


FP400505 MUK Rev 2

morphy richards®

smart ideas for your home



TOTAL CONTROL Hand Mixer

 Please read and keep these instructions for future use



For competitions, product hints and tips and more join us at



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www.morphyrichards.com

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

Health And Safety

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

- This appliance can be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Do not use your hand mixer continuously for longer than 6 minutes with the Beaters or 3 minutes with the Dough Hooks. After using for these lengths of time, allow to cool for 10 minutes.
- Avoid touching moving parts. Keep hands, hair and clothing, and utensils away from the hand mixer attachments during operation, to prevent personal injury and/or damage to the appliance.
- Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move 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 shall not play with the appliance.
- This appliance shall not be used by children.
- Keep appliance and cord out of the reach of children.
- Unplug from the outlet when not in use, or when left unattended, and before assembling, disassembling or cleaning.
- For cleaning refer to page 8.

In addition, we offer the following safety advice.

Location

- Do not use outdoors or in a bathroom.
- Always locate your appliance away from the edge of the worktop.

Mains cable

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

Other safety considerations

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

Product specific safety

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.

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.

Introduction

Thank you for your recent purchase of this Morphy Richards Total Control Hand Mixer.

Your Total Control Hand Mixer comes with Beaters, Dough Hooks and a Whisk enabling you to make a multitude of dishes. Please read the instructions for information on how to use your Hand Mixer before use.

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

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TOTAL CONTROL

Giving you the power to create with confidence.

Introducing the Total Control Hand Mixer - the simple way to bring confidence to your cooking.

The Total Control Hand Mixer combines ergonomic comfort and Smart Response Technology to give users the power to create with confidence.

Smart Response Technology allows you to have Total Control of the mixing process with the simple touch of a button. The Smart Response Technology gently feeds power into the hand mixer giving you perfect results every time.

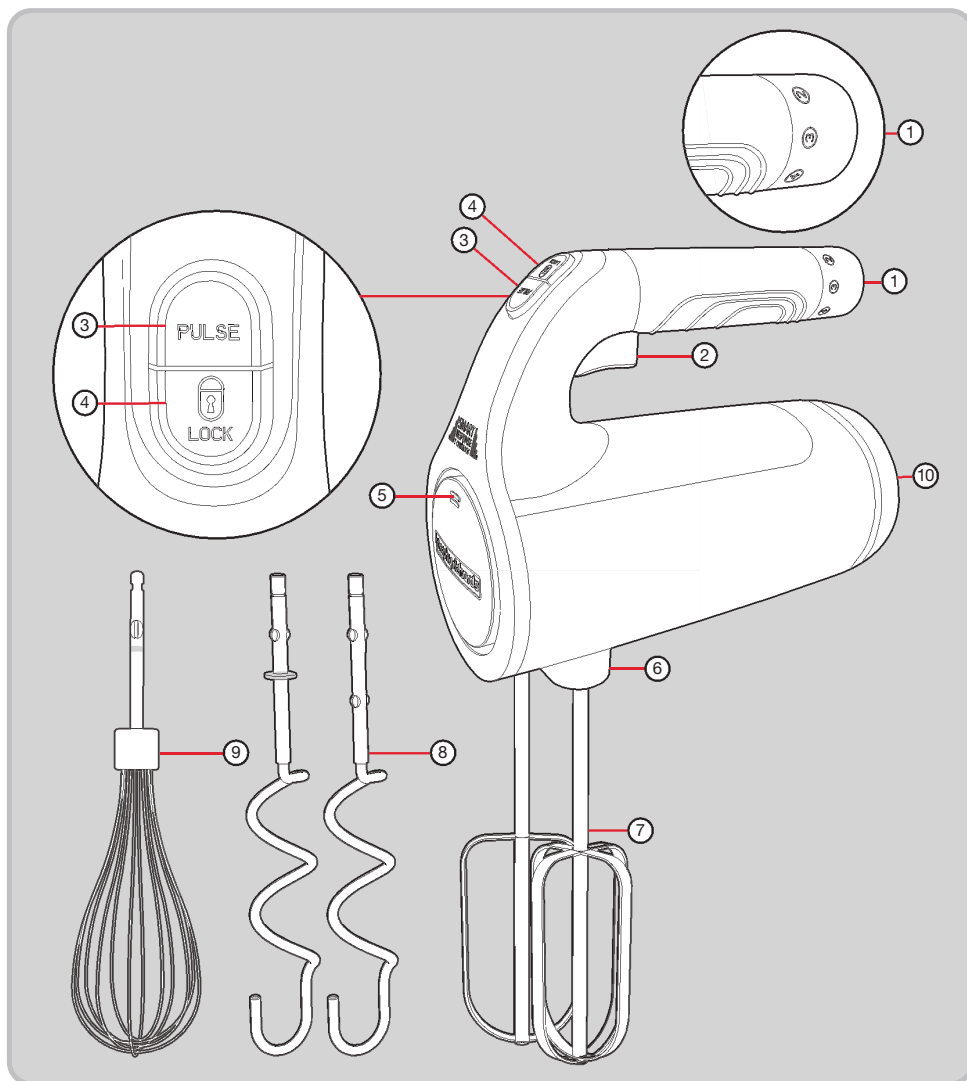
Featuring variable speed control, speed lock and pulse functions, this mixer helps users maintain total control during the process. And with Smart Response Technology, the soft start motor will ease into any mixing task.

Simply select the right speed and this versatile mixer does all the hard work. And with whisk, dough hooks and beaters included, it can handle any food preparation task.

Plus the plug stores away neatly and easily in the base, making this mixer the perfect compact baking assistant.



Product Overview



Features

- | | |
|------------------------|-------------------------|
| (1) Speed Control Dial | (6) Sockets |
| (2) Vari-Speed Trigger | (7) Beaters |
| (3) Pulse | (8) Dough Hooks |
| (4) Lock Button | (9) Balloon Whisk |
| (5) Release Button | (10) Cord Storage/Stand |

Before First Use

Before using your Total Control Hand Mixer for the first time, wash the Beaters (7) Dough Hooks (8) and Whisk (9) in warm soapy water, rinse and dry.

Important

Do not operate your Total Control Hand Mixer continuously for more than 6 minutes with the Beaters or 3 minutes with the Dough Hooks. After using for these lengths of time, let your mixer cool down for 10 minutes before using again.

Lock Button

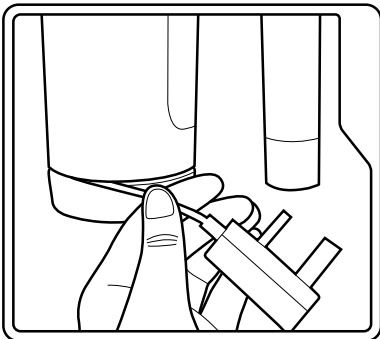
Your Hand Mixer has a Lock Button (4) that allows you to lock the speed reached from using the Vari-Speed Trigger (2). To operate press the Vari-Speed Trigger (2) to the desired speed, press the Lock Button (4). You can then remove your finger from the Vari-Speed Trigger (2).

Pulse Button

Your Hand Mixer has 5 different speeds utilising Total Control technology, as well as a Pulse Button (3). Press the Pulse Button (3) whilst holding the Vari-Speed Trigger (2) to run the Hand Mixer at high speed for intermittent bursts.

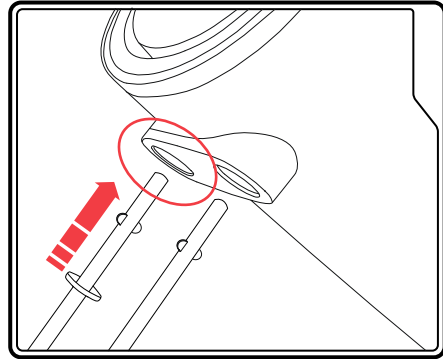
Cable Storage

To store your Hand Mixer, wrap the cord into the space provided.



Inserting The Dough Hooks

When fitting the Dough Hooks (8) into the Sockets (6), the Dough Hook with the groove on the shaft should be inserted into the Socket with the sleeve.



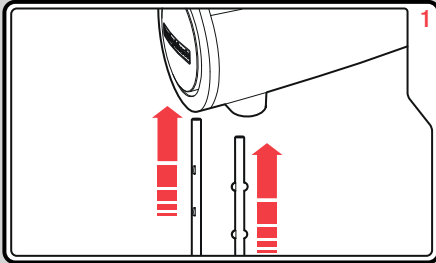
Inserting The Whisk

Your Hand Mixer is supplied with one Whisk (9). This may be fitted in either Socket (6).

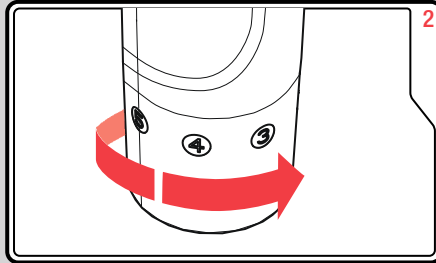
Inserting The Beaters

Your Hand Mixer is supplied with two Beaters (7). The Beaters (7) may be fitted in either Socket.

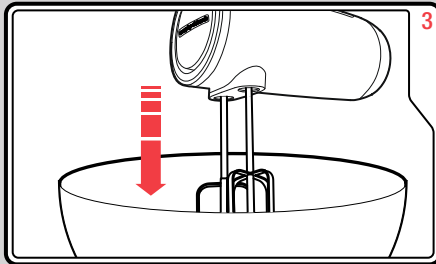
Using Your Total Control Hand Mixer



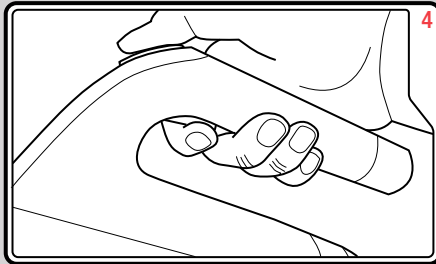
Ensure your mixer is switched off and unplugged from the mains. Insert the Beaters (7), Dough Hooks (8) or Whisk (9) into the Sockets (6). See information on page 6. Switch on at the mains.



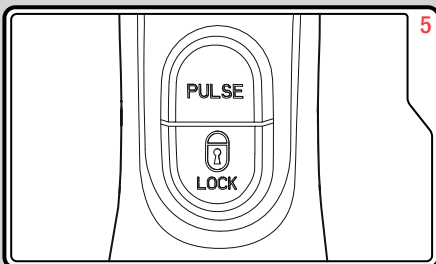
Turn Speed Control Dial (1) to the desired speed.



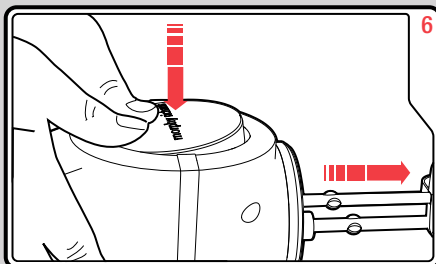
Place your mixer into the bowl of ingredients. Do not press the Vari-Speed Trigger (2) until it is placed in the mixing bowl.



Increase speed gradually using the Vari-Speed Trigger (2). Remove your finger from the Vari-Speed Trigger (2) to switch off.



With your finger on the Vari-Speed Trigger (2) press to reach the desired speed, press the Pulse Button (3) to pulse at the selected speed if desired. With your finger is on the Vari-Speed Trigger (2), press the Lock Button (4) to hold the desired speed you have reached. Refer to page 6.



After use switch off at the wall, unplug your Hand Mixer from the mains, and rest the Hand Mixer on its Stand (10). Press on the top edge of the Release Button (5) to remove the Beaters (7), Dough Hooks (8) or Whisk (9) for cleaning.

Top tips

When making dough, first mix the dry ingredients, oils, fats or butter, with the Beaters (7) for approximately 20-30 seconds on speed 2 until they form breadcrumbs. Change to the Dough Hooks (8) and add the water using speed 2. Reduce to speed 1 to knead the dough for 1 minute.

Care And Cleaning

- Before cleaning, switch your Hand Mixer off and unplug from the mains.
- Remove the Beaters, Dough Hooks or Whisk and wash in warm soapy water, rinse and dry well.
- Wipe your mixer with a damp cloth. Do not use any abrasive or solvent-based cleaner.
- The Beaters, Dough Hooks and Whisk are dishwasher safe (We advise that they are placed in the top rack only or inside the cutlery basket.)

WARNING: Never immerse your Hand Mixer in water or other liquid.

Contact Us

Helpline

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

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

UK Helpline: 0344 871 0944

IRE Helpline: 1800 409 119

Spares: 0344 873 0710

Talk To Us

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

Blog: www.morphyrichards.co.uk/blog

Facebook: www.facebook.com/morphyrichardsuk

Twitter: @loveyourmorphy

Website: www.morphyrichards.com

Recipes



We have developed delicious recipes for you to try with your new Total Control Hand Mixer. From Smoked Haddock Fish Cakes to Chocolate Sponge Cake, there is something to suit every taste.

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

Recipes

Here are some recipe suggestions to get you started.
For more inspiration please download the Cook and Create app.



Starters

Tuna pate

Serves 2-4

Ingredients:

- 2 x 160g can tuna in oil, drained
- 220g half fat cream cheese
- 1 tbsp. tomato puree
- Grated zest of half a lemon
- 1 tbsp. lemon juice
- Salt and pepper

Garnish:

- Lemon
- Paprika pepper

Method:

1. Place the pate ingredients into a large mixing bowl. Fit the Beaters to your Hand Mixer and select speed 3.
2. Mix the ingredients for 15- 20 seconds then stop and scrape the sides of the bowl with a spatula before continuing.
3. Mix for a further 15 – 20 seconds on speed 3 until well combined.
Taste the pate and add more seasoning if required.
4. Place the pate into one serving bowl or two ramekin dishes. Sprinkle a little paprika over the surface and top with a thin slice of lemon. Cover with cling film and chill in the fridge until required.
5. Serve with good bread or toast and salad for a light meal or starter.

Fluffy garlic mushrooms

Serves 4-6

Ingredients:

- 4 – 6 slices of white bloomer loaf (soft crust) depending on size
- 200g baby button mushrooms, sliced thinly
- 3 garlic cloves, crushed
- 10g fresh parsley, chopped
- 150g mature cheddar cheese, grated
- 4 eggs, separated
- 2 tbsp olive oil
- Salt and pepper

Method:

1. Cut 4 – 6 slices from the bloomer, approximately 15-20mm thick.
2. Lightly toast the bread and place on a baking tray.
3. Preheat the fan oven to 220°C/ Gas Mark 7.
4. Heat the olive oil in a frying pan and gently fry the garlic for a minute without browning. Add the sliced mushrooms and fry for around 5 minutes until softened, stirring occasionally. Add the chopped parsley, season with salt and pepper and set aside.
5. Place three of the egg yolks and the grated cheese into a mixing bowl and stir well. Season with a little pepper.
6. Fit the Balloon Whisk to your Hand Mixer and select speed 5.
7. Whisk the egg whites in a large mixing bowl until stiff peaks form (approximately 2 - 2½ minutes).
8. Stir a large spoonful of the whisked egg whites into the cheese mixture then very gently fold in the rest of the egg whites.
9. Spoon the mushroom mixture onto the toast and spread evenly over the surface. Top with spoonfuls of the cheese and egg mixture and spread over the mushrooms.
10. Bake in the preheated oven for 10 – 15 minutes until golden brown. Serve immediately with baby leaves.

Hints and Tips:

Use up the remaining egg yolk mixed with a little milk to glaze a pie (such as a Herby Sausage Meat Pie on page 15).

Main Courses

Smoked Haddock Fish Cakes

Makes 6-8

Ingredients:

- 500g Maris Piper potatoes (peeled weight)
- 280g smoked haddock (or cod)
- 250ml milk
- 15g fresh parsley, finely chopped
- 1 tsp lemon juice
- Salt and pepper
- Cayenne pepper to taste (optional)
- 100g breadcrumbs
- 1 medium egg, beaten
- A little plain flour
- 1 tbsp sunflower oil
- 15g butter

Method:

1. Cut the potatoes into small dice and cover with water in a pan. Drain away the water then re-fill.
2. Bring the pan up to the boil with the lid on and boil the potatoes for 10 minutes or until tender. Drain into a colander and leave to cool.
3. Meanwhile place the fish into a pan and just cover with milk. Place a lid on the pan and cook gently for around 10 minutes until the fish flakes and is opaque. Remove the fish from the milk and allow to cool.
4. Remove any bones and skin from the fish and flake.
5. Place the potatoes, fish and parsley into a mixing bowl, add the lemon juice and season well. Add a little cayenne pepper if desired.
6. Fit the Beaters to your Hand Mixer and select speed 1. Mix for 20- 30 seconds until the ingredients are combined.
7. With floured hands form the mixture into 6 or 8 fishcakes, dip each in beaten egg and coat in breadcrumbs. Place on a lightly floured plate, cover with cling film and refrigerate until required.
8. Place the oil and butter in a frying pan and cook the fish cakes until golden brown and piping hot (approximately 15 minutes). Serve with salad or home-made chips.

Hints and Tips:

The fish cakes freeze well. Place the uncooked fish cakes in a suitable container separating each fish cake with non-stick baking paper. Defrost thoroughly before cooking.

No Crust Butternut and Red Onion Quiche

Serves 6-8

Ingredients:

- 550g (peeled and deseeded weight) butternut squash, cut into 2cm dice
- 200g red onion, peeled and thinly sliced
- 3 garlic cloves, crushed
- 100g baby spinach leaves
- 4 tbsp olive oil
- 6 eggs
- 50ml semi skimmed milk
- 200g Feta cheese
- Salt and pepper

Method:

1. Preheat the fan oven to 200°C / Gas Mark 6. Line a large baking tray with non-stick baking paper.
2. Place the prepared butternut squash, separated onion slices and garlic into a large bowl. Add 3 tbsp oil and mix well to coat.
3. Place the coated vegetable mixture onto the baking tray in a single layer and roast in the oven for 25-30 minutes, turning the vegetables over half way through cooking.
4. Carefully line a Swiss roll tin (or baking tray with raised sides) of base measurements 17 x 27cm with non-stick baking paper.
5. Place the eggs and milk into a large clean mixing bowl and season well. Fit the Beaters to your Hand Mixer and select speed 5. Start slowly using the Vari-Speed Trigger and beat for 30 seconds.
6. Heat 1 tbsp olive oil in a large frying pan, add the spinach and cook for a couple of minutes, stirring occasionally until the spinach has begun to wilt.
7. Place the butternut squash mixture in a single layer into the prepared tin. Spread the spinach evenly over the top.
8. Crumble the Feta cheese over the vegetables and then carefully pour over the egg mixture.
9. Bake in the oven for 20 – 25 minutes until golden and set and serve warm or cold with a mixed salad and new potatoes if desired.

Toad in the Hole

Serves 4-8

Ingredients:

- 8 thick pork sausages
- 1 tbsp sunflower oil
- 100g plain flour
- ¼ tsp salt
- ¼ tsp dried sage
- 1 medium egg
- 300ml semi skimmed milk

Method:

1. Preheat the fan oven to 200°C / Gas Mark 6.
2. Place the flour, salt and dried sage into a large mixing bowl. Make a well in the middle and break in the egg. Add a little of the milk.
3. Fit the Beaters and select speed 3 on your Hand Mixer. Mixing continuously, add the milk a bit at a time until a smooth batter is achieved (this takes up to a minute). Once all the milk has been added mix for a further minute.
4. Pour the batter into a jug and leave to stand for 30 minutes.
5. Place the sausages into a shallow roasting tin of approximate size 24 x 17cm when measured on the base. Drizzle the oil over the sausages and place in the upper part of the oven for 20 minutes.
6. Stir the batter with a spoon. Remove the tin from the oven and quickly pour the batter over the sausages into the sizzling oil and cook in the upper part of the oven for 25 -35 minutes until risen and browned.
7. Serve immediately with onion gravy and fresh vegetables.

Herby Sausage Meat Pie

Serves 6-8

Ingredients:

- 400g plain flour
- ¼ tsp salt
- 100g block margarine, cut into small pieces
- 100g lard, cut into small pieces
- 5 tbsp water, chilled
- 100g onion, finely chopped
- 1 tbsp sunflower oil
- 375g pork sausage meat
- 1 tsp mixed herbs
- Salt and pepper
- 1 medium egg, beaten, reserve 1 tbsp for decoration
- 1 tbsp milk

Method:

1. Preheat the fan oven to 180°C / Gas Mark 5. Lightly grease a 25cm diameter oven proof pie plate.
2. Gently fry the onion in the oil until softened but not browned.
3. Place the sausage meat, herbs, salt and pepper and most of the egg into a mixing bowl. Add the chopped onion and using the Dough Hooks on speed setting 2, combine the ingredients together for approximately 30- 40 seconds until well mixed.
4. Wash the Dough Hooks.
5. Place the flour, salt, margarine and lard into a large mixing bowl.
6. Fit the Beaters to your Hand Mixer and select speed 2. Mix the fat into the flour for 1 minute then increase up to speed 3 for a further minute only until the mixture resembles breadcrumbs. If any small lumps of fat remain these will blend in once the water has been added.
7. Fit the Dough Hooks to your Hand Mixer. Make a well in the middle of the pastry mixture and add the water.
8. Mix on speed setting 2 for approximately 40 seconds until the water has been incorporated. Form the pastry into a ball with your hand.
9. Divide the pastry into two equal pieces, wrap one in cling film, and carefully roll out the other into a circle slightly larger than the plate, keeping the edges rounded. Line the pie plate.
10. Place the filling into the pie.
11. Roll the remaining pastry out as before. Lightly moisten the lower edge of the pie with water and fit the lid. Gently press the edges of the pastry together with your fingers. To finish the pie, hold the pie in the flat of your hand, turn and trim the edges with a sharp knife in the other.
12. Press the edges together gently and knock up with a floured knife. Make a hole in the centre of the lid, and lightly brush the top with the remaining egg mixed with a tablespoon of milk.
13. Bake in the oven for 40 - 50 minutes until the pie is golden brown and the pastry cooked on the base.

Hints and Tips:

The pie is good eaten hot or cold when it is ideal for a picnic.

Pancake Cannelloni

Serves 4

Pancake batter:

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

Tomato sauce:

- 100g red onion, finely chopped
- 1 tbsp olive oil
- 2 cloves garlic, crushed
- 1 x 400g tin chopped tomatoes
- 100ml water
- 1 tsp oregano
- ½ tsp mixed herbs
- ½ tsp sugar
- Salt and pepper

Pancake Filling:

- 300ml semi skimmed milk
- 45g plain flour
- 45g butter, softened
- 140g cream cheese
- 100g cooked ham, chopped
- 1 egg, beaten

Pancake Topping:

- 100g buffalo mozzarella, drained and thinly sliced
- A little Parmesan cheese, grated

Method:

1. Make the tomato sauce: Heat the oil in a pan and gently fry the onion and garlic until softened but not browned. Add the tomatoes, water, herbs, sugar and seasoning, stir and bring to the boil.
2. Turn the heat down to a simmer, fit a lid on the pan and cook gently for 20 minutes.
3. Make the pancake filling: Fit the Beaters to your Hand Mixer and select speed 2. Place the milk into a medium sized pan without a non-stick coating. Add the flour and softened butter and using your Hand Mixer beat for approximately 30 seconds.
4. Place the pan on the hob and bring up to the boil, stirring continuously with a wooden spoon. (This will take approximately 2 minutes.) Remove the pan from the heat and allow to cool for 10 minutes.
5. Meanwhile make the pancake batter: wash and dry the Beaters. Place the flour and salt into a large mixing bowl, make a well in the middle and break in the egg. Add a little of the milk.
6. Fit the Beaters and select speed 3 on your Hand Mixer. Mixing continuously, add the milk a bit at a time until a smooth batter is achieved (this takes up to a minute). Once all the milk has been added mix for a further minute.
7. Pour the batter into a jug and leave to stand.
8. Stir the cream cheese, chopped ham and beaten egg into the pancake filling. Season well and refrigerate.

9. Spread each pancake with the refrigerated filling and roll up fairly tightly. Cut the pancakes into lengths of approximate size 2½cm.
10. Preheat the fan oven to 180°C / Gas Mark 5.
11. Place half the tomato sauce into a deep oven proof dish of approximate size 25 x 20cm then place the cut side of the pancakes into the sauce.
12. Cover the pancakes with thinly sliced mozzarella, then spoon over the remaining tomato sauce and grated Parmesan.
13. Bake in the oven for 20 – 30 minutes until piping hot. Serve with garlic bread and salad.

Hints and Tips:

You can use a bottle of good pasta sauce to save time instead of making your own tomato sauce.

The dish makes a good alternative to pasta and can be made in advance. If cooked straight from the fridge allow longer cooking to ensure the food is piping hot.

Desserts & Baked Goods

Chocolate Sponge Cake

Serves 8-10

Ingredients:

- 150g caster sugar
- 150g soft margarine
- 3 medium eggs, beaten
- 150g self raising flour
- 2 level tsp baking powder
- 30g cocoa powder

Method:

1. Lightly grease and line the base of 2 x 8" (20cm) sandwich tins with greaseproof paper. Preheat the fan oven to 170°C / Gas Mark 4.
2. Sieve flour, baking powder and cocoa into a mixing bowl. Add the remaining ingredients.
3. Fit the Beaters, select speed 2 and mix for 1 minute then stop the machine and scrape the bowl sides down with a spatula.
4. Restart the machine and select speed 2-3 for 1 minute.
5. Divide the mixture equally between the cake tins and bake in the oven for approximately 25 - 30 minutes or until well risen and springy to the touch.
6. Remove from the tins and leave to cool on a wire rack.
7. Sandwich the cakes together with chocolate buttercream (see recipe overleaf) or apricot jam and dust the top with a little sieved icing sugar.

Chocolate Buttercream

Serves 8-10

Ingredients:

- 100g soft margarine
- 200g icing sugar
- 15g cocoa powder

Method:

1. Place the margarine into the bowl. Fit the Beaters and mix for 15 seconds on speed 2.
 2. Sieve in half the icing sugar and cocoa powder. Mix for 30 seconds.
 3. Sieve in the remaining icing sugar and cocoa.
 4. Mix for a further 30 seconds or so until well mixed. Scrape the bowl sides down if required and mix for a few more seconds.
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Light Fruit Cake

Serves 6-8

Ingredients:

- 100g light soft brown sugar
- 100g butter, softened
- Zest of a lemon
- 2 medium eggs, beaten
- 175g self-raising flour
- 1 level tsp mixed spice
- 100g sultanas
- 50g currants
- 25g raisins
- 25g mixed peel
- 25g glace cherries, halved
- 3 tbsp milk

Method:

1. Preheat the fan oven to 160°C / Gas Mark 4. Grease and line a deep 18cm (7") round cake tin with greaseproof paper on the base and sides.
2. Rinse the syrup from the cherries and dry carefully with kitchen paper. Coat the cherries with a little of the flour and set aside.
3. Place the sugar, butter and lemon zest in a mixing bowl. Fit the Beaters to your Hand Mixer and select speed 2. Mix for 2 ½ minutes, scraping the bowl sides with a spatula as required until the mixture is soft and light.
4. Over the next 3 minutes, gradually add the beaten egg, whisking well after each addition. To avoid the mixture curdling, add 2 tablespoons of flour when most of the egg has been added.
5. Sieve in the flour and mixed spice, add the dried fruit with the exception of the cherries and gently mix on speed 1, adding the milk to soften the mixture. This should only take a few seconds.
6. Fold in the cherries with a metal spoon.
7. Place the cake mixture into the prepared tin and level the surface. Make a slight hollow in the centre and bake in the preheated oven for 45 minutes. Then lower the oven temperature to fan 140°C / Gas mark 3 for approximately 30 – 45 minutes.
8. Allow to cool in the tin for 30 minutes, then turn out onto a wire rack to cool completely.

Stem Ginger Biscuits

Makes 18-20

Ingredients:

- 350g self-raising flour
- 1 level tsp bicarbonate soda
- 1½ level tsp ground ginger
- 225g golden caster sugar
- 125g butter
- 2 level tbsp. golden syrup
- 1 medium egg, beaten
- 50g stem ginger, drained of syrup

Method:

1. Place non-stick baking paper on 2 – 3 baking trays and preheat the fan oven to 160°C / Gas Mark 4.
2. Sieve the flour, bicarbonate of soda and ginger into a large mixing bowl. Add the sugar.
3. Fit the Dough Hooks and select speed 2 on your Hand Mixer combining the dry ingredients for approximately 20 seconds.
4. Place the butter and golden syrup into a pan and melt gently on the hob, stirring occasionally with a wooden spoon.
5. Chop the stem ginger into small pieces.
6. Pour the melted butter and syrup onto the dry ingredients, add the beaten egg and stem ginger.
7. Select speed 2 on your Hand Mixer and mix the ingredients for 50 – 60 seconds until combined. Using your hands, form the mixture into a ball.
8. Divide the mixture into 18 – 20 balls and place each well apart on the lined baking trays. Flatten each ball slightly.
9. Bake for 15 – 20 minutes until golden brown, then using a fish slice place the biscuits on a wire rack until cool.

Orange Cheesecake

Serves 6-8

Ingredients:

- 200g digestive biscuits
- 120g unsalted butter, melted
- 2 x 250g mascarpone cheese
- 40g icing sugar, sifted
- Finely grated zest of 2 oranges
- 45ml orange juice
- 25g dark chocolate

Method:

1. Place the biscuits in a freezer bag and crush evenly with a rolling pin.
2. Melt the butter gently in a saucepan. Stir the biscuits into the melted butter and press evenly into the base of an 8" (20cm) loose bottom cake tin. Chill in the fridge for 1 hour.
3. Place the mascarpone, icing sugar, zest and 45ml orange juice in a bowl, fit the Beaters and beat together on speed 2, scraping the bowl down with a spatula after about 30 seconds. Continue for a few more seconds until well mixed.
4. Spread the topping over the biscuit base and chill for 2 hours.
5. Place the tin on an upturned glass bowl and press down to release the tin. Place the cheesecake onto a serving plate.
6. To decorate, either grate a little of the dark chocolate over the surface and decorate with a slice of orange or place the chocolate in a heatproof bowl over a pan of barely simmering water and melt stirring occasionally. Drizzle over the surface of the cheesecake and refrigerate until needed.

Eton Mess

Serves 6

Ingredients:

- 4 medium eggs, separated (egg whites approx. volume 135ml)
 - 175g caster sugar
 - 400g strawberries, hulled
 - 1 level tbsp icing sugar
 - 600ml double cream*
- *Note: whipping cream thickens more quickly than double cream.

Method:

1. Line 2 large baking trays with non-stick baking paper and preheat the oven to fan 120°C / Gas Mark 1. Fit the Balloon Whisk to your Hand Mixer.
2. Place the egg whites in a large, clean bowl and whisk on speed setting 5 with the button fully depressed until soft peaks form (approx. 1 minute 40 seconds).
3. Add the caster sugar 1 tbsp. at a time whisking well after each addition. This should take approximately 2½ minutes at speed 5.
4. Place rounded dessertspoonful's of the meringue in rows on the lined baking trays and bake for 1 hour.
5. Turn the oven off and allow to dry out overnight or until the oven is completely cold.
6. Just before serving, place the strawberries in a bowl with the icing sugar and lightly mash with a fork (not too finely because you want to see some larger pieces).
7. Fit the Balloon Whisk to your Hand Mixer and whip the double cream on setting 5 until of spoonable consistency, (approximately 2½ minutes).
8. Break the meringues into pieces and lightly fold in to the softly whipped cream, then fold in the strawberries.
9. Serve immediately in 6 individual serving dishes / glasses.

Hints and Tips:

For a change roughly chop the strawberries and layer the cream/ meringue and berries in a glass instead of folding them in.

Allow plenty of time to make the meringue – perhaps make them the day before.

Use up the egg yolks in an omelette or a savoury tart.

Side Dishes

Onion Rings

Serves 4

Ingredients:

- 1 (220g) onion, peeled
- 100g plain flour
- 2 level tsp baking powder
- Good pinch salt
- 150ml water
- 1 tbsp sunflower oil
- Oil for deep frying

Method:

1. Preheat the oil in the deep fat fryer to 180°C. Fit the Beaters to your Hand Mixer.
2. Sieve the flour, baking powder and salt into a mixing bowl and add the oil and a little of the water and mix on setting 2. Gradually add the rest of the water to make a smooth batter, scraping the bowl sides with a spatula after 30 seconds. Continue mixing for a further 30 seconds.
3. Slice the onion into rings and coat in the batter.
4. Fry the onion rings in batches for a couple of minutes until golden brown, remove with a slotted spoon and drain on kitchen paper. Serve immediately.

A good accompaniment to steak or home-made burgers.

Pesto Mash

Serves 4-6

Ingredients:

- 1kg Maris Piper or Desiree potatoes, peeled
- 1 tsp salt
- 125ml milk
- 2 tbsp fresh basil pesto

Method:

Prepare and cook the potatoes as follows:

1. Cut the potatoes into pieces of approximate size 6cm x 4cm and place in a large pan (without a non-stick coating) of base diameter approximately 18.5cm.
2. Rinse the potatoes with cold water, drain and then cover with cold water and add the salt. Place the lid on the pan and bring the potatoes up to the boil.
3. Simmer gently for 20-30 minutes until soft, then drain the potatoes and allow them to rest for 5 minutes with a clean tea towel covering the pan.
4. According to personal taste add 2 tbsp milk (for firm mash) or up to 125ml milk (softer creamier mash) to the potatoes. Fit the Beaters to your Hand Mixer and select speed 2 or 3 for approximately 25 - 30 seconds.
5. Turn the potato over gently with a spatula and add two tbsp fresh pesto carefully folding into the potato to give a marbled appearance.

Hints and Tips:

A good accompaniment to roast lamb or chops.

White Bread Loaf

Ingredients:

- 325g strong white plain flour
- 1 level tsp salt
- ½ level tsp caster sugar
- 8g butter, softened
- 1 level tsp fast action dried yeast
- 200ml warm water

Method:

1. Lightly grease a 1lb loaf tin.
2. Place the flour, salt, sugar, butter and yeast into a mixing bowl.
3. Fit the Beaters to your Hand Mixer and select speed 2. Mix for 20 seconds.
4. Replace the Beaters with the Dough Hooks, add the water and mix on speed 2 for 1 to 1 ½ minutes until the dough forms a ball. Reduce the speed to 1 and knead for 1 minute.
5. Tip onto a lightly floured surface and shape the dough. With the crease underneath, place the dough into the prepared tin.
6. Cover with a piece of lightly oiled cling film and leave to rise in a warm place for about 1 - 1½ hours or until risen just above the top of the tin.
7. Bake in a preheated fan oven at 210°C / Gas mark 7 for 25- 30 minutes until browned and hollow when tapped on the base.
8. Remove from the tin immediately and leave to cool on a wire rack.

Hints and Tips:

The loaf is best eaten when fresh but keeps well.

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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 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.

Disclaimer

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



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

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

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

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

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