings never run it for longer than 60 seconds and allow to cool for 5 minutes. Switch off as soon as you have reached the desired consistency.

- The machine will not work if the Plastic Jug (5) is fitted incorrectly.
- Don't use the Plastic Jug as a storage container. Keep it empty when not in use.
- Never blend more than 1 litre (1½ pints) - of frothy liquids, such as milk shakes.
- If using a max of 1.5L do not use any higher than speed 2.
- When blending soup do not fill over the 1 Litre mark.
- Do not overfill the blender. This could cause damage to the motor. The plug fuse will blow if the blender is overloaded. Replace the fuse and do not exceed the maximum recommended volumes. Refer to the 'Operating chart' on page 11.

Care And Cleaning

- Before cleaning and maintenance, switch the appliance off and unplug it, remove the Plastic Jug (5) from the Base Unit (7).
- After use, fill the Plastic Jug (5) with 1L (1½ pints) of warm water and run for 30 seconds on the pulse setting and repeat as necessary. Never use abrasives or cream cleaners.
- Clean the Base Unit (7) with a damp cloth or kitchen paper roll.
- There is a facility to wrap your power cable around the base of the product and fit the plug into the Plug Storage (15).
- Reassemble the Total Control Table Blender by carefully placing the Plastic Jug (5) on the Base Unit (7), ensuring it fits correctly.
- **WARNING :** Never immerse the Base Unit in water.
- **WARNING:** If any liquid is spilt in the top of the Base Unit, switch off and unplug from the socket and dry with a cloth.

Operating Chart

	Volume Preset or Manual	Speed (Manual)	Time	Hints
• Soups*	• 1L	• 1-4+ pulse	• 15 seconds to 1 minute max	• Begin with low speed and increase to high if required
• Milkshakes	• 1L	• 1-5+ pulse	• 15 seconds to 1 minute	
• Blending / liquidizing (purees, drinks, batters)	• 1.5L	• 1-2 pulse	• 15 seconds to 1 minute	• Begin with low speed and increase to high if required
• Crushing ice	• 500ml max	• pulse	• 10-20 seconds	

- Do not process for longer than recommended time.
- Do not exceed recommended maximum volumes.
- * Do not add boiling water and very hot liquids to the Plastic Jug, allow to cool first.

Preset programs running times

Dips & Sauces - 44 Seconds

Smoothies - 54 Seconds

Soups & Sauces - 58 Seconds

Ice Crush - 20 Seconds

Recipes



We have developed a range of delicious recipes for you to try with your new Total Control Table Blender. From dips and sauces to soups and smoothies, there is something to suit every taste.

The recipes provided give you only a few suggestions of what you can make with your new Total Table Blender. When you are used to using your Total Control Table Blender you will be able to easily adapt recipes for use from your favourite cookbooks.

Preset Dips & Sauces

Strawberry Sauce (to serve with ice cream or as a pancake topping)

Preparation time: 5 minutes (plus 5 minutes cooling)

Setting: Dips & Sauces

Makes: 200ml

Serves: 4

Cooking time: 5 minutes

Ingredients:

- 150g strawberries, hulled
- 65g caster sugar
- 65ml water
- ½ tbsp elderflower cordial

Method:

- 1 Wash and halve the strawberries.
- 2 Place the sugar and water into a pan and stir frequently over a low heat until the sugar has dissolved.
- 3 Bring to the boil and then add the prepared strawberries. Cook 3 -3½ minutes or until softened.
- 4 Cool in the pan for 5 minutes.
- 5 Place the strawberry syrup into the Jug, add the elderflower cordial, fit the lid and press Preset button. Pour the sauce into a jug to serve.
- 6 Serve warm with pancakes or refrigerate and pour over vanilla ice cream.

Pancake batter

Preparation time: 5 minutes (plus 30 minutes standing)

Setting: Dips & Sauces

Serves: 4-8

Cooking time: 30 minutes

Ingredients:

- 300ml semi skimmed milk
- 1 medium egg
- 100g plain flour
- ¼ level tsp salt
- A little sunflower oil

Method:

- 1 Place the milk and egg into the Jug. Immediately add the flour and salt and fit the lid.
- 2 Press preset button.
- 3 Pour into a measuring jug and leave to stand for 30 minutes.
- 4 Place 1 tbsp oil into a frying pan and heat over high heat on the hob. Pour off most of the oil into a cup and return the pan to the hob. Stir the batter then place 2-3 tbsp into the hot fat, swirling it around the pan. Turn the pancake over when the first side is golden brown.
- 5 Repeat the process for the remaining batter, separating each pancake between layers of greaseproof paper.
- 6 Serve either with freshly squeezed orange or lemon juice and sugar or strawberry sauce.

Individual Yorkshire Puddings

Preparation time: 5 minutes (plus 30 minutes standing).

Setting: Dips & Sauces

Yield: 300ml

Serves: 4-6

Cooking time: 20-25 minutes

Ingredients:

- 225ml semi skimmed milk
- 1 medium egg
- 75g plain flour
- ¼ level tsp salt
- A little sunflower oil or lard

Method:

- 1 Place a little oil or lard into each of the bun tin recesses and place in the fan oven set to 210°C / Gas Mark 7.
- 2 Place the milk and egg into the Jug. Immediately add the flour and salt and fit the lid.
- 3 Press preset button.
- 4 Pour into a measuring jug and leave to stand for 30 minutes.
- 5 Pour the batter into each of the bun tin recesses, filling almost to the top. Place into the oven for approx. 20 minutes until well risen & golden. Serve immediately.

Summer Fruit Ice cream

Preparation time: 10 minutes

Setting: Dips & Sauces

Freezing time: overnight

Serves: 8

Ingredients:

- 250g raspberries
- 125g strawberries, hulled and halved
- 75g blueberries
- 225g icing sugar, sieved
- 1 tbsp lemon juice
- 300ml double cream

Method:

- 1 Place the fruit in the jug, fit the lid and press preset button.
- 2 Add the lemon juice and then the sieved icing sugar into the jug, fit the lid and pulse (4 times or for about 20 seconds) until evenly blended.
- 3 Whip the double cream with a balloon whisk or mixer until soft peaks form. Lightly fold the fruit puree into the cream, until evenly mixed then pour into a freezer container and freeze uncovered until icy at the edges and slushy. (2-3 hours)
- 4 Turn sides to centre with a fork and stir to a creamy consistency.
- 5 Freeze uncovered for several hours without stirring.
- 6 To store cover the container with a lid.

Manual Dips & Sauces

Tomato salsa

Preparation time: 5 minutes

Setting: Manual

Serves: 4-8

Ingredients:

- 150g small whole ripe cherry tomatoes,
- 1 small red chilli (10g)
- 20g coriander leaves
- Juice of 1 lime (2tbsp)
- $\frac{1}{8}$ level tsp salt
- Fresh ground black pepper

Method:

- 1 Remove the stalk from the chilli, cut the chilli in half.
- 2 Place all ingredients into the jug in the order listed.
- 3 Pulse for around 10-15 seconds then scrape the sides of the jug down with a spatula before pulsing for a few more seconds until of the desired consistency.
- 4 Pour into a serving bowl and allow to stand for 30 minutes before serving.

Matriciana pasta sauce

Preparation time: 5 minutes

Cooking time: 40 minutes

Setting: Manual

Serves: 4

Yield: 600ml

Ingredients:

- 1 onion (approx. 130g) roughly chopped
- 1 clove garlic, crushed
- $\frac{1}{2}$ green chilli, de-seeded, roughly chopped
- $1\frac{1}{2}$ tbsp extra virgin olive oil
- 100g rind less plain bacon, roughly chopped
- 1 x 400g can plum tomatoes
- 100ml passata
- 4 tbsp white wine
- freshly ground black pepper
- Penne pasta and grated parmesan to serve

Method:

- 1 Place the oil in a large pan and heat for a few minutes. Gently fry the onion, garlic and chilli for 2- 3 minutes without colouring, stirring occasionally with a wooden spoon.
- 2 Add the chopped bacon and fry for a further minute. Place the lid on the pan and cook over a medium heat for 5 minutes.
- 3 Add the plum tomatoes, passata and wine, season with pepper.
- 4 Place the lid on the pan and simmer gently for 25 - 30 minutes or until the onion is tender. Cool slightly.
- 5 Ten minutes before the sauce is ready, cook the pasta according to the pack instructions.
- 6 Place the sauce into the Blender jug, fit the lid and blend using low speed or pulse for a few seconds only until the desired consistency is achieved.
- 7 Drain the pasta then stir the sauce through it. Heat for a moment if necessary then serve immediately with Parmesan cheese.

Preset Smoothies

Raspberry Smoothie

Preparation time: 5 minutes

Setting: Smoothies

Yield : 1 litre

Serves: 5 (200ml servings)

Ingredients:

- 200g fresh raspberries
- 600g raspberry yogurt
- 200ml semi skimmed milk

Method:

- 1 Place ingredients in the jug in the order listed. Fit lid.
- 2 Press Smoothie preset button.
- 3 When ready serve immediately.

Chocolate Milkshake

Preparation time: 5 minutes

Setting: Smoothies

Yield : 1 litre

Serves: 5 (200ml servings)

Ingredients:

- 750ml semi skimmed milk
- 250g chocolate ice cream
- 1½ level tbsp drinking chocolate powder

Method:

- 1 Place the milk and ice cream into the Jug, add the drinking chocolate powder.
- 2 Fit the lid and press preset button.
- 3 When ready, serve immediately.

Hints & Tips:

For a change substitute vanilla ice cream, which gives a lighter flavour.

Strawberry Banana Smoothie

Preparation time: less than 5 minutes

Setting: Smoothies

Yield : 1.1 litre

Serves: 5

Ingredients:

- 180g strawberries washed and hulled
- 2 ripe bananas (approx. 150g) peeled and cut into chunks
- 450g low fat vanilla yogurt
- 300ml semi skimmed milk
- 3 ice cubes (optional)

Method:

- 1 If using, place the ice cubes in the Jug.
- 2 Add the remaining ingredients in the order listed and fit the lid
- 3 Press the preset Smoothie button.
- 4 Serve immediately when ready.

Hints & Tips:

For a change use chilled apple juice instead of milk.

Manual Smoothies & Milkshakes

Peanut Butter Milkshake

Preparation time: 5 minutes

Setting: Manual

Serves: 4

Yield: 1 litre

Ingredients:

- 750ml semi skimmed milk
- 125g vanilla ice cream
- 5 level tbsp smooth peanut butter
- 5 tbsp maple syrup

Method:

- 1 Place all ingredients into the Blender Jug.
- 2 Fit the lid and gradually increase the speed from 1-5 for approximately 20 seconds. Pulse two or three times then serve immediately.

Hints & Tips:

Clear honey may be used in place of the maple syrup.

Green Kiwi and Apple Smoothie

Preparation time: 5 minutes

Setting: Manual

Serves: 4-5

Makes: 1 litre

Ingredients:

- 2 kiwi fruit (200g), skin on
- 1x 80g ripe banana (peeled weight), 30mm chunks
- 120g cucumber, skin on and chopped, 30mm chunks
- 65g baby spinach leaves
- 400ml Apple juice, chilled

Method:

- 1 Cut the kiwi fruit in half removing any hard core, roughly chop.
- 2 Mix the kiwi, banana and cucumber chunks and then place into the Jug. Add the spinach and apple juice.
- 3 Fit the lid and gradually increase the speed from 1-5. After approximately 20 - 30 seconds, return the knob gradually to zero and then pulse until smooth.
- 4 When ready, serve immediately.

Pineapple Sorbet

Preparation time: 10 minutes plus chilling and freezing time

Setting: Manual

Serves: 4-6

Yield: 600ml

Ingredients:

- ½ large pineapple, peeled, core removed and chopped (prepared weight approx. 385g)
- 50ml lime juice
- 140g caster sugar
- 130ml water

Method:

- 1 Place all ingredients in the jug. Blend using speeds 1-4 then pulse until smooth. (Total time 1 minute).
- 2 Refrigerate for an hour or so then stir, turn into a shallow freezer container and cover with the lid.
- 3 Freeze mixture for 3 hours or until firm on the outside but slushy in the middle. Remove it from the freezer, place the sorbet in the blender jug and process for 20 – 30 seconds on low speed.
- 4 Return to the freezer, covered, for several hours or overnight until firm.

Preset Ice Crushing

Cola Slushie

Preparation time: 5 minutes

Setting: Ice Crush

Serves: 2

Ingredients:

- Ice
- 500ml chilled cola

Method:

- 1 Place ice in jug up to 500ml mark, fit lid, and press ice preset button.
- 2 When ready pour in 500ml cola, fit lid and pulse twice.
- 3 Pour into two glasses and serve immediately.

Mango Slushie

Preparation time: 5 minutes

Setting: Ice Crush

Serves: 2

Yield 500ml

Ingredients:

- Ice
- 180g – 200g prepared mango, chopped
- Juice of 1 orange (60ml)

Method:

- 1 Place ice in jug up to 500ml mark, fit lid, and press ice preset button.
- 2 When ice is ready add the mango and orange juice, fit lid and pulse two or three times until of the desired consistency.
- 3 Pour into two glasses and serve immediately..

Preset Soup & Sauces

Celery Soup

Preparation time: 5 minutes

Setting: Soup & Sauces

Serves: 4

Cook time: 30 minutes

Yield: 1.6 litres

Ingredients:

- 25g butter
- 1 head of celery, roughly chopped (including leaves)
- 1 onion (approx. 100g), chopped
- 3 small potatoes (approx. 150g) peeled and chopped
- 1L of hot vegetable stock
- Salt and ground black pepper
- Fresh parsley to garnish

Method:

- 1 Place the butter into a large saucepan and melt on the hob over medium heat. Ensure the butter does not burn.
- 2 Add the vegetables, and cook for 4 – 5 minutes, stirring occasionally with a wooden spoon.
- 3 Add the vegetable stock and seasoning. Bring to the boil.
- 4 Place the lid on the pan, reduce the heat and simmer for approximately 20 minutes or until the vegetables have softened.
- 5 Allow the soup to cool slightly then place roughly half into the Jug up to the 1 litre mark. Fit the jug lid and press the preset Soup button.
- 6 Pour the soup back into the pan then blend the remaining soup as above. Reheat as necessary, check the seasoning and garnish with freshly chopped parsley to serve.

Pea, Ham and Mint Soup

Preparation time: 5 minutes

Setting: Soup & Sauces

Serves: 4

Cook time: 20 minutes

Yield 1.6L

Ingredients:

- 600g frozen peas
- 20g fresh mint, leaves only
- 225g good quality cooked ham, roughly chopped
- 1 potato (approx. 100g), peeled and chopped
- 800ml hot ham stock
- Salt and ground black pepper
- 2 tbsp. olive oil
- 3 rounded tbsp. crème fraîche

Method:

- 1 Place the peas, mint, ham, potato and hot stock into a large pan. Bring to the boil.
- 2 Place the lid on the pan, reduce the heat and simmer for 15- 20 minutes or until the potato has softened.
- 3 Season with salt and freshly ground black pepper, add the olive oil and crème fraîche.
- 4 Allow to cool slightly then place half the soup into a large jug and the remainder into the Blender Jug. Try to ensure there are equal quantities of vegetables and liquid in each. Fit the lid and press preset Soup button.
- 5 Pour the blended soup back into the pan and repeat with the remaining soup. Reheat as necessary, check the seasoning and serve.

Vegetable Pasta Sauce

Preparation time: 10 minutes

Setting: Soup & Sauces

Serves: 4-6

Cook time: 1 hour 10 minutes

Yield: 1.3 litres

Ingredients:

- 2 tbsp olive oil
- 1 onion, (130g) chopped
- 2 celery sticks,(80g) finely chopped
- 2 carrots,(160g) peeled and diced
- 1 clove garlic, crushed
- 1 leek,(120g) sliced into rounds
- 1 red pepper, diced
- 2 x 400g cans chopped tomatoes
- ½ tbsp balsamic vinegar
- 2 level tsp oregano
- 1 level tsp mixed herbs
- Salt and pepper

Method:

- 1 Heat the oil in a large pan and gently cook the onion, celery, carrot, garlic and leek for 5 minutes without colouring, stirring occasionally. Place the lid on the pan and cook for 20 minutes, stirring occasionally. Add the diced peppers and cook gently for a further 10 minutes with the lid on.
- 2 Place the tomatoes, vinegar, herbs, salt and pepper in the pan and simmer for 40 minutes or until the carrot and celery is softened. Cool slightly.
- 3 Carefully pour the sauce into the Jug. The level should be just over the 1 litre mark. Fit the lid.
- 4 Press the preset Soup button.
- 5 Check the seasoning reheating if necessary. Stir through spaghetti and serve with grated Parmesan and garlic bread on the side.

Manual Soup & Sauces

Leek and potato soup

Preparation time: 5 minutes

Cooking time: 35 minutes

Setting: Manual

Serves: 4-6

Yield: 2 litres

Ingredients:

- 25g butter
- 2 medium leeks (320g), washed and sliced
- 1 small onion (125g), peeled and finely chopped
- 560g peeled potatoes, thinly sliced
- 1.2 litres vegetable stock
- 1 level tsp mixed herbs
- 1 level tsp salt
- Black pepper

Garnish:

A few chives

Method:

- 1 Melt the butter in a large saucepan and add the leeks and onion. Gently cook without colouring for 5-10 minutes, stirring occasionally with a wooden spoon.
- 2 Add the potatoes, stock, herbs and seasoning, bring to the boil, cover and simmer gently for 30 minutes or until tender.
- 3 Allow to cool slightly and then carefully pour half of the soup into a measuring jug and the remainder into the Blender jug.
- 4 Use low speeds to blend for a few seconds. Use the pulse setting in short bursts to achieve the desired consistency. Blending time should be around 20 – 30 seconds.
- 5 Pour the blended soup back into the pan and repeat the above with the remaining soup. Check the seasoning, reheat, garnish with a few snipped chives and serve with crusty bread.

Butternut squash, chilli and coconut soup

Preparation time: 10 minutes

Cooking time: 40 minutes

Setting: Manual

Serves: 4

Yield: 1.4 litres

Ingredients:

- 2 tbsp olive oil
- 600g butternut squash, peeled, de-seeded and cubed
- 100g onion, roughly chopped
- 1tsp ground cumin
- 1 red chilli, chopped, seeds removed if milder flavour desired
- 3 garlic cloves, sliced
- 1tsp fresh ginger
- 500ml vegetable stock
- 200ml coconut milk
- Juice of 1 lime (2 tbsp)
- 10g fresh coriander leaves

Method:

- 1 Heat the olive oil in a large pan and fry the butternut squash for 2-3 minutes, stirring occasionally.
- 2 Add the onion, ground cumin, chilli and garlic; continue to cook for a further 5 minutes until the ingredients begin to soften.
- 3 Add all the remaining ingredients, bring up to the boil, then cover the pan with a lid, reduce to a simmer for approximately 30 minutes or until the vegetables are softened.
- 4 Leave to cool slightly.
- 5 Place half the soup into a large measuring jug and pour the remainder into the blender jug. Fit the lid.
- 6 Blend the soup on low speed (1-2) for approximately 15 seconds and then pour back into the pan. Repeat the above with the remaining soup.
- 7 Reheat the soup, season to taste and serve.

Contact Us

Helpline

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

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

UK Helpline: 0344 871 0944

IRE Helpline: 1800 409 119

Spares: 0344 873 0710

Talk To Us

If you have any questions or comments, or want some great tips or recipe ideas to help you get the most out of your products, join us online:

Blog: www.morphyrichards.co.uk/blog

Facebook: www.facebook.com/morphyrichardsuk

Twitter: @loveyourmorphy

Website: www.morphyrichards.com

Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.

Notes

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Registering Your 2 Year Guarantee

Your standard one year product 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

Or call our customer registration line quoting model and serial number, these numbers can be found on the base of the product,

UK 0344 871 0242
IRE 1800 409 119

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.

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.

Your 1 Year Guarantee

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 number 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.

Morphy Richards shall not be liable to replace or repair the goods under the terms of either the Lifetime Blade Guarantee or the 1 or 2 Year 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 Batteries and damage from leakage are not covered by the guarantee.
- These guarantees do not confer any rights other than those expressly set out above and do not cover any claims for consequential loss or damage. These guarantees are offered as an additional benefit and do 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 its 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

**IF YOU ARE HAVING A PROBLEM
WITH ONE OF OUR PRODUCTS, CALL
OUR HELPLINE:**

UK: 0344 871 0944
EIRE: 1800 409 119
SPARES: 0344 873 0710

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The After Sales Division
Morphy Richards Ltd
Mexborough, South Yorkshire,
England, S64 8AJ

Helplines (office hours)
UK 0344 871 0944
Spare Parts 0344 873 0710
Republic of Ireland 1800 409 119
www.morphyrichards.com

