


FP501011 MUK Rev 3

**morphy richards®**

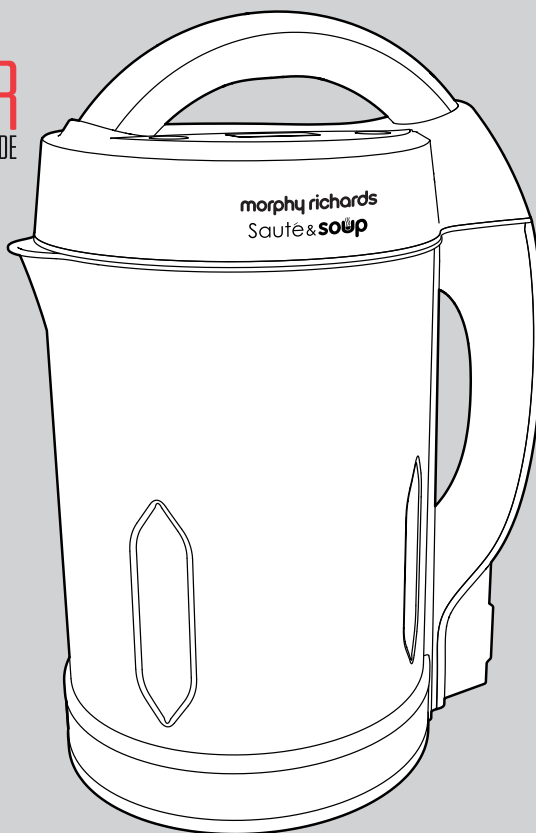
smart ideas for your home



**Sauté & soup**

 Please read and keep these instructions for future use

**SERRATOR**  
BLADE



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

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

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

\*\* 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.
- The appliance shall not be used by children.
- Keep the appliance and cord out of the reach of children.

In addition, we offer the following safety advice.

### Location

- This appliance is intended to be used in household and similar applications such as:
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
 It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use the appliance outdoors, or near water.

### Mains Cable

- The mains cable should reach from the socket to the base unit without straining the connections.
- Do not let the mains cable hang over the edge of a worktop where a child could reach it.
- Do not let the cable run across an open space e.g. between a low socket and table.
- Do not let the cable run across a cooker or toaster or other hot area which might damage the cable.
- If the supply cable is damaged, it must be replaced with a special cable assembly available from the manufacturer or its service agent.

### Personal Safety

- **WARNING:** To protect against fire, electric shock and personal injury, do not immerse cord, plug and appliance in water or any other liquid.
- **WARNING:** Avoid contact with moving parts.
- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use product with wet or moist hands
- **WARNING:** The mixing blades are very sharp. Handle with care when using and cleaning.
- Unplug the appliance from the outlet when not in use and before cleaning.

### Treating Scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

### Other Safety Considerations

- If the mains lead of this appliance is damaged do not use it. Telephone Morphy Richards helpline for advice.
- The use of accessory attachments not recommended by the manufacturer may cause damage to the unit.
- Do not place the appliance on or near heat sources such as gas or electric stove, ovens, or burners.
- Keep the appliance and the cable away from heat, direct sunlight, moisture, sharp edges and the like.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- When using the unit, ensure the lid is in place before switching on.
- Do not remove the lid until the blade has stopped.
- After one operation cycle, you must allow the appliance to cool down completely, then clean the appliance to prevent burning.
- Do not operate the appliance for making soup continuously.
- Be careful if hot liquid is poured into the Soup Maker as it can be ejected out of the appliance due to sudden steaming.

### 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).

### **WARNING: THIS APPLIANCE MUST BE EARTHED.**

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

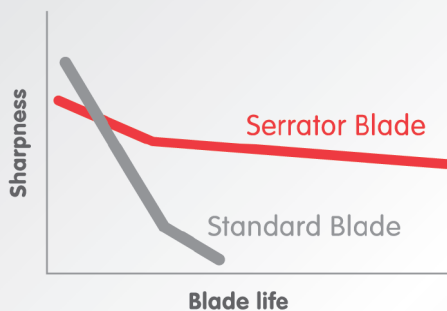
# SERRATOR BLADE

STAYS SHARPER  
**12x LONGER**  
THAN STANDARD BLADES  
\*\*

Congratulations on choosing your new Morphy Richards Soup Maker with Serrator Blade technology. With its revolutionary, unique design the Serrator Blade is designed to give you superior cutting performance for longer.

## How does the Serrator blade work?

Specially developed by our in-house designers the Serrator Blade has been created to outperform standard plain edge blades. The perfect serration has been carefully selected and rigorously tested to give you superior performance and us the confidence that the Serrator Blade will give you years of satisfaction.



Our new precision Serrator Blades **stay sharper up to 12x longer** than standard blades.



## Introduction

The Sauté & Soup Maker from Morphy Richards is quick and easy to use. To create a soup bursting with fresh flavours select the Sauté setting, then add your ingredients to sauté – onions, bacon lardons, garlic or ginger – the foundation of your delicious soup has begun. Then simply add your remaining ingredients to the large 1.6L capacity jug, place on the lid and select from either the Smooth or Chunky cooking settings.

The easy to use control panel features an LED countdown display that shows exactly how long your soup has left to cook while you just sit back and let your soup maker do the hard work for you.

The Smooth programme blends and gently cooks soup in just 21 minutes, while the Chunky programme cooks wholesome soup with a thicker consistency in 28 minutes. If once cooked your soup is a little too chunky for your liking, just press the Blend button and the premium Serrator blending blades will blend your soup until the texture is to your preferred taste.

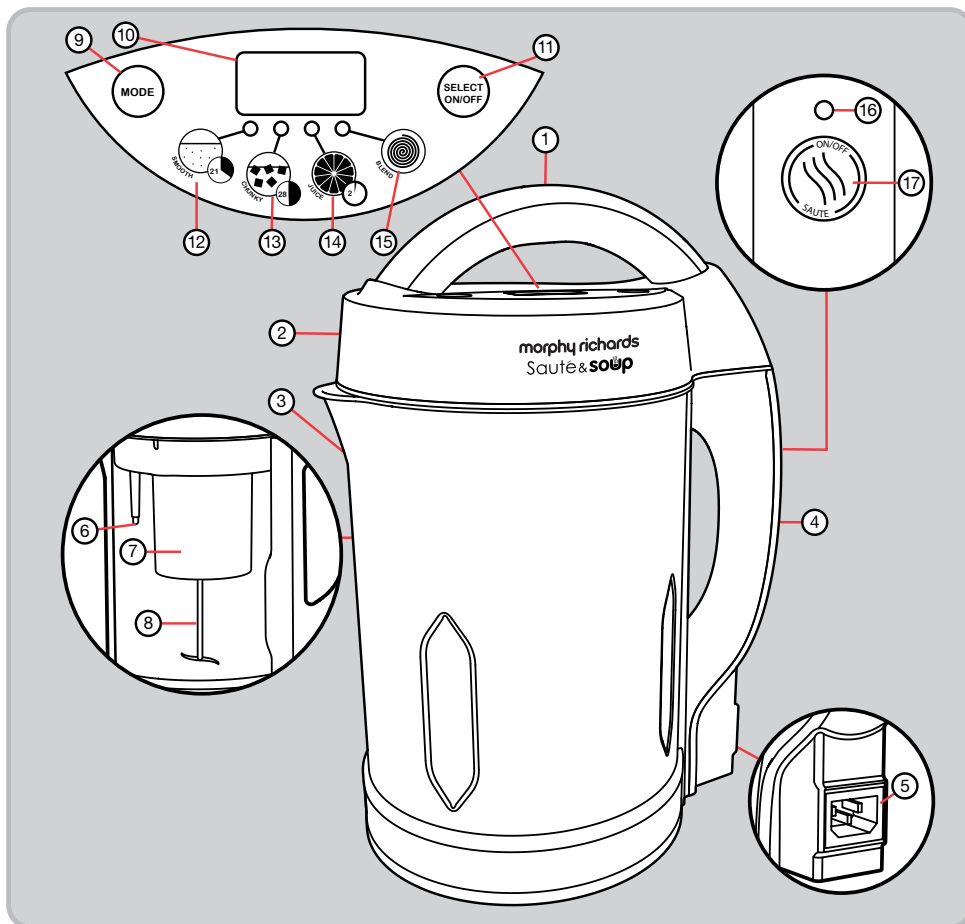
The Sauté & Soup Maker also has a pause function which allows you to add seasoning, crème fraîche, herbs or cream at any stage during the cooking process. Simply lift the Lid off your Sauté & Soup Maker - this disconnects the programme cycle and stops the blade rotation. Add your seasoning and/or additional ingredients. Refit the Lid and the timer programme will restart with the same time left on the programme.

Remember to visit [www.morphyrichards.co.uk](http://www.morphyrichards.co.uk) to register your product's two year guarantee.

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## Product overview



## Features

- |                      |                                |
|----------------------|--------------------------------|
| (1) Lid Handle       | (10) LED Screen                |
| (2) Lid              | (11) Select On/Off Button      |
| (3) Jug              | (12) Smooth Function Indicator |
| (4) Jug Handle       | (13) Chunky Function Indicator |
| (5) Power Socket     | (14) Juice Function Indicator  |
| (6) Over Fill Sensor | (15) Blend Function Indicator  |
| (7) Motor Housing    | (16) Sauté Indicator           |
| (8) Mixing Blade     | (17) Sauté Button              |
| (9) Mode Button      |                                |

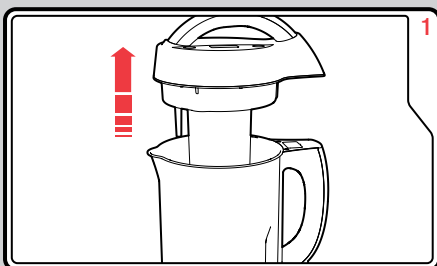
## Before first use

Remove all packaging and cardboard fittings before use.

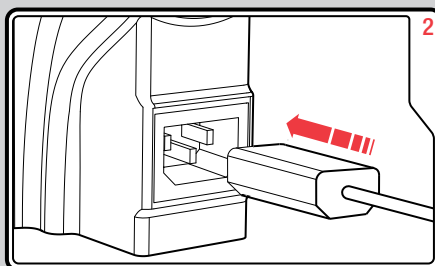
It is important to clean your Sauté & Soup Maker before first use or if it has not been used for a long period of time. See the 'Dream to clean' section for more information.

When you first use your Sauté & Soup Maker you may notice some smoke/vapour emitting from the Lid, this is normal and is simply grease that is used on some parts of the appliance during the manufacturing process. After using a few times this will stop.

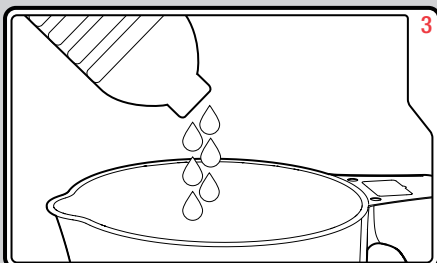
## How to use your Soup Maker



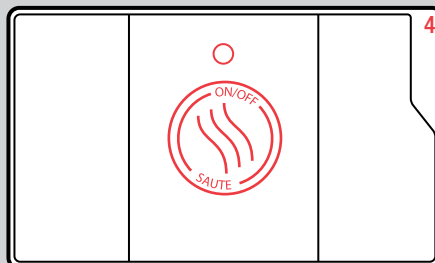
Remove the Lid (2), be careful not to touch the Mixing Blade (8). **WARNING: Sharp Blades**



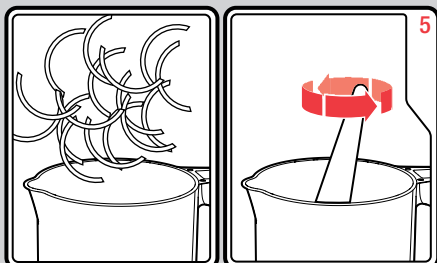
Plug your Soup Maker into the mains. The Sauté Indicator (16) will illuminate red.



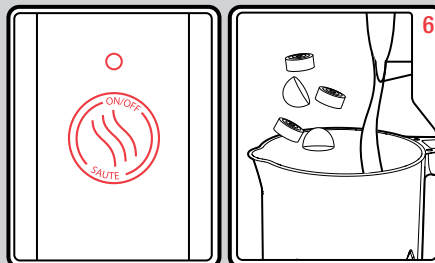
Add oil or butter to the Jug (3). If sautéing in butter, we recommend adding a small amount of oil to stop the butter from burning.



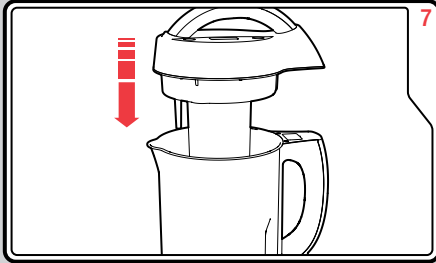
Press the Sauté Button (17), the Sauté Indicator will change to green. The Jug will begin to heat up.



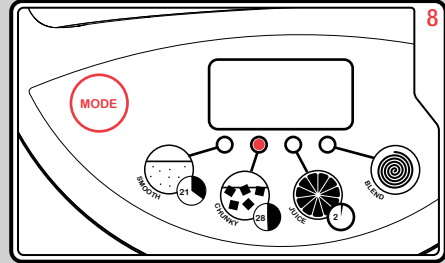
After a minute, add the ingredients for sautéing to the Jug. Stir with a wooden spatula to help even cooking and to prevent sticking or burning.



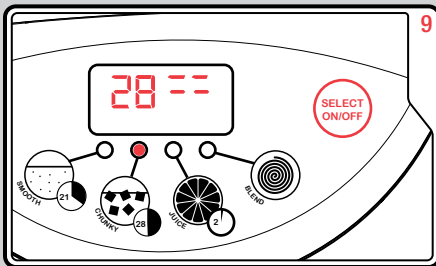
When finished, press the Sauté Button again, the Sauté Indicator will turn red. Add the rest of the ingredients to the jug.



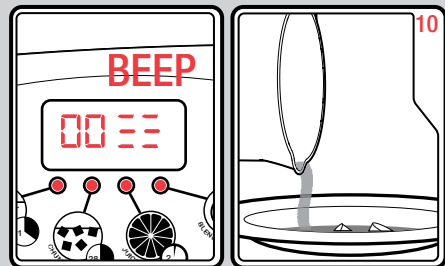
Place the Lid onto the Jug ensuring it is securely in place. A beep will be heard, the icons will flash in sequence.



Press the Mode Button (9) to select the programme, (see 'Using your Soup Maker'). The icon will illuminate.



To start the Soup Maker, press the Select On/Off Button (11). The Soup Maker will beep and begin the cooking process. The cooking time will be displayed and start to count down.



When finished, the Soup Maker will beep for 60 seconds and all four icons will flash. Unplug from the mains, remove the Lid and pour the fresh soup into a bowl.

## WARNING

WHEN REMOVING AND REPLACING THE LID (2), BE CAREFUL NOT TO SCRAPE THE BLADE ON THE SIDE OF THE JUG (3) TO PREVENT DAMAGE TO THE NON-STICK COATING.

## Using your Soup Maker

Your Soup Maker has 5 programmes.

**Select your choice of programme:**

### Sauté... (16)

The sauté function heats the cooking Jug up so food such as onions or bacon lardons can be sautéed before the rest of the ingredients are added to the soup. Simply remove the Lid, add your oil, press the Sauté Button, heat for a minute, add your ingredients and stir. **Note: Do not use the Sauté function for more than 10 minutes.**

### Smoothly does it... (12)

The smooth soup programme is perfect for delicious soup recipes requiring a smooth consistency, such as roast tomato & basil soup. The programme ensures the ingredients are blended to the right consistency and gently cooked at the right temperature. The programme lasts for 21 minutes and then your soup is ready to serve and enjoy!

### Get chunky! (13)

The chunky soup programme is perfect for rustic soup recipes requiring a chunkier consistency. The programme allows the ingredients to be heated for longer to ensure the chunky ingredients are fully cooked. The programme lasts for 28 minutes, and then your soup is ready to serve and enjoy! For chunky soup there is no blending process, just heating. It is therefore recommended that you cut any vegetables into small dice sized pieces. If your soup is a little too chunky after cooking, select the blend function to achieve the desired consistency.

### Juice it! (14)

The juice setting on the Soup Maker is ideal for making smoothies or milkshakes from fresh ingredients. The programme lasts for 2 minutes before your drink is ready to serve. The juice setting does not heat the ingredients, so its perfect for ice cold drinks in hot weather.

**Note:** Do not place ice cubes in the Soup Maker.

### A perfect blend! (15)

The blend setting allows you to further blend the soup to your desired consistency, if required. This function works without additional heating of the soup.

To access this function after cooking, select the Blend function with the Mode Button (9) and press and hold the Select On/Off Button (11) to blend.

### Add It!

If you have started either of the Smooth or Chunky soup programmes and realise you have forgotten to add a certain ingredient or you want to add herbs, spices or additional seasoning, you can. Simply remove the Lid (2) and add the ingredients, then replace the Lid and continue with the programme.

**Do not remove the Lid during the blending process to prevent splashing, (see the LED screen section).**

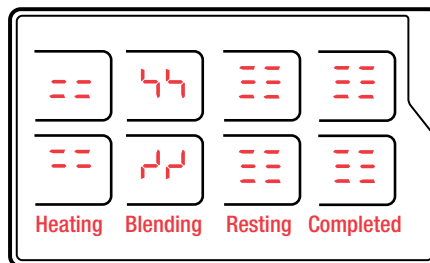
Do not use the function to add large quantities of vegetables or any ingredients that will require the full programme time to cook correctly.

### Cancelling or changing programmes

If you have selected a programme incorrectly and the Select On/Off Button (11) has been pressed, or you want to cancel the programme, simply press the Select On/Off Button and hold for 2 seconds, the icons will flash. Press the Mode Button (9) to select the correct programme and press the Select On/Off button to restart.

## LED Screen (10)

Your Soup Maker utilises 3 different processes to create fresh soups and drinks; heating, resting and blending. Each of these processes are highlighted during the programme with a small animation on the LED Screen.



### Heating

The heating animation will appear in motion when the Soup Maker is heating the contents of the Jug.

### Blending

The blending animation will be displayed when the Mixing Blade is in use. When switching from heating to blending the Soup Maker will make a single audible beep.

**Do not remove the Lid (2) while your Soup Maker is blending.**

### Resting

During the programmes the Soup Maker will occasionally 'rest,' at which point no animation will be shown. But the timer on the LED Screen will continue to count down. This is normal.

Once the process is completed the Soup Maker will beep for 60 seconds and the screen will display the 'completed' icon.

### Completed

When completed, your Soup Maker will show the same animation as resting, but the timer will be at '0' and all four icons on the panel will flash.

## What to Sauté?

Sautéing is ideal for onions or bacon lardons, where they become softened, browned or caramelised with heat. You can also use the sauté setting to make croutons for your soup.

The sauté setting should only be used for a period of 5-10 minutes. It should not be used for longer than 10 minutes.

**Do not use the sauté function for raw meat with the exception of bacon lardons and small quantities of minced meat (up to 100g), warming liquid, sauces, fresh or tinned tomatoes, sugar, fruit, or sugared or starchy foods.**



## The benefits of homemade soup

Homemade soup tastes great, costs so little and is a healthy, sustaining meal.

### Scratch it!

Scratch cooking is the best way to prepare wholesome food that the whole family loves. It gives you complete control over the food you eat, because it involves cooking from the most basic ingredients and helps you to avoid all the preservatives, flavourings and other additives found in processed foods.

### Batch it!

Batch cooking is great because it allows you to cook up a batch of wholesome food and pack it away in meal-sized portions that can be refrigerated or frozen, locking away all the taste and nutrients ready to enjoy later in the week.

### Don't waste it!

In the UK we waste up to 8.3 million tonnes of food every year, most of which could have been eaten. Whether its forgotten chicken from Sunday lunch or a lonely tomato tucked away at the back of the fridge, you can always rustle-up a fantastic homemade soup recipe using the leftover food that might normally go to waste.

### Soup Nutrition

Homemade soup couldn't be better for you, and depending on the recipe can provide a full range of nutrients including vitamins, minerals, carbohydrate and fibre. Best of all, homemade soup is simply delicious!

## What makes your Soup Maker so special?

Making fresh homemade soup in the comfort of your own kitchen couldn't be quicker when using your Soup Maker.

### One Jug Cooking

The Sauté Function allows you to sauté your ingredients before cooking your soup all in the same cooking Jug. A simple idea, reducing mess and washing up.

Sautéing in the same Jug as cooking, also improves the soup as flavours are retained.

### Works in a flash!

All you have to do is prepare your ingredients, transfer them into your Soup Maker and select smooth or chunky setting. After sautéing, the smooth soup programme blends and gently cooks the soup in 21 minutes. The chunky soup programme takes just 28 minutes before it's ready to enjoy!

### Keeping it simple

At Morphy Richards, we believe life shouldn't be complicated. That's why we've worked hard to make your Soup Maker as easy to use as possible. It really couldn't be simpler. All you have to do is select your desired programme and with one press of a button, walk away. In as little as 21 minutes you've got perfectly delicious homemade soup, cooked your way.

### Space Saver

We know that space is a valuable commodity in your kitchen. Your Soup Maker is compact with a simple design so it fits easily on any worktop space.

## A dream to clean

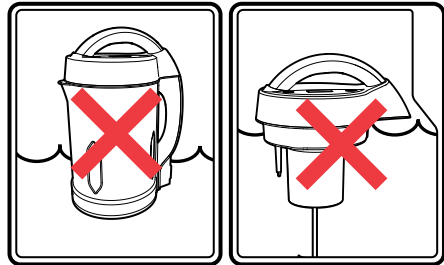
Your Saute & Soup Maker is not dishwasher safe, but it is simple and easy to clean. After use, simply wash the Motor Housing (7) and Mixing Blade (8) with warm water, and wipe with a sponge. **DO NOT** immerse in water. The inside of the Soup Maker Jug (3) can also be cleaned with warm soapy water and a sponge. If food is burned on, allow to soak and then wipe away with a sponge. Wipe the outside of the appliance with a soft, dry cloth.

Certain foods can burn if in contact with the base heating element. If this happens, fill the Soup Maker with hot soapy water and allow to soak for 15 minutes. Any burnt on food can then easily be removed with a sponge cleaning pad. **Do not use a metal scouring pad as this will scratch the coating.**

**WARNING:** The inside surface of the Jug has a durable non-stick coating for easy cleaning. Do not use any metal utensils, to stir or remove food from this product.

Using metal utensils will scratch and damage the non-stick coating.

After cleaning, dry all parts thoroughly.



**WARNING:** DO NOT immerse the lid or jug in water, as this contains electrical components that can be damaged by water. Do not allow water to get onto the electrical connections. Dry thoroughly before use.

WHEN REMOVING AND REPLACING THE LID (2), BE CAREFUL NOT TO SCRAPE THE BLADE ON THE SIDE OF THE JUG (3) TO PREVENT DAMAGE TO THE NON-STICK COATING.

## Any Questions?

If you have any questions about the use of your Soup Maker, check the list below where we have answered some of the more common frequently-asked-questions (FAQ's). If you require further help, please contact our Helpline: 0844 871 0960.

### Can I remove the lid mid-cycle?

Yes, to add ingredients or seasoning if required. See 'Using Your Soup Maker' on pages 7/8 for more information.

### Can I use my Soup Maker to make anything other than soup or drinks?

No. The 5 available programmes are set to make perfect soup and drinks from scratch. Follow the recipes and adapt them to your own taste.

### Can I use raw meat in soup recipes made in my Soup Maker?

Aside from bacon or small amounts of minced meat (100g), no. You should first cook meat separately before transferring into your Soup Maker with additional ingredients from your recipe, as the Soup Maker is only designed to gently sauté bacon or onions, then heat the soup. You should not use the sauté function to brown raw meat, other than bacon or minced meat.

### What is the capacity of my Soup Maker?

The capacity of your Soup Maker is 1.6L. This is marked on the inside and outside of the Jug (3). Ensure you do not fill your Soup Maker above this line, otherwise the overflow detector will cut the power to the blending blade and the LED screen (10) will display 'E1'. If this happens, simply remove some of your ingredients so the 1.6L fill mark is not exceeded and wipe clean the Over Fill Sensor (6) on the Lid (2). Ensure your ingredients (including liquid) are above the 1.3L line, failure to do this will impair the blending function.

### Can I change the times on the smooth and chunky soup settings?

No. The times for these settings are pre-set.

### Can I reheat soup I have already made, or reheat tinned/carton soup?

No. The programmes are set to make perfect soup from scratch. The soup could burn to the base of the element causing damage to the product.

### Can I make cold soups like Gazpacho in my Soup Maker?

Yes, but you will first need to cook the soup using either the chunky or smooth soup setting. Then simply allow to cool or refrigerate before enjoying.

### What if my Soup Maker stops working?

Your Soup Maker is fitted with a safety thermostat, which cuts the power and stops the product from working to prevent overheating if it is used continuously on 3 or more cycles. If this happens, remove any food from the jug and allow the Soup Maker to cool for 30 minutes and you can continue making your soup.

If the blend function is used continuously for more than 20 seconds a safety cut out will cut the power to prevent overheating. When this happens wait for 10 seconds before re-using the blend function.

### What if food burns on the base of my Soup Maker?

Due to the starch and sugars present in some foods, a slight burning may occur if they are placed in direct contact with the inside base of the Jug (3). To prevent this, add half a cup of water or stock to the Soup Maker before placing in any solid ingredients. Then top up with the remaining liquid specified in your recipe.

## Contact us

### Helpline

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

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

UK Helpline: 0844 871 0960

IRE Helpline: 1800 409 119

Spares: 0844 873 0726

### Talk To Us

If you have any questions 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](http://www.morphyrichards.co.uk/blog)

Facebook: [www.facebook.com/morphyrichardsuk](http://www.facebook.com/morphyrichardsuk)

Twitter: @loveyoumorphy

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

## Recipes



We have developed 15 recipes for you to use in your new Soup Maker, from rich hearty soups to refreshing smoothies.

The Chunky Setting (13) only cooks the ingredients, it will not chop them. If after cooking, the soup is a little too chunky for your taste, you can use the Blend Setting (15) to help break down some of the chunks.

To access this function, you will need to unplug your Soup Maker before replugging into the mains. This resets the Soup Maker, allowing you to select the Blend Setting with the Mode Button (9). When highlighted, press and hold the Select On/Off Button (11) to blend the contents of the Jug.

The recipes have been developed to fit within the minimum and maximum working levels of the Soup Maker (1.3-1.6L).

## Sauté Recipes

### Celery Soup

Preparation time: 5 minutes

Cooking time: 30 minutes

Setting: Smooth

Serves: 4

#### Ingredients:

- 25g butter
- 1 head of celery, roughly chopped (including leaves)
- 1 onion (approx 100g), chopped
- 3 small potatoes (approx 150g) peeled and chopped
- 1L of vegetable stock (made with 2 stock cubes)
- Salt and ground black pepper
- Fresh parsley to garnish

#### Method:

- 1 Add the butter to the Jug and press the Sauté Button. Ensure the butter does not burn.
- 2 After a minute, add the vegetables, and stir for 4 minutes with a wooden spoon or spatula.
- 3 Turn off the sauté function by pressing the Sauté Button. Add the stock and season to taste.
- 4 Select the smooth setting. Once the soup is ready, check the seasoning and garnish with freshly chopped parsley.

### Butternut Squash, Chilli and Coconut Soup

Preparation time: 15 minutes

Cooking time: 30 minutes

Setting: Chunky

Serves 4

#### Ingredients:

- 2 tbsp olive oil
- 500g butternut squash, de-seeded, peeled and cut into small cubes
- 1 medium onion (approx 100g), chopped
- 3 garlic cloves, sliced
- 1 tsp ground cumin
- 1/2-1 large red chilli to taste, finely chopped, seeds removed.
- 1 tsp fresh ginger, grated
- 800ml vegetable stock, made from 2 stock cubes
- 200ml coconut milk
- Juice of 1 lime
- 10g fresh coriander, chopped
- Salt and pepper

#### Method:

- 1 Add the oil to the Jug and press the Sauté Button.
- 2 After a minute, add the butternut squash and sauté for 3-4 minutes, stirring every so often.
- 3 Add the onion, garlic, ground cumin and red chilli, continue to cook for a further 5 minutes until the ingredients start to soften.
- 4 Turn off the sauté function by pressing the Sauté Button. Add the remaining ingredients, stir with a wooden spoon or spatula to evenly distribute.
- 5 Place the lid on the Jug and select the chunky setting.
- 6 Once ready season to taste and serve. If you would like a smooth soup simply press the blend button until the desired consistency is achieved.

## Lentil and Bacon Soup

Preparation time: 5 minutes

Cooking time: 30 minutes

Setting: Smooth

Serves 4

### Ingredients:

- 1tbsp oil
- 1 onion (approx 100g), chopped
- 4 bacon rashers, chopped with the rind removed.
- 175g red lentils
- 1L pork or ham stock (made with 1 stock cube)
- ¼tsp mixed herbs
- Salt and ground black pepper

### Method:

- 1 Add the oil to the Jug and press the Sauté Button.
- 2 After one minute, add the onion and bacon and sauté for 4 minutes until soft, stirring constantly with a wooden spoon or spatula. Do not brown.
- 3 Turn off the sauté function by pressing the Sauté Button. Place the lentils in the Jug and add the stock up to the maximum mark. Add the herbs, salt and pepper and stir well.
- 4 Select the smooth setting.

## Italian Tomato Soup

Preparation time: 20 minutes

Cooking time: 35 minutes

Setting: Chunky

Serves 4

### Ingredients:

- 1tbsp extra virgin olive oil
- 1 onion (approx 100g), finely chopped
- 1 garlic clove, crushed
- 1 red pepper (approx 120g), deseeded and finely chopped
- 50g chunk Italian salami, finely chopped
- 1kg tomatoes, peeled deseeded and chopped
- 1tbsp tomato puree
- 200ml dry white wine
- 1 vegetable stock cube
- 3 tbsp fresh basil, chopped finely
- Salt and ground black pepper
- Water (up to the maximum level)
- 45g arborio rice

### Method:

- 1 Add the oil to the Jug and press the Sauté Button.
- 2 After one minute, add the onion and garlic and sauté for 3-4 minutes stirring frequently with a wooden spoon or spatula.
- 3 Add the red pepper and salami and cook for another couple of minutes, stirring as necessary.
- 4 Turn off the sauté function by pressing the Sauté Button. Add the remaining ingredients in the order listed to the left and stir.
- 5 Select the chunky setting.

## Leek and Bacon Soup

Preparation time: 5 minutes

Cooking time: 30 minutes

Setting: Smooth

Serves: 4

### Ingredients:

- 45g butter
- 3 bacon rashers, chopped with the rind removed.
- 1 onion, (approx 100g) chopped
- 2 leeks (approx 300g), sliced into rings
- 3 potatoes (approx 340g) peeled and cut into pieces
- 1L water
- 2 ham or pork stock cubes
- Salt and ground black pepper
- Fresh parsley

### Method:

- 1 Add the butter to the Jug and press the Sauté Button. Ensure the butter does not burn.
- 2 After one minute, add the chopped bacon and onion and sauté for a couple of minutes, stirring constantly with a wooden spoon or spatula.
- 3 Add the leek and potatoes and continue to stir for another few minutes.
- 4 Turn off the sauté function by pressing the Sauté Button. Add the stock and season to taste.
- 5 Select the smooth setting. Once the soup is ready, check the seasoning and garnish with freshly chopped parsley or bacon lardons.

## Winter Lamb and Lentil Broth

Preparation time: 20 minutes

Cooking time: 33 minutes

Setting: Chunky

Serves 4

### Ingredients:

- 2tbsp olive oil.
- 75g raw minced lamb
- 1 medium onion, (approx 100g) finely chopped
- 2 garlic cloves, crushed
- 1 small carrot (approx 50g) finely chopped
- 1 potato, (approx 115g) finely chopped
- 1 medium turnip (approx 100g) finely chopped
- 1tbsp plain flour
- 1 (400g) tin of lentils, drained
- 1/2tsp fresh rosemary, chopped
- 2 bay leaves
- 1tsp Worcestershire sauce
- 1tbsp fresh parsley, chopped
- 900ml lamb stock, made from 2 stock cubes (or to the MAX mark)

### Method:

- 1 Press the Sauté button and heat the olive oil in the Soupmaker Jug for 1 minute. Sauté the lamb mince for 2-3 minutes, stirring frequently with a wooden spoon until evenly browned.
- 2 Add the onion, garlic, carrot, potato and turnip to the Jug and sauté for 4 minutes stirring as necessary. Turn off the sauté function by pressing the Sauté Button.
- 3 Stir in the plain flour, then add the rest of the ingredients and stock up to the maximum level. Season with salt and milled pepper, and stir with a wooden spoon or spatula. Select Chunky setting.
- 4 When complete, season to taste and remove bay leaves before serving.

## Chicken and Mushroom Soup

Preparation time: 20 minutes

Cooking time: 30 minutes

Setting: Smooth

Serves 4

### Ingredients:

- 2 tbsp olive oil
- 1 onion (approx 100g), finely chopped
- 240g mushrooms, thinly sliced
- 1 garlic clove, crushed
- 100g cooked chicken, shredded
- 1 potato (approx 115g), peeled and finely diced
- 10g fresh parsley, chopped
- salt and pepper
- 1L chicken stock, made with 2 stock cubes (or carcass) to MAX level

### Garnish:

- a little whipping cream

### Method:

- 1 Press the Sauté Button. Heat the oil in the Jug for 1 minute and then add the onion. Sauté, stirring all the time with a wooden spoon or spatula for 2 minutes until soft but not brown.
- 1 Add the mushrooms and garlic and sauté for a further couple of minutes until the mushrooms have softened. Turn off the sauté function by pressing the Sauté Button.
- 3 Add the chicken, potato, parsley and seasoning and enough stock up to the maximum level on the Jug.
- 4 Select the Smooth setting.
- 5 When complete, season to taste and serve with a swirl of cream (if desired).

## Soup Recipes

### Roast Tomato and Basil Soup

Preparation time: 30 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

### Ingredients:

- 8 very ripe tomatoes (approx 640g), cut in half
- 2 red onions (approx 215g), cut into 6 pieces
- 4 garlic cloves
- 1tbsp olive oil
- 1 tbsp balsamic vinegar
- Salt and ground black pepper
- 750ml chicken stock, made from stock cube
- 2 tsp tomato puree
- 1 tsp brown sugar
- 10g fresh basil leaves

### Method:

Pre-heat the oven to 200°C / Gas mark 5

- 1 Place the tomatoes skin side up into a roasting tin with the red onions and garlic. Drizzle over the olive oil, balsamic vinegar and season with salt and pepper. Roast for 20-30 minutes or until softened and slightly charred.
- 2 Carefully place into the Soup Maker with the chicken stock, add the tomato puree, brown sugar and fresh basil.
- 3 Select the smooth setting. Once the soup is ready, season to taste and serve.

## Chinese Style Chicken and Sweetcorn Soup

Preparation time: 20 minutes

Cooking time: 28 minutes

Setting: Chunky

Serves: 4

### Ingredients:

- 100g sweetcorn from the cob, or tinned (drained)
- 1 red onion (approx 100g), finely chopped
- 1 garlic clove, crushed
- 150g cooked shredded chicken
- 100g mushrooms, thinly sliced
- 1tsp fresh ginger, grated
- 15g spring onion, finely chopped
- 2tsp soy sauce
- 1.2L chicken stock, made from 2 cubes
- 50-100g fine egg noodles (1 or 2 nests)

### Garnish:

- 1/2 red chilli (approx 10g) deseeded and finely shredded
- 15g spring onions, finely chopped

### Method:

- 1 Place the sweetcorn kernels, red onion, garlic, cooked chicken, mushrooms, ginger, soy sauce and spring onions into the Soup Maker Jug.
- 2 Add the stock up to the maximum mark and select the Chunky Setting.
- 3 Four minutes before the end of the programme, add 1 or 2 nests of fine noodles to the Jug and replace the Lid.
- 4 Divide the shredded chilli and chopped spring onion between the bowls, spoon the soup over and serve immediately.

## Really Quick and Easy Pea, Ham and Mint Soup

Preparation time: 5 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves 4

### Ingredients:

- 600g frozen peas
- 20g fresh mint, leaves only
- 225g good quality cooked ham, chopped/shredded
- 1 potato (approx 100g), finely diced
- 800ml hot ham stock, from cube
- Salt and ground black pepper
- 2tbsp olive oil
- 3 rounded tbsp, crème fraiche

### Method:

- 1 Place the peas, mint, ham, potato and hot stock into the Soup Maker and select the smooth setting.
- 2 When complete, season with a little salt and milled pepper, add the olive oil and crème fraiche and using the blend button blend the soup again for 20 seconds and serve.



## French Style Pistou

Preparation time: 15 minutes

Cooking time: 28 minutes

Setting: Chunky

Serves 4

### Ingredients:

- 1 courgette (approx 150g), cut into small dice
- 1 small potato (approx 70g), cut into small dice
- 1 small onion (approx 70g), finely chopped
- 1 carrot (approx 50g), cut into small dice
- 1 tin of chopped tomatoes (400g)
- 50g petit pois
- 50g spaghetti, broken into pieces
- 50g French beans, cut into 1cm pieces
- 650ml of vegetable stock, from cube
- 1 tbsp tomato puree (mix into the stock)
- salt and ground black pepper

### To serve:

- pesto
- parmesan cheese

### Method:

- 1 Place ingredients into the Soup Maker, pour over the vegetable stock/ tomato puree mix, season with salt and pepper, mix ingredients together with a wooden spoon or spatula to evenly distribute.
- 2 Select the chunky setting.
- 3 Serve straight away with a spoonful of pesto and freshly grated parmesan cheese.

## Basic Vegetable Soup

Preparation time: 5 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

### Ingredients:

- 700g assorted vegetables, diced (Bagged mixed vegetables from the supermarket is ideal)
- Water (filled to max mark)
- 2 chicken or vegetable stock cubes
- salt and ground black pepper

### Method:

- 1 For a quick smooth soup fill the Soup Maker past the 1.3L mark with a selection of diced vegetables (using ready prepared chopped vegetables is ideal.)
- 2 Add the vegetable or chicken stock cubes and fill to the max mark with water.
- 3 Select the smooth setting. Once the soup is ready, season to taste and serve.

## Garnishes

### Croutons

Preparation time: 5 minutes

Cooking time: 10 minutes

Setting: Sauté

#### Ingredients:

- 1tbsp olive oil
- 25g butter
- 1/2 ciabatta loaf (55g), cut into 15mm cubes

#### Method:

- 1 Add the oil and butter to the Jug and Press the Sauté Button.
- 2 After one minute, add the cubes of ciabatta and stir with a wooden spoon or spatula until coated in the oil and butter.
- 3 Arrange into a single layer on the bottom of the Jug and allow to cook for a few minutes.
- 4 When crisp and browned, stir and repeat to crisp the other sides of the cubes. Turn off the sauté function by pressing the Sauté Button.
- 5 Drain on kitchen towel before serving.

### Bacon Lardons

Preparation time: 1 minute

Cooking time: 10 minutes

Setting: Sauté

#### Ingredients:

- 1tbsp oil
- 100g bacon lardons

#### Method:

- 1 Add the oil to the Jug and Press the Sauté Button.
- 2 After one minute, add the bacon lardons, stir with a wooden spoon or spatula until coated in the oil.
- 3 Arrange into a single layer on the bottom of the Jug and allow to cook until crisp and brown, turning occasionally.
- 4 Turn off the sauté function by pressing the Sauté Button.

## Juice Recipes

### Raspberry Smoothie

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Juice

Makes: 1.5L

#### Ingredients:

- 900ml low fat raspberry yoghurt
- 300ml semi skimmed milk
- 300g raspberries (allow to thaw if frozen)

#### Method:

- 1 Place ingredients into the Soup Maker, stir thoroughly.
- 2 Select the juice setting and simply wait for 2 minutes until the Soup Maker has finished.
- 3 Serve straight away.

### Strawberry and Pineapple Smoothie

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Juice

Makes: 1.5L

#### Ingredients:

- 300g fresh strawberries
- 250g fresh pineapple
- 450g low fat strawberry yoghurt
- 150ml semi skimmed milk
- 1 scoop (approx 35g) of vanilla ice cream

#### Method:

- 1 Prepare and hull the strawberries. Chop the pineapple into chunks.
- 2 Place ingredients into the Soup Maker, stir thoroughly.
- 3 Select the juice setting and simply wait for 2 minutes until the Soup Maker has finished.
- 4 Serve straight away.

### Chocolate and Banana Smoothie

Preparation time: 5 minutes

Mixing time: 2 minutes

Setting: Juice

Makes: 1.5L

#### Ingredients:

- 2x 450g cartons low fat vanilla yoghurt
- 300-400ml semi skimmed milk (according to taste)
- 2 bananas, peeled and thinly sliced
- 150g-200g good quality dark chocolate (according to taste)

#### Method:

- 1 Melt the chocolate, either in a microwave or over a pan of hot water.
- 2 Meanwhile, place the other ingredients into the jug, adding the melted chocolate last.
- 3 Stir.
- 4 Select juice setting and simply wait for 2 minutes until the Soup Maker has finished. Serve at once.

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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](http://www.morphyrichards.co.uk)

Or call our customer registration line

**UK 0844 871 0960**

**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  
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EIRE: 1800 409 119  
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