

FP501000 MUK Rev 1

morphy richards®

smart ideas for your home



soup & milkmaker

 Please read and keep these instructions for future use



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www.morphyrichards.com

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

Health And Safety

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

- This appliance can be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- 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.
- After one operation cycle, you must allow the appliance to cool down completely, then clean the appliance to prevent burning.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- If the supply cable is damaged, it must be replaced with a special cable assembly available from the manufacturer or its service agent.
- **WARNING:** The mixing blades are very sharp. Handle with care when using and cleaning.
- For care and cleaning refer to page 24.

In addition, we offer the following safety advice.

Location

- 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.

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:** Misuse of appliance could cause personal injury.
- **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
- 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.
- When using the unit, ensure the lid is in place before switching on.
- Do not remove the lid until the Serrator Blade has stopped.
- Do not operate the appliance for making soup & milk continuously.
- Be careful if hot liquid is poured into the Soup & Milk 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.

Make nutritious homemade soups



Prepare
Ingredients



Select
smooth
or chunky



Serve
delicious soups

Make nutritious homemade milks



Soak
soya beans or
nuts overnight



Select
milk or
blend



Serve
dairy free milks



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Introduction

Thank you for your recent purchase of the Morphy Richards Soup & Milk Maker. Please read this instruction booklet carefully before you use your Soup & Milk Maker for the first time.

We've designed your Soup & Milk Maker so that it's quick and easy to make homemade soup to your own individual taste, with minimum fuss. All you have to do is place the ingredients needed for your favourite recipe inside your Soup & Milk Maker, then it's as simple as selecting either the smooth or chunky soup setting, depending on your preference. A short wait while your Soup & Milk Maker blends and gently cooks the ingredients for perfectly delicious homemade soup. It really couldn't get any simpler!

The Soup & Milk Maker has a pause function which allows you to add seasoning, crème fraîche, herbs or cream at any stage during the soup making process. Simply lift the Lid off your Soup & Milk 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.

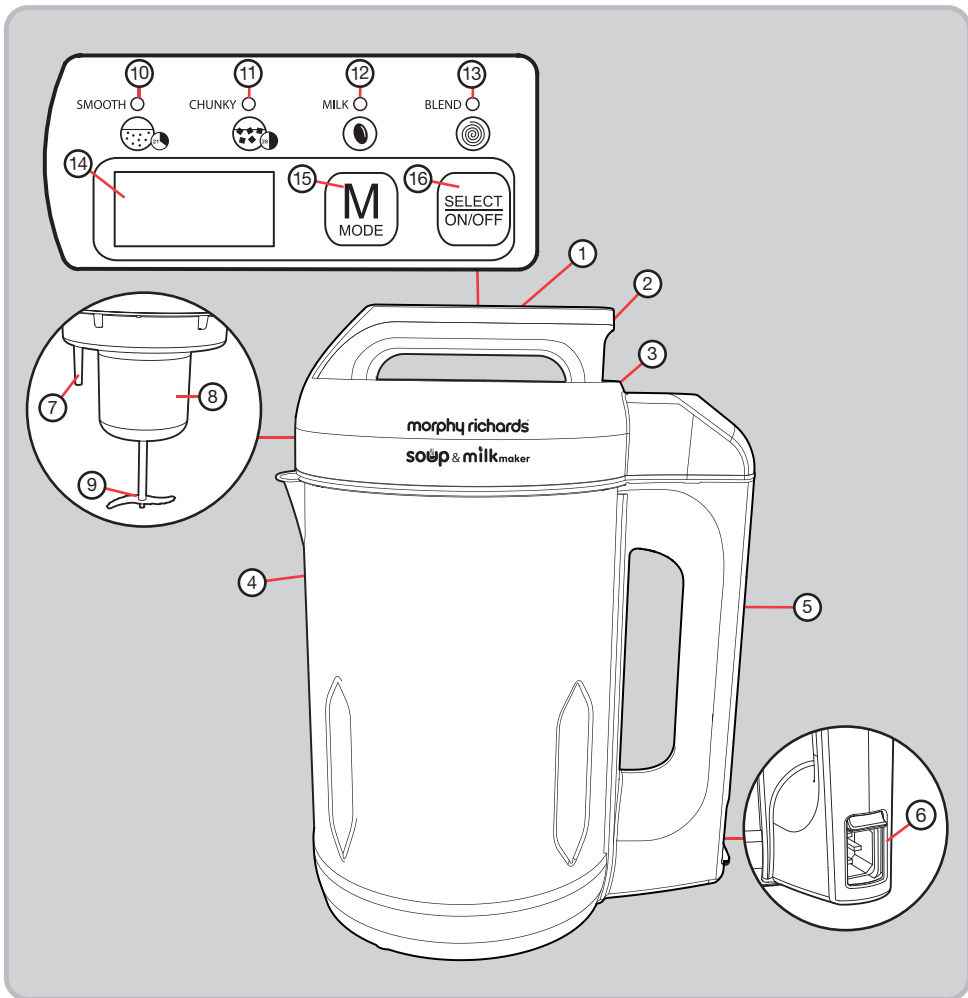
Introducing our new and unique milk making feature, perfect for making homemade milks. It not only makes Soya milk using a timed heat program, but also nut milks using the blend function.

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

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Product Overview



Features

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

Before First Use

It is important to clean your Soup & Milk 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 Soup & Milk 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.

Using Your Soup & Milk Maker

Your Soup & Milk Maker has 4 programs.

Select your choice of program:

Smoothly does it... (10)

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

Get chunky! (11)

The chunky soup program is perfect for rustic soup recipes requiring a chunkier consistency, such as French style pistou. The program allows the ingredients to be heated for longer to ensure the chunky ingredients are fully cooked. The program lasts for 28 minutes, and then your soup is ready to serve & 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 gain your desired consistency.

Milk it! (12)

The milk setting on the Soup & Milk Maker is ideal for making nutritious, homemade Soya milk. The program lasts for 37 minutes, carefully heating and blending the ingredients. For a refreshing glass of homemade milk, simply place in the refrigerator before serving.

A perfect blend! (13)

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. The blend setting is also perfect for making nut milks.

To access this function after cooking, select the Blend function with the Mode Button (15) and press and hold the Select On/Off Button (16) to blend.

Milks other than soya are made using the blend setting.

Add It!

If you have started either of the soup programs 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 (3) and add the ingredients, then replace the Lid and continue with the program.

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 program time to cook correctly.

Cancelling Or Changing Programs

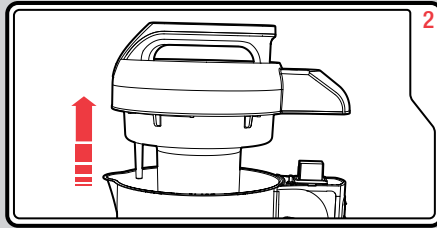
If you have selected a program incorrectly and the Select On/Off Button (16) has been pressed, or you want to cancel the program, simply press the Select On/Off Button and hold for 2 seconds, the icons will flash. Press the Mode Button (15) to select the correct program and press the Select On/Off button to restart.

Note: Please do not place ice cubes in the Soup & Milk Maker.

How To Make Soup

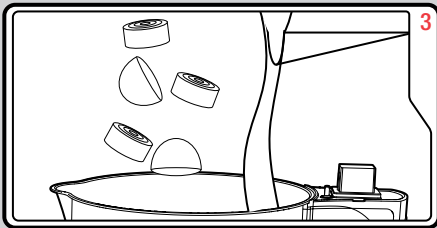


Ensure the Soup & Milk Maker is unplugged from the mains.

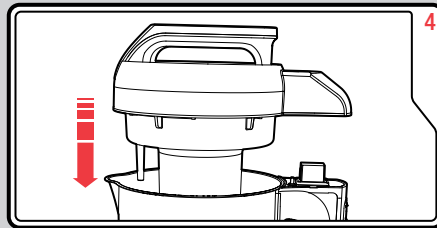


Remove the Lid (3), be careful not to touch the Serrator Blade (9).

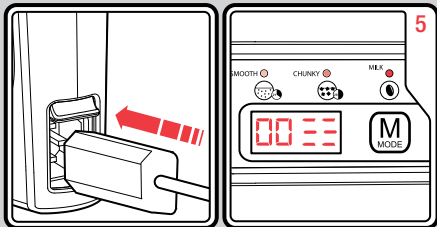
WARNING: Sharp Blades



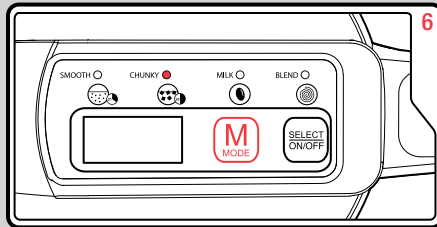
Place all the ingredients into the Soup & Milk Maker Jug (4). Add the liquid last, filling up to between the max and min lines marked on the Soup & Milk Maker Jug.



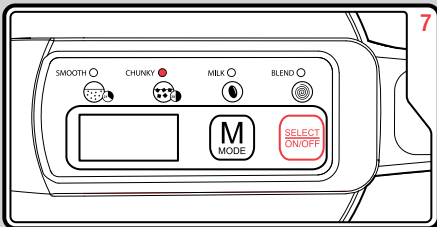
Place the Lid (3) back onto the Soup & Milk Maker Jug (4), ensuring it is securely in place.



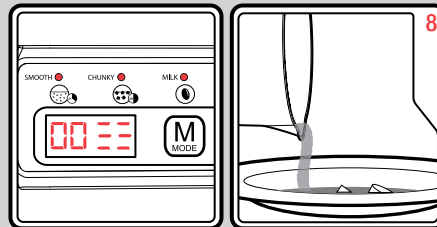
Plug into the mains. The icons will flash in sequence.



Press the Mode Button (15) to select the required programme (see 'Using Your Soup & Milk Maker'). The icon will illuminate.

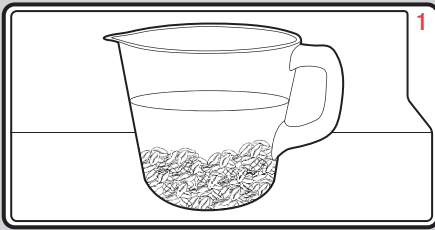


To start the Soup & Milk Maker, press the Select On/Off Button (16). The Soup & Milk Maker will beep and begin the cooking process. The cooking time will be displayed and start to count down.

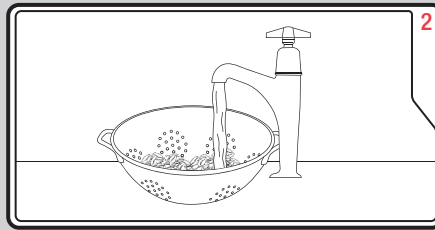


When finished, the Soup & Milk Maker will beep for 60 seconds and all four icons will flash. Unplug from the mains, remove the Lid and pour the fresh soup into a bowl.

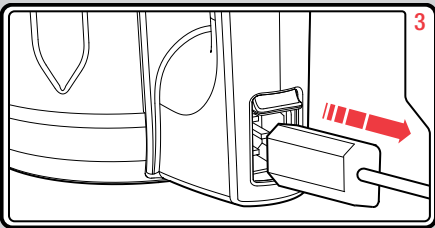
How To Make Soya Milk



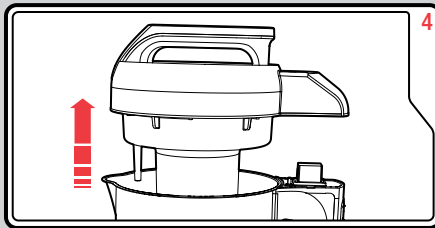
Soak the dried beans in a jug of cold water for 12 -16 hours.



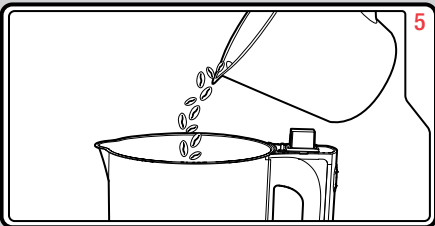
Drain the beans using a colander or sieve and rinse under cold running water.



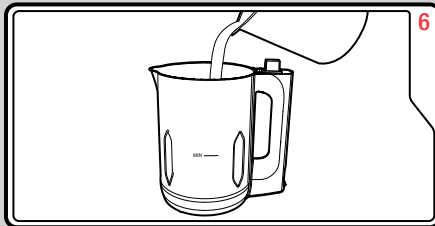
Ensure the Soup & Milk Maker is unplugged from the mains.



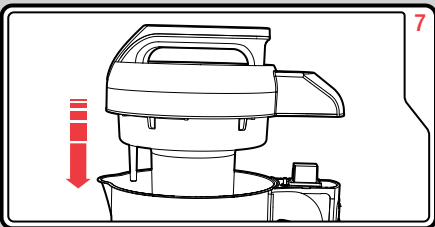
Remove the Lid (3), be careful not to touch the Serrator Blade (9).
WARNING: Sharp Blades



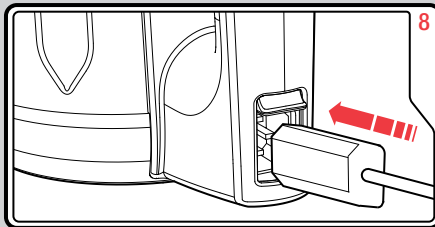
Place the beans into the Soup & Milk Maker Jug (4).



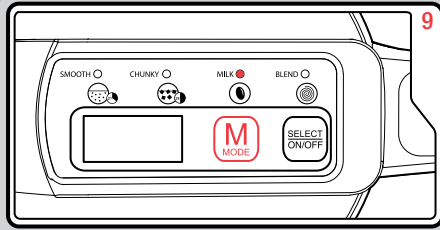
Add cold water up to the MIN mark on the Soup & Milk Maker Jug (4).



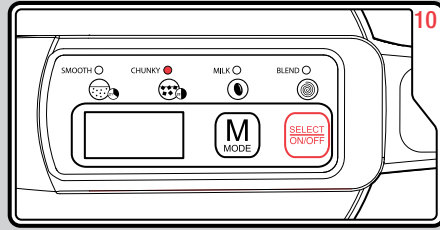
Place the Lid (3) back onto the Soup & Milk Maker Jug (4) ensuring it is securely in place.



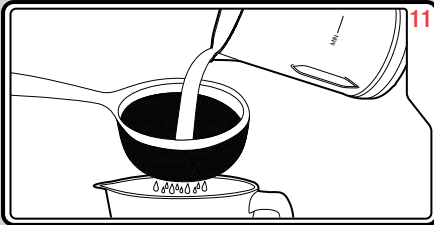
Plug into the mains.



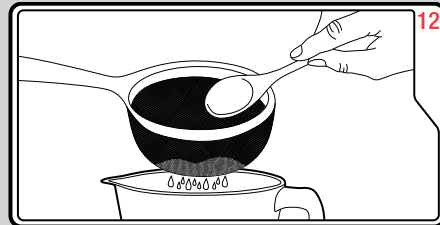
Press the Mode Button (15) and select the Milk program. The icon will illuminate. (The program is 37 minutes duration).



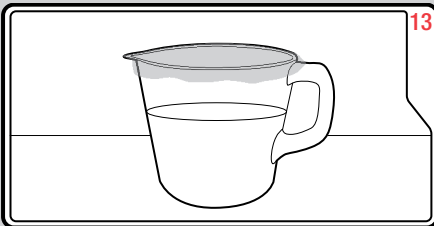
To start the Soup & Milk Maker, press the Select On/Off Button (16). The Soup & Milk Maker will beep and begin the heating process. The heating time will be displayed and start to count down.



When the milk is made, pour the contents of the Soup & Milk Maker Jug (4) a little at a time through a fine mesh sieve into a large measuring jug (or bowl).

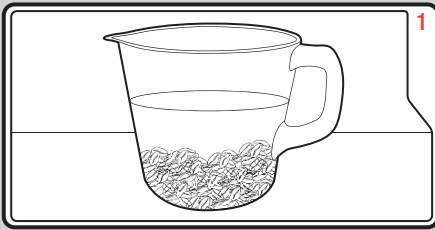


Pulp will remain in the sieve, leave to stand over a bowl for 10-15 minutes to allow liquid to filter through. Gently press with the back of a spoon to extract a little more liquid. Do not press firmly or the pulp will enter the milk.

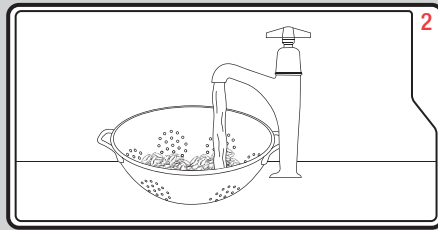


Allow the milk to cool before covering with cling film and refrigerating before use. Milk can be refrigerated for up to 2 days. Milk should be stirred or shaken before use.

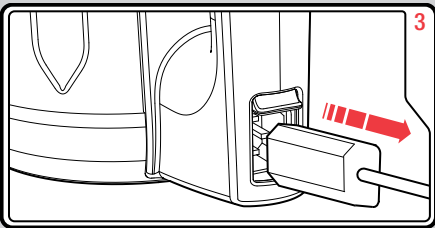
How To Make Almond or Cashew Milk



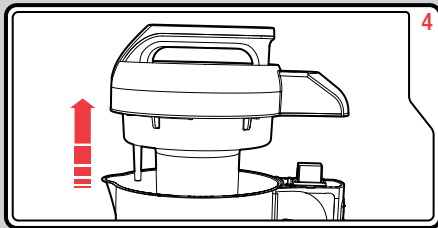
Soak the nuts in a jug of cold water for 12 -16 hours.



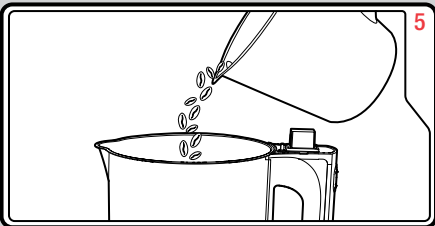
Drain the nuts using a colander or sieve and rinse under cold running water.



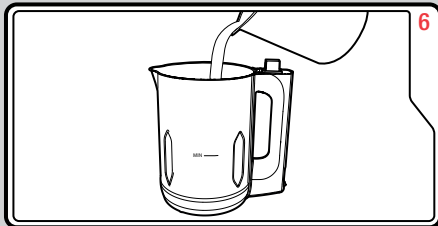
Ensure the Soup & Milk Maker is unplugged from the mains.



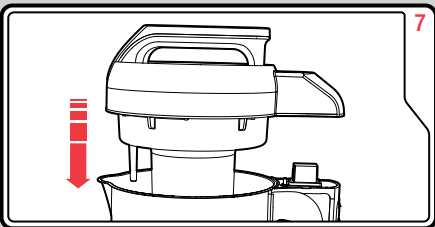
Remove the Lid (3), be careful not to touch the Serrator Blade (9).
WARNING: Sharp Blades



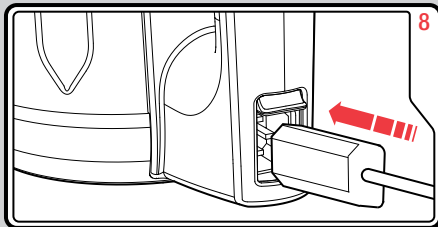
Place the nuts into the Soup & Milk Maker Jug (4).



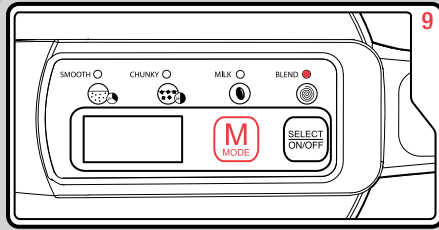
Add cold water up to the MIN mark on the Soup & Milk Maker Jug (4).



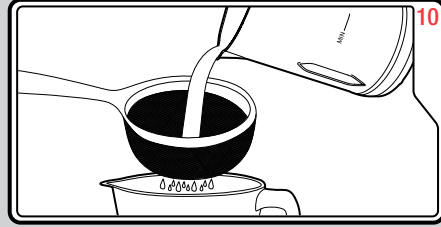
Place the Lid (3) back onto the Soup & Milk Maker Jug (4) ensuring it is securely in place.



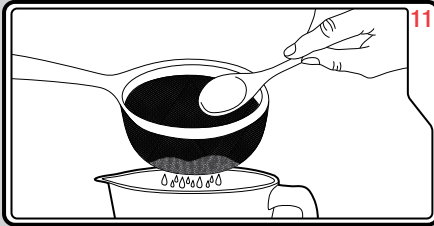
Plug into the mains.



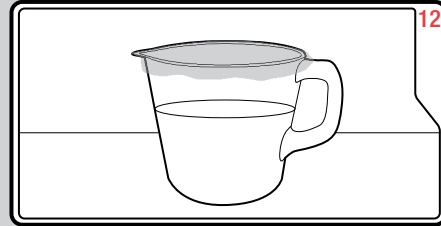
Select the Blend Button and then press and hold the Select button for 20 seconds. Wait 2 seconds then blend again. Repeat until the nuts are finely chopped (this should take around 80 seconds in four 20 second bursts)



When the milk is made, pour the contents of the Soup & Milk Maker Jug (4) a little at a time through a fine mesh sieve or nut bag into a large measuring jug.

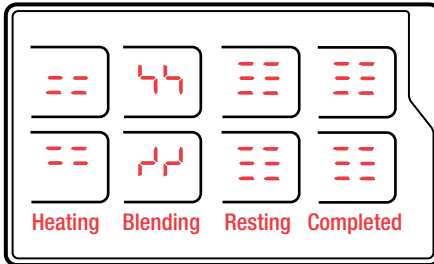


Pulp will remain in the sieve, leave to stand over a bowl for 10-15 minutes to allow the liquid to filter through. Firmly press with the back of a spoon to extract a little more liquid. Nut milks can be pressed firmly through the sieve but it is not advised for soya milk.



The milk is ready to drink or it can be covered in cling film and refrigerated for up to 2 days.

LED Screen (14)



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

Heating

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

Blending

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

Resting

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

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

Completed

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

The Benefits Of Homemade Soup

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

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.

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.

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 it is cooked chicken from Sunday lunch or a tomato tucked away at the back of the fridge, you can always rustle-up a fantastic homemade soup recipe using 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 & Milk Maker So Special?

Works in a flash!

Making fresh homemade soup in the comfort of your own kitchen couldn't be quicker when using your Soup & Milk Maker. All you have to do is prepare your selected ingredients, transfer them into your Soup & Milk Maker and select your required style of soup – smooth or chunky. The smooth soup program blends and gently cooks the soup in 21 minutes. The chunky soup program takes just 28 minutes before it's ready to enjoy!

Space saver

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

The Benefits Of Homemade Milk

Homemade

Making your own milk is sugar free and free from additives and preservatives which are usually added to milk to extend the shelf-life.

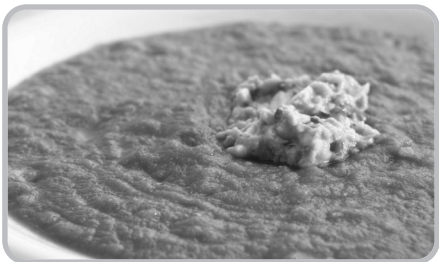
Healthy

Homemade milk has many health benefits as it is naturally high in fatty acids, proteins, vitamins and minerals. Soy and nut milks also give you an extra dose of fibre.

Additive Free

Best of all, you can be safe in the knowledge that homemade milk does not contain any additional additives or preservatives. Perfect for people who have sensitive allergies or follow a lactose free diet.

Recipes



We have developed 18 recipes for you to use in your new Soup & Milk Maker, from rich hearty soups to refreshing milks and smoothies.

The Chunky Setting **(11)** 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 **(13)** to help break down some of the chunks.

To access this function, select the Blend Setting with the Mode Button **(15)**. When highlighted, press and hold the Select On/Off Button **(16)** to blend the contents of the Soup & Milk Maker Jug.

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

Soup Recipes

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 (to MAX mark)
- 2 chicken or vegetable stock cubes
- Salt and ground black pepper

Method:

- 1 For a quick smooth soup fill the Soup & Milk Maker past the MIN 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.

Roast Tomato and Basil Soup

Preparation time: 30 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 8 very ripe tomatoes (640g) cut in half
- 2 red onions (215g) cut into wedges
- 4 garlic cloves
- 1 tbsp 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:

- 1 Pre-heat the oven to 200°C / Gas Mark 6.
- 2 Place the tomatoes skin side up into a roasting tin with the red onion and garlic. Drizzle over the olive oil, balsamic vinegar and season with salt and milled pepper. Roast for 20-30 minutes until softened and slightly charred.
- 3 Carefully place the roasted vegetables into the Soup & Milk Maker and pour in the chicken stock, add the tomato puree, brown sugar, fresh basil.
- 4 Select the smooth setting. Once the soup is ready, season to taste and serve.

Butternut Squash, Chilli and Coconut Soup

Preparation time: 15 minutes

Cooking time: 28 minutes

Setting: Chunky

Serves: 4

Ingredients:

- 2 tbsp olive oil
- 500g butternut squash, de-seeded, peeled and cut into small cubes
- 100g onion, finely chopped
- 3 garlic cloves, sliced
- 1 tsp ground cumin
- ½-1 large red chilli, 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 In a large frying pan heat the olive oil and fry the butternut squash for 2-3 minutes, stirring every so often.
- 2 Add the onion, garlic, cumin and chilli, continue to cook for a further 5 minutes until the ingredients start to soften.
- 3 Transfer to the Soup & Milk Maker and add the remaining ingredients, mix ingredients together with a spoon or spatula to evenly distribute.
- 4 Place the lid on the jug and select the chunky setting.
- 5 Once ready season to taste and serve. If you would like a smooth soup simply select the Blend Setting then press and hold the Select On/Off Button to blend the soup until the desired consistency is achieved.

French Style Pistou

Preparation time: 15 minutes

Cooking time: 28 minutes

Setting: Chunky

Serves: 4

Ingredients:

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

Method:

- 1 Place the soup ingredients into the Soup & Milk Maker. Season with salt and milled pepper and stir with a spoon or spatula.
- 2 Select the chunky setting and simply wait for the Soup & Milk Maker to finish.
- 3 Serve straight away with a spoonful of pesto and freshly grated Parmesan cheese.

To Serve:

- Pesto
- Parmesan cheese

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 quality cooked ham, chopped/shredded
- 100g potato, diced
- 800ml hot ham stock, from cube
- Salt and ground black pepper
- 2 tbsp olive oil
- 75ml (3 rounded tbsp) crème fraîche

Method:

- 1 Place the peas, mint, ham, potato and hot stock into the Soup & Milk Maker and select the smooth setting.
- 2 When the soup is ready, season with a little salt and milled pepper add the olive oil and crème fraîche and select the Blend Setting. Press and hold the Select On/Off Button to blend the soup for 20 seconds before serving.

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
- 1 tsp fresh ginger, grated
- 2 tsp soy sauce
- 15g spring onion, finely chopped
- 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 & Milk Maker.
- 2 Add the stock up to the maximum mark and select the Chunky Setting.
- 3 Four minutes before the end of the program, 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.

Chicken and Mushroom Soup

Preparation time: 20 minutes

Cooking time: 21 minutes

Setting: Smooth

Serves: 4

Ingredients:

- 2 tbsp olive oil
- 100g onion, finely chopped
- 1 garlic clove, crushed
- 240g mushrooms, thinly sliced
- 100g cooked chicken, shredded
- 10g fresh parsley, chopped
- 115g potato, finely cubed
- 1L chicken stock

Garnish:

- 100ml whipping cream

Method:

- 1 In a large frying pan add the olive oil and fry the onion until soft, but not browned.
 - 2 Add the garlic and mushrooms and continue to cook until the mushrooms have softened.
 - 3 Transfer to the Soup & Milk Maker with the shredded chicken, parsley, potato and stock. Select the smooth setting and simply wait for 21 minutes until the Soup & Milk Maker has finished.
 - 4 Season with salt and milled pepper and serve with a drizzle of cream.
- NOTE: Using fresh chicken stock will improve the flavour of the soup.
 - To make fresh chicken stock. Simply place a chicken carcass in a medium pan, cover with water, add a vegetable stock cube, 5 peppercorns and a bay leaf. Bring to the boil then simmer for 1 hour. Strain through a fine sieve or muslin cloth.

Winter Lamb and Lentil Broth

Preparation time: 20 minutes

Cooking time: 28 minutes

Setting: Chunky

Serves: 4

Ingredients:

- 2 tbsp olive oil
- 75g raw minced lamb
- 1 medium onion (100g), finely chopped
- 2 garlic cloves, crushed
- 1 small carrot (50g), finely chopped
- 1 potato (100g), finely chopped
- 1 medium turnip (100g), finely chopped
- 1 tbsp plain flour
- 900ml lamb stock, made from 2 cubes
- 1 tin (400g) of cooked lentils, drained
- ½ tsp fresh rosemary, chopped
- 2 bay leaves
- 1 tsp Worcestershire sauce
- 1 tbsp fresh parsley, chopped

Method:

- 1 In a large frying pan heat the olive oil and sauté the lamb mince, stirring frequently with a wooden spoon until evenly browned.
- 2 Add the onion, garlic, carrot, potato and turnip to the pan and sauté for a few minutes until beginning to brown.
- 3 Stir in the plain flour then add half of the lamb stock and remove from the heat.
- 4 Transfer the lamb and vegetable mixture into the Jug. Add the remaining ingredients and fill up to the MAX level with the stock. Mix together with a spoon or spatula to evenly distribute, select the chunky setting and leave until ready.
- 5 Season to taste and remove bay leaves before serving.

Milk & Smoothies Recipes

Soya Milk

Preparation time: 20 minutes (plus soaking)

Cooking time: 37 minutes

Setting: Milk

Serves: 4-5

Makes 900ml

Ingredients:

- 110g dried soya beans
- water

Method:

- 1 Soak the dried beans in a jug of cold water for 12-16 hours.
- 2 Drain the beans using a colander or sieve and rinse under cold running water. Place the beans into the Soup & Milk Maker Jug.
- 3 Add cold water up to the MIN mark on the Jug, fit the lid.
- 4 Select the Milk program.
- 5 When the milk is made, pour the contents of the Soup & Milk Maker Jug a little at a time through a fine mesh sieve into a large measuring jug. Some pulp will remain in the sieve, which if left to stand over a bowl for 10-15 minutes may be gently pressed with the back of a spoon to extract a little more liquid. Do not press firmly or the pulp will enter the milk.
- 6 Allow the milk to cool before covering the jug with cling film and refrigerating.
- 7 Stir before use.

Almond Milk

Preparation time: 20 minutes (plus soaking)

Cooking time: 0 minutes

Setting: Blend

Serves: 4-5

Makes 900ml

Ingredients:

- 250g almonds with skins
- water

Method:

- 1 Soak the almonds in a large jug of cold water for 12-16 hours.
- 2 Drain the almonds using a colander or sieve and rinse under cold running water. Place the almonds into the Soup & Milk Maker Jug.
- 3 Add cold water up to the MIN mark on the Soup & Milk Maker Jug, fit the lid.
- 4 Select Blend and then press and hold the Select button for 20 seconds. Wait 2 seconds then blend again. Repeat until the nuts are finely chopped (this should take around 80 seconds in four 20 second bursts).
- 5 When the milk is made, pour the contents of the Soup & Milk Maker Jug a little at a time through a fine mesh sieve or nut bag into a large measuring jug. Some almond pulp will be present in the sieve, which may be stirred gently to extract more liquid. Continue in this way until no more liquid runs through the sieve.
- 6 When only pulp remains in the sieve firmly press down with the back of a large serving spoon or tablespoon to extract all available milk. This may take a few minutes.
- 7 Cover the jug with cling film and refrigerate.
- 8 Stir before use.

Cashew Nut Milk

Preparation time: 15 minutes (plus soaking)

Cooking time: 0 minutes

Setting: Blend

Serves: 4

Makes 1L

Ingredients:

- 250g cashew nuts
- water

Method:

- 1 Soak the cashews in a large jug of cold water for 12-16 hours.
- 2 Drain the cashews using a colander or sieve and rinse under cold running water. Place the cashews into the Soup & Milk Maker Jug.
- 3 Add cold water up to the MIN mark on the Soup & Milk Maker Jug, fit the lid.
- 4 Select Blend and then press and hold the Select button for 20 seconds. Wait 2 seconds then blend again. Repeat until the nuts are finely chopped (this should take around 80 seconds in four 20 second bursts).
- 5 When the milk is made, pour the contents of the Soup & Milk Maker Jug a little at a time through a fine mesh sieve into a large measuring jug. Some cashew pulp will be present in the sieve, which may be stirred gently to extract more liquid. Continue in this way until no more liquid runs through the sieve.
- 6 When only pulp remains in the sieve firmly press down with the back of a large serving spoon or tablespoon to extract all available milk. This may take a few minutes.
- 7 Cover the jug with cling film and refrigerate.
- 8 Stir before use.

Hints & Tips:

This milk is ideal for pouring over breakfast cereals. If desired, for a creamier consistency follow the above recipe but at point 3, add 600ml water to the Soup & Milk Maker Jug before blending. (The level of nuts and milk will be below the MIN mark). This will produce approximately 600ml milk.

If required, the milk may be flavoured with a little honey to sweeten it.

Oat Milk

Preparation time: 5 minutes (plus soaking)

Cooking time: 0 minutes

Setting: Blend

Serves: 2-5

Makes 950ml

Ingredients:

- 80g Porridge (rolled) oats
- 1L cold water

Method:

- 1 Place the oats in a large bowl with the water, stir well, cover with cling film and refrigerate overnight.
- 2 Transfer the oat / water mixture to the Soup & Milk Maker Jug, fit the lid and Blend for 60 seconds in three 20 second bursts.
- 3 Pour the milk through a sieve and gently press with the back of a tablespoon to extract all the liquid.
- 4 Refrigerate and stir before use.

Chocolate Flavoured Milk

Preparation time: 5 minutes

Cooking time: 0 minutes

Setting: Blend

Serves: 2-4

Makes 900ml

Ingredients:

- 900ml soya or almond milk, chilled
- 3 level tbsp dairy free cocoa powder
- 3 level tbsp caster sugar

Method:

- 1 Place 6 tbsp of the milk in a small bowl and add the cocoa and sugar and mix well until evenly blended.
- 2 Place the rest of the milk into the Soup & Milk Maker Jug, add the chocolate mixture and fit the lid.
- 3 Use the Blend setting for 20 – 40 seconds.
- 4 Serve immediately.

Hints & Tips:

Stir stored milk before using as it separates on standing.

Raspberry Milk

Preparation time: 5 minutes

Cooking time: 0 minutes

Setting: Blend

Serves: 2-4

Makes 1.3L

Ingredients:

- 900ml soya or almond milk, chilled
- 300g fresh raspberries
- 4 tbsp clear honey

Method:

- 1 Place all the ingredients into the Soup & Milk Maker Jug. Fit the lid.
- 2 Use the Blend setting for 20 – 40 seconds.
- 3 Serve immediately

Hints & Tips:

Stir stored milk before using as it separates on standing.

Peanut Butter Milkshake

Preparation time: 5 minutes

Cooking time: 0 minutes

Setting: Blend

Serves: 3-6

Makes 1.2L

Ingredients:

- 900ml soya or almond milk, chilled
- 4 level tbsp smooth peanut butter
- 5 tbsp maple syrup or clear honey

Method:

- 1 Place all ingredients into the Soup & Milk Maker Jug and stir with a wooden spoon.
- 2 Fit the lid and blend in 20 second bursts until well mixed. (Takes around 40 seconds).
- 3 Serve immediately.

Mocha Milkshake

Preparation time: 5 minutes

Cooking time: 0 minutes

Setting: Blend

Serves: 3-6

Makes 1.3L

Ingredients:

- 2 level tbsp instant coffee granules
- 2 level tbsp dairy free cocoa powder
- 4 tbsp boiled water, allowed to cool for 5 minutes
- 900ml soya or almond milk, chilled
- 300g non-dairy vanilla ice cream

Method:

- 1 Place the coffee and cocoa powder into a measuring jug and add the water. Mix well until smooth and then leave to cool.
- 2 Place the milk and non-dairy ice cream into the Soup & Milk Maker Jug, add the mocha mixture and stir with a wooden spoon.
- 3 Fit the lid and blend in 20 second bursts until well mixed. (Takes around 40 seconds).
- 4 When ready, serve immediately over ice.

Hints & Tips:

As an alternative use 1 tbsp coffee granules and 3 tbsp cocoa powder for a less pronounced coffee flavour. For two servings, halve the above recipe.

Do not add ice to the Soup & Milk Maker Jug.

Chocolate Banana Smoothie

Preparation time: 5 minutes

Cooking time: 0 minutes

Setting: Blend

Serves: 4-7

Makes 1.5L

Ingredients:

- 2 ripe bananas, peeled weight (230g) and sliced thinly
- 2 x 500g cartons dairy free plain natural yogurt
- 350ml soya or almond milk, chilled
- 70g dairy free chocolate, grated

Method:

- 1 Place the bananas, yogurt and milk into the Soup & Milk Maker Jug.
- 2 Reserve a little of the grated chocolate for decoration if required, then add the rest to the Soup & Milk Maker Jug.
- 3 Stir with a wooden spoon.
- 4 Fit the lid and blend in 20 second bursts until well mixed. (Takes around 40-60 seconds).
- 5 Serve immediately, sprinkled with a little of the reserved chocolate.

Hints & Tips:

Ripe bananas give a sweeter flavour than green bananas.

Strawberry & Vanilla Smoothie

Preparation time: 5 minutes

Cooking time: 0 minutes

Setting: Blend

Serves: 4-7

Makes 1.4L

Ingredients:

- 300g strawberries, washed, hulled and halved
- 2 x 500g cartons vanilla dairy free yogurt
- 300ml soya or almond milk, chilled

Method:

- 1 Place the ingredients into the Soup & Milk Maker Jug and stir with a wooden spoon.
- 2 Use the Blend setting in 20 second bursts to blend the smoothie to the desired consistency (40 seconds in total).
- 3 Serve immediately.

Hints & Tips:

For a change, or if vanilla yogurt is unavailable use natural plain soya yogurt.

Any Questions?

If you have any questions about the use of your Soup & Milk 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: 0344 871 0944.

Does the heating function work when I remove the lid?

No. Removing the lid cuts the power to the unit for maximum safety. The heating function only activates when you have placed on the lid and selected either smooth or chunky soup programs.

Can I remove the lid mid-cycle?

Yes, to add ingredients or seasoning if required. See 'Add It' on page 6 for more information.

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

No. The 4 available programs are set to make perfect soup and drinks from scratch. Follow the recipes and adapt them to your own taste.

Can I use uncooked meat in soup recipes made in my Soup & Milk Maker?

You should first cook meat separately before transferring into your Soup & Milk Maker with additional ingredients from your recipe, as the Soup & Milk Maker is only designed to gently heat the soup which is not sufficient for cooking raw meat.

What is the capacity of my Soup & Milk Maker?

The capacity of your Soup & Milk Maker is 1.6L. Ensure you do not fill your Soup & Milk Maker above the MAX line, otherwise the overflow detector will cut the power to the Serrator Blade (9) and the LED screen (14) will display 'E1'. If this happens, simply remove some of your ingredients so the MAX fill mark is not exceeded and wipe clean the Over Fill Sensor (7) on the Lid (3). Ensure your ingredients (including liquid) are above the MIN 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 preset.

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

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

What if my Soup & Milk Maker stops working?

Your Soup & Milk 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 & Milk 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 2 seconds before reusing the blend function.

Can I make cold soups like Gazpacho in my Soup & Milk 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 food burns on the base of my Soup & Milk 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. To prevent this, add half a cup of water or stock to the Soup & Milk Maker before placing in any solid ingredients. Then top up with the remaining liquid specified in your recipe.

Morphy Richards Cook & Create App

Download the Morphy Richards Cook & Create App for inspirational recipe ideas.



A Dream To Clean

The Soup & Milk Maker is not dishwasher safe, but it is simple and easy to clean. After use, simply wash the Motor Housing (8) and Serrator Blade (9) with warm water, and wipe with a sponge. **DO NOT** immerse in water. The inside of the Soup & Milk Maker Jug (4) 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, damp cloth, then dry.

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



After cleaning, dry all parts thoroughly.

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

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

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Registering Your 2 Year Guarantee

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

www.morphyrichards.co.uk

Or call our customer registration line, quoting model and serial number, these numbers can be found on the base of the product.

UK 0344 871 0242

IRE 1800 409 119

N.B. Each qualifying product needs to be registered with Morphy Richards individually.

Please note that the 2 year guarantee is only available in the UK and Ireland. Please refer to the one year guarantee for more information.

Your 1 Year Guarantee

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return a copy of proof of purchase. Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 1 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 1 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

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

Disclaimer

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



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

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

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

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

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Spare Parts 0344 873 0710
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