



**morphy richards®**



## Digital 5 litre slow cooker



Please read and keep these instructions

### ***Enjoy the many benefits of slow cooking...***

#### **Convenient**

*Fits a busy lifestyle, put in all your ingredients in the morning and come home to a delicious meal in the evening.*

#### **Flavoursome**

*Slow cooked food is cooked in its own juices fully absorbing all flavours.*

#### **Economical**

*Low levels of energy are used to power a slow cooker.*

#### **Versatile**

*Cook everything from curry, soup, chowder, casserole and even desserts.*



SC48724 MUK Rev 2



**If you have a problem or complaint, please call our dedicated UK based helpline before returning your product to the retailer from where it was purchased.**



UK Helpline: 0844 871 0956  
Replacement Parts: 0844 873 0722  
Ireland Helpline: 1800 409 119



For details of other Morphy Richards products, plus replacement parts and accessories, please see our website:

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



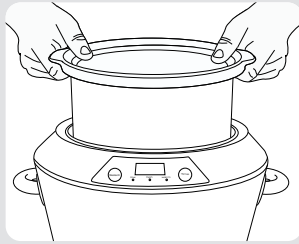




## Easy set-up guide

Please also refer to the main section of this instruction booklet, which contains important safety information and more detail on how to use the slow cooker.

# 1



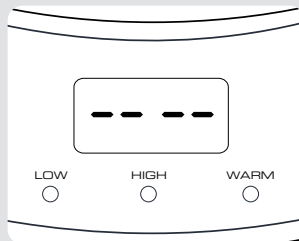
Before using for the first time, wash the lid and the ceramic pot. Assemble the slow cooker by putting ceramic pot into the base.

# 2



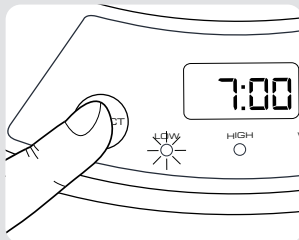
Place ingredients and stock/sauce into the ceramic pot and place the lid on. Do not fill to brim, allow 2.5cm (1 inch) underneath the rim of the ceramic pot for simmering. We advise you to brown meat in a separate pan prior to slow cooking. With liquids always use hot stock, gravy or sauce to aid the cooking process.

# 3



Plug in the appliance, four small dashes will appear on the display. This indicates the product is in standby mode.

# 4



Select the heat setting by pressing the Select button. Press once for the Low setting or twice for the High setting. A default time of 7 hours will appear for the Low setting and 3 hours for the High setting. A red indicator light will appear and the display will flash.



5



The cook time can be adjusted by pressing the Time button whilst the display is flashing or even once it has stopped.

Cooking will start automatically once the display has stopped flashing.

6



To adjust the default times, press the Time button which increases in 30 minute intervals within a time range:

Low range 7 – 10 hours

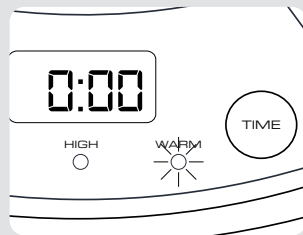
High range 3 – 8 hours

7



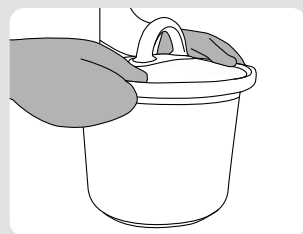
Once cooking has started, the display will begin to count down, indicating the amount of time remaining.

8



When cooking has finished, the display will show zero hours and minutes and will automatically switch into the Keep Warm function. A green indicator light will appear and the display will count up in minutes to a maximum of 2 hours.

9



To serve food, unplug the slow cooker and remove the lid. We recommend food is served directly from the slow cooker. If you remove the ceramic pot use oven gloves and please take great care as the pot will be heavy.



## IMPORTANT SAFETY INSTRUCTIONS

The use of any electrical appliance requires the following common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

**WARNING: Danger to the person!**

**IMPORTANT: Damage to the appliance!**

In addition, we offer the following safety advice.

### Location

- 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;
  - bed and breakfast type environments.
- It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- Always locate your appliance away from the edge of the worktop.
- Keep your appliance away from any hot burners and heated ovens.
- Ensure that the appliance is used on a firm, flat, heat resistant surface.
- Ensure that sufficient space is left above and around all sides of your appliance to allow air to circulate.
- Do not use the appliance outdoors or near water.

- IMPORTANT:** Do not use too close to curtains, draperies, walls, cupboards and other flammable materials.

- WARNING: Do not use underneath cupboards.**

### Personal safety

- WARNING: Do not touch the top of the appliance or other hot parts during or after use, use handles or knobs.**
- To protect against the risk of electrical shock do not put the base in water or in any other liquid.
- Do not touch hot surfaces. Use oven gloves or a cloth when lifting out the ceramic pot.
- Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

### Mains lead

- The mains lead should reach from the socket to the appliance without straining the connections.
- Do not let the mains lead 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 table.
- Do not let the lead run across a cooker or hot area which might damage the cable.

- Never leave the appliance connected to the socket outlet when not in use.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

### Children

- Children should be supervised to ensure that they do not play with the appliance.
- Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.
- Children are vulnerable in the kitchen, particularly when unsupervised and if appliances are being used or cooking is being carried out.
- Never allow a child to operate this appliance.

### Other safety considerations

- Do not switch on the slow cooker if the ceramic pot is empty.
- Allow the lid and ceramic pot to cool completely before immersing in water.
- Never cook directly in the base unit. Use the ceramic pot.
- Do not use the ceramic pot or lid if cracked or chipped.
- Do not switch on the appliance when it is upside down or laid on its side.
- The lid and ceramic pot are fragile. Handle them with care.



- Do not operate with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Morphy Richards for advice.
- Do not attempt repairs - the appliance contains no user-serviceable parts. Call our helpline for advice.
- 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.
- Only use for intended purpose.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
- Do not move the appliance whilst hot.

### **ELECTRICAL REQUIREMENTS**

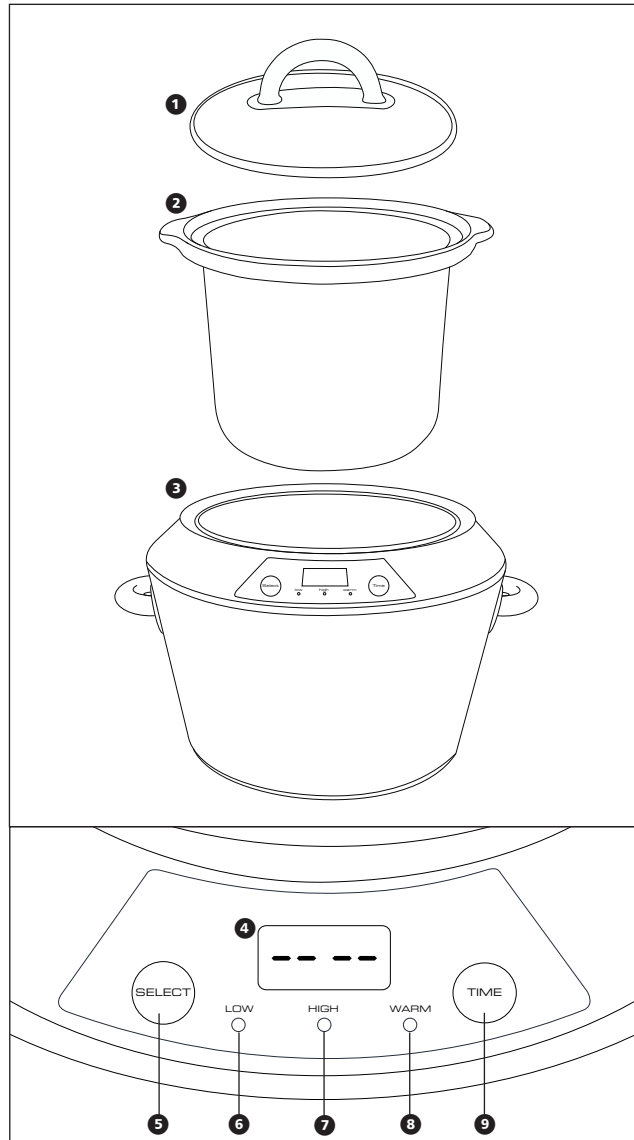
Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

**WARNING: The plug removed from the mains lead, if severed, must be destroyed, as a plug with a bared flexible cord is hazardous if engaged into a live socket outlet.**

Should the fuse in the 13 amp plug require changing, a 3 amp BS1362 fuse must be fitted.

**WARNING: This appliance must be earthed.**



### **Features**

- |                           |                                |
|---------------------------|--------------------------------|
| 1 Lid                     | 6 Low setting indicator light  |
| 2 Ceramic pot             | 7 High setting indicator light |
| 3 Base                    | 8 Keep Warm indicator light    |
| 4 Digital display         | 9 Time adjust button           |
| 5 Select programme button |                                |



## About Slow cooking

- Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and maximum free time away from the kitchen.
- Slow cooking gives you convenient, versatile and flavoursome food. The longer cooking times allow better distribution of flavours, giving them time to blend and season the food. A slow cooker heats food gently, making it a great way to cook meats - in particular, less expensive cuts, such as stewing beef, which are tenderised through the long cooking process. Remember there are no limits to the potential uses of your slow cooking, only in your imagination!
- **IMPORTANT:** The slow cooker works by building up heat and maintaining an even temperature. To get the best cooking results, do not remove the lid during cooking, since this will lose heat and therefore slow down the cooking time. The transparent lid allows you to monitor the cooking progress without interrupting the cooking time.

## USING FOR THE FIRST TIME

Before use, wash the ceramic pot and glass lid in hot soapy water, rinse thoroughly and dry.

During initial use, you may notice a slight odour due to the burning off of manufacturing residues. This is completely normal and will disappear after a few uses.

## INSTRUCTIONS FOR USE

- Assemble the slow cooker by placing the ceramic pot into the base.
- Place ingredients and stock/sauce into the ceramic pot.
- This 5 litre slow cooker has a working capacity of 4 litres, space must be left between the top of the ceramic pot and the food surface to allow for simmering. We recommend 2.5cm (1 inch) of space is left.
- We advise you to brown the meat prior to slow cooking, this must be done in a pan. Do not try and brown food in the slow cooker.
- Plug in the appliance, four small dashes will appear on the display. This indicates the product is in standby mode.

## TIME SETTINGS

- This slow cooker has two settings, Low and High. The Low setting has a range of between 7 – 10 hours and the High setting between 3 – 8 hours.
- Select the Low or High setting by pressing the Select button. Press once for the Low setting or twice for the High setting.
- For the Low setting a default time of 7 hours will appear and for High setting 3 hours. A red indicator light will appear and the display will flash.
- To adjust the cook time press the Time button whilst the display is flashing or even once the flashing has stopped. The time scale be adjusted within a time range.

- Refer to the cooking times required in the recipes.

Low range 7 – 10 hours  
High range 3 – 8 hours

## COOKING

- The slow cooker starts cooking automatically once the display has stopped flashing. Once cooking has started the display will begin to count down, indicating the amount of time remaining.
- **Never leave uncooked food at room temperature in the slow cooker.**

## KEEP WARM

- When cooking has finished, the display will show zero hours and minutes and will automatically switch into Keep Warm function.
- A green indicator light will appear and the display will count up in minutes to a maximum of 2 hours until you are ready to serve.
- Food should not be kept in a warm state for more than 2 hours, if food is left over and you need to keep it, allow the food to cool and freeze.

## SERVING

- To serve the food, switch off at the power socket and unplug.
- We recommend food is served directly from the slow cooker. If you choose to remove the ceramic pot, oven gloves must be worn and great care must be taken as the pot is heavy.
- **Always place the ceramic pot on a heat proof mat or surface if removed.**
- **CAUTION: be careful not to touch the base unit after cooking as it remains hot.**





## **SLOW COOKING TIPS**

### ***In use tips***

- Removing the lid will allow valuable heat to escape reducing the efficiency of the slow cooker. If you remove the lid more than a couple of times you will need to allow 10 – 15 minutes extra cooking time.
- After cooking if there is too much moisture in your food, remove the lid and turn the control to High if set to Low and reduce the moisture by simmering for 30 minutes. Alternatively if the recipe allows, use cornflower to thicken the liquid.
- Do not use the slow cooker to reheat food.
- If you are cooking half quantities, time can be reduced usually to  $\frac{2}{3}$ rds, so if a recipe calls for 10 hours on Low, this will require 7 hours.
- The food will be fully cooked using the time guide in the recipes, depending on personal preference if you find you need to cook further to soften root vegetables, if set to Low simply select High and cook for a further 30 minutes.

### ***Preparing food tips – general***

- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- Make sure all frozen ingredients are thoroughly thawed before use.

- Some ingredients are not suitable for slow cooking such as; pasta, seafood, milk and cream. These should be added towards the end of cooking.

### ***Preparing food tips – meat***

- **In most recipes in this book, the meat ingredients are browned first to improve their appearance and flavour.** If you choose to skip this step, simply add your meat into the slow cooker and cover with boiling stock. You will need to increase the recipe cooking time. For High add 1 hour, for Low add 2 hours.
- Browning meat before slow cooking helps seal in juices and reduces fat separation during slow cooking.
- Where stock is required use boiling water, this will aid the cooking process;
- Trim excess fat from meat before cooking as slow cooking does not allow fat to evaporate.
- Slow cooking gives you flavoursome food. The longer cooking times allow better distribution of flavours, giving them time to blend and season the food – particularly less expensive cuts of meat such as stewing beef which is tenderised through the long cooking process.
- When cooking joints of meat, ham, poultry, the size and shape of the joint is important. Try to keep the joint in the lower two thirds of the ceramic pot and fully cover with water. If necessary, cut into 2 pieces.
- Insert a meat thermometer into joints of roasts or hams to ensure they are cooked to the desired temperature.

### ***Preparing food tips – vegetables / pulses***

- Cut root vegetables into small even pieces, as they take longer to cook than meat. They should be gently sauted for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the ceramic pot and all ingredients are immersed in the cooking liquid.
- Uncooked red beans must be soaked and boiled for at least 10 minutes to remove toxins before use in a slow cooker.

## **CARE AND CLEANING**

- Allow the ceramic pot and lid to cool before washing.
- The ceramic pot and glass lid may be washed in a dishwasher or washed by hand in hot soapy water. Do not use harsh abrasive cleaners.
- Do not immerse the electrical base or plug in water, or any other liquid. To clean the base, unplug and wipe clean with a dish cloth.

## **CARE FOR THE CERAMIC POT**

- Authentic stoneware is fired at high temperatures, therefore, the ceramic pot may have minor surface blemishes, the lid may rock slightly due to these imperfections. Low heat cooking does not produce steam, so there will be little heat loss. Due to normal wear and tear through the products life, the outer surface may start appearing 'crazed'.
- Do not put the ceramic pot or lid in an oven, freezer, microwave or on a gas/electrical hob.







- Do not pre heat before adding ingredients.
- Do not subject the pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.
- 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 ceramic pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous, therefore will soak up water, this should be avoided.
- Do not switch the cooker on when the ceramic pot is empty or out of the base.

### **Cooking time range**

Some recipes in the book include a time range (eg. 4-6 hours.) This indicates the recipe will be cooked in 4 hours, however it is still acceptable to leave the food cooking for 6 hours.

## **RECIPES**

### **Vegetable soup 4 litres**

Butter	50g
Mixed vegetables, (e.g. potato, onion, carrot, parsnips, celery, leek, tomato etc.)	2kg
Flour	50g
Stock	1.5 litre
Mixed herbs	2 tsp
Salt and freshly ground black pepper	

#### **Method**

Peel, wash and cube or slice all the vegetables. Melt the butter in a pan and gently fry the vegetables for 2-3 minutes. Add the hot stock, stir well and bring to the boil. Season to taste and add mixed herbs. Transfer all ingredients to the ceramic pot and place pot in the slow cooker base. Cover with the lid and cook for approximately 4<sup>1</sup>/<sub>2</sub> - 6<sup>1</sup>/<sub>2</sub> hours on High or 8-10 hours on Low. Cool and liquidise the soup and then reheat in a pan on the hob. Thicken it with the flour.

### **Minestrone soup 4 litres**

Butter	50g
Streaky bacon, chopped	90g
Onion, finely chopped	2 large
Garlic cloves, crushed	3
Celery, chopped	4 sticks
Potatoes, peeled and cubed	450g
Carrots, peeled and diced	2
Cabbage leaves, shredded	4
Tomatoes, skinned and roughly chopped	4
Chicken stock	2 litre
Tomato puree	2 <sup>1</sup> / <sub>2</sub> tbsp
Worcestershire sauce	2 <sup>1</sup> / <sub>2</sub> tbsp
Parsley, finely chopped	2 tbsp
Pasta shells	120g
Parmesan cheese, grated	3 tbsp
Salt and freshly ground black pepper	

#### **Method**

Melt the butter in a pan and fry bacon and vegetables until soft. Make up stock and add stock, bacon and vegetables to the ceramic pot. Add remaining ingredients except the parsley, pasta shells and parmesan cheese. Place the ceramic pot in the base unit, cover with lid and cook for approximately 4 hours on High or for 10 hours on Low. 45 minutes before serving, add the pasta shells and parsley. Adjust the seasoning if necessary and sprinkle with parmesan cheese. Serve with crusty french bread.





### Lentil soup 4 litres

Smoked bacon, chopped	175g
Onion, finely chopped	2 large
Carrots, finely diced	4
Celery, finely sliced	4 sticks
Orange lentils	350g
Can of chopped tomatoes	2x 400g
Chicken stock	1.5 litre
Worcestershire sauce	4 tsp
Bay leaf	1
Basil	2 tsp
Parsley, finely chopped	2 tbsp
Salt and freshly ground black pepper	
Pinch of nutmeg	

#### Method

In a pan, gently fry the bacon until the fat begins to run. Add the onion, carrot and celery and fry until soft. Add all the remaining ingredients except the parsley and bring to the boil. Simmer for 2 minutes. Transfer to the ceramic pot. Place ceramic pot into the slow cooker base, cover with the lid. Cook for approximately 3 hours on High or 10 hours on Low. If a smoother consistency is required, liquidise the soup after cooling and then reheat the soup in a pan. Sprinkle with parsley and serve with crusty french bread.

### Chicken paprika 4 litres

Chicken portions	6
Butter	50g
Seasoned flour	60g
Onions, chopped	4 large
Carrots peeled and sliced	5
Green pepper, de-seeded and chopped	2
Paprika	3 tsp
Tomato puree	3 tsp
Chicken stock	800ml
Salt and freshly ground black pepper	

#### Method

Clean, wipe and dry chicken, coat in seasoned flour. Using a pan, fry the chicken in the butter until brown all over. Add onions and carrots and fry until soft. Add pepper, paprika, tomato puree, and the remaining flour, stir well. Gradually mix in the chicken stock. Bring to the boil and season. Transfer all ingredients to the ceramic pot and place in the base unit. Cover with the lid and cook for approximately 3-4 hours on High or for 10 hours on Low.

### Caribbean Chicken 4 litres

Vegetable oil	3 tbsp
Onion, chopped	2 small
Celery, chopped	3 sticks
Carrots, sliced	2
Mushrooms, sliced	300g
Red pepper, de-seeded and sliced	2
Chicken joints, skinned	6
Canned sliced peaches	1
Canned pineapple chunks	1
Cornflour	8 tbsp
Paprika	3 tsp
Soy sauce	3 tbsp
Worcestershire sauce	3 tbsp
Malt/wine vinegar	6 tbsp
Boiling water	700ml
Salt and freshly ground black pepper	

#### Method

Fry onions, celery, carrot, mushrooms and pepper in a pan. Add chicken joints and fry until browned all over. Drain peaches and pineapple, reserving juice, and add them to the pan. To make the sauce, blend cornflour and paprika with soy sauce, worcestershire sauce, vinegar and reserved juice, add seasoning, boiling water and pour into pan. Bring the sauce to the boil, stirring continuously. Transfer all ingredients to the ceramic pot and place pot into the base unit. Cover with the lid and cook for approximately 4 hours on High or 10 hours on Low.





### Chicken in white wine sauce 4 litres

Chicken joints, skinned	6
Butter	60g
Onion, finely chopped	2 large
Mushrooms, sliced	200g
Cornflour	3 tbsp
Dry white wine	800ml
Mixed herbs	3 tsp
Egg yolks	2
Double cream	7 tbsp
Salt and freshly ground black pepper	

#### Method

Place the chicken joints and butter in a pan and gently fry until all the juices are sealed in. Add the onion and fry until softened but not browned. Add the mushrooms and cook for a minute on low heat. 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. Transfer all ingredients to the ceramic pot, place in the base of the slow cooker and place the lid on the slow cooker. Cook for for approximately 4 hours on High or 10 hours on Low. Just before serving, beat together the egg yolk and cream. Beat in a few tablespoons of hot sauce, mix well together. Pour this mixture into the slow ceramic pot and stir until the sauce thickens.

### Chicken and mushroom casserole 4 litres

Chicken quarters	6
Butter	50g
Flour	2 <sup>1</sup> / <sub>2</sub> tbsp
Onions, finely chopped	2 large
Celery, thinly sliced	3 sticks
Mushrooms, thinly sliced	400g
Clove of garlic, crushed	2
Chicken stock	600ml
Salt and freshly ground black pepper	
Cream (optional)	6 tbsp

#### Method

Toss the chicken in the flour, place in a pan and fry in the butter until golden brown on all sides. 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. Transfer all ingredients to the slow ceramic pot and place pot in the base unit. Place lid on the slow cooker. Ensure that the chicken and vegetables are immersed. Cook for approximately 4<sup>1</sup>/<sub>2</sub> - 6<sup>1</sup>/<sub>2</sub> hours on High or for 8 hours on Low. Before serving, stir in the cream.

### New England Beef 4 litres

Piece of topside	1.5 kg
Bouquet garni	1
Thyme	1 <sup>1</sup> / <sub>2</sub> tsp
Black peppercorns	1 <sup>1</sup> / <sub>2</sub> tsp
Shallots	8
Carrots, sliced	400g
Swede, diced	200g

#### Method

Put the beef into a pan and cover with cold water. Add all the remaining ingredients, cover and bring to a simmer. Season well and then transfer all the ingredients to the ceramic pot. Place the ceramic pot in the slow cooker base. Place the lid onto the slow cooker. Cook for approximately 4 hours on High or for 10 hours on Low. Take the beef out of the slow cooker with a slotted spoon and allow to cool for 10 minutes. The cooking liquid can be used as a base to make gravy. 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, make sure that it will fit the ceramic pot. It should fit into the ceramic pot so that when it is covered with liquid, it will still be 2.5cm below the rim of the pot. The joint must not stick out above the rim and there should be enough room to cover the meat with water. The shape of the meat is just as important as the weight.





### Paprika beef 4 litres

Stewing steak	1kg
Seasoned flour	50g
Onions, chopped	3 large
Clove of garlic, crushed	2
Cooking fat	50g
Tomatoes	800g
Brown stock	800ml
Paprika	2 tsp
Tomato puree	2 tbsp
Bay leaves	3
Mixed herbs	3 tsp
Salt and freshly ground black pepper	

#### Method

Cut the meat into cubes and toss in seasoned flour. In a pan, fry onions and garlic until softened, then add the meat and continue to fry until the meat is slightly browned. 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. Transfer all ingredients to the ceramic pot and place pot in the base unit. Cover with the lid. Cook for approximately 4 hours on High or for 10 hours on Low. Before serving, remove the bay leaves and thicken the sauce if necessary.

### Hungarian Goulash 4 litres

Stewing steak, cut into cubes	800g
Seasoned flour	50g
Vegetable oil	4 tbsp
Onions, finely chopped	2 large
Green pepper, de-seeded and chopped	1
Carrot, peeled and chopped	2
Sticks celery chopped	2
Paprika	3 tsp
Tomato puree	4 tbsp
Mixed herbs	4 tsp
Beef stock	350ml
Can of tomatoes, roughly chopped	400g
Red wine (optional)	500ml
Worcestershire sauce	4 tsp
Pinch of grated nutmeg	
Salt and freshly ground black pepper	

#### Method

Toss the meat in seasoned flour. Heat the oil in a pan and fry onions, pepper, carrot and celery until soft. Add the meat and fry until browned. Add the paprika, tomato puree, nutmeg, mixed herbs and seasoning and cook for a further 2 minutes. Add stock, tomatoes, red wine and worcestershire sauce. Bring to a simmer. Transfer all the ingredients into the ceramic pot and place the pot into the slower cooker base. Place the lid onto the slow cooker. Cook for approximately 4<sup>1</sup>/<sub>2</sub> hours on High or for 10 hours on Low.

### Steak and kidney ragout 4 litres

Stewing steak	1kg
Kidney	250g
Flour	3 tbsp
Onions, quartered	4 large
Hot beef stock	800ml
Red wine	300ml
Tomato puree	4 tbsp
Worcestershire sauce	2 tsp
Button mushrooms	200g

#### Method

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. Place into a pan with onions, stock, wine and tomato puree. Bring to a simmer. Add the worcestershire sauce and season. Transfer all ingredients to the ceramic pot and place in the base unit. Place the lid on the slow cooker. Cook for approximately 4<sup>1</sup>/<sub>2</sub> hours on High or 10 hours on Low. Add the button mushrooms one hour before serving. This recipe can be used as a base for steak and kidney pie.





### Chilli con carne 4 litres

Vegetable oil	2 1/2 tbsp
Onions, chopped	2 large
Cloves of garlic, crushed	2
Green pepper de-seeded and chopped	1
Minced beef	800g
Can of tomatoes, chopped	2 x 400g
Chilli powder	3 tsp
Flour	2 tbsp
Brown sugar	2 tsp
Tomato puree	6 tbsp
Can red kidney beans, drained	2 x 400g
Salt and freshly ground black pepper	

#### Method

Fry the onions, garlic and pepper in a pan until soft. Add minced beef and fry until lightly browned. Blend together chilli powder, flour, brown sugar and tomato puree. Stir in tomatoes, chilli paste and seasoning. Transfer all ingredients to the ceramic pot and place pot in slow cooker base. Place lid on the slow cooker and cook for approximately 3 1/2 - 6 1/2 hours on High or for 8-10 hours on Low. One hour before serving, add the kidney beans. Serve with boiled rice or baked potatoes.

### Beef Curry 4 litres

Vegetable oil	4 tbsp
Cooking apple, peeled, cored and sliced	2 large
Onions, chopped	3
Stewing steak, cubed	1kg
Curry powder	4 tsp
Plain flour	4 tbsp
Beef stock	650ml
Mango chutney	4 tbsp
Sultanas	100g
Tinned tomatoes, chopped	400g
Lemon juice	2 tbsp
Salt and freshly ground black pepper	

#### Method

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. Stir in the stock and bring to a simmer. Add remaining ingredients and bring back to a simmer. Transfer all the ingredients to the ceramic pot and place pot in the slow cooker base. Place the lid onto the slow cooker and cook for approximately 4 1/2 - 6 hours on High or for 6-10 hours on Low. At the end of the cooking time, it may be necessary to thicken the sauce.

### Beef in red wine 4 litres

Oil	2 tbsp
Onions, chopped	2 large
Stewing beef, cubed	1kg
Black olives	12
Cloves of garlic, crushed (optional)	2
Tomatoes skinned, de-seeded and roughly chopped	8
Mushrooms	500g
Dry red wine	650ml
Bay leaf	2
Freshly chopped parsley	
Salt and freshly ground black pepper	

#### Method

In a pan, gently fry the onion in the oil until softened. Add the beef and brown on all sides. Add all the remaining ingredients except the parsley and bring to a simmer. Transfer all the ingredients into the ceramic pot and place the pot into the slow cooker base. Place the lid on the slow cooker and cook for approximately for approximately 3 1/2 - 5 hours on High or for 10 hours on Low. Before serving, remove the bay leaf and sprinkle with parsley.





<b>Stewed Beef with Potatoes 4 litres</b>	
Stew	1kg
Tinned tomatoes	1 can
Potatoes	600g
Carrots	300g
Wine	250ml
Onion	1
Cloves of garlic, crushed	3
Bay leaves	3
Mushrooms	300g

**Method**

Fry the onion garlic and meat until browned on all sides. Add the tomatoes and wine to the meat and bring to the boil on the hob. Once this has come to the boil transfer all the meat and stock mixture to the ceramic pot and add all the remaining ingredients. Cook for 5<sup>1</sup>/<sub>2</sub> to 6 hours on High and from 8-10 hours on Low. Remove the bay leaves before serving.

<b>Bolognese sauce 4 litres</b>	
Minced beef	1kg
Onions, finely chopped	2
Celery, thinly sliced	4 sticks
Cloves of garlic, crushed	2
Tomato puree	4 tbsp
Flour	2 tbsp
Tinned tomatoes, chopped	2x400g
Beef stock	350ml
Mushrooms, sliced	200g
Mixed herbs	1 tsp
Salt and freshly ground black pepper	

**Method**

In a pan, gently brown the mince without adding any fat or oil. When the fat has started to run from the meat, add the onion, celery and garlic. Fry for a couple of minutes and then add the tomato puree. 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. Add the remaining ingredients and mix well. Transfer all the ingredients to the ceramic pot and place in the base of the slow cooker. Place the lid on the slow cooker and cook for approximately 4<sup>1</sup>/<sub>2</sub> - 6 hours on High or for 7-10 hours on Low.

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

<b>Pork goulash 4 litres</b>	
Oil	3 tbsp
Onion, finely chopped	2
Flour	6 tbsp
Paprika	2 tsp
Stewing pork, cubed	1kg
Red pepper de-seeded and diced	2
Oregano	1 tsp
Tomato puree	4 tbsp
Stock	600ml
Small carton of soured cream or yoghurt	2
Salt and freshly ground black pepper	

**Method**

In a pan, gently fry onion in the oil until soft. Blend together the flour, paprika, salt and pepper. Toss the pork in the seasoned flour and add to the pan, fry until brown on all sides. Add red pepper, oregano, puree and stock. Bring to the boil, stirring continuously until thickened. Transfer all the ingredients to the ceramic pot and place into the slow cooker base. Place the lid on the pot and cook for approximately 4 hours on High or for 10 hours on Low. Just before serving, swirl the cream or yoghurt into the goulash.





<b>Oriental honeyed pork. 4 litres</b>		<b>Pork and Pineapple Curry 4 litres</b>		<b>Sausage Pot 4 litres</b>	
Pork fillet	800g	Lean pork, cubed	1.5kg	Oil	3 tbsp
Seasoned cornflour	5 tbsp	Flour	70g	Sausage	1kg
Corn oil	5 tbsp	Salt	2 tsp	Onions, finely chopped	2 large
Onion, chopped	1 large	Oil	3 tbsp	Carrots, thinly sliced	4
Cloves garlic, crushed	2	Onions, chopped	2 large	Leek, sliced	2
Green peppers, de-seeded and chopped	2	Curry powder	3 tsp	Flour	4 tbsp
Pineapple chunks, drained (reserve juice)	2x 400g	Paprika	2 tsp	Beef stock	800ml
Mushrooms, sliced	7	Chicken stock	800ml	Chutney	4 tbsp
Ripe tomatoes quartered	5	Mango chutney	3 tbsp	Worcestershire sauce	3 tbsp
<b>SAUCE</b>		Worcester sauce	3 tbsp	Salt and freshly ground black pepper	
Chicken stock	800ml	Canned pineapple cubes, with juice	400g		
Honey	5 tbsp	Bay leaves	2		
Soy sauce	3 tbsp				
Cornflour	5 tbsp				
Pineapple juice (reserved from chunks)					
<b>Method</b>	<p>Cut pork into cubes and toss in seasoned cornflour. Heat oil in a pan and fry garlic and onion. Add pork and fry until lightly browned on all sides. Lower heat and add pepper, pineapple, mushrooms and tomatoes, leave on gentle heat whilst preparing sauce. To make the sauce, mix together chicken stock, honey and soy sauce. Blend cornflour with pineapple juice and add to the mixture. Add sauce to the pan and stir whilst bringing to the boil. Transfer all ingredients to the ceramic pot, place in the slow cooker base and cover with the lid. Cook for approximately 3<sup>1</sup>/<sub>2</sub> hours on High or for 10 hours on Low. Serve with rice and fresh green vegetables.</p>				
	<p><b>Method</b> 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. Stir in the curry powder and paprika. Stir well and cook for a few minutes. Add remaining ingredients, bring to a simmer and transfer to the ceramic pot. Place ceramic pot into the base unit. Cook for approximately 5 hours on High or for 10 hours on Low. Remove bay leaves before serving.</p>				
	<p><b>Method</b> In a pan, quickly brown the sausages on all sides in the oil. Add the onions, carrots and leeks and gently saute until softened, but not browned. Stir in the flour and cook on a low heat until the oil is absorbed. Slowly add the stock, and bring to the boil, stirring continuously until thickened. Stir in the chutney, worcestershire sauce and seasoning. Transfer all ingredients to the slow ceramic pot and place into the slow cooker base. Cover with the lid and for approximately 3 hours on High or for 10 hours on Low. If the sausages contain a lot of fat, any excess can be removed from the surface of the finished dish with kitchen paper.</p>				





### Boiled ham

Gammon joint up to 1.4 kg.

#### Method

Put the gammon in a pan, cover with cold water and bring to the boil, drain and rinse. Place in the ceramic pot and cover with boiling water. Place the ceramic pot in the slow cooker base unit and cover with the lid. Cook for approximately 5-6 hours on High or 7-10 hours on Low. Drain and cool slightly before removing the skin. Allow to cool, wrap tightly in kitchen foil and 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 the size of the ceramic pot. It should fit into the ceramic pot so that when it is covered with liquid it will still be 2.5cm below the rim of the pot. The joint must not stick out above the rim and there should be enough room to cover the meat with water. The shape of the meat is just as important as the weight.

### Irish stew 4 litres

Lamb chops	6
Onions, sliced	3
Mixed herbs	3 tsp
Large parsnip	2
Carrots, thickly sliced	600g
Potatoes, quartered	800g
Hot vegetable stock	900ml
Leeks, sliced	3

#### Method

Remove any excess fat from the chops and then place in a pan with the onions. Brown chops on each side. Sprinkle over the mixed herbs. Add parsnip, carrots, potatoes, leeks and pour over the stock. Bring to a simmer. Transfer all the ingredients to the ceramic pot and place into the slow cooker base. Place the lid on the slow cooker and cook for approximately 5½ - 6 hours on High or 10 hours on Low.

### Vegetarian curry 4 litres

Cooking oil	2 tbsp
Onions, chopped	2
Cloves garlic, crushed	2
Curry powder	2 tbsp
Lentils	500g
Vegetable stock	1 litre
Lemon juice	3 tsp
Carrots, diced	2 large
Turnip, diced	1 large
Chickpeas	1 can
Courgettes, sliced	2 large
Apple, peeled, cored and chopped	2
Sultanas	100g
Salt and freshly ground black pepper	

#### Method

Heat the oil in a pan. Saute the onions, carrots, turnip, courgettes and garlic lightly. Add the curry powder and cook gently for one minute. Stir in the stock, lemon juice, salt, pepper, chickpeas and lentils. Bring to the boil and continue to boil for 3 minutes. Transfer all ingredients to the ceramic pot and place into the slow cooker base. Stir in the apples and sultanas. Place lid on the slow cooker and cook for approximately 5 hours on High or for 10 hours on Low. Ensure that the vegetables are immersed during cooking.







<b>Rice Pudding 4.5 Litres</b>		<b>Chocolate cake</b>		<b>Syrup sponge pudding</b>	
Butter	40g	Cocoa	50g	Butter	125g
Pudding Rice	150g	Boiling water	6 tbsp	Golden syrup	4 tbsp
Sugar	150g	Baking powder	1 tsp	Caster sugar	100g
Milk	1.5 Litres	Self raising flour	175g	Eggs	2
Pinch of Nutmeg		Caster sugar	150g	Self raising flour	200g
		Oil	150ml	Milk	2 tbsp
		Eggs	3	Lemon juice	2 tbsp

**Method**

Butter the inside of the ceramic pot. Add all the ingredients and stir well. Place ceramic pot on the slow cooker base and cover with the lid. Cook for approximately 5 hours on High or 8-10 hours on Low.

**Method**

Line a 18cm (7 inch) cake tin with baking paper. Mix the boiling water with cocoa to make paste. Mix the flour, baking powder and sugar together. Beat eggs and oil together and add to dry ingredients and mix well. Pour into the lined cake tin and cover with foil. Place into the ceramic pot on top of an upturned saucer. Pour boiling water into the pot to come half way up the sides of the tin. Cover and cook on High for 2½ - 3 hours. We do not recommend this on the Low setting.

**Method**

Butter inside of a 1.25 litre pudding basin and line the bottom with greaseproof paper. Pour the syrup into the bottom of the basin. Cream butter and sugar together until creamy and pale. Gradually mix in the eggs and flour. Stir in milk and lemon juice. Spoon mixture into the basin and cover with pleated greaseproof paper and tie with string. Place the basin into the ceramic pot and fill with boiling water half way up the sides. Cook for 3-3½ hrs on High.





### Creme Brulee

Vanilla pod	1/2
Double cream	400ml
Egg yolks	5
Caster sugar	40g
Icing sugar	2 tbsp

#### Method

Slit the vanilla pod and place in a sauce pan with cream. Bring just to boiling and quickly remove from heat. Leave for the flavours to infuse. Mix egg yolks and sugar. Scrape seeds from vanilla pod and add to cream. Warm the vanilla cream and stir in egg mixture (its important that the eggs combine with the cream and do not cook.) Strain the custard into a jug. Pour mixture into 1 litre pudding bowl and place in slow cooker and fill with boiling water half way up the sides. Cover and cook on Low for 3- 3 1/2 hrs until set. Lift out, cool and place in fridge until well chilled.

Just before serving sprinkle with icing sugar and caramelize with a blowtorch.

### HELPLINE

If you have any difficulty with your appliance, do not hesitate to call us.

We are more likely to be able to help than the store from where you bought it.

Please have the following information ready to enable our staff to deal with your query quickly.

- Name of the product.
- Model number as shown on the underside of the appliance.
- Serial number as shown on underside of the appliance.

**UK Helpline 0844 871 0956**

**Replacement Parts 0844 873 0722**

**Ireland Helpline 1800 409 119**

### WEBSITE

You may also contact us through our website, or visit the site to browse and purchase appliances, spare parts and accessories from the extensive Morphy Richards range.

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







## YOUR TWO 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 24 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 and dispatched usually within 7 working days of receipt.

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.

If, for any reason, this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from the 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 2 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 are not liable to carry out any type of servicing work, under the guarantee.
  - 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.
  - This guarantee is valid in the UK and Ireland only.



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.

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Republic of Ireland 1800 409 119

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For details of other Morphy Richards products, plus replacement parts and accessories, please see our website:

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

