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smart **i**deas for your home



Multifunction Pot



Please read and keep these instructions for future use



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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 shall not be used by children from 0 to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised.
- 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.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years of age.
- **WARNING:** Misuse of appliance could cause personal injury.
- **WARNING:** Avoid spillage on connector. This product incorporates a heating element which is subject to residual heat after use. For care and cleaning, refer to page '9'
- 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.
- 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.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.

Location

- Do not use outdoors or near water.
- Do not place directly under kitchen wall cupboards when in use, as it produces large amounts of steam. Avoid reaching over the steamer when in use.
- Cooking appliances should be positioned in a stable situation.
- **Mains cable**
 - The mains cable should reach from the socket to the base unit without straining the connections.
 - Do not let the cable hang over the edge of the table or counter and keep it away from any hot surfaces.
 - Do not let the cable run across an open space e.g. between a low socket and table.

Personal safety

- Do not touch hot surfaces. Use oven gloves or a cloth when removing the lid or handling hot containers as hot steam will escape.
- **WARNING:** To protect against fire, electric shock and personal injury, do not immerse cord, plugs, or appliance in water or other liquid.
- **WARNING:** Extreme caution must be used when moving the appliance when containing hot food, water, or other hot liquids.
- Appliance must not be immersed.
- Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.



**CAUTION
HOT SURFACE**

- Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way.
- Do not fill above the maximum level. If the appliance is over-filled, boiling water may be ejected which can scald.

Other safety considerations

- Do not use attachments or tools not recommended by Morphy Richards as this may cause fire, electric shock or injury.
- To open, lift the lid off towards yourself but tilted away from you.
- Do not use any of the appliance parts in a microwave or on any cooking/heated surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always make sure the water does not fall below the minimum level.
- **Treating scalds**
 - Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

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 13 amp BS1362 fuse must be fitted.

WARNING: This appliance must be earthed.

Introduction

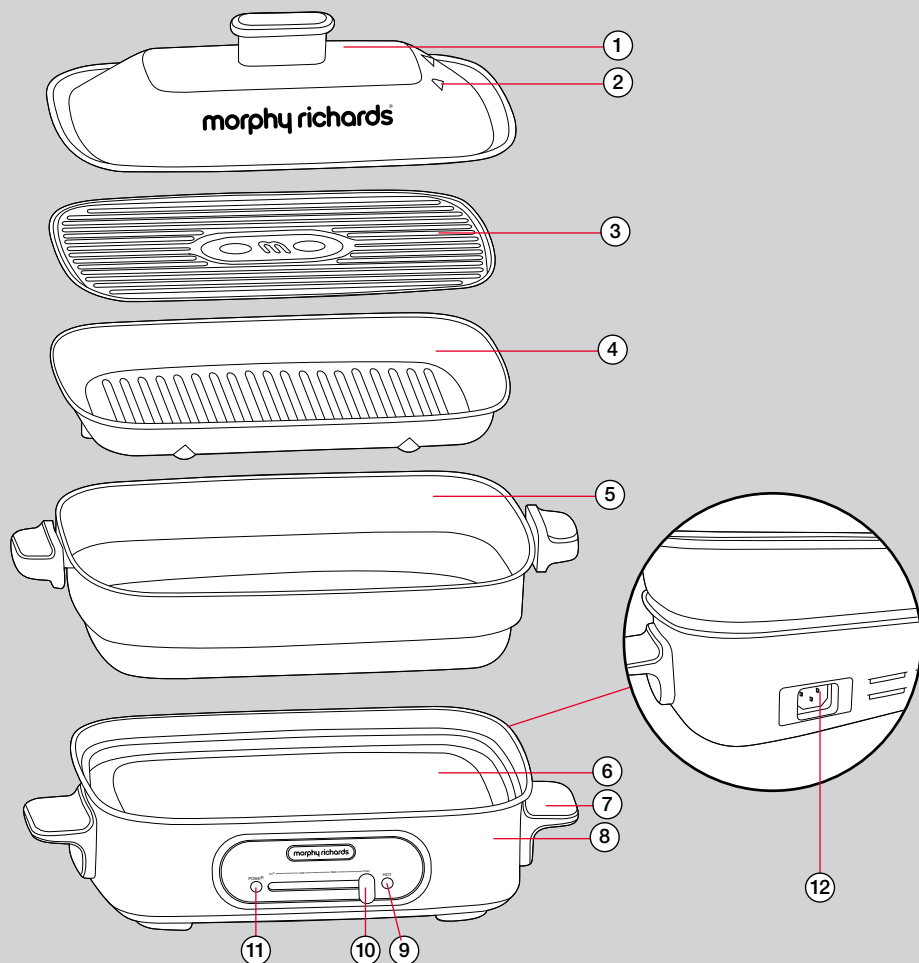
Thank you for your recent purchase of the Multifunction Pot. Please read this instruction booklet carefully to ensure you get the best performance from your new product.

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Product Overview

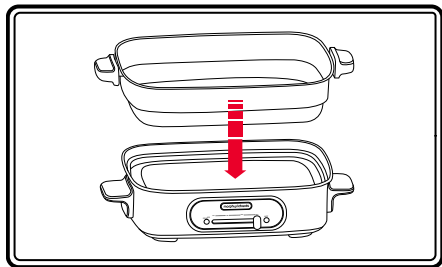


Features

- | | | |
|-------------------|-------------------|---------------------------|
| (1) Pot Lid | (5) Deep Pot | (9) Heat Indicator |
| (2) Steam Vent | (6) Heating Plate | (10) Temperature Control |
| (3) Steaming Tray | (7) Base Handle | (11) Power Light |
| (4) Grill Pan | (8) Base | (12) Power Cord Connector |

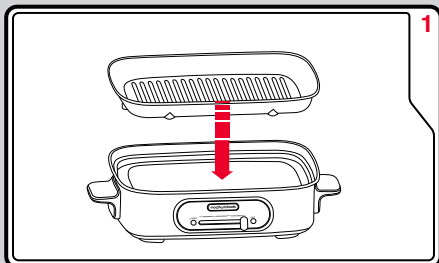
Before First Use

- Wash the Grill Pan, Deep Pot & Steaming Tray in warm soapy water and dry before use.
- Before placing the Deep Pot or Grill Pan onto the base, make sure there is no water between the Deep Pot and the Heating Plate.

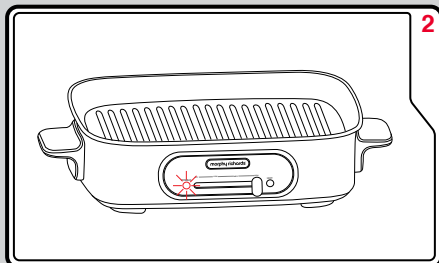


- After placing the Deep Pot or Grill Pan on the base make sure it is fitted straight.
- When heating for the first time expect a small amount of smoke. This is normal and will soon stop.

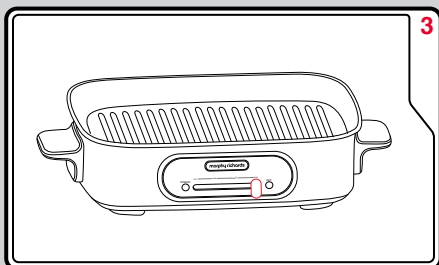
Pre-heat - Grill Pan



Plug the power cord into the Base (8) and place the Grill Pan (4) onto the Base (8).



The Power Light (11) will illuminate indicating the Multicooker is ready to pre heat.



Using the Temperature Control (10), set to the desired temperature. The Heat Indicator (9) will illuminate and the Multicooker begins to heat. When desired temperature has been reached the The Heat Indicator (9) light will turn off.

WARNING: During the pre-heating process the Base (8) and Grill Pan (4) will become hot.

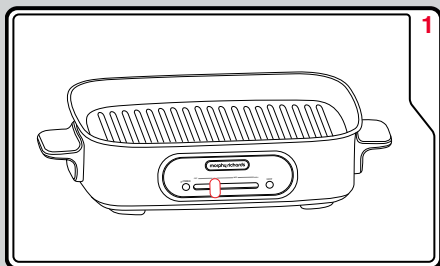
WARNING: When used for the first time expect a small amount of smoke.

WARNING: Ensure the power cord is firmly connected to the Base (8) and does not touch the hot plates.

Do not use metal spatulas, knives or other hard objects in the Grill Pan and Deep Pot to avoid damaging the coating.

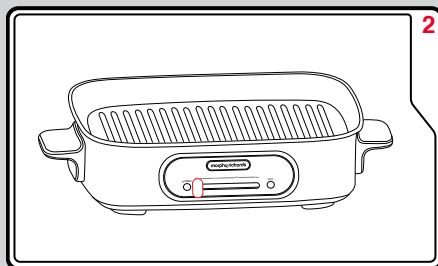
DO NOT use the Pot Lid (1) when pre-heating.

Cooking - Grill Pan



Refer to the cooking guide. After pre-heat add oil to the Grill Pan (4) before you begin cooking and adjust the Temperature Control (10) to the temperature required.

Do not use metal tools with the multicooker to avoid damaging the surface.



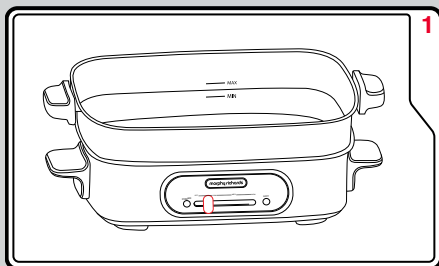
After cooking turn the Temperature Control (10) switch to the Off position and unplug at the mains.

WARNING: After cooking the Heating Plate (6) and the surface of the Base (8) will be hot until cooled down.

Do not use the Pot Lid (1) when cooking in the Grill Pan.

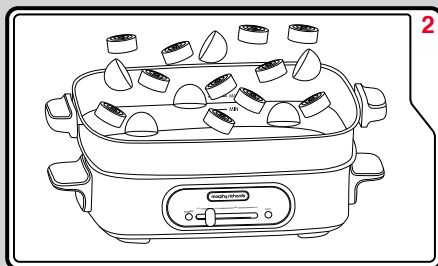


Cooking - Deep pot

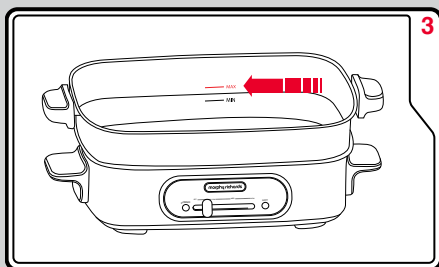


Refer to cooking guide before you begin cooking and adjust the Temperature Control (10) to the temperature required.

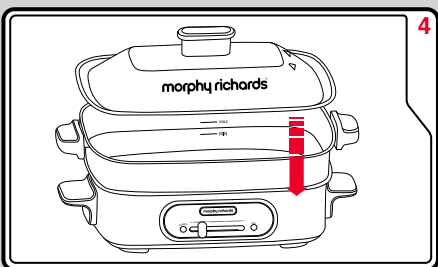
Do not use metal tools with the multicooker to avoid damaging the surface.



Gently place ingredients into the Deep Pot (5).

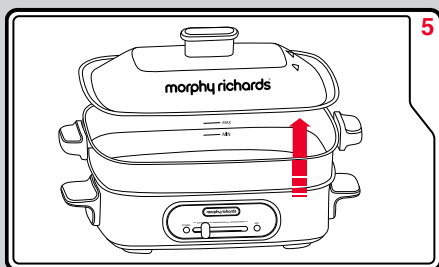


Ensure ingredients don't go above the cook max line inside the Deep Pot (5).



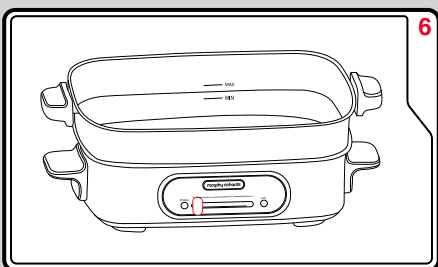
Place the Pot Lid (1) onto the Deep Pot (5) while cooking.

PLEASE NOTE: The Pot Lid (1) is only used with the Deep Pot (5).



After cooking remove the Pot Lid (1).

Use the handle and take care removing the Pot Lid (1) as this will be hot after use.

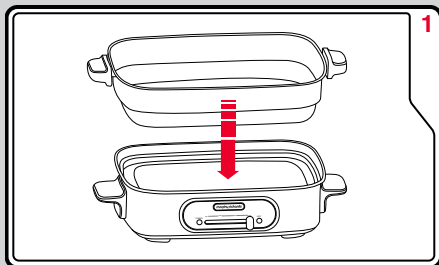


After cooking turn the Temperature Control (10) switch to the Off position and unplug at the mains.

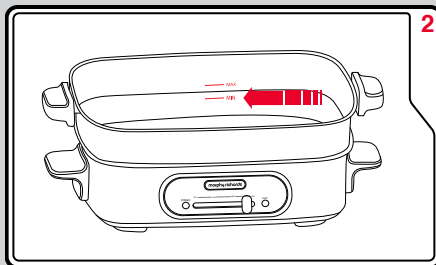
WARNING: After cooking, the Heating Plate (6) and the Deep Pot (5) and Base (8) will be hot until cooled down.



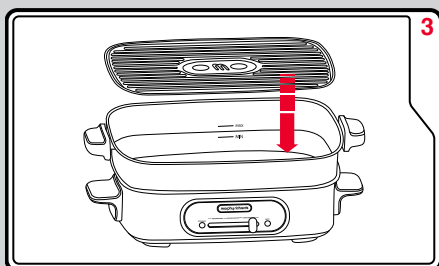
Cooking - Steaming Tray



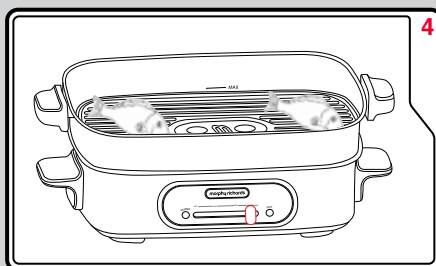
Place the Deep Pot (5) onto the Base (8).



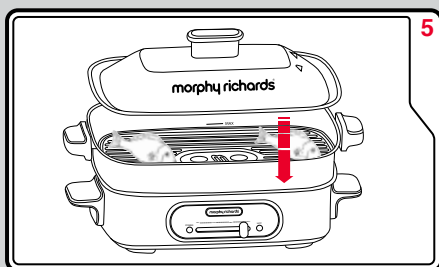
Fill the Deep Pot (5) up with water to the Max line. (lower mark for steam)



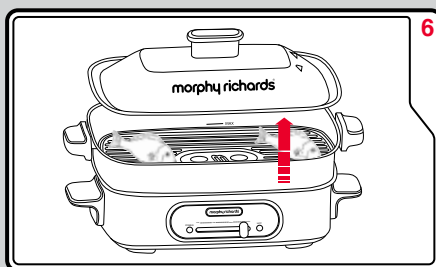
Place the Steaming Tray (3) into the Deep Pot (5).



Place ingredients on Steaming Tray (3) and set to temperature using the Temperature Control (10). See recipe guide.



Place the Pot Lid (1) onto the Deep Pot (5) while steaming.



After cooking remove the Pot Lid (1).

Use the handle and take care removing the Pot Lid (1) as this will be hot after use.

After cooking turn the Temperature Control (10) switch to the Off position and unplug at the mains.

Cooking Temperatures

Heat Setting	Temperature	Food Examples
Low	60°C - 100°C	See recipes
Med	140°C - 180°C	See recipes
High	195°C - 235°C	See recipes

Cleaning & Maintenance

WARNING: Not Dishwasher safe

- Wash the Deep Pot, Grill Pan, Steaming Tray and Lid in hot soapy water after use.
- Ensure all parts are cool before cleaning.
- Do not submerge the base in water.
- Do not use metal scouring pads or abrasive cleaners.
- No parts are dishwasher safe.



Recipes



The recipes in this book have been designed and tested by Morphy Richards for use specifically in your Multifunction Pot.

The cooking times for the following recipes are a guide and will be affected by the size and freshness of the ingredients used.

Always ensure food is thoroughly cooked before serving.

Recipes are designed for the maximum quantity to serve 4 people. If you are reducing the portion sizes, please adjust the cooking times as appropriate.



Korean Style BBQ Chicken

Ingredients:

- 700g chicken breast fillets, thinly sliced
- ¼ cup (60ml) soy sauce
- 2 teaspoons sesame oil
- 1 tablespoon brown sugar
- 2 garlic cloves, finely chopped
- 2 shallots, finely chopped
- ½ long red chilli, finely chopped
- 1 teaspoon finely chopped ginger
- Salt & freshly ground black pepper

Method:

- 1 Place the chicken in a bowl with the soy sauce, oil, sugar, garlic, shallots, chilli and ginger. Season with salt and pepper, and toss well. Cover and place in the fridge for at least 2 hours to marinate.
- 2 Insert the Grill Pan and preheat on high heat. Add half the chicken, in a single layer and cook, turning once, for 1-2 minutes per side or until just cooked. Transfer to a serving plate, cover loosely with foil and repeat with remaining chicken. Serve with steamed buns (see recipe) or with steamed rice and green salad.



Thai Grilled Beef with Lemon Chilli Dressing

Ingredients:

- 500g piece beef rump steak, trimmed
- 1/4 (60ml) cup lemon juice
- 2 tablespoons fish sauce
- 1 tablespoon kecap manis
- 2 garlic cloves, crushed
- 1 long red chilli, finely chopped
- 2 kaffir lime leaves, finely shredded
- 1 tablespoon finely chopped coriander root
- 1 tablespoon brown sugar
- 2 teaspoons sesame oil
- ½ small red onion, finely sliced
- Coriander leaves, to serve
- Mint leaves, to serve
- 1/4 cup crushed peanuts, to serve
- Steamed rice, to serve

Method:

- 1 Place beef in a shallow glass dish. Combine lemon juice, fish sauce, kecap manis, garlic, chilli, lime leaves, coriander, sugar and oil in a jug and whisk to combine. Pour half the mixture over the beef and turn beef to coat in marinade; cover and refrigerate for 3 hours. Cover the remaining mixture and reserve.
- 2 Insert the Grill Pan and heat on HIGH. Spray with oil; add beef and cook for 3 to 4 minutes per side for medium or until cooked to your liking. Transfer to a plate and cover with foil; allow to rest for 5 minutes. Thinly slice.
- 3 Place beef on a serving plate. Drizzle with reserved dressing and top with onion, coriander, mint and peanuts. Serve with steamed rice.

Grilled Miso Salmon

Ingredients:

- 4 x 150g salmon fillets, with skin on
- ¼ cup (60ml) mirin
- 1 tablespoon soy sauce
- ¼ cup (60ml) shiro miso
- 2 tablespoons finely chopped shallots (white part only)
- 3 teaspoons brown sugar
- 2 teaspoons teriyaki sauce
- 2 teaspoons sesame oil
- Toasted sesame seeds, to serve
- Steamed rice, to serve

Method:

- 1 Place the salmon in a shallow dish and pour over combined mirin, soy sauce, miso, shallots, brown sugar, teriyaki and sesame oil; turn to coat, cover and refrigerate for 1 hour or longer if time permits.
- 2 Insert the Grill Pan and preheat on HIGH. Add salmon, skin side down, and grill for 4 minutes each side or until slightly charred and just cooked. Serve with steamed rice and green salad.

Grilled Coconut and Lemongrass Fish

Ingredients:

- 800g boneless white fish fillets, like ling, barramundi or swordfish
- 4 garlic cloves, finely chopped
- 4 shallots, white part only, finely chopped
- 2 teaspoons lemongrass paste or 1 stick lemongrass, white part only, finely chopped
- 1 long red chilli, halved, deseeded and finely chopped
- 2 teaspoons finely chopped ginger
- ½ cup (125ml) coconut milk
- 1 tablespoon fish sauce
- 1 teaspoon ground coriander
- ½ teaspoon ground turmeric
- Steamed jasmine rice, to serve
- Coriander, to serve

Method:

- 1 Place fish in a glass dish and add combined garlic, shallots, lemongrass, chilli, ginger, coconut milk, fish sauce, coriander and turmeric; use hands to massage well into the fish. Cover and place in the fridge for at least 1 hour to marinate or longer if time allows.
- 2 Insert the Grill Pan and preheat on HIGH. Scrape marinade away from fish, reserving marinade; cook half the fish for 3-4 minutes per side or until just cooked. Transfer to a serving plate, cover loosely with foil and repeat with remaining fish. Reduce heat to medium; pour in marinade, bring to the boil and simmer 2-3 minutes or until thick; pour over fish and serve with steamed rice and coriander.



Sweet Sour and Sticky King Prawns

Ingredients:

- 600g green king prawns, peeled and deveined
- 1 tablespoon oyster sauce
- 1 tablespoon lemon juice
- 1 tablespoon soy sauce
- 1½ tablespoons brown sugar
- 1 lemongrass stalk (white part only), finely chopped or 2 teaspoon paste
- 2 kaffir lime leaves, finely chopped
- 2 garlic cloves, finely chopped
- Sliced shallots, to serve
- Lemon wedges, to serve

Method:

- 1 Place the prawns in a glass bowl with combined oyster sauce, lemon juice, soy sauce, brown sugar, lemongrass, lime leaves and garlic; toss well. Cover and place in the fridge for at least 1 hour to marinate.
- 2 Insert the Grill Pan and preheat on HIGH. Add prawns and cook for 1-2 minutes per side or until just cooked. Transfer to a serving plate and serve with shallots and lemon wedges.

Recipes - Grill Pan & Deep Pot

Grilled Lamb Burgers with Caramelised Onions and Sriracha Mayo



Ingredients:

- 500g lamb mince
- 4 burger buns, cut in half
- Caramelised Onions
- 1 tablespoon olive oil
- 1 large brown onion, thinly sliced
- 1 tablespoon brown sugar
- 1 tablespoon balsamic vinegar
- Sriracha mayo
- 1/3 cup store bought mayonnaise
- 1 tablespoon sriracha sauce
- 4 slices cheddar cheese
- Rocket

Method:

- 1 For caramelised onions, insert the Deep Pot and heat (to low to medium) add oil, onion, sugar and vinegar and cook, stirring occasionally, for 15 mins, or until golden brown and caramelised. Season to taste. Set aside.
- 2 Meanwhile, form mince into four equal-sized patties and flatten them so they are slightly larger than the diameter of the buns. Insert the Grill Pan and preheat on high heat. Season lamb with salt and pepper on both sides and cook for 4-5 mins on each side, or until cooked through.
- 3 While lamb is cooking, combine mayonnaise and sriracha in a small bowl and mix well.
- 4 To serve, assemble buns with cheese, burgers, caramelised onions, rocket and mayonnaise. Finish with bun tops.

Sweet Sticky Rice with Grilled Bananas and Coconut Caramel Sauce

Ingredients:

- 1 cup (200g) short grain rice
- 2½ cups (625ml) water
- 1 can (400ml) coconut milk
- ½ cup (110g) sugar
- 3 small bananas, cut lengthwise and quartered
- 2 tablespoons butter
- 2 tablespoons brown sugar
- Toasted coconut, to serve

Method:

- 1 Insert the Deep Pot; add rice and water and bring to the boil, stirring occasionally. Reduce heat to MEDIUM LOW, cover and cook for 10 mins.
- 2 Whisk 1 cup (250ml) coconut milk (reserve remaining) and sugar together in a jug. Pour over rice and mix well; bring to the boil, stirring continuously; turn off heat; cover and remove Deep Pot from unit and allow the rice to rest while cooking the bananas.
- 3 Insert the Grill Pan and heat on MEDIUM HIGH; melt half the butter and add the banana. Cook for 1-2 mins each side or until golden and char grilled; transfer to a plate. Reduce heat to MEDIUM; add remaining butter, brown sugar and reserved coconut milk and mix well; bring to the boil, return bananas and cook just until bananas are heated through. Serve with sweet sticky rice and sprinkle with toasted coconut.

Recipes - Steaming Tray

Fluffy Steamed Buns

Ingredients:

- 1 cup (250ml) milk, slightly warmed
- 1 tablespoon caster sugar
- 1 x 7g sachet (or 1 ½ teaspoons) dried yeast
- 1½ tablespoons vegetable oil
- 2½ cups (375g) plain flour
- ¼ teaspoon salt

Method:

- 1 Place milk, sugar and yeast in a small jug and mix well to combine; set aside for 10 mins or until the top is creamy and foamy; stir in oil.
- 2 Meanwhile, combine flour and salt in a medium bowl. Add yeast mixture and mix until well combined; turn out onto a floured surface and knead for 5 – 10 minutes or until smooth and elastic. Transfer to a lightly oiled bowl; cover and place in a warm place for 30 – 45 minutes or until the dough doubles in size.
- 3 Meanwhile, cut sixteen 10cm squares from baking paper.
- 4 Turn dough out onto a lightly floured surface; divide in half. Roll each half into a log, then cut each log into 8 pieces, rolling each piece into a ball.
- 5 Using a rolling pin, flatten each ball into an oval about 10cm x 8cm. Fold each oval in half over itself to make a semi-circle. Set each bun on a baking paper square and cover buns to keep them from drying out.
- 6 Pour water into the Deep Pot to the level indicated in the pan; set Steaming Tray into the Deep Pot and slide the control to medium-high; place lid on and allow to come to the boil. Working in batches, place buns (sitting on their baking paper) into the steamer rack without overcrowding. Cover and steam for 10 mins or until buns are puffed and tender. Repeat with remaining buns, adding more boiling water to the pot, from the kettle, if needed.
- 7 Serve warm with Korean Style BBQ Chicken. (see recipe).



Chinese Style Steamed Whole Bream

Ingredients:

- 4 shallots, thinly sliced
- 1 tablespoon finely sliced ginger
- 1 clove garlic, thinly sliced
- 1 long red chilli, deseeded, thinly sliced
- 1 (about 800g) whole silver bream (or other small fish), scaled, gutted and scored
- 1 small lemon, sliced
- 2 tablespoons Chinese rice wine
- 1½ tablespoons soy sauce
- ½ teaspoon sesame oil
- Steamed rice, to serve

Method:

- 1 Pour water into the Deep Pot to the level indicated in the pan; set Steaming Tray into the Deep Pot and slide the control to medium-high; place lid on and allow to come to the boil.
- 2 Meanwhile, combine shallots, ginger, garlic and chilli in a bowl and combine. Place half the mixture into the fish cavity, with the lemon slices; carefully place a sheet of baking paper onto the steamer rack; place fish into steamer and top with remaining shallot mixture. Cover and steam for 12-15 mins or until fish is just cooked. Serve with steamed rice.
- 3 NOTE – add more boiling water to the pot, from the kettle, if needed.

Steamed Pork and Chive Dumplings with Ginger Dipping Sauce



Ingredients:

- 300g pork mince
- 1 bunch chives, finely chopped
- 2 garlic cloves, crushed
- 1 teaspoon finely chopped ginger
- 1 teaspoon Chinese rice wine
- 1 teaspoon soy sauce
- 1 teaspoon sesame oil
- 250g pkt (about 30) wonton wrappers (from the fresh pasta section of the supermarket)
- 1cm piece ginger, peeled, finely chopped

Method:

- 1 Combine mince, chives, garlic, ginger, rice wine, soy sauce, and sesame oil in a bowl; season to taste with salt and pepper.
- 2 Place 1 teaspoon of the mixture into the centre of 1 wonton wrapper; brush edges with water. Fold wonton over to make a triangle. Bring base corners of triangle together and press firmly to join.
- 3 Pour water into the Deep Pot to the level indicated in the pan; set Steaming Tray into the Deep Pot and slide the control to medium-high; place lid on and allow to come to the boil. Carefully line the steamer rack with a sheet of baking paper; place dumplings in a single layer into the steamer rack without overcrowding. Cover and steam for 15 to 20 mins or until tender and cooked through, adding more boiling water to the pot, from the kettle, if needed.
- 4 Meanwhile, combine soy sauce, rice wine, oil, sugar, ginger and chilli in a bowl. Stir until well combined. Serve with dumplings.

Dipping Sauce

- 1/4 cup (60ml) soy sauce
- 2 tablespoons Chinese rice wine
- 1 teaspoon sesame oil
- 1½ tablespoons brown sugar
- 1 teaspoon finely chopped ginger
- 1 teaspoon dried chilli flakes

Steamed Chicken with Five Spice and Garlic

Ingredients:

- 4 small chicken breast fillets, about 800g
- ¼ cup (60ml) soy sauce
- 1½ tablespoons lemon juice
- 2 teaspoons sesame oil
- 2 shallots, finely chopped
- 2 cloves garlic, finely chopped
- 2 teaspoons finely chopped ginger
- 1 teaspoon Chinese five spice
- ½ teaspoon dried chilli flakes
- Thinly sliced shallots and sliced chilli, to serve
- Steamed rice, to serve

Method:

- 1 Place chicken in a bowl; combine soy sauce, lemon juice, sesame oil, shallots, garlic, ginger, five spice and chilli flakes in a small jug. Mix well to combine. Pour over chicken, mixing well to coat; cover and marinate in the fridge for at least 30 minutes or longer if time allows.
- 2 Pour water into the Deep Pot to the level indicated in the pan; set Steaming Tray into the Deep Pot and slide the control to MEDIUM-HIGH; place lid on and allow to come to the boil.
- 3 Place a sheet of baking paper into the steamer; place chicken onto paper; cover and steam for 8-10 mins (adjusting temperature if necessary, to maintain a constant simmer) or until chicken is just cooked. Slice chicken and serve topped with shallots and chilli. Serve with steamed rice and a green salad if desired.

NOTE – if simmering water starts to run low, simply add more boiling water to the pot, from the kettle.

Individual Steamed Pudding with Chocolate Sauce



Ingredients:

- 125g unsalted butter, softened at room temperature
- ½ cup (110g) caster sugar
- 2 eggs
- 1 cup (150g) self-raising flour
- ½ cup (125ml) milk
- ½ cup (95g) chocolate bits
- Thick cream, to serve

Chocolate Sauce:

- ¾ cup (190ml) cream
- 100g dark chocolate, broken into squares

Method:

- 1 Grease six 3/4-cup (190ml) dariole moulds. Cut six 15cm squares of foil; spray with oil; fold each square to form a pleat in the centre.
- 2 Beat butter and sugar in a medium bowl with an electric beater until light and creamy. Add eggs, one at a time, beating well after each addition. Add flour and milk, and beat for 1-2 minutes or until thick and creamy; fold in chocolate bits. Divide mixture between prepared moulds. Place foil squares over the moulds and smooth down to secure foil.
- 3 Pour water into the Deep Pot to the level indicated in the pan; set Steaming Tray into the Deep Pot and slide the control to MEDIUM-HIGH; place lid on and allow to come to the boil. Place moulds into pan, cover, and simmer for 40 minutes (adjusting temperature if necessary, to maintain a constant simmer) or until a skewer inserted into the puddings comes out clean. Allow the puddings to stand for 5 minutes, then invert onto plates and pour over the sauce. Serve with cream.
- 4 CHOCOLATE SAUCE - place cream and chocolate in a small saucepan over low heat; stir until chocolate melts and sauce is mixed well. Serve with puddings.

NOTE – if simmering water starts to run low, simply add more boiling water to the pot, from the kettle.

Steamed Greens with Sesame Dressing

Ingredients:

- 2 bunches asparagus, ends trimmed
- 1 bunch choy sum, ends trimmed and quartered
- 1 bunch broccolini, ends trimmed

Sauce to dress vegetables:

- 2 tablespoons kecap manis
- 2 tablespoons vegetable oil
- 1 teaspoons sesame oil
- 1 teaspoon sesame seeds, to serve

Method:

- 1 Pour water into the Deep Pot to the level indicated in the pan; set steamer rack into the Deep Pot and slide the control to MEDIUM-HIGH; place lid on and allow to come to the boil. Place vegetables into the steamer rack; cover and steam for 5 mins, (adjusting temperature if necessary, to maintain a constant simmer) or until cooked to your liking.
- 2 To make dressing: combine ingredients in a small bowl or jug. Whisk well with a fork. Place vegetables onto a serving plate. Drizzle over dressing; sprinkle with sesame seeds and serve.

NOTE – if simmering water starts to run low, simply add more boiling water to the pot, from the kettle.

Recipes - Deep Pot

White Choc Chip Brownies



Ingredients:

- 180g butter, chopped
- 3/4 cup (165g) brown sugar
- 300g dark chocolate, broken into squares
- 3 eggs, lightly beaten
- 1½ cups (225g) plain flour
- 1 cup (190g) White Choc bits

Method:

- 1 Grease and base line the Deep Pot with baking paper.
- 2 Melt butter, chocolate and sugar in a medium saucepan over low heat; stir continuously until melted. Cool 10 minutes.
- 3 Stir in eggs and flour until well combined; fold in choc bits. Spoon mixture into prepared pan and smooth top. Bake at MEDIUM LOW for 35 minutes or until firm to touch. Cool in pan. Cut into squares to serve, dusted with cocoa powder and serve with thick cream if desired.

Mussels in Aromatic Coconut Broth

Ingredients:

- 2 tablespoon vegetable oil
- 1 lemongrass stalk, white part only, finely chopped
- 2 cloves garlic, finely chopped
- 4 kaffir lime leaves, finely chopped
- 2 long red chillies, seeded, finely chopped
- 3 shallots, finely chopped
- 1 x 400ml can coconut milk
- ½ cup (125ml) fish or vegetable stock
- 2 tablespoons soy sauce
- 1 tablespoon brown sugar
- 1kg black mussels, scrubbed, debearded
- Coriander leaves, to serve
- Steamed jasmine rice, to serve

Method:

- 1 Insert the Deep Pot and heat to MEDIUM-HIGH; add oil, lemongrass, garlic, lime leaves, chilli and shallots; cook for 2 minutes or until fragrant.
- 2 Add coconut milk and stock; bring to a boil. Reduce heat to MEDIUM and cook, stirring occasionally, for 5 minutes or until coconut milk is heated through and slightly thickened. Add soy sauce and brown sugar and mix well.
- 3 Add the mussels and cook, covered, for 5-7 minutes or until mussels just open and are cooked through. Discard any unopened mussels. Top with coriander and serve with steamed jasmine rice.

Raspberry 'MAGIC' Custard Cake

Ingredients:

- 4 eggs, at room temperature, separated
- 1 tablespoon caster sugar
- ½ cup (110g) caster sugar, extra
- 2 teaspoons vanilla essence
- ¾ cup (110g) plain flour, sifted
- 125g butter, melted, cooled
- 2 cups (500ml) milk, slightly warmed
- 1 punnet (125g) fresh raspberries
- Icing sugar to dust
- Double cream, to serve

Method:

- 1 Grease and line the base of the Deep Pot with baking paper.
- 2 Place egg whites in a large bowl and beat with electric beaters until soft peaks form. Add caster sugar and beat until well combined. Set aside.
- 3 Place egg yolks, extra caster sugar and vanilla in a large bowl and beat with electric beaters until thick and pale in colour.
- 4 Add flour and beat until well combined; add butter and beat until well combined; gradually add milk and beat on low speed until well combined.
- 5 Use a large spoon to fold a third of the egg white into the flour mixture. Repeat in 2 more batches until just combined (you may have a few lumps, but that's okay). Pour into prepared pan. Sprinkle with the raspberries.
- 6 Bake at MEDIUM for 30 – 40 minutes or until the cake is just set (wobbles slightly). Set aside in the pan to cool completely. Dust with icing sugar; cut into squares and serve with thick cream.



Slow Cooked Panang Lamb Curry

Ingredients:

- 1 tablespoon vegetable oil
- 800g lamb shoulder, excess fat trimmed, cubed
- 1 large onion, finely chopped
- 3 cloves garlic, finely chopped
- 1 tablespoon chopped ginger
- 4 kaffir lime leaves, finely chopped
- 1 long red chilli, seeded, finely chopped
- 180g (1 small jar) panang curry paste
- 400ml can coconut milk
- 1 tablespoon brown sugar
- 1 tablespoon fish sauce
- 2 teaspoons cornflour
- 2 tablespoons water
- 150g green beans, halved
- 2 shallots, cut diagonally
- Coriander leaves, to serve
- Steamed jasmine rice, to serve

Method:

- 1 Insert the Deep Pot and heat to HIGH. Add oil; cook lamb, in batches, for 5 minutes or until golden brown. Transfer to a plate; cook remaining lamb. Reduce heat to MEDIUM.
- 2 Add onion, garlic, ginger, lime leaves and chilli; cook 1-2 minutes or until fragrant. Add curry paste and cook 1 minute; add coconut milk, brown sugar and fish sauce; bring to a boil. Reduce heat to MEDIUM LOW and cook, stirring occasionally, for 4 hours or until tender. Adjust heat if necessary, to maintain a slow simmer.
- 3 Combine cornflour and water in a small bowl or cup; mix to dissolve. Pour into curry and mix until thickened; add beans and cook a further 5-10 minutes or until beans are just tender; stir in shallots and coriander leaves to serve. Serve with steamed rice.



Coconut Rice

Ingredients:

- 1½ cups jasmine rice, well-rinsed
- 1½ (375ml) cups water
- ¾ cup (190ml) coconut cream

Method:

- 1 Insert the Deep Pot; add rice, water and coconut cream. Bring to the boil on HIGH, stirring occasionally. Reduce heat to LOW. Simmer, with lid on, for 8-10 minutes. Turn off heat. Stand, covered, for 10 minutes before serving.

Bolognaise Sauce

Ingredients:

- 2 tablespoons olive oil
- 1 onion, finely chopped
- 2 cloves garlic, chopped
- 500g lamb mince (beef or pork mince could also be used)
- 2 x 750ml bottles passata sauce
- 8 basil leaves, torn
- Salt and freshly ground pepper, pepper to taste

Method:

- 1 Insert the Deep Pot; heat on MEDIUM HIGH; add onion and cook until tender, but not browned; add garlic, cook 1 minute or until fragrant. Turn heat to HIGH; add mince and cook, stirring frequently, for 10 minutes or until well browned. Add passata, basil and season to taste with salt and pepper; bring to the boil.
- 2 Reduce heat to MEDIUM LOW and simmer for 2 hours, or until slightly reduced and rich in colour. Adjust heat if necessary, to maintain a slow simmer.
- 3 Cook pasta according to instructions on packet; drain well and mix with sauce; serve with parmesan cheese.

Braised Sweet Glazed Pork Ribs with Ginger and Shallots

Ingredients:

- ½ cup (125ml) teriyaki sauce
- 1 tablespoon vegetable oil
- 1 tablespoon finely chopped ginger
- 3 garlic cloves, crushed
- 1 long red chilli, seeded and chopped
- 1 tablespoon brown sugar
- 800g pork spare ribs
- 2 shallots, sliced diagonally
- Steamed vegetables, to serve
- Steamed jasmine rice, to serve

Method:

- 1 Combine teriyaki sauce, oil, ginger, garlic, chilli and brown sugar in a glass dish. Add the pork and mix well to coat in the marinade; cover with plastic wrap and marinate 1 hour or longer if time permits.
- 2 Insert the Deep Pot and heat to HIGH; drain pork from marinade and set marinade aside. Heat oil; add pork and cook for 6 minutes, turning once or until browned all over. Add reserved marinade and bring to the boil; reduce heat to MEDIUM LOW and simmer, with lid on for 90 minutes, or until pork is tender. Turn pork occasionally. Adjust heat if necessary, to maintain a slow simmer.
- 3 Transfer pork to a plate; drain away any excess oil from the pan and pour remaining sauce over pork; sprinkle with shallots and serve with steamed vegetables and jasmine rice.





Notes





Warranty

This appliance is guaranteed for 2 years against faulty material, components and workmanship.

This warranty is in addition and does not affect your statutory rights.

Proof of purchase must be produced for any warranty benefit.

In the unlikely event of any appliance proving to be faulty, securely pack and return the item to the place of purchase accompanied by the original receipt or invoice.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Exclusions

- If the appliance has not been used in accordance with the manufacturers' recommendations or Instructions.
- If the fault is deemed to be caused by abuse, misuse, neglect, modifications or in proper use and or care Eg: Kettles: Excessive build up of scale. Toasters: Excessive build up of crumbs or foreign matter etc.
- Connection to incorrect voltage to that stamped on the product.
- Unauthorised repairs.
- Appliance used other than for domestic purposes.
- Excluding bags, filters, glass, carafes, and cutting blades.
- Freight and insurance costs.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original receipt or invoice to indicate the date of original purchase.

Morphy Richards's policy is to continually improve quality design and product quality. The company therefore reserves the right to change any specifications or to carry out modifications as deemed worthy at any time.

The Australian supplier reserves the right to repair, modify, exchange or replace the faulty appliance with the same or similar model or product of equivalent value.

Morphy Richards products are intended for household use only.

See usage limitations within the location sub-heading in the important safety instructions.

Morphy Richards has a policy of continuous improvement in product quality and design.

The Company, therefore, reserves the right to change the specification of its models at any time.

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