

FP402054 MUK Rev 5

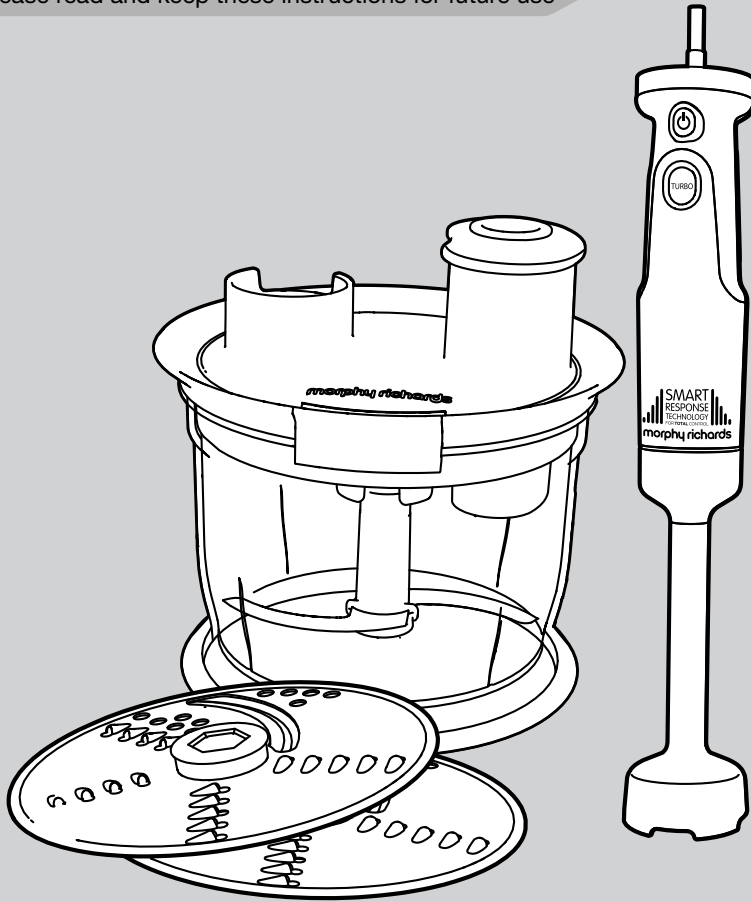
morphy richards®

smart ideas for your home



TOTAL CONTROL Hand Blender Workcentre

Please read and keep these instructions for future use



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



www.morphyrichards.co.uk/blog



www.facebook.com/morphyrichardsuk



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

www.morphyrichards.com

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

** Applies to serrator blade only. See back of this instruction book for details.

*** Independently tested by CATRA using the International Standard Cutting Test System to ISO 8442.5 vs a standard plain edge blade.

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.
- Children shall not play with the appliance.
- This appliance shall not be used by children.
- Keep the appliance and cord out of reach of children.
- Do not blend for longer than the time periods recommended in 'Usage' on page 9.
- Always disconnect from the supply if left unattended and before assembling, disassembling or cleaning. For care and cleaning refer to page 10.
- Avoid touching moving parts. Keep hands, hair and clothing, and utensils away from the attachment blades during operation, to prevent personal injury and/or damage to the appliance.
- 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.

In addition, we offer the following safety advice.

Location

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

Mains cable

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

Personal safety

- Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.

Other safety considerations

- Do not use the appliance for anything other than its intended purpose.

Product specific safety

- **WARNING:** The blender blades and work centre blades are very sharp. Handle with care when using and cleaning.
- Do not clean the attachments under running water while they are in position.
- **IMPORTANT:** Allow hot liquids to cool before adding to the blender, always ensure the lid is fitted correctly.
- Be careful whilst hot liquid is blending or poured into the blender as it can be ejected due to sudden steaming.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

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 Workcentre.

Your Hand Blender Workcentre comes with a number of attachments and a locking connection for safety. Please read the instructions for information on how to use each attachment thoroughly before use.

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

Contents

Health And Safety	2
Introduction	3
Total Control	4
Product Overview	5
Before First Use	6
Using Your Hand Blender	6
Using Your Workcentre Blade	7
Using Your Grating/Slicing Discs	8
Suitable Foods	9
Note	9
Turbo Button	9
Usage	9
Blending In A Saucepan	9
Attachments	10
Hints And Tips	10
Care And Cleaning	10
Contact Us	10
Recipes	11
Guarantee	20

TOTAL CONTROL

Giving you the power to create with confidence.

Introducing the Total Control Hand Blender – the simple way to bring confidence to your cooking.

The Total Control Hand Blender allows you to create delicious smoothies and shakes, blend soups and sauces with the confidence and reassurance the Smart Response Technology delivers.

Smart Response Technology allows you to have Total Control of the blending process with the simple squeeze of a button. The Smart Response Technology gently feeds power into the blender as you need it, there are no sudden jerks or splatters, giving you complete confidence in the kitchen.



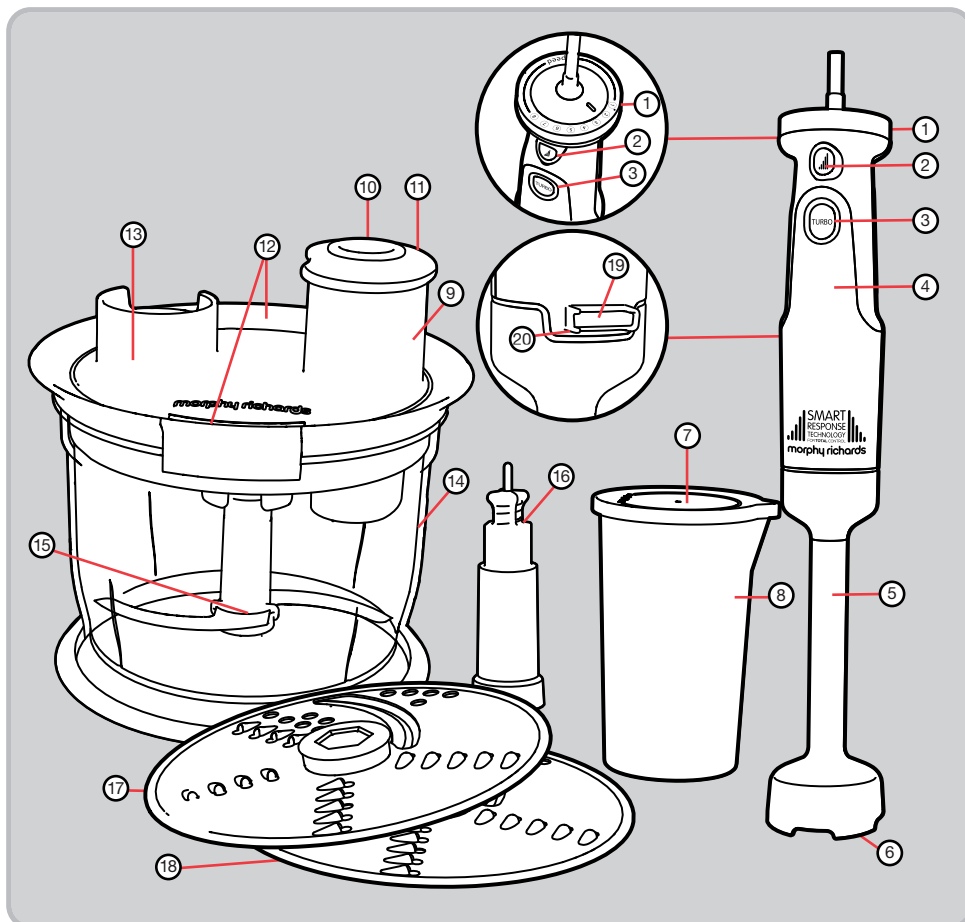
Choose the speed that best suits the job at hand using the simple twist motion Speed Control, there are 8 to choose from. Even when using a higher speed you can feel assured that the Smart Response Technology feeds power in gradually building to your chosen speed for the job at hand.

When you have blended to your desired consistency simply release the button and the Total Control Hand Blender will steadily slow down and stop, ensuring no splash and no suction.

Total Control Hand Blender, giving you the power to create with confidence.



Product Overview



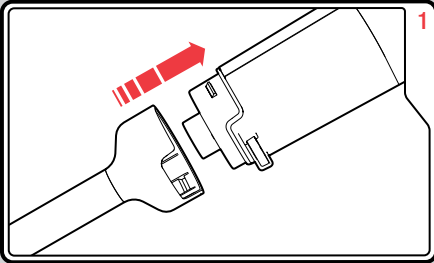
Features

- | | | |
|-----------------------------|----------------------------------|--------------------------------|
| (1) Speed Control | (10) Small Pusher | (18) Grating/Slicing Disc Fine |
| (2) Precise Control Trigger | (11) Pusher | (19) Attachment Release Button |
| (3) Turbo Button | (12) Lid Release Handles (x2) | (20) Heel Rest |
| (4) Main Unit | (13) Lid | |
| (5) Blending Leg | (14) Bowl | |
| (6) Serrator Blade | (15) Workcentre Blade | |
| (7) Beaker Lid | (16) Spindle | |
| (8) Beaker | (17) Grating/Slicing Disc Coarse | |
| (9) Feed Tube | | |

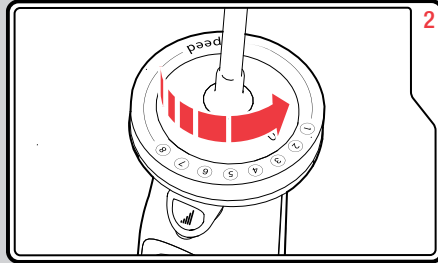
Before First Use

- **WARNING:** Carefully unpack your Total Control Hand Blender Workcentre as the blades are very sharp.
- Wash all parts except the Main Unit (4) and Lid (13) in hot soapy water before use. Dry all parts thoroughly before use.
- Do not fully submerge the Blending Leg in water. Wash only the Serrator Blade head (6).
- Wipe the Lid with a hot damp cloth to clean. Do not immerse in water.
- Do not immerse the Main Unit in water.

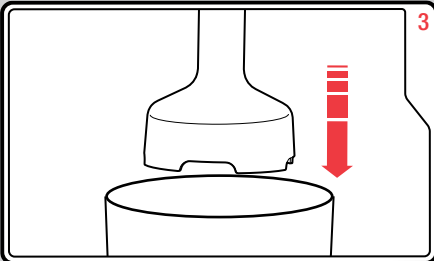
Using Your Hand Blender



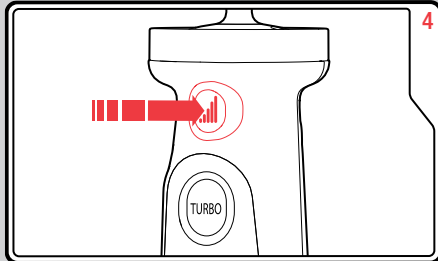
Attach the Main Unit (4) to the Blending Leg (5) and push to lock into place.



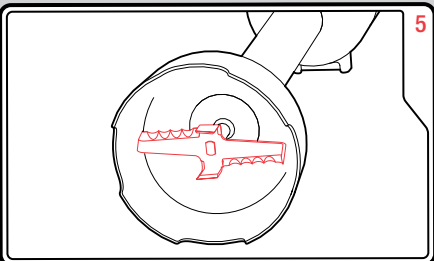
Select the speed on the Speed Control (1). The Hand Blender will not start unless the Precise Control Trigger (2) or Turbo Button (3) is pressed.



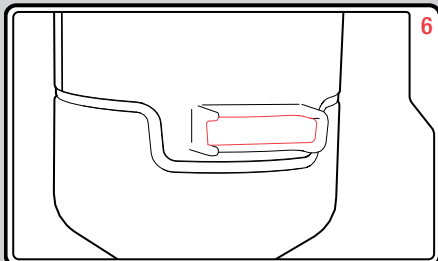
Place the Blending Leg into the food to be blended. We recommend using the Beaker (8) for the best results.



Press the Precise Control Trigger to begin blending. The speed will increase the harder you press the button.

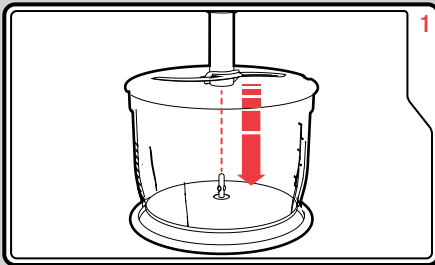


Release the Precise Control Trigger to stop. Allow the blades to stop **BEFORE** removing the Hand Blender from the food.



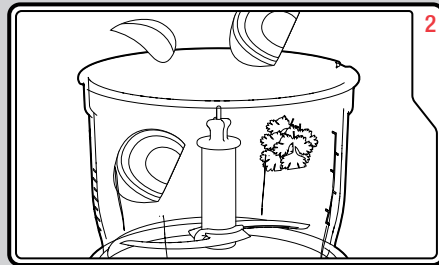
Unplug the Main Unit from the mains. Press the Attachment Release Button (19), and remove the Blending Leg from the Main Unit for cleaning.

Using Your Workcentre Blade

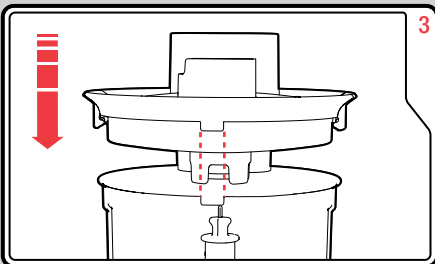


Place the Workcentre Blade (15) on the shaft in the Bowl (14).

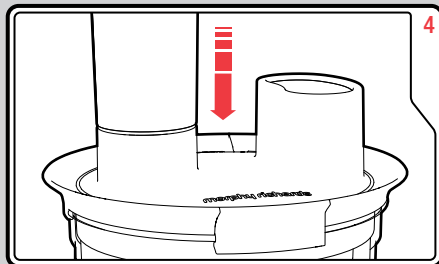
WARNING: Blades are sharp.



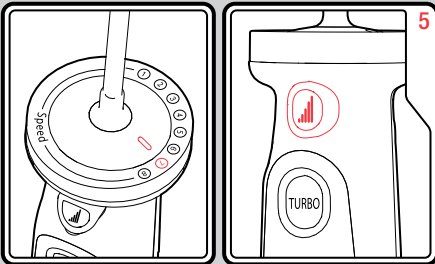
Place the food into the Bowl. Do not exceed the maximum level.



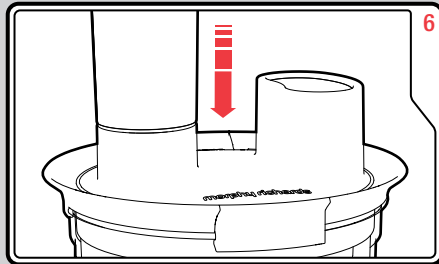
Align the tabs on the Lid (13) with the slots on the Bowl. Place the Lid and Pusher (11) onto the Bowl. Push down to lock.



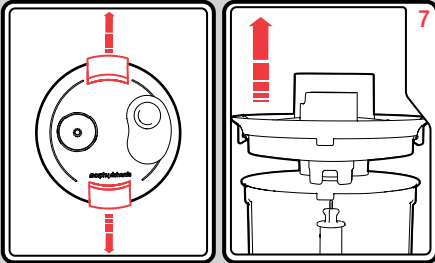
Push the Main Unit (4) onto the Lid. The Main Unit will not lock into place for safety reasons.



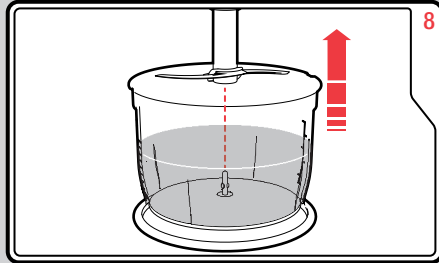
Select speed 6 or 7 on the Speed Control (1) and press and hold the Precise Control Trigger (2) to start. Do not open the Lid while in use.



When finished, Release the Precise Control Trigger and lift the Main Unit from the Lid.

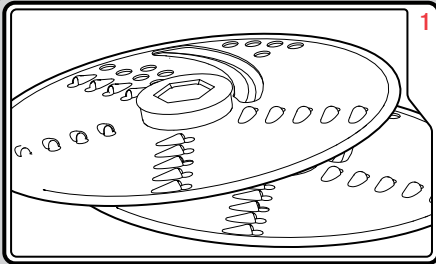


Pull the Lid Release Handles (12) to unlock and remove the Lid.

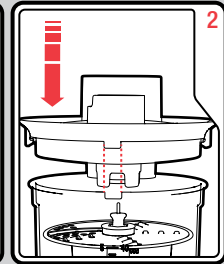
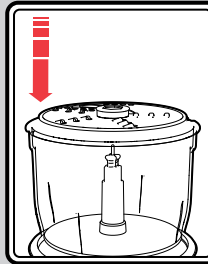


CAREFULLY remove the Workcentre Blade before emptying the Processor Bowl.

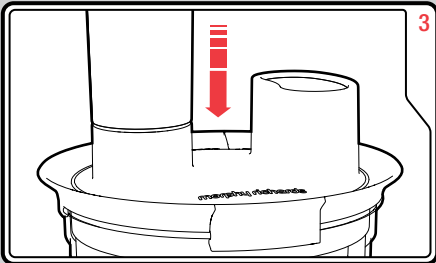
Using Your Grating/Slicing Discs



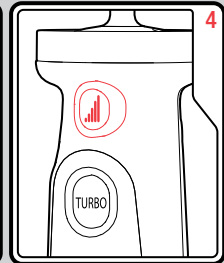
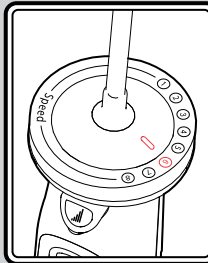
Select the Grating/Slicing Disc (17),(18), you require. The Coarse and Fine discs are reversible (one side slices, the other grates).
WARNING: DISCS ARE SHARP



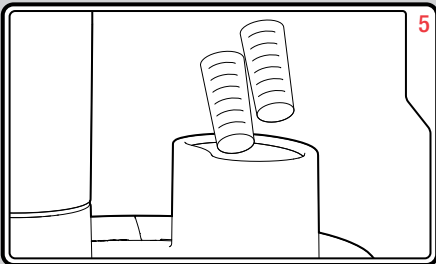
Place the Spindle (16), onto the shaft in the Processor Bowl. Place the selected Disc on the Spindle and press down until the disc locks into place, you will hear a click. Fit the Lid (13) onto the Bowl (14). Press down to lock into place.



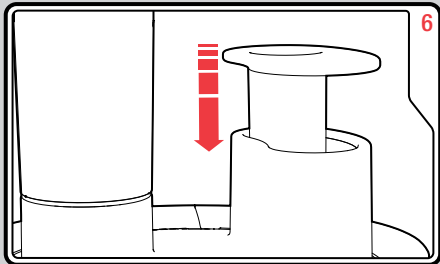
Push the Main Unit (4) onto the Lid. The Main Unit will not lock into place for safety reasons.



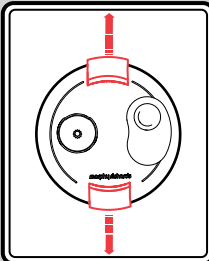
Select speed 6 on the Speed Control (1) and press and hold the Precise Control Trigger (2) to start. Do not open the Lid while in use.



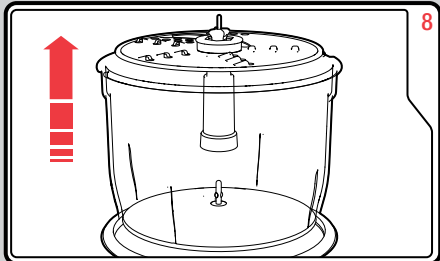
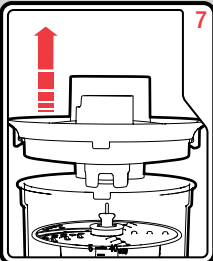
Place the food into the Feed Tube (9).



Press down with the Pusher (11), pressing the food into the disc. Release the Precise Control Trigger when finished.



When finished, lift the Main Unit from the Lid. Pull the Lid Release Handles (12) to unlock and remove the Lid.



Remove the Grating/Slicing Disc and Spindle before emptying the Processor Bowl.

Suitable Foods

- The speeds and times listed below should be used as a guide.

Attachment	Food	Max Quantity	Speed	Time
• Blending Leg	• Soup or Sauce	-	• 4	• 40-60 seconds
• Blending Leg*	• Milkshake	• 450ml	• 4-5	• 20-30 seconds
• Blending Leg*	• Ice	• 3 cubes	• 8	• 5-15 seconds
• Blending Leg*	• Carrots with water	• 200g • 300ml	• 6	• 40-60 seconds
• Grating/Slicing Disc	• Cheese	• 400g	• 6	• 10-30 seconds
• Grating/Slicing Disc	• Fruit	• 800g	• 6	• 10-30 seconds
• Grating/Slicing Disc	• Vegetables	• 400g	• 6	• 10-30 seconds
• Grating/Slicing Disc	• Chocolate	• 400g	• 6	• 10-30 seconds
• Workcentre Blade	• Vegetables	• 500g	• 7	• 20-40 seconds
• Workcentre Blade	• Breadcrumbs	• 300g	• 7	• 45-60 seconds
• Workcentre Blade	• Crumble Topping	• 500g	• 7	• 45-60 seconds
• Workcentre Blade	• Butter cream	• 300g	• 7	• 50-60 seconds
• Workcentre Blade	• Raw Beef	• 400g	• 7	• 30-60 seconds
• Workcentre Blade	• Blending	• 500g	• 7	• 30-40 seconds

*When using the Beaker supplied

Note

- When using your Total Control Workcentre Blade (15) or Grating/Slicing Discs (17), (18) do not use a slower speed than indicated above. Damage could occur to the motor.

Turbo Button

- Your Total Control Hand Blender is fitted with a Turbo Button (3). Press the Turbo Button to run the Hand Blender on a faster speed for intermittent bursts.

Usage

- WARNING:** Your Hand Blender is designed for intermittent use. Do not use continuously for more than 90 seconds. Allow to cool down for a minimum of 5 minutes before further use.

Blending In A Saucepan

- Do not use a non-stick pan as the Blending Leg could damage the non-stick coating.

- Remove the saucepan from the heat.
 - To avoid excessive splashing, place the Blending Leg (5) into the food before switching the Hand Blender on.
 - Hold the pan steady with your other hand and lightly press the Precise Control Trigger (2). Start slowly, and increase the speed as needed using the Control Trigger.
 - Move the Serrator Blade (6) through the food using an up and down motion.
 - Allow the Blades to stop moving before removing from the pan.
- WARNING:** Lifting the Serrator Blade out of the food while running, or using a high speed setting in a small pan could splash hot liquid. Extra care should be taken when using the Hand Blender in this manner.

Attachments

Blending Leg (5)

- The Blending Leg is designed for pureeing foods such as soups, sauces, milkshakes, smoothies, baby food or crushing ice.
- The Blending Leg is not suitable for grinding hard items such as coffee beans.

Workcentre

- The Workcentre Blade (15) is suitable for chopping nuts, vegetables, herbs, pâté, meat, dried bread and combining foods.
- Do not use the Workcentre to mix cake batters or bread dough. The blade is not suitable for kneading heavy mixtures.
- The Workcentre Blade is not suitable for grinding hard objects such as coffee beans or ice.
- Do not use the Workcentre to crush ice.

Hints & Tips

- When blending foods with strong colour (eg. carrots), the plastic parts of the appliance may become discoloured. Wipe with cooking oil to clean any discoloured parts. Wash thoroughly in hot soapy water before re-using.
- When blending using the Blending Leg (5), start the process by inserting the Blending Leg into the ingredients. This will ensure all the ingredients are pulled into the blade to be processed. Gently rotate the Blending Leg, lifting it up and down in the ingredients. Continue this movement until the mixture is of the desired consistency. Do not remove from the liquid while the blades are in motion.
- Do not lift the Blending Leg out of the mixture completely when running, as splashing may occur.
- While using the Workcentre Bowl (12) you may need to scrape the sides of the bowl down using a silicone spatula partway through blending.

Care & Cleaning

- **WARNING:** Always unplug the appliance from the mains socket before cleaning and maintenance.
- **WARNING:** Handle the blades with care as they are sharp.
- Wash all parts except the Main Unit (4) and Lid (13) in hot soapy water, dry immediately.
- Clean the Main Unit with a damp cloth and dry all the parts thoroughly.
- **WARNING:** Never immerse the Main Unit in water or any other liquid.
- Do not fully submerge the Blender Leg in water, wash only the Serrator Blade head.

Contact Us

Helpline

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

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

UK Helpline: 0344 871 0944

IRE Helpline: 1800 409 119

Spares: 0344 873 0710

Talk To Us

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

Blog: www.morphyrichards.co.uk/blog

Facebook: www.facebook.com/morphyrichardsuk

Twitter: @loveyourmorphy

Website: www.morphyrichards.com

Recipes



We have developed delicious recipes for you to try with your new Total Control Hand Blender Workcentre. From smoothies to pâté there is something to suit every taste.

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

Strawberry Banana Smoothie

Ingredients:

- 1 ripe banana (approx 90g) peeled, cut into chunks
- 65g strawberries washed, dried, hulled
- 2 ice cubes
- 135ml apple juice
- 200g low fat vanilla yogurt

Method:

- 1 Add all the ingredients to the Beaker in the order listed.
- 2 Fit the Blending Leg to the Main Unit and select speed 4 on the Speed Control.
- 3 Place the Blending Leg into the bottom of the beaker and gently press the Precise Control Trigger. Move the Hand Blender up and down in the Beaker for 20-30 seconds, until the smoothie is blended.

Raspberry Milkshake

Ingredients:

- 80g fresh raspberries
- 100g vanilla ice cream
- 200ml semi skimmed milk

Method:

- 1 Add all the ingredients to the Beaker in the order listed.
- 2 Fit the Blending Leg to the Main Unit and select speed 4 on the Speed Control.
- 3 Place the Blending Leg into the bottom of the beaker and gently press the Precise Control Trigger. Move the Hand Blender up and down in the Beaker for 20-30 seconds, until the milkshake is blended.

Leek & Potato Soup

Serves: 4

Ingredients:

- 25g butter or margarine
- 2 medium leeks (285g), sliced
- 1 small onion (100g), finely chopped
- 500g potatoes, thinly sliced
- 1.1 litres vegetable stock
- 1 tsp mixed herbs
- 1 tsp salt
- Black pepper
- Chives to garnish
- Crusty bread to serve

Method:

- 1 Melt the butter in a large saucepan (do not use non-stick), and add the leeks and onion. Gently fry without browning for 10 minutes, stirring occasionally.
- 2 Add the potatoes, stock, herbs and seasoning, bring to the boil. Cover and simmer gently for 30 minutes or until tender.
- 3 Allow to cool slightly then fit the Blending Leg to the Main Unit. Turn the Speed Control to 4.
- 4 Place the Blending Leg into the pan and using the Precise Control Trigger, blend the soup until smooth, approximately 50 – 60 seconds. This can be done in the pan as long as the pan does not have a non stick coating.
- 5 Check the seasoning and garnish with a few snipped chives and serve with crusty bread.

Matriciana Sauce (For Pasta)

Serves: 4

Ingredients:

- 1 onion (130g) finely chopped
- 1 garlic clove, crushed
- ½ green chilli, de-seeded and finely chopped
- 1½ tbsp extra virgin olive oil
- 100g bacon, rind removed and chopped
- 400g can plum tomatoes
- 100ml (120g) passata
- 2 tbsp white wine
- Salt and freshly ground black pepper
- Fresh boiled pasta to serve
- Parmesan cheese to serve

Method:

- 1 Place the oil in a large saucepan (do not use non-stick), heat for a few minutes.
- 2 Gently fry the onion, garlic and chilli for 2- 3 minutes without browning, stirring occasionally with a wooden spoon.
- 3 Add the chopped bacon to the pan and fry for a further minute. Place the lid on the pan and cook over a medium heat for 5 minutes.
- 4 Add the plum tomatoes, passata and wine, season with a little salt and pepper to taste.
- 5 Place the lid on the pan and simmer gently for 25 minutes, or until the onions are tender.
- 6 Ten minutes before the sauce is ready, cook the pasta according to the pack instructions.
- 7 Use the Blending Leg at speed 4 on the Speed Control to make a smooth sauce. This can be done in the pan as long as the pan does not have a non stick coating. Start the hand blender gently moving it across the pan until the desired consistency is achieved. For a smooth sauce, this should take about a minute.
- 8 Drain the pasta then stir the sauce through it. Heat through if necessary then serve immediately with Parmesan cheese.

Vegetable Sauce (For Pasta)

Serves: 4

Ingredients:

- 2 tbsp olive oil
- 1 onion (130g), chopped
- 2 carrots (160g), diced, small
- 2 celery sticks (80g), finely chopped
- 1 garlic clove, crushed
- 1 leek (120g), chopped
- 1 yellow pepper, diced
- 1 red pepper, diced
- 2x 400g cans chopped tomatoes
- ½ tbsp balsamic vinegar
- ½ tbsp caster sugar
- 2 tsp oregano
- 1 tsp mixed herbs
- Salt and pepper
- Fresh boiled pasta to serve
- Parmesan cheese to serve

Method:

- 1 Heat the oil in a large pan and gently cook the onion, carrot, celery, garlic and leek for 5 minutes without browning. Stir occasionally.
- 2 Place the lid on the pan and cook for 20 minutes, stirring occasionally. Add the chopped peppers and cook gently for a further 10 minutes with the lid on.
- 3 Add the tomatoes, herbs, sugar and vinegar to the pan. Season with salt and pepper and simmer for 45 minutes, or until the carrot and celery are softened.
- 4 Cook the pasta according to the pack instructions.
- 5 Use the Blending Leg at speed 4 on the Speed Control to make a smooth sauce. This can be done in the pan as long as the pan does not have a non stick coating. Press the Precise Control Trigger and gently move the hand blender across the pan until the desired consistency is achieved. For a smooth sauce, this should take about a minute.
- 6 Drain the pasta then stir the sauce through it. Heat through if necessary then serve immediately with Parmesan cheese.

Hummus

Serves: 4-6

Ingredients:

- 1 x 400g can chickpeas, drained and liquid reserved
- 1 garlic clove, cut in half
- Juice of 1½ or 2 lemons according to personal preference
- 2 tbsp extra virgin olive oil
- 1¼ tsp ground cumin
- 75ml tahini paste
- Salt
- A little Cayenne pepper

Method:

- 1 Fit the Workcentre Blade into the Bowl.
- 2 Place all the ingredients (except the reserved chickpea liquid) in the Bowl. Attach the Lid and Main Unit.
- 3 Blend in short bursts on speed 7, stopping from time to time to scrape the sides of the bowl down with a plastic spatula.
- 4 Add some of the reserved chickpea liquid / lemon juice (if desired) to aid processing and to suit personal taste.
- 5 Check the seasoning and serve in a bowl. Decorate the top with a little cayenne and fresh coriander if desired.

Tuna Pâté

Serves: 4-6

Ingredients:

- 2 x 160g cans tuna in spring water, drained
- 2 x 180g half fat cream cheese
- 2 tbsps tomato puree
- Grated zest of a lemon
- Salt and black pepper
- Toast, to serve

Method:

- 1 Fit the Workcentre Blade into the Bowl.
- 2 Place all the ingredients in the Bowl. Attach the Lid and Main Unit.
- 3 Using the Precise Control Trigger, blend on speed 6 for 5-10 seconds, scrape the sides of the bowl down with a plastic spatula. Blend for another 5-10 seconds.
- 4 Check the seasoning and place the pâté in a dish.
- 5 Decorate with a sprinkling of cayenne pepper and a slice of lemon. Cover the dish with cling film and refrigerate for two hours.

Potato Rosti

Makes: 8 (Serves 4)

Ingredients:

- 600g potatoes such as Maris Piper
- 230g parsnips
- 25g unsalted butter
- 2 tbsps olive oil
- Freshly ground black pepper
- Salt

Method:

- 1 Fit the Spindle and Coarse Grating Disc into the Bowl.
- 2 Peel the potatoes and cut into chunks which will fit down the Feed Tube.
- 3 Peel the parsnips, removing the central core and cut into chunks which will fit down the Feed Tube.
- 4 Place the potato and parsnip alternately into the Feed Tube. Fit the Main Unit and set the speed control to setting 6. Press the Precise Control Trigger using the Pusher to move the vegetables into the machine. This will take around a minute.
- 5 Tip the shredded vegetables into a clean tea towel and form into a ball. Squeeze as much moisture from the mixture as possible. Place the vegetables into a bowl and season with black pepper.
- 6 Place an eighth of the mixture into a 7cm diameter scone cutter and press down firmly with the back of a spoon to compress the mixture to approx $\frac{1}{3}$ - $\frac{1}{2}$ of the depth of the cutter. Remove the cutter carefully. Repeat with the remaining mixture.
- 7 Heat 1 tbsps oil with half the butter in a frying pan over a medium heat. Carefully place two or three of the rosti at a time into the hot fat using a fish slice and cook for 3-4 minutes on each side until golden. Carefully remove and serve immediately with a sprinkling of salt.

Beefburger

Makes: 4 (Serves 2-4)

Ingredients:

- 400g lean beef steak cut into 2cm cubes
- 1 small red onion cut in 1" dice
- 10g flat leaf parsley
- 1 tsp ground cumin
- 2 tsp Worcester sauce
- Salt and pepper
- Olive oil (for frying)

Method:

- 1 Fit the Workcentre Blade into the Bowl.
- 2 Place all the ingredients in the Bowl. Attach the Lid and Main Unit.
- 3 Blend in short bursts using the Precise Control Trigger on speed 7 for around 30 seconds, stopping from time to time to scrape the sides of the bowl down with a plastic spatula.
- 4 Blend for a further 30 seconds using the Turbo Setting.
- 5 Form the mixture into four burgers.
- 6 Heat a little olive oil in a frying pan and fry the burgers for a few minutes on each side until cooked.

Falafel

Makes: 4 (Serves 2-4)

Ingredients:

- 400g can chickpeas, rinsed and drained
- 1 small red onion, (approx 110g) cut into 1" dice
- 1 garlic clove, cut in half
- 30g fresh parsley, stalks removed
- 2 tsp ground cumin
- 2 tsp ground coriander
- 2 tsp harissa paste
- 1½ tbsp plain flour
- Pinch of salt
- 1-2 tbsp sunflower oil

Method:

- 1 Fit the Workcentre Blade into the Bowl.
- 2 Pat the chickpeas dry with some kitchen paper.
- 3 Place the chickpeas, onion, garlic, parsley, spices, flour and salt into the Bowl. Fit the Lid and Main Unit.
- 4 Blend in short bursts using the Precise Control Trigger on speed 7 for around 30-40 seconds until fairly smooth. It may be necessary to scrape the sides of the bowl down using a plastic spatula in between bursts.
- 5 Shape into four patties. Place on a plate, cover with cling film and refrigerate until needed.
- 6 Heat the sunflower oil in a non stick frying pan, add the patties and gently fry for a few minutes on each side until golden.
Note: The mixture is quite firm. Do not add any liquid or the falafel patties will be too soft.

Fish Cakes

Makes: 6 (Serves 3)

Ingredients:

- 450g potatoes
- 15g butter
- 3 spring onions, finely chopped
- 1x 160g can tuna, drained
- 60g cheddar cheese
- 1 egg, beaten
- 1 tbsp plain flour
- 3 slices white bread
- Salt and pepper
- 1-2 tbsp sunflower oil for frying

Method:

- 1 Cut the potatoes into small dice and bring to the boil for about 10 minutes until tender. Drain and allow to cool.
- 2 Meanwhile melt the butter in a frying pan and gently fry the chopped spring onion for a couple of minutes without browning.
- 3 Fit the Spindle and Fine Grating Disc to the Bowl. Fit the Lid and Main Unit, add the cheese to the Feed Tube. Using the Precise Control Trigger and Pusher, grate the cheese on speed 6, for approximately 5 - 10 seconds.
- 4 Place the potato, spring onion and tuna into a mixing bowl; add the cheese, flour and half the beaten egg. Season lightly with a little salt and mix well with a fork. The mixture will be quite soft.
- 5 Place the Workcentre Blade into the Bowl. Set to speed 6 and press the Precise Control Trigger, while running drop pieces of bread down the Feed Tube until the bread is in crumbs. This should take between 45 seconds – 1 minute.
- 6 Form the fish mixture into 6 fishcakes with your hands and dip one at a time in the remaining egg, then into the breadcrumbs. Place on a plate, cover with cling film and refrigerate for an hour or two.
- 7 Shallow fry the fishcakes for a few minutes each side in a little sunflower oil until golden brown and hot throughout.

Potato Dauphinois

Serves: 4-6

Ingredients:

- 600g Maris Piper potatoes
- 1 garlic clove, halved
- Knob of butter
- 80g Gruyere cheese
- 200ml semi skimmed milk
- Salt and pepper
- Nutmeg

Method:

- 1 Preheat the oven to 160°C / Gas Mark 3.
- 2 Run the cut surface of the garlic over the interior of a shallow 1L oven dish and lightly grease with butter.
- 3 Fit the Spindle and Fine Grating Disc in the Bowl and fit the Lid.
- 4 Using the Precise Control Trigger and Pusher, grate the cheese on speed 6, for 10 seconds. Remove from the Bowl and set aside.
- 5 Peel the potatoes, cut into chunks small enough to fit down the Feed Tube, rinse with cold water and dry.
- 6 Fit the Fine Slicing Disc in the Bowl and replace the Lid. Using the Precise Control Trigger on speed 6, cut the potato into slices. This may take around 30 seconds.
- 7 Place a layer of potatoes into the dish, add a layer of cheese, and season, repeating until all the ingredients have been layered, ending with a layer of grated cheese.
- 8 Grate a little nutmeg into the milk and pour over the potatoes.
- 9 Bake in the centre of the oven for about 1- 1hr 15 minutes or until golden and the potatoes are done. (Insert a knife into the potato, there should be no resistance).

Carrot Cake

Ingredients:

For the cake:

- 225g carrots
- 225g light brown soft sugar
- 225g self raising wholemeal flour
- 75g rolled oats
- 1 level tsp bicarbonate soda
- 1 level tsp mixed spice
- 1 level tsp salt
- 200ml vegetable oil
- 3 medium eggs, beaten
- 1 tbsp golden syrup
- Finely grated zest of 1½ oranges

For the butter cream:

- 100g soft margarine
- Zest of ½ orange
- 200g icing sugar, sieved

Method:

- 1 Grease and line an 8" deep round cake tin with greaseproof paper on the base and sides. Preheat the oven to 180°C, Gas Mark 4.
- 2 Place all the dry ingredients into a mixing bowl.
- 3 Place the Spindle and Fine Grating Disc into the Bowl. Attach the Lid and Main Unit, using the Precise Control Trigger on speed 6 with the pusher, grate the carrot. This should take 20- 30 seconds.
- 4 Add the carrot to the dry ingredients, add the oil, eggs, syrup and zest of 1½ oranges.
- 5 Mix for one to two minutes with a hand mixer until combined.
- 6 Place the mixture into the prepared cake tin, cover with a piece of greaseproof paper and bake in the centre of the oven for approximately 1½ hours or until a skewer inserted into the cake comes out clean. Leave the cake to cool in the cake tin.
- 7 Fit the Blade into the Bowl and add the margarine and zest.
- 8 Attach the Lid and Main Unit. Using the Precise Control Trigger on speed 7, blend for a few seconds.
- 9 Gradually add the icing sugar 2 tbsp at a time through the Feed Tube. Blending for a few seconds between each addition until incorporated. Scrape the sides of the Bowl down with a spatula, if necessary.
- 10 Once the cake is completely cold, cut horizontally and fill with the orange flavoured butter cream. Sprinkle a little sifted icing sugar onto the top of the cake.

Orange Cheesecake

Serves: 4

Ingredients:

- 200g ginger nut biscuits, halved
- 50g unsalted butter, melted
- 2 x 250g mascarpone cheese
- 40g icing sugar, sifted
- Finely grated zest and juice of 1 orange
- 25g dark chocolate

Method:

- 1 Place the Workcentre Blade in the Bowl. Add the biscuits and fit the Lid and Main Unit.
- 2 Using the Precise Control Trigger on speed 7, crush the biscuits into crumbs in short bursts.
- 3 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 45 minutes to 1 hour. Rinse and dry the bowl.
- 4 Place the Workcentre Blade in the Bowl, add the mascarpone, sugar, zest and 50ml of orange juice and using the Precise Control Trigger on speed 7, beat together for 30-40 seconds, scraping the Bowl down with a plastic spatula as necessary.
- 5 Spread the cheese mixture over the biscuit base and chill for a further 30 minutes. Remove from the tin.
- 6 To decorate, either grate a little of the dark chocolate over the surface or place the chocolate in a heatproof bowl over barely simmering water and melt. Drizzle over the surface of the cheesecake.

Note: For a change, use 2 lemons instead of an orange. If using digestive biscuits, increase the amount of butter to 60g.

Apple Crumble

Serves: 4

Ingredients:

For the topping:

- 150g plain flour
- 75g butter or block margarine, cut into 1cm dice
- 75g caster sugar
- 25g rolled oats
- 1 tsp demerara sugar

For the apples:

- 500g cooking apples, peeled and cored, cut into quarters
- ½ tsp cinnamon
- 50g caster sugar
- 3 tbsps cold water

Method:

- 1 Preheat the oven to 180°C / Gas Mark 4. Lightly grease a 1.2 litre shallow oven proof dish.
- 2 Place the Workcentre Blade in the Bowl. Add the flour and margarine, attach the Lid and Main Unit. Using the Precise Control Trigger on speed 6, blend for 20 – 30 seconds or until the mixture resembles breadcrumbs.
- 3 Add the caster sugar and blend for a few seconds more to combine.
- 4 Stir in the oats by hand so the blade does not chop them up. Remove the topping from the bowl and place to one side while you prepare the apples.
- 5 Wash the Bowl and dry. Place the Spindle and Coarse Slicing Disc in the Bowl. Attach the Lid and Main Unit.
- 6 Place the apple quarters in the Feed Tube, using the Precise Control Trigger on speed 6 and the pusher, slice the apples. This takes approximately 30- 40 seconds.
- 7 Place the apple slices in the cooking dish, sprinkle with cinnamon and sugar and add the cold water.
- 8 Place the topping onto the apples and level it out evenly without compacting it. Sprinkle the demerara sugar over the crumble.
- 9 Bake in the centre of the oven for approximately 40-45 minutes.

Note: Any seasonal fruit may be used. Cut the fruit by hand if you prefer chunks to slices. Add a little ground ginger to rhubarb, or use apples with raspberries or blackberries.

FP402054 MUK Rev5 01/19

Lifetime Blade Guarantee

The 'Serrator Blades' are warranted to be free from defects in materials and workmanship for life. This warranty covers the original purchaser only and is not assignable or transferable to any other party. This warranty is available to consumers who use the 'Serrator Blades' for non-commercial household purposes. This warranty does not cover any damage caused by accident, misuse or any use other than as described in your owner's manual, or damage resulting from failure to maintain and clean this product as specified in your owner's manual.

Registering Your 2 Year Guarantee

Your standard one year product guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at www.morphyrichards.co.uk

Or call our customer registration line

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 either the Lifetime Blade Guarantee or the 1 or 2 Year Guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
 - 2 The appliance has been used on a voltage supply other than that stamped on the products.
 - 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
 - 4 The appliance has been used for hire purposes or non domestic use.
 - 5 The appliance is second hand.
 - 6 Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion
 - 7 Batteries and damage from leakage are not covered by the guarantee.
- These guarantees do not confer any rights other than those expressly set out above and do not cover any claims for consequential loss or damage. These guarantees are offered as an additional benefit and do not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of 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**

morphy richards

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

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

