

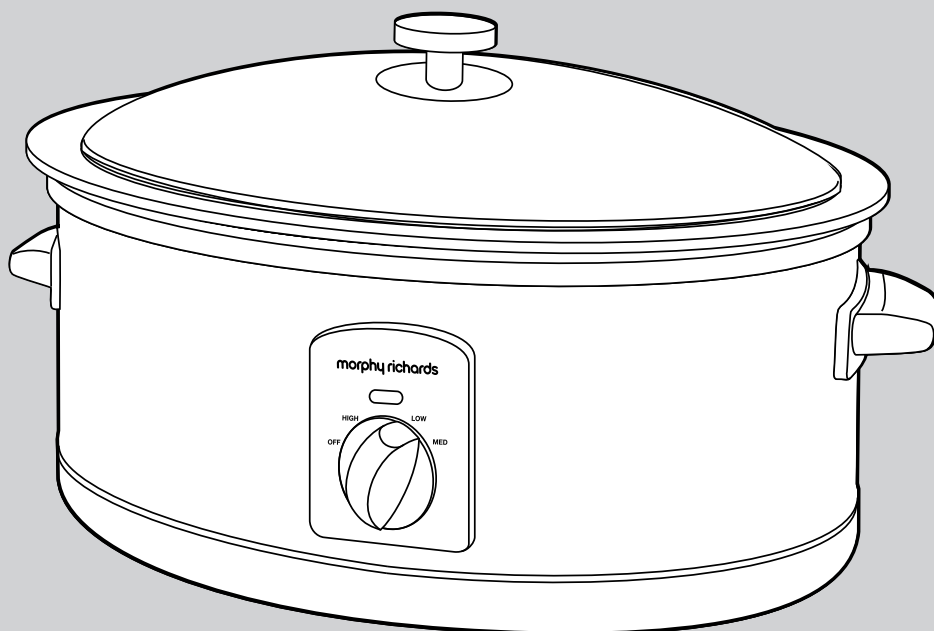
SC48701 MUK Rev 1

morphy richards®



Sear and Stew Slow Cooker

 Please read and keep these instructions for future use



48701

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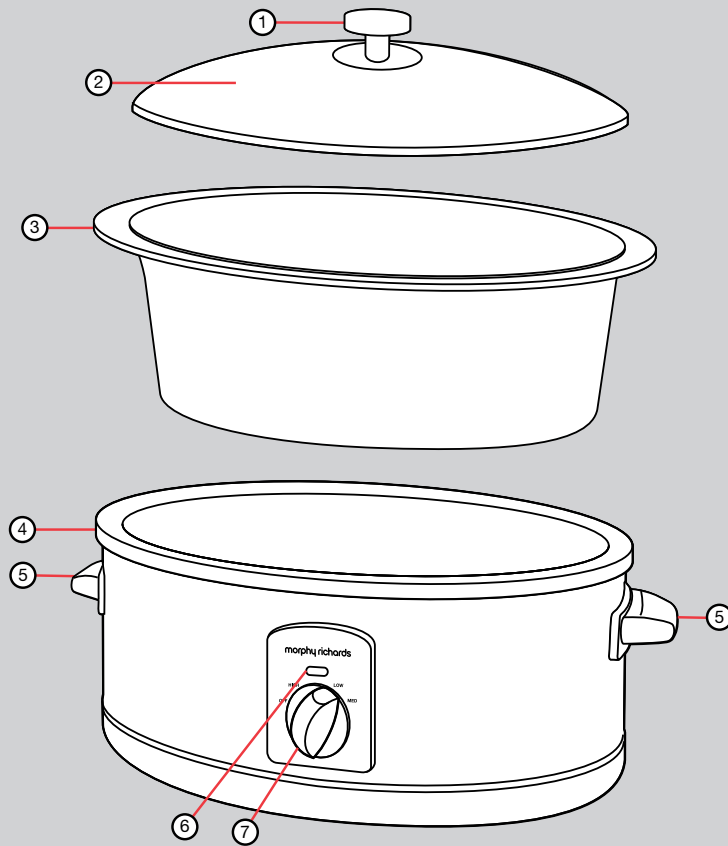


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* Register online for your 2 year guarantee. See the back of this instruction book for details. (UK and Ireland customers only)

Product overview



Features

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

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 pan. Searing meat in the cooking pan 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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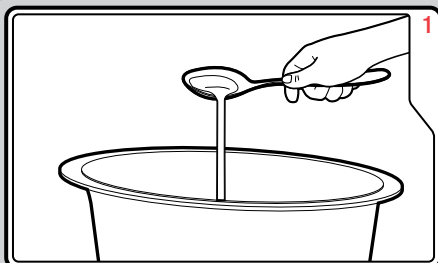
Before first use

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

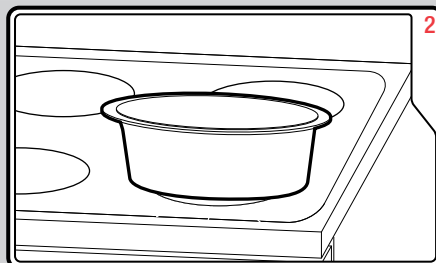
Note

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

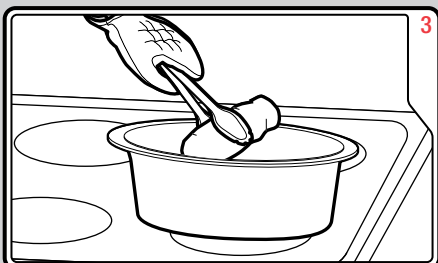
Using your Slow Cooker



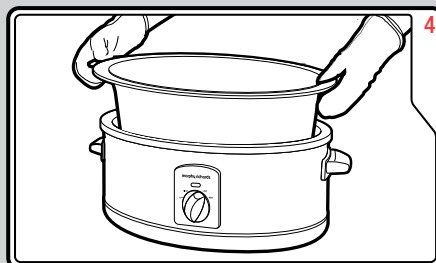
Add oil to Cooking Pot (3). Refer to the recipe for the correct amount of oil to use.



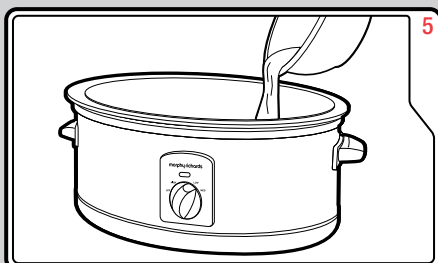
Pre-heat the oil in the Cooking Pot on the hob over a medium-high heat. The Cooking Pot is compatible with most hobs, except induction.



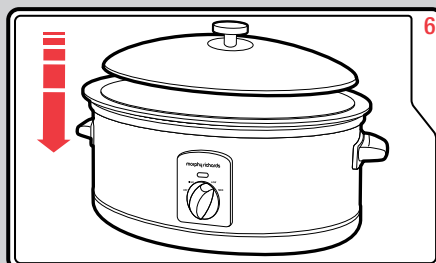
When the oil is hot, add the meat in to the Cooking Pot. **WARNING:** Cooking Pot will be hot. Handle with oven gloves.



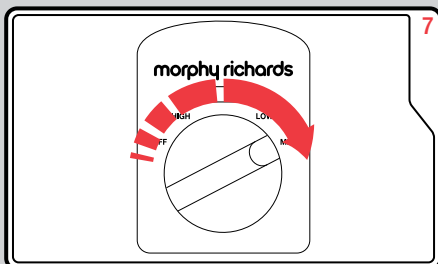
When the meat has seared, place the Cooking Pot into the Base Unit (4). **WARNING:** Cooking Pot will be hot. Handle with oven gloves.



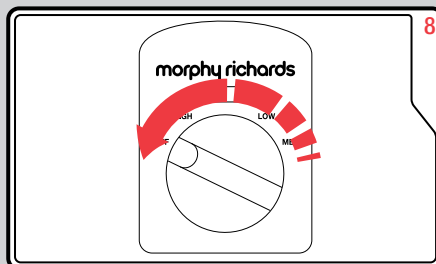
Add the rest of the ingredients to the Cooking Pot.



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



Select Low, Medium or High cooking 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 7). Turn the Control Knob to Off. The Indicator Light will switch off.

Handling the Cooking Pot

- **WARNING:** 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 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.
- **WARNING:** The Lid handle (1), Base Unit (4) and 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.

Handling the Glass Lid

- When removing the Glass Lid (2), tilt so that opening faces away from you to avoid being burned by steam.

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.
- If adapting an existing recipe from conventional cooking, you may need to reduce the amount of liquid used. Liquid will not evaporate from the Slow Cooker to the same extent as conventional cooking.
- Never leave uncooked food at room temperature in the Slow Cooker.

- Uncooked kidney beans must be soaked overnight and boiled for at least 10 minutes to remove toxins before use in a Slow Cooker.
- Insert a meat thermometer into joints of roasts, hams or whole chickens to ensure they are cooked to the desired temperature.
- Do not use the Slow Cooker to reheat food.

Slow cooking tips

- The Slow Cooker must be at least half full for best results.
- Slow cooking retains moisture. If you wish to reduce liquid, remove the lid after cooking and turn the control to High. Reduce the moisture by simmering for 30 to 45 minutes.
- If cooking soups, leave 5 cm gap from the rim of the Cooking Pot (3) and the food surface to allow for simmering.
- Removing the Glass Lid (2) will allow heat to escape, reducing the efficiency of your Slow Cooker and increasing the cooking time. If you remove the lid to stir or add ingredients, you will need to allow 10-15 minutes extra cooking time for each time you remove the Glass Lid.
- Many things can affect how quickly a recipe will cook, including water and fat content, initial temperature of the food and the size of the food. Check food is properly cooked before serving.
- Many recipes will take several hours to cook. If you don't have time to prepare food in the morning, prepare it the night before, storing the food in a covered container in the fridge. Transfer the food to the Cooking Pot and add boiling liquid/stock. In most of the recipes in this book, the meat ingredients are browned 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 the 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.
- Most meat and vegetable recipes require 8-10 hours on Low, 5-7 hours on Medium and 4-6 hours on High.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added towards the end of the cooking time.
- Pieces of food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimise the potential of your Slow Cooker.

- All food should be covered with a liquid, gravy or sauce. In a separate pan or jug, prepare your liquid, gravy or sauce and completely cover the food in the Cooking Pot (3).
- When cooking joints of meat, ham, poultry etc, the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot. If necessary, cut into two pieces. Joint weight should be kept within the maximum limit of 1kg.
- For ham and brisket fill with hot water to just cover 2/3 of the depth of the joint. For beef, pork or poultry cover to 1/3 depth

Care and cleaning

- Turn off and unplug the 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 main unit with a damp cloth.
- The Glass Lid and Cooking Pot are dishwasher safe.

DO NOT IMMERSE THE MAIN UNIT IN WATER

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, 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 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.

Recipes



We have developed over 25 recipes for you to use in the Sear and Stew Slow Cooker. From soups for starters, curries for mains and pears in red wine for dessert, there are choices for all tastes.

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

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

The recipes are based on the maximum working volume of the slow cooker 2.5 litres / 4½ pts. This allows a 2cm space between the top of the pot and the food.

Cooking Guide

Cook on Low

- 6-8 hours
- 8-10 hours
- 10-12 hours

Cook on Medium

- 4-6 hours
- 6-8 hours
- 8-10 hours

Cook on High

- 3-4 hours
- 5-6 hours
- 7-8 hours

Recipes - Soup

Minestrone soup

Ingredients:

- 30g butter
- 60g streaky bacon, chopped
- 1 large onion, chopped
- 1 garlic clove, crushed
- 3 celery sticks, chopped
- 300g potatoes, peeled and cubed
- 2 medium carrots, peeled and diced
- 3 cabbage leaves, shredded
- 3 tomatoes, skinned and chopped
- 1.25L chicken stock
- 1½tbsp tomato puree
- 1½tsp worcestershire sauce
- 1½tbsp parsley, chopped
- 75g pasta shells
- 2-3tbsp parmesan cheese
- salt and pepper

Method:

- 1 Melt the butter in the Cooking Pot and fry the bacon and vegetables until soft.
- 2 Transfer the Cooking Pot into the Base Unit and add the stock.
- 3 Add remaining ingredients except the parsley, pasta shells and parmesan cheese.
- 4 Cover with the Glass Lid and cook for approximately 4-6 hours on the Medium setting.
- 5 45 minutes before serving, add the pasta shells and parsley.
- 6 When cooked, season to taste and sprinkle with parmesan cheese just before serving.

Lentil soup

Ingredients:

- 125g smoked bacon, chopped
- 1 large onions, chopped
- 3 carrots, diced
- 2 celery sticks, finely sliced
- 200g orange lentils
- 400g can of chopped tomatoes
- 1.1L chicken stock
- 3tsp worcestershire sauce
- 1 bay leaf
- 1tsp basil
- 1tbsp parsley, chopped
- pinch of nutmeg
- salt and pepper

Method:

- 1 Gently fry the bacon in the Cooking Pot until the fat begins to run.
- 2 Add the onion, carrot and celery and fry until soft.
- 3 Add all the remaining ingredients except the parsley and bring to the boil, simmer for 2 minutes.
- 4 Transfer the Cooking Pot into the Base Unit.
- 5 Cover with the Glass Lid and cook for approximately 4-6 hours on the Medium setting.
- 6 If a smoother consistency is required, liquidise the soup after cooling and then reheat the soup in a pan.
- 7 Sprinkle with parsley and serve.

Recipes - Soup

Vegetable soup

Ingredients:

- 30g butter
- 1.25kg mixed vegetables, e.g. potatoes, onions, carrots, parsnips, celery, leeks, tomatoes
- 30g flour
- 1.1L vegetable stock
- 1tsp mixed herbs
- salt and pepper

Method:

- 1 Peel, wash and cube or slice all the vegetables.
- 2 Melt butter in the Cooking Pot and gently fry the vegetables for 2-3 minutes.
- 3 Add the hot stock. Stir well and bring to the boil. Season to taste and add mixed herbs.
- 4 Transfer the Cooking Pot into the Base Unit.
- 5 Cover with the Glass Lid and cook for approximately 6-8 hours on the Medium setting.
- 6 Cool and liquidise the soup.
- 7 Reheat on the hob, thickening the soup with the flour.

Recipes - Poultry

Caribbean chicken

Ingredients:

- 2tbsp vegetable oil
- 2 small onions, chopped
- 2 celery sticks, chopped
- 2 large carrots, peeled and diced
- 250g mushrooms, sliced
- 1 red pepper, de-seeded and sliced
- 4 chicken joints, skinned
- 200g tinned peaches
- 400g tinned pineapple chunks
- 5tbsp cornflour
- 1tsp paprika
- 1tbsp soy sauce
- 3tsp worcestershire sauce
- 4tbsp malt/wine vinegar
- 500ml boiling water
- salt and pepper

Method:

- 1 Fry the onions, celery, carrot, mushrooms and pepper in the Cooking Pot.
- 2 Add the chicken joints and fry until seared on all sides.
- 3 Drain the peaches and pineapple, reserving juice, add them to the Cooking Pot.
- 4 To make the sauce, blend cornflour and paprika with soy sauce, worcestershire sauce, vinegar and fruit juice, season to taste.
- 5 Add to the Cooking pot with the boiling water and bring to the boil stirring continuously.
- 6 Transfer the Cooking Pot into the Base Unit.
- 7 Cover with the Glass Lid and cook for approximately 5-7 hours on the Medium setting.

Recipes - Poultry

Chicken in white wine sauce

Ingredients:

- 4 chicken joints, skinned
- 30g butter
- 1 large onion, finely chopped
- 125g mushrooms, sliced
- 2tbsp cornflour
- 500ml dry white wine
- 1tsp mixed herbs
- 2 egg yolks
- 5tbsp double cream
- salt and pepper

Method:

- 1 Place the chicken joints and butter in the Cooking Pot and gently fry until sealed on all sides.
- 2 Add the onion and fry until softened but not browned. Add the mushrooms and cook for a minute on low heat.
- 3 Blend the cornflour with a splash of wine. Pour the remaining wine into the pot with the blended cornflour, mixed herbs and seasoning. Bring to the boil, stirring continuously until thickened.
- 4 Transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
- 5 Cover with the Glass Lid and cook for approximately 5-8 hours on the Medium setting.
- 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.

Chicken and mushroom casserole

Ingredients:

- 4 chicken quarters
- 30g butter
- 2tbsp plain flour
- 1 large onions, finely chopped
- 3 celery sticks, thinly sliced
- 250g mushrooms, thinly sliced
- 1 garlic cloves, crushed
- 375ml chicken stock
- 4tbsp cream (optional)
- salt and pepper

Method:

- 1 Coat the chicken with flour. Melt the butter in the Cooking Pot and fry the chicken until golden brown on all sides.
- 2 Add the onion and celery and gently fry until softened but not browned.
- 3 Add the mushrooms and garlic and stir in the stock. Bring to the boil and season.
- 4 Transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
- 5 Ensure that the chicken and vegetables are immersed. Cover with the Glass Lid and cook for approximately 5-7 hours on the Medium setting.
- 6 Before serving, stir in the cream.

Recipes - Poultry

Chicken paprika

Ingredients:

- 4 chicken portions
- 30g butter
- 50g seasoned flour
- 3 large onions, chopped
- 4 carrots peeled and sliced
- 1 green peppers, de-seeded and chopped
- 1tsp paprika
- 1tsp tomato puree
- 500ml chicken stock
- salt and pepper

Method:

- 1 Clean, wipe and dry the chicken, coat with the seasoned flour.
- 2 Add the butter to the Cooking Pot and fry the chicken until sealed on all sides.
- 3 Add onions and carrots and fry until soft. Add the pepper, paprika, tomato puree and the remaining flour, stir well.
- 4 Gradually mix in the chicken stock. Bring to the boil and season.
- 5 Transfer the Cooking Pot into the Base Unit and cover with the Glass Lid.
- 6 Cook for approximately 4-7 hours on the Medium setting.

Fricassee of turkey

Ingredients:

- 4 turkey portions
- 1 large onion, finely chopped
- 30g butter
- 125g mushrooms
- 1 bouquet garni
- 400ml stock
- 2tbsp cornflour
- 4tbsp milk
- sliver of lemon zest
- salt and pepper

Method:

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

Recipes - Meat

Paprika beef

Ingredients:

- 700g stewing steak
- 30g seasoned flour
- 2 large onions, chopped
- 1 garlic clove, crushed
- 30g cooking fat
- 500g tomatoes
- 400ml beef stock
- 1½tsp paprika
- 1½tbsp tomato puree
- 2 bay leaves
- 1½tsp mixed herbs
- salt and pepper

Method:

- 1 Cut the meat into cubes and coat in seasoned flour.
- 2 In the Cooking Pot, fry the onions and garlic until softened, then add the meat and continue to fry until the meat is seared.
- 3 Skin and chop the tomatoes finely. Add to the Cooking Pot.
- 4 Blend the stock with the paprika, tomato puree, bay leaves and mixed herbs. Add to the Cooking Pot and season to taste.
- 5 Transfer the Cooking Pot into the Base Unit.
- 6 Cover with the Glass Lid and cook for approximately 5-8 hours on the Medium setting.
- 7 Before serving, remove the bay leaves and thicken the sauce if necessary.

New England beef

Ingredients:

- 1kg topside beef
- 1 bouquet garni
- 1tsp thyme
- 1tsp black peppercorns
- 4 shallots
- 225g carrots, sliced
- 100g swede, diced

Method:

- 1 Put the beef into the Cooking Pot and add all the remaining ingredients. Cover the beef with cold water (1.2L should be sufficient to submerge the joint.) Place the lid on and bring to a simmer on the hob.
- 2 Season well and then transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
- 3 Cook for approximately 5-7 hours on the Medium setting.
- 4 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.
- 5 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 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.

Recipes - Meat

Hungarian goulash

Ingredients:

- 500g stewing steak, cubed
- 30g seasoned flour
- 3tbsp vegetable oil
- 1 large onion, chopped
- 1 green pepper, de-seeded and chopped
- 2 carrots, peeled and chopped
- 1 celery stick, chopped
- 1tsp paprika
- 3tbsp tomato puree
- 3tsp mixed herbs
- 200ml beef stock
- 200g tinned tomatoes, roughly chopped
- 200ml red wine (optional)
- 3tsp worcestershire sauce
- pinch of nutmeg
- salt and pepper

Method:

- 1 Coat the meat with seasoned flour.
- 2 Heat the oil in the Cooking Pot and fry the onions, peppers, carrots and celery until soft.
- 3 Add the meat and fry until seared.
- 4 Add the paprika, tomato puree, nutmeg, mixed herbs and seasoning and cook for a further 2 minutes.
- 5 Add the stock, tomatoes, red wine and worcestershire sauce. Bring to a simmer.
- 6 Transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
- 7 Cook for approximately 5-7 hours on the Medium setting.

Beef in red wine

Ingredients:

- 2tbsp vegetable oil
- 1 large onion, chopped
- 700g stewing beef, cubed
- 8 black olives
- 1 garlic clove, crushed (optional)
- 5 tomatoes, skinned, de-seeded and roughly chopped
- 125g mushrooms
- 400ml dry red wine
- 1 bay leaf
- fresh parsley, chopped
- salt and pepper

Method:

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

Recipes - Meat

Steak and kidney ragout

Ingredients:

- 700g stewing steak
- 200g kidney
- 2tbsp flour
- 2 large onions, quartered
- 600ml beef stock
- 200ml red wine
- 3tbsp tomato puree
- 1½tsp worcestershire sauce
- 125g button mushrooms
- salt and pepper

Method:

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

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

Chilli con carne

Ingredients:

- 2tbsp vegetable oil
- 2 large onions, chopped
- 2 garlic cloves, crushed (optional)
- 1 green pepper, de-seeded and chopped
- 500g minced beef
- 400g tinned tomatoes, chopped
- 1½tsp chilli powder
- 1½tbsp flour
- 1½tsp brown sugar
- 4tbsp tomato puree
- 425g tinned red kidney beans, drained
- salt and pepper

Method:

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

Recipes - Meat

Bolognese sauce

Ingredients:

- 700g minced beef
- 1 large onion, chopped
- 3 sticks of celery, thinly sliced
- 1 garlic clove, crushed
- 3tbsp tomato puree
- 1tbsp flour
- 400g tinned tomatoes (including the juice)
- 250ml beef stock
- 125g mushrooms, sliced
- 1tsp mixed herbs
- salt and pepper

Method:

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

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

Beef curry

Ingredients:

- 3tbsp vegetable oil
- 2 medium cooking apples, peeled, cored and sliced
- 2 large onions chopped
- 700g stewing steak, cubed
- 3tsp curry powder
- 3tbsp plain flour
- 400ml beef stock
- 3tbsp mango chutney
- 75g sultanas
- 200g tinned tomatoes, chopped
- 2tbsp lemon juice
- salt and pepper

Method:

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

Recipes - Meat

Oriental honeyed pork

Ingredients:

- 550g pork fillet
- 4tbsp seasoned cornflour
- 4tbsp corn oil
- 1 large onion, chopped
- 1 garlic clove, crushed
- 1 green pepper, de-seeded and chopped
- 400g tinned pineapple chunks, drained (reserve juice)
- 6 mushrooms, sliced
- 4 ripe tomatoes, quartered
- For the sauce
- 600ml chicken stock
- 4tbsp honey
- 2tbsp soy sauce
- 4tbsp cornflour
- Pineapple juice (reserved from chunks) crushed

Method:

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

Pork goulash

Ingredients:

- 2tbsp vegetable oil
- 1 onion, finely chopped
- 4tbsp flour
- 1½tsp paprika
- 750g stewing pork, cubed
- 1 red pepper, de-seeded and diced
- 1tsp oregano
- 3tbsp tomato puree
- 450ml pork stock
- 1 small carton of sour cream or yoghurt
- salt and pepper

Method:

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

Recipes - Meat

Pork and pineapple curry

Ingredients:

- 1.25kg lean pork, cubed
- 50g flour
- 1tsp salt
- 3tbsp vegetable oil
- 1 large onion, chopped
- 1½tsp curry powder
- 1½tsp paprika
- 400ml chicken stock
- 2tbsp mango chutney
- 2tsp worcestershire sauce
- 225g tinned pineapple cubes, with juice
- 2 bay leaves

Method:

- 1 Coat the pork in the flour and salt.
- 2 In the Cooking Pot, heat the oil and sear the meat.
- 3 Add the onions and fry until soft.
- 4 Stir in the curry powder and paprika. Stir well and cook for a few minutes.
- 5 Add the remaining ingredients and bring to a simmer.
- 6 Transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
- 7 Cook for approximately 4-7 hours on the Medium setting.
- 8 Remove the bay leaves before serving.

Boiled ham

Ingredients:

- 1kg (max) gammon joint
- Breadcrumbs (to coat)

Method:

- 1 Put the gammon in the Cooking Pot, cover with cold water (1.5L should be sufficient to submerge the joint) and bring to the boil.
- 2 Drain and rinse the joint.
- 3 Place the gammon joint back into the Cooking Pot and fill the Cooking Pot with boiling water to roughly 2/3 the depth of the joint..
- 4 Transfer the Cooking Pot to the Base Unit, cover with the Glass Lid.
- 5 Cook for approximately 5-7 hours on the Medium setting.
- 6 Drain and cool slightly before removing the skin.
- 7 Allow to cool. Wrap tightly in kitchen foil.
- 8 Place in the refrigerator until well chilled. Coat fat with toasted breadcrumbs before serving.

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

Recipes - Meat

Sausage pot

Ingredients:

- 2tbsp oil
- 750g sausage
- 1 large onion, finely chopped
- 3 carrots, thinly sliced
- 2 leeks, sliced
- 3tbsp flour
- 400ml beef stock
- 3tbsp chutney
- 2tbsp worcestershire sauce
- salt and pepper

Method:

- 1 In the Cooking Pot, quickly sear the sausages on all sides in the oil.
- 2 Add the onions, carrots and leeks and gently saute until softened, but not browned.
- 3 Stir in the flour and cook on a low heat until the oil is absorbed.
- 4 Slowly add the stock and bring to the boil, stirring continuously until thickened.
- 5 Stir in the chutney, worcestershire sauce and seasoning.
- 6 Add the remaining ingredients and bring to a simmer.
- 7 Transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
- 8 Cook for approximately 5-8 hours on the Medium setting.

If the sausages contain a lot of fat, any excess can be removed from the surface of the finished dish with kitchen paper.

Irish stew

Ingredients:

- 4 lamb chops
- 2 large onions, sliced
- 1½tsp mixed herbs
- 1 large parsnip
- 550g carrots, thickly sliced
- 750g potatoes, quartered
- 750ml hot vegetable stock
- 2 leeks, sliced

Method:

- 1 Remove any excess fat from the chops and then place in the Cooking Pot with the onions. Sear the chops on both sides.
- 2 Sprinkle over the mixed herbs.
- 3 Add parsnip, carrots, potatoes, leeks and pour over the stock. Bring to a simmer.
- 4 Transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
- 5 Cook for approximately 5-8 hours on the Medium setting.

Recipes - Meat

Lamb with lentils

Ingredients:

- 425g carrots, sliced
- 125g parsnips, sliced
- 1 garlic clove, crushed
- 1 bay leaf
- 125g orange lentils, soaked for one hour
- 200ml red wine
- 750g lamb leg fillet, cubed
- 3tbsp soy sauce
- 200g button mushrooms
- parsley sprigs to garnish
- salt and pepper

Method:

- 1 Place the carrots, parsnips, garlic, bay leaf and drained lentils in the Cooking Pot and season with salt and pepper.
- 2 Pour in the wine after bringing to simmering point in a pan.
- 3 Brush the meat all over with soy sauce and sprinkle with salt and pepper. Place on top of the vegetables.
- 4 Transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
- 5 Cook for approximately 6-8 hours on the Medium setting.
- 6 Add the mushrooms for the last 30 minutes.
- 7 Discard the bay leaf before serving.

Garnish with parsley and serve with a crisp green salad.

Recipes - Vegetarian

Vegetarian curry

Ingredients:

- 3tbsp cooking oil
- 2 large onions, chopped
- 1 garlic clove, crushed
- 3tsp curry powder
- 275g lentils
- 1L vegetable stock
- 2tsp lemon juice
- 3 carrots, diced
- 2 apples, peeled, cored and chopped
- 50g sultanas
- salt and pepper

Method:

- 1 Heat the oil in the Cooking Pot. Saute the onion, carrots and garlic lightly.
- 2 Add the curry powder. Cook gently for one minute.
- 3 Stir in the stock, lemon juice, salt, pepper and lentils. Bring to the boil and continue to boil for 3 minutes.
- 4 Transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
- 5 Cook for approximately 5-8 hours on the Medium setting.
Ensure that the vegetables are immersed during cooking.

Recipes - Desserts

Pears in red wine

Ingredients:

- 500ml strong red wine, Shiraz or similar
- 6 firm pears
- 1 cinnamon stick
- 1 vanilla pod
- 200ml water
- 150g fructose
- ½ orange peel

Method:

- 1 Place the Cooking Pot into the Base Unit.
- 2 Pour the wine into the Cooking Pot and then place in the pears, making sure that they are sitting upright.
- 3 Add the remaining ingredients, cover with the lid and cook for approximately 5 hours on the Medium setting.
- 4 Once cooked, remove the pears and vanilla pod and set aside.
- 5 Place the Cooking Pot onto the hob and briskly reduce by half or until you have a consistency of double cream.
(Bear in mind that the more you reduce the liquid, the sweeter it will become.)

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

Fruit compote

Ingredients:

- 275g dried mixed fruit such as apples, prunes, pears, apricots and peaches.
- 30g sultanas
- 30g raisins
- 20g flaked almonds
- 3tbsp caster sugar
- 625ml water
- 3tbsp cointreau

Method:

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

Rice pudding

Ingredients:

- 25g butter
- 100g pudding rice
- 100g sugar
- 1L milk
- pinch of nutmeg

Method:

- 1 Butter the sides of the Cooking Pot
- 2 Add all the ingredients and stir well.
- 3 Transfer the Cooking Pot into the Base Unit, cover with the Glass Lid.
- 4 Cook for approximately 3-4 hours on the Medium setting.

Troubleshooting

Problem	Reason	Solution
Food is undercooked.	- Loss of power - Food cooked on wrong setting for cooking time - Glass Lid not placed correctly on the Cooking Pot	- Test the mains outlet with a lamp known to be working. - Check the Control Knob position and the recipe details. - Check the Glass Lid is correctly placed and nothing is obstructing it.
Food is overcooked.	- Cooking Pot was under half full - Food cooked too long - Cooking Pot placed in Base Unit while still very hot.	- The 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 1 to 2 hours earlier than recipe time. - Check the Control Knob position and the recipe details. - Cooking time may be shortened. Check food is cooked 30 minutes to 1 hour earlier than the stated recipe time.

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: 0844 871 0960

IRE Helpline: 1800 409 119

Spares: 0844 873 0726

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

Facebook: www.facebook.com/morphyrichardsuk

Twitter: www.twitter.com/loveyourmorphyrichards

Website: www.morphyrichards.com

Notes

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Health and Safety

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.
- 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.

Mains cable

- The mains cable should reach from the socket to the appliance without straining the connections. Reduce the length of the excess cable by using the cord storage facility.
- Do not let the mains cable hang over the edge of the worktop where a child could reach it.
- Do not let the cable run across an open space e.g. between a low socket and table.
- Do not let the cable 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 cable is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

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 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.

- 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.

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

- Never touch the outer enclosure of the Slow Cooker during its operation or before it cools. Use the handles or knobs.
- 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 in the Base Unit. Use 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.
- Do not operate with a damaged cable 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 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 mains plug require changing, a 3 amp BS1362 fuse must be fitted.

WARNING: This appliance must be earthed.

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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

Or call our customer registration line

UK 0844 871 0962

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.

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: 0844 871 0960
EIRE: 1800 409 119
SPARES: 0844 873 0726**

morphy richards

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

Helplines (office hours)
UK 0844 871 0960
Spare Parts 0844 873 0726
Republic of Ireland 1800 409 119
www.morphyrichards.com

