

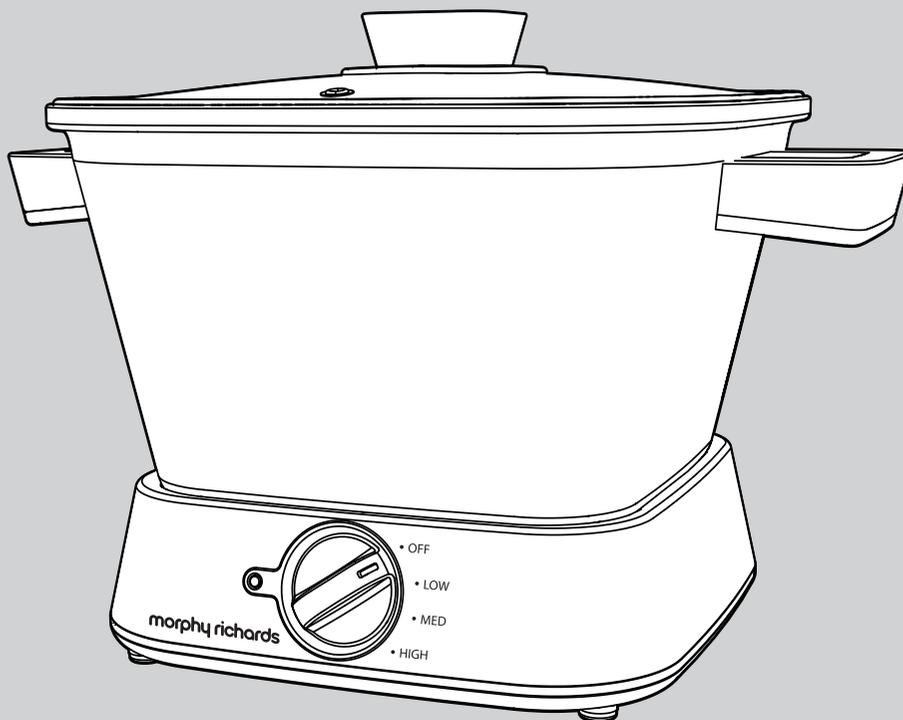
SC460751 MUK Rev 5

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smart ideas for your home



## Sear and Stew Slow Cooker

 Please read and keep these instructions for future use



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\* Register online for your 2 year guarantee. See the 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 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 the Base Unit 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. Misuse of this 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 with the added benefit of being able to sear the meat in the same pot. Searing meat in the cooking pot means that the juices from the meat combine with the rest of the ingredients creating richer fuller flavours in your dishes.

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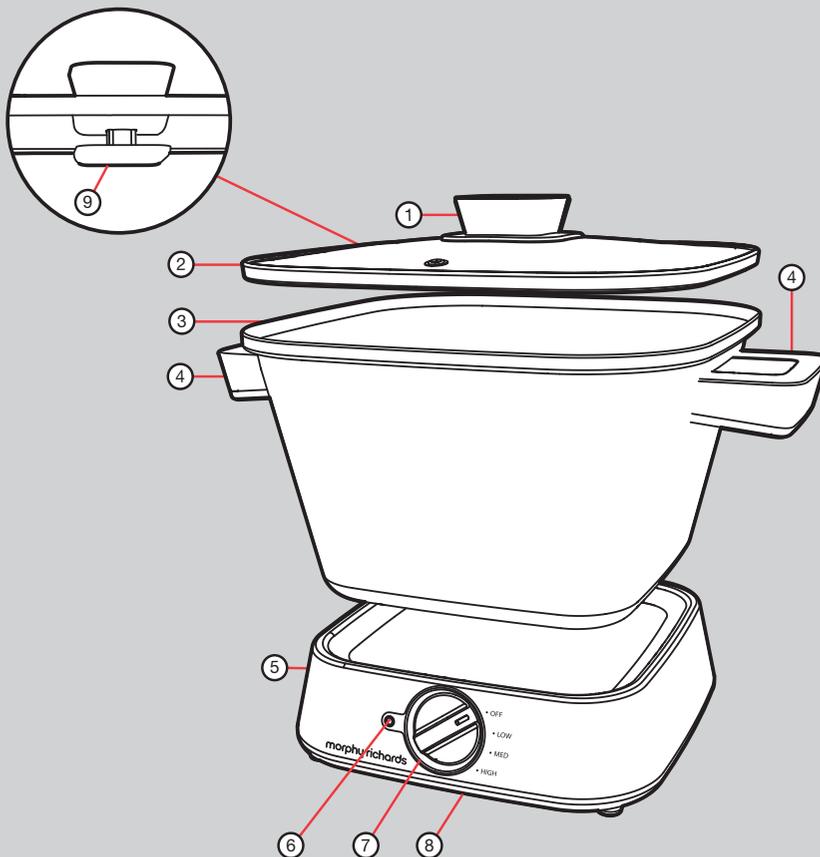
## Before First Use

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

## Note

The Cooking Pot is not suitable for use on an induction hob.

## Product Overview

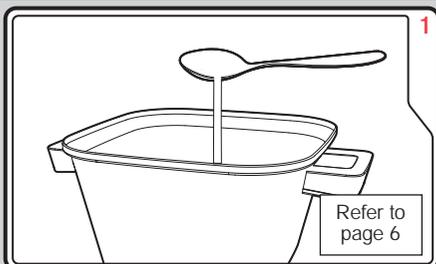


## Features

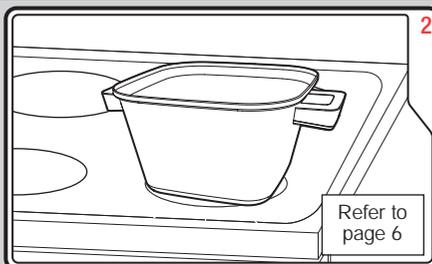
- (1) Lid Handle
- (2) Glass Lid
- (3) Cooking Pot
- (4) Handles
- (5) Base Unit
- (6) Indicator Light
- (7) Control Knob
- (8) Cable Storage
- (9) Lid Rest

## Using Your Slow Cooker

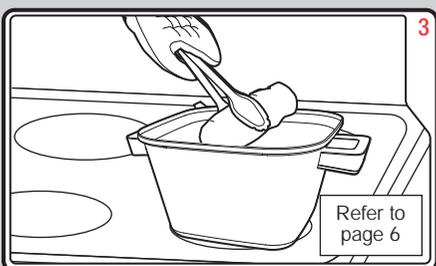
Please refer to page 6 for instructions on handling the Cooking Pot.



Add oil to Cooking Pot (3). Refer to the recipe for the correct amount of oil to use.



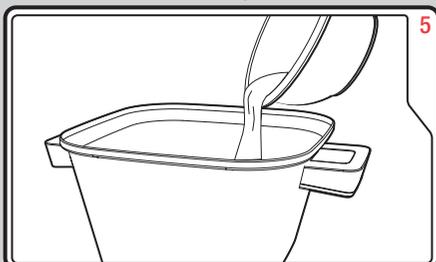
Pre-heat the oil in the Cooking Pot on the hob over a medium-high heat. The Cooking Pot is compatible with all hobs, except induction.



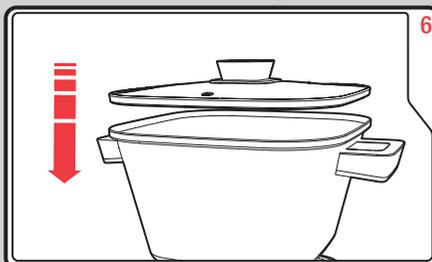
When the oil is hot, add the meat in to the Cooking Pot. **WARNING: The Cooking Pot will be hot. Handle with oven gloves.**



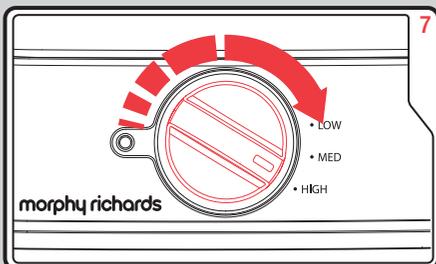
When the meat has seared, place the Cooking Pot on the Base Unit (5). **WARNING: The Cooking Pot will be hot. Handle with oven gloves.**



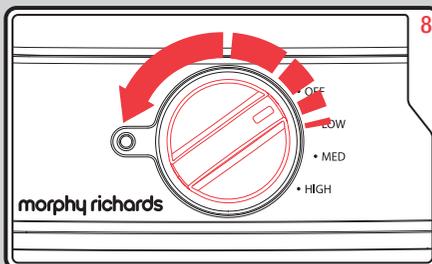
Add the rest of the ingredients to the Cooking Pot.



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



Select Low, Medium or High setting on the Control Knob (7) to start slow cooking. The Indicator Light (6) will illuminate.



When cooking has finished, (refer to the Cooking Guide on page 9) turn the Control Knob to Off before removing the Cooking Pot. The Indicator Light will switch off.

## WARNING

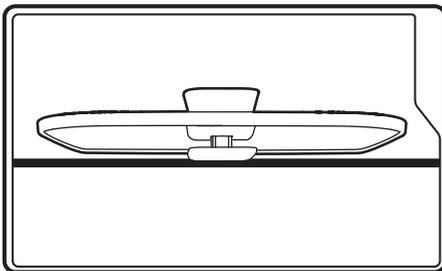
- Do not use the Base Unit (5) without the Cooking Pot (3) in place.
- Only use the Cooking Pot provided. Using other cooking pots or containers could damage the Base Unit.

## Handling The Cooking Pot

- **WARNING:** The Lid Handle (1), Handles (4), the Base Unit (5) and the Cooking Pot (3), as well as the outside of the Base Unit, all become hot during cooking. Always use oven gloves when handling ANY part of the Slow Cooker during cooking.
- **WARNING:** The Cooking Pot (3) will become very hot when in use.
- To prevent the Cooking Pot from slipping when using to sear, saute or fry the ingredients on your hob, use an oven glove to support the Cooking Pot when stirring the food.
- Be careful when using the Cooking Pot on a gas hob, select the correct size gas ring to fit the base area of the Cooking Pot. **DO NOT use on a wok burner or oversized gas hob.**
- Do not use the Base Unit to sauté.
- Do not use metal utensils to stir food in the Cooking Pot as this will scratch and remove the non stick coating. Use either wood or silicone plastic utensils.

## Handling The Glass Lid

- When removing the Glass Lid (2), tilt away from you to avoid being burned by steam escaping from the Cooking Pot (3).
- The Glass Lid (2) features a Lid Rest (9) on the underside. The Lid Rest prevents the Glass Lid from coming into contact with the worktop surface.



## 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 defrosted prior to cooking.
- Cut root vegetables into small, even pieces, as they take longer to cook than meat. They can be gently sauteed for 2-3 minutes before slow cooking. 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.
- When searing large quantities of meat, we suggest you cook the meat in small batches. As the meat should be stirred at all times during the process, smaller quantities of meat are easier to handle.
- An amount of trial and error may be required when adapting your own conventional recipes for slow cooking. Until you are familiar with your new Slow cooker and its capacity we suggest you try out new recipes when you are at home.
- You may need to reduce the amount of liquid used in recipes (other than those in this book) as liquid will not evaporate from your Slow Cooker to the same extent as in conventional cooking. However, your slow cooker must be at least half full for best results.
- Never leave uncooked food at room temperature in your Slow Cooker.
- To ensure even cooking, root vegetables should be cut to size (approx 20mm cubed).
- Uncooked kidney beans must be soaked overnight and boiled for at least 10 minutes to remove toxins before use in a Slow Cooker.
- Rich tomato based dishes may stick slightly to the base of the Cooking Pot. Convenience foods such as jars of tomato based sauces have not been developed for use in slow cookers and should be avoided.
- If using stock from jars or containers, heat first in a microwave and then add to the Cooking Pot. Alternatively add 30 minutes to the cooking time.

- Insert a meat thermometer into joints of meat, or whole chicken to ensure they are cooked to the desired temperature.
- Do not leave raw, uncooked food in the Cooking Pot for any length of time. Start the cooking process as soon as possible. If you have to delay the cooking, store the food in a fridge, and when ready, allow to come back to room temperature.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added towards the end of the cooking time.
- **Do not use your Slow Cooker to reheat food.**

### Slow Cooking Tips

- In traditional stove top slow cooking, it is advised to coat the meat in flour before browning. There is no need to do this in this slow cooker. Simply sear / brown the meat as instructed. If the liquid needs to be thickened, add and stir in a corn flour / cold water paste mix 30 minutes to 1 hour before the end of the cooking time.
- If required pour off excess oil after browning.
- The Slow Cooker must be at least half full for best results. If you are cooking half quantities of the recipes we provide the cooking time can usually be reduced to two thirds. Check that the food is thoroughly 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 first 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 your Slow Cooker and cover with boiling liquid/stock. You will need to increase the recipe cooking time as follows: High setting +1hr, Medium setting +1-2 hrs, Low Setting +2-3hrs.
- Ingredients should be evenly distributed throughout the Cooking Pot. However, root vegetables are better placed in the lower half of the pot to start cooking. All ingredients should be immersed in the cooking liquid.
- Do not over fill the Cooking Pot (3), as the recipes in this instruction booklet are designed for maximum capacity, and allows room above the food for even cooking. Fill to within 2cm from the top of the Cooking Pot.
- The recipes in this instruction book utilise the full capacity of the cooking pot. If you wish to reduce the quantities, the cooking time will be significantly reduced. For example on the High setting a half

full pot would be ready in 3½ - 4½ hours, on the Medium setting the food would be ready in 4½ - 6 hours, on the Low setting the food would be ready to serve at 6 - 7½ hours.

Similarly when adapting your own conventional recipes for the slow cooker, do bear in mind that a half full cooking pot will not take as long to cook as a full pot.

- If cooking soups, leave 5 cm gap from the rim of the Cooking Pot (3) and the food surface to allow for simmering.
- Most meat and vegetable recipes require 9-11 hours on Low, 7-9 on Medium and 5-7 hours on High.
- 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.
- 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.
- 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.

### 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 onto a wet surface.
- Avoid hitting the Glass Lid against any hard surfaces.
- Do not use the Glass Lid if chipped, cracked or severely scratched.
- Do not use abrasive cleansers or metal scouring pads.
- Never heat the Cooking Pot when empty and when searing or browning add the meat as soon as the oil is hot.
- Never place the Glass Lid or Cooking Pot under a grill, in the oven, in a microwave or toaster oven.
- Never place the Glass Lid directly on a burner or hob.

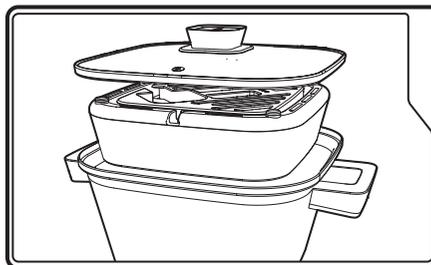
- Do not use metal utensils when searing or to stir food in the Cooking Pot as this will scratch and remove the non stick coating. Use either wooden or silicone plastic utensils.
- Do not put the Cooking Pot or Glass Lid in the dishwasher. No parts are dishwasher safe.

## Care And Cleaning

- Turn off and unplug your Slow Cooker from the mains. Allow to cool completely before cleaning.
- Do not use metal utensils or abrasive cleaners when cleaning.
- Remove the Glass Lid (2) and Cooking Pot (3) and clean in hot soapy water.
- Wipe the sides of the Base Unit with a damp cloth.
- The Glass Lid and Cooking Pot are not dishwasher safe.

**DO NOT IMMERSE THE BASE UNIT IN WATER**

## Storage



- For ease of storage in a kitchen cupboard, your Sear and Stew Slow Cooker Base Unit (5) can be stored neatly away in the Cooking Pot (3) as depicted above.

## Troubleshooting

Problem	Reason	Solution
<ul style="list-style-type: none"> <li>• Food is undercooked.</li> </ul>	<ul style="list-style-type: none"> <li>• Loss of power</li> <li>• Food cooked on wrong setting for cooking time</li> <li>• Glass Lid not placed correctly on the Cooking Pot</li> </ul>	<ul style="list-style-type: none"> <li>• Test the mains outlet with a lamp known to be working.</li> <li>• Check the Control Knob position and the recipe details.</li> <li>• Check the Glass Lid is correctly placed and nothing is obstructing it.</li> </ul>
<ul style="list-style-type: none"> <li>• Food is overcooked.</li> </ul>	<ul style="list-style-type: none"> <li>• Cooking Pot was under half full</li> <li>• Food cooked too long</li> </ul>	<ul style="list-style-type: none"> <li>• Your Slow Cooker has been designed to thoroughly cook food in a filled Cooking Pot. If the Cooking Pot is only half-filled, check to see if the food is cooked at 2/3rds of cooking time.</li> <li>• Check the Control Knob position and the recipe details.</li> <li>• Cooking time may be shortened. Check food is cooked 30 minutes to 1 hour earlier than the stated recipe time.</li> </ul>

## Recipes



We have developed 12 recipes for you to use in your Sear and Stew Slow Cooker. From soups for starters, curries for mains and sponge pudding for dessert, there are choices for all tastes.

The cooking times given in the following recipes are a guide. 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 7-9 hours on Medium and you require the cooking time to be shorter, cook on High, which will reduce the cooking time to 5-7 hours. To increase the cooking time, choose Low which will increase the cooking time to 9-11 hours.

The recipes are based on the maximum working volume of your slow cooker (3.5 litres / 6 pints). This allows a 2cm space between the top of the pot and the food.

## Cooking Guide

- |  |  |  |
|--|--|--|
| <p><b>Cook on Low</b></p> <ul style="list-style-type: none"> <li>• 9-11 hours</li> </ul> | <p><b>Cook on Medium</b></p> <ul style="list-style-type: none"> <li>• 7-9 hours</li> </ul> | <p><b>Cook on High</b></p> <ul style="list-style-type: none"> <li>• 5-7 hours</li> </ul> |
|--|--|--|

## Recipes - Soup

### Vegetable Soup

#### Ingredients:

- 60g butter
- 1.75kg mixed vegetables, e.g. potatoes, onions, carrots, parsnips, celery, leeks, tomatoes
- 1.5L hot vegetable stock
- Mixed herbs to taste
- Salt and pepper

#### Method:

- 1 Peel, wash and cube or slice all the vegetables.
- 2 Melt butter in the Cooking Pot, add the vegetables and stir for 2-3 minutes.
- 3 Add the hot stock. Stir well and bring to the boil. Add a little salt and pepper and the mixed herbs.
- 4 Transfer the Cooking Pot onto the Base Unit.
- 5 Cover with the Glass Lid and select the desired slow cook setting using the Cooking Guide on page 9.
- 6 Cool and liquidise the soup.
- 7 Reheat on the hob if necessary and check the seasoning before serving.

## Recipes - Poultry

### Chicken in White Wine Sauce

#### Ingredients:

- 6 chicken breasts or leg quarters
- 30g butter
- 160g onion, chopped
- 250g mushrooms, sliced
- 3 tbsp cornflour
- 3 tbsp dry white wine
- 700ml hot chicken stock
- 1 tsp mixed herbs
- 2 egg yolks
- 100ml double cream
- Salt and pepper

#### Method:

- 1 Heat the butter in the Cooking Pot and gently fry the chicken breasts/quarters in batches on the hob until sealed on all sides. Remove and set aside.
- 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 cold water to make a paste. Add the wine into the pot with the blended cornflour, mixed herbs, hot stock and season. Replace the chicken pieces and bring to the boil, stirring continuously.
- 4 Transfer the Cooking Pot onto the Base Unit, cover with the Glass Lid.
- 5 Cook for the minimum time on the desired slow cook setting using the Cooking Guide on page 9.
- 6 Just before serving, beat together the egg yolks and cream. Beat in a few tablespoons of the cooking liquid, mix well together. Pour this mixture into the Cooking Pot and stir until the sauce thickens.

Note: If using leg quarters, the amount of stock may need to be increased to ensure the food is covered.

## Recipes - Meat

### Beef Stew

#### Ingredients:

- 2 tbsp oil
- 140g onion, chopped
- 700g stewing beef, cubed
- 500g potatoes, cubed
- 500g carrots, sliced
- 350g leeks, sliced
- 1.2L hot beef stock
- 2 tsp mixed herbs
- Salt and pepper
- 1 tbsp cornflour

#### Method:

- 1** Add the oil to the Cooking Pot and heat on the hob. Brown the meat in batches until sealed on all sides. Remove and set aside. Brown the onions.
- 2** Add the potatoes, carrots, leeks, hot stock and herbs to the Cooking Pot. Replace the meat, season and stir well.
- 3** Place the Cooking Pot onto the Base Unit.
- 4** Cover with the Glass Lid and select the desired slow cook setting using the Cooking Guide on page 9.
- 5** Before serving, thicken the sauce with the cornflour. Mix the cornflour with a little cold water until a smooth paste is achieved. Mix this into a cup of the hot liquid taken from the Cooking Pot, then add this back into the rest of the ingredients and stir well until the cornflour is evenly distributed. This can be done 30 minutes from the end of the cooking time.
- 6** Add dumplings to the stew (if using) 1 hour before the end of cooking.

### New England Beef

#### Ingredients:

- 1 tbsp oil
- 1kg beef brisket
- 1 bouquet garni
- 1½ tsp thyme
- 1½ tsp black peppercorns
- 8 shallots, peeled
- 400g carrots, diced
- 200g swede, diced
- hot beef stock (enough to cover the joint)
- 1 tbsp cornflour

#### Method:

- 1** Add the oil to the Cooking Pot and heat on the hob. Sear the joint on all sides until browned.
- 2** Add the remaining ingredients with the exception of the cornflour to the Cooking Pot. Cover the beef with hot stock.
- 3** Season well, bring to a boil on the hob and then transfer the Cooking Pot onto the Base Unit, cover with the Glass Lid.
- 4** Select the desired slow cook setting using the Cooking Guide on page 9.
- 5** Take the beef out of the Cooking Pot with a slotted spoon and allow to cool for 10 minutes. The cooking liquid can be used as a base to make gravy. Mix the cornflour with a little cold water until a smooth paste is achieved. Mix this into a cup of the hot liquid taken from the Cooking Pot, when fully mixed into the liquid add this back into the rest of the ingredients and stir well until the cornflour is evenly distributed.
- 6** Cut the beef into slices and spoon a little of the cooking liquid over. Serve with vegetables and garnish with fresh parsley.

**IMPORTANT:** When buying a joint of meat, ensure it will fit into the Cooking Pot, so when it is covered with liquid it will be 2.5cm below the rim. The joint must not protrude above the rim and there should be enough room to cover the meat with stock. The shape of the meat is just as important as the weight.

## Recipes - Meat

### Thai Beef Curry

#### Ingredients:

- 40g butter
- 700g stewing beef, cubed
- 160g onion, chopped
- 3 garlic cloves, crushed
- 4 tbsp peanut butter
- 400ml coconut milk
- 500g potatoes, quartered
- 3 tbsp curry powder
- 3 tbsp Thai fish sauce
- 3 tbsp soft brown sugar
- 500ml hot beef stock

#### Method:

- 1** Place the butter in the Cooking Pot and melt on the hob. Sear the meat in batches, remove and set aside.
- 2** Add the onions and garlic to the Cooking Pot and fry until softened. Replace the meat.
- 3** Add the remaining ingredients and mix well.
- 4** Place the Cooking Pot onto the Base Unit, cover with the Glass Lid.
- 5** Select the desired slow cook setting using the Cooking Guide on page 9.

### Beef Curry

#### Ingredients:

- 4 tbsp vegetable oil
- 500g cooking apples, peeled, cored and sliced
- 360g onion, chopped
- 1kg stewing steak, cubed
- 4 tsp curry powder
- 650ml hot beef stock
- 4 tbsp mango chutney
- 50g sultanas
- 2 tbsp lemon juice
- 400g can tomatoes, chopped
- 3 tbsp cornflour
- Salt and pepper

#### Method:

- 1** Add 2 tbsp oil to the Cooking Pot and heat on the hob. Add the apple and onion and soften. Remove and set aside.
- 2** Add 2 tbsp oil to the Cooking Pot and heat on the hob. Sear the meat in batches then replace all the meat in the Cooking Pot.
- 3** Add the curry powder and cook gently for 1 minute.
- 4** Add the remaining ingredients, stir well and bring to a simmer.
- 5** Place the Cooking Pot onto the Base Unit, cover with the Glass Lid.
- 6** Select the desired slow cook setting using the Cooking Guide on page 9.

## Bolognese Sauce

### Ingredients:

- 1kg minced beef
- 250g onion, chopped
- 180g celery, thinly sliced
- 2 garlic cloves, crushed
- 400ml hot beef stock
- 200g mushrooms, sliced
- 1 tsp mixed herbs
- 2x400g cans chopped tomatoes
- 5 tbsp tomato puree
- Salt and pepper

### Method:

- 1** Place the Cooking Pot on the hob and gently brown the mince in batches without adding any fat or oil. Set aside.
- 2** Add the onion, celery and garlic to the Cooking Pot. Fry for a few minutes.
- 3** Place the mince back in the Cooking Pot. Add the remaining ingredients and stir well.
- 4** Place the Cooking Pot onto the Base Unit, cover with the Glass Lid.
- 5** Select the desired slow cook setting using the Cooking Guide on page 9.
- 6** Remove any excess oil from the surface before serving.

## BBQ Ribs

### Ingredients:

- 1kg pork spare ribs
- 200ml BBQ sauce

### Method:

- 1** Marinade the ribs in the sauce for a few hours, preferably overnight.
- 2** Place in the Cooking Pot on the Base Unit and cover with the Glass Lid.
- 3** Select the desired slow cook setting using the Cooking Guide on page 9.

## Recipes - Meat

### Boiled Ham

#### Ingredients:

- 1.3kg (max) Gammon joint

#### Method:

- 1 Remove any outer packaging, leaving the plastic collar in place.
- 2 Rinse the joint with cold water.
- 3 Place the joint into the Cooking Pot and cover with boiling water.
- 4 Place the Cooking Pot onto the Base Unit, cover with the Glass Lid.
- 5 Select the desired slow cook setting using the Cooking Guide on page 9.

**IMPORTANT** When buying a joint of meat, ensure it will fit into the Cooking Pot. The joint must not protrude above the rim. The shape of the meat is just as important as the weight.

### Sausage Pot

#### Ingredients:

- 1 tbsp oil
- 1kg good quality sausages
- 320g onion, chopped
- 350g carrot, sliced
- 300g leek, sliced
- 3 tbsp plain flour
- 1L hot beef stock
- 4 tbsp chutney
- 3 tbsp Worcestershire sauce
- Salt and pepper

#### Method:

- 1 Add the oil to the Cooking Pot and place on the hob. Brown the sausages in batches, remove and set aside.
- 2 Add the onions, carrots and leeks and gently sauté 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.
- 5 Stir in the chutney, Worcestershire sauce and seasoning.
- 6 Return the sausages to the Cooking Pot and bring to a simmer.
- 7 Place the Cooking Pot onto the Base Unit, cover with the Glass Lid.
- 8 Select the desired slow cook setting using the Cooking Guide on page 9.

Before serving any excess oil should be removed from the surface of the finished dish.

## Recipes - Dessert

### Rice Pudding

#### Ingredients:

- 40g butter
- 150g pudding rice
- 150g caster sugar
- 1.5L milk
- Ground nutmeg

#### Method:

- 1 Butter the sides of the Cooking Pot.
- 2 Add all the ingredients and stir well. Sprinkle a little nutmeg over the surface.
- 3 Place the Cooking Pot onto the Base Unit, cover with the Glass Lid.
- 4 For best results cook for 3 hours on the High setting, 4 hours on Medium or 5 hours on Low setting.

### Sponge Pudding

#### Ingredients:

- 4 tbsp golden syrup
- 125g butter, softened
- 100g caster sugar
- 2 eggs, beaten
- 200g self raising flour, sieved
- 2 tbsp milk
- 2 tbsp lemon juice

#### Method:

- 1 Butter the inside of a 1.25L pudding basin and line the bottom with greaseproof paper.
- 2 Place the syrup into the bottom of the basin.
- 3 In a mixing bowl, cream the butter and sugar until pale and fluffy.
- 4 Gradually mix in the eggs, beating well after each addition. Fold in half the flour with the milk and lemon juice. Fold in the remaining flour.
- 5 Spoon the mixture on top of the syrup and cover with pleated greaseproof paper. Tie with string to secure and make a handle.
- 6 Place the Cooking Pot onto the Base Unit. Place the pudding basin in the pot and fill with boiling water halfway up the sides of the basin.
- 7 Cover with the Glass Lid. For best results cook for 4 hours on High setting, 5 hours on Medium or 6 hours on Low setting.

## 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, comments, 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](http://www.morphyrichards.co.uk/blog)

Facebook: [www.facebook.com/morphyrichardsuk](https://www.facebook.com/morphyrichardsuk)

Twitter: [@loveyourmorphy](https://twitter.com/loveyourmorphy)

Website: [www.morphyrichards.com](http://www.morphyrichards.com)

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## 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](http://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.

## 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 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.

## 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.

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.

## Disclaimer



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**

**morphyrichards**

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](http://www.morphyrichards.com)

