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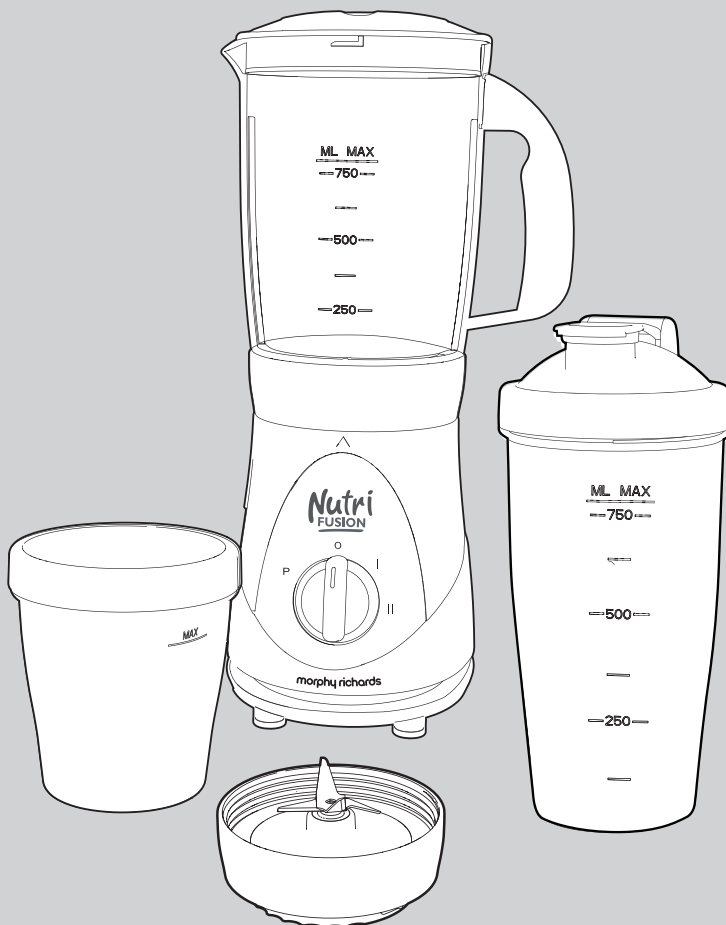
morphy richards®

smart ideas for your home



Nutri Fusion Blender

 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.
- This appliance shall not be used by children.
- Keep the appliance and cord out of reach of children.
- Do not blend for longer than the time periods recommended in 'Usage' on page 6.
- Always disconnect from the supply if left unattended and before assembling, disassembling or cleaning.
- For care and cleaning refer to page 11.
- Avoid touching moving parts. Keep hands, hair and clothing, and utensils away from the attachment blades during operation, to prevent personal injury and/or damage to the appliance.
- This appliance is protected by a motor overheat device. During operation if the motor stops, turn off and unplug and allow at least 20 minutes to cool.
- This appliance is intended to be used in household and similar applications such as: farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments. It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

In addition, we offer the following safety advice.

Location

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

Mains cable

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

Personal safety

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

Other safety considerations

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

Product specific safety

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

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current). Should the fuse in the mains plug require changing, a 3 amp BS1362 fuse must be fitted.

Introduction

Thank you for purchasing your new Morphy Richards Nutri Fusion Blender.

Your Nutri Fusion Blender will allow you to create an extensive selection of sauces, dips, rubs and drinks.

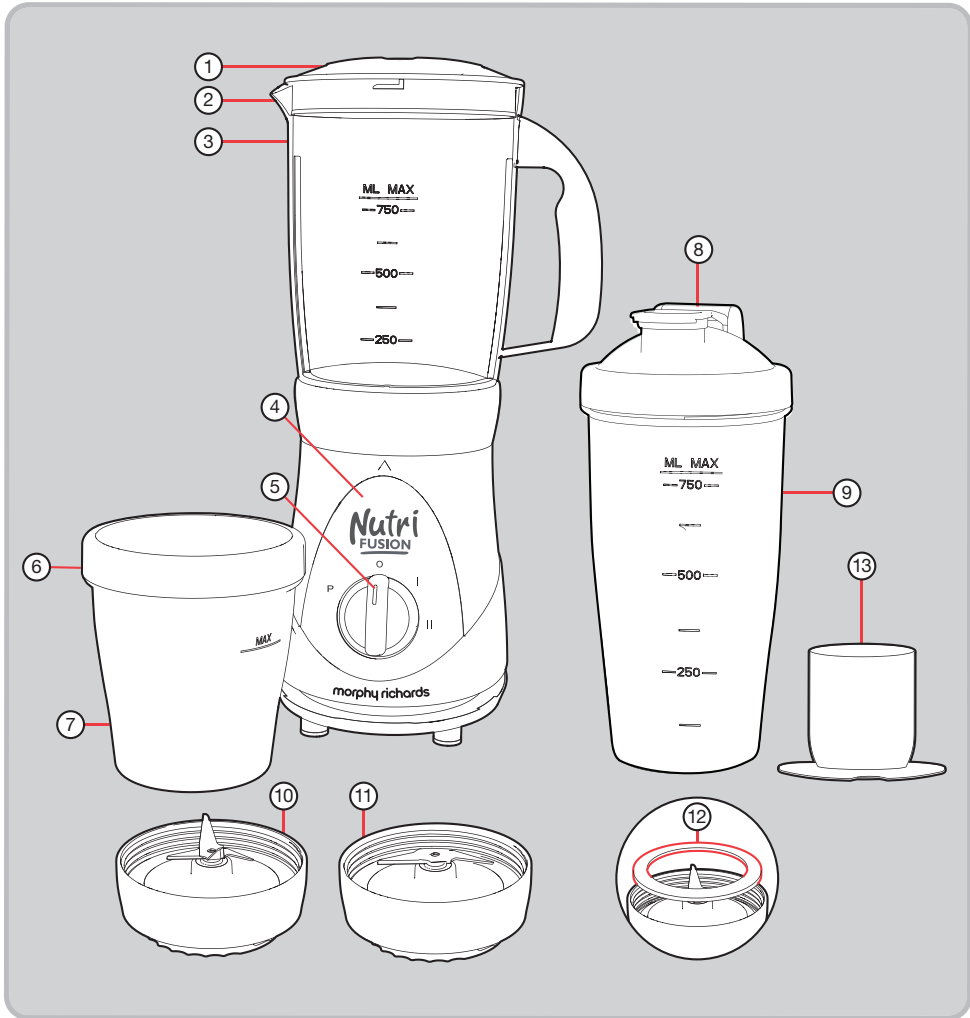
Please read the instructions thoroughly before use.

Remember to visit www.morphyrichards.co.uk to register your products two year guarantee.

Contents

Health And Safety	2
Introduction	3
Product Overview	4
Before First Use	5
Using Your Nutri Fusion Beakers	5
Safety Seal	6
Usage	6
Crushing Ice	6
Grinding Spices	7
Using Your Nutri Fusion Blending Jug	8
Suitable Foods	10
Beakers, Lids And Blending Jug	10
Blades	10
General Hints And Tips	11
Care And Cleaning	11
Contact Us	11
Recipes	12
Notes	22
Guarantee	24

Product Overview



Features

- | | |
|------------------|-------------------------|
| (1) Jug Lid | (8) Drinks Lid |
| (2) Spout | (9) 750ml Beaker |
| (3) Blending Jug | (10) Quad Blade Lid |
| (4) Main Unit | (11) Dual Blade Lid |
| (5) Control Knob | (12) Safety Seal |
| (6) Flat Lid | (13) 30ml Measuring Cap |
| (7) 300ml Beaker | |

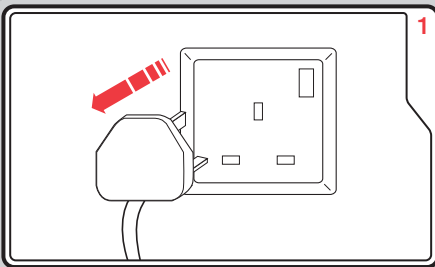
Before First Use

WARNING: Sharp blades, handle with care.

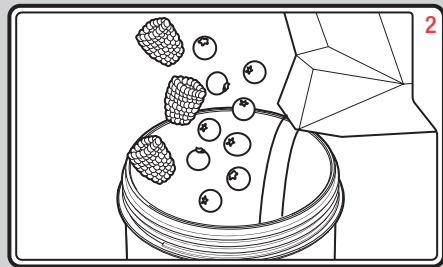
Before using for the first time or if unused for a long period, wash your Nutri Fusion Blender thoroughly.

1. Remove the Safety Seal (12) from the Blade Lids (10), (11).
2. Wash all parts except the Main Unit (4) in hot soapy water and dry thoroughly. Do not allow the Blade Lids (10), (11) to stand in water.

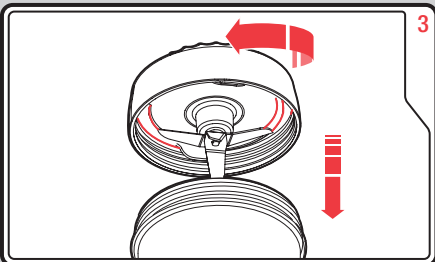
Using Your Nutri Fusion Beakers



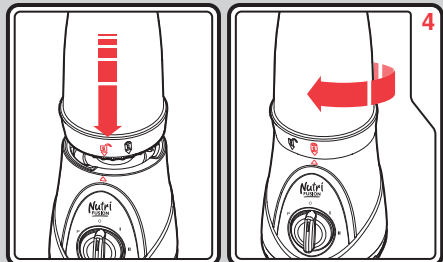
WARNING: Ensure your Nutri Fusion Blender is unplugged from the mains before use.



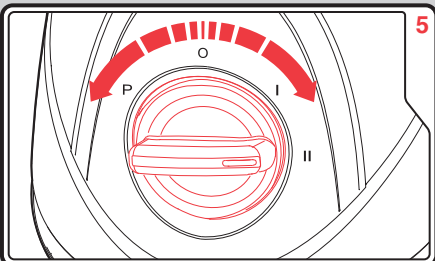
Add the ingredients to the Beaker (9). Do not exceed the maximum level for the beaker.



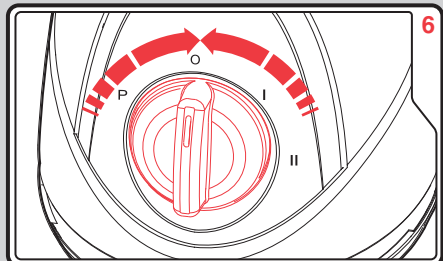
Ensure the Safety Seal (12) is fitted correctly in the Quad Blade Lid (10). Attach to the Beaker (9), screw to fix into place securely.



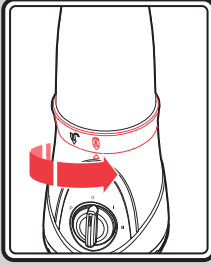
Attach the Quad Blade Lid (10) to the Main Unit (4). Align the open padlock and arrow and twist to lock into place.



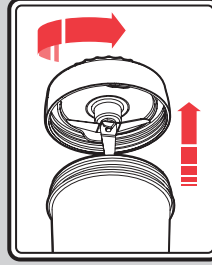
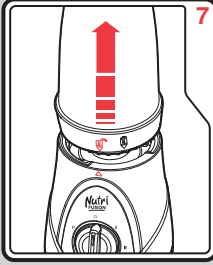
Plug into the mains. Turn the Control Knob (5) to the desired speed High (II), Low (I), or Pulse (P). Your Nutri Fusion Blender will begin to blend.



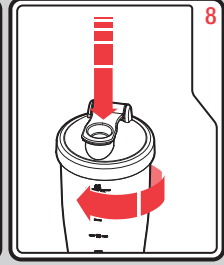
When finished, turn the Control Knob (5) to the Off (O) position and unplug from the mains.



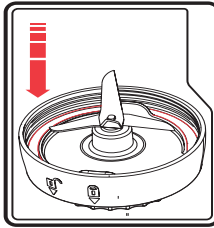
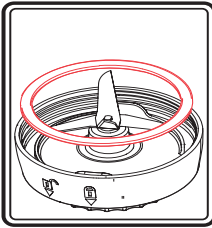
Hold the Blade Lid (10), (11) and twist to unlock from the Main Unit. **DO NOT** hold the Beaker.



Unscrew the Blade Lid (10), (11) from the Beaker. For drinks on the go, attach a Lid (6), (8) to the Beaker.



Safety Seal



- There is a Safety Seal (12) in place on both the Blade Lids (10), (11). This is to prevent leakage from your Nutri Fusion Blender when in use and for when the Beaker (7) or (9) is upside down.
- When inserting the Safety Seal (12), ensure that it is pressed tightly into the channel in the Blade Lid. Ensure the Safety Seal (12) is correctly located before the Beaker or Blending Jug (3) is screwed onto the Blade Lid (10), (11).
- After screwing the Blade Lid (10), (11) onto the Beaker (9) or Blending Jug (3), look inside to check the Safety Seal (12) is securely fitted before attaching to the Main Unit (4).
- Always ensure the Safety Seal (12) is in place before use. Failure to do so could cause damage to the appliance.
- The Safety Seal (12) only needs to be removed for cleaning. After cleaning ensure the Safety Seal (12) is reinserted as directed before using the Nutri Fusion Blender.

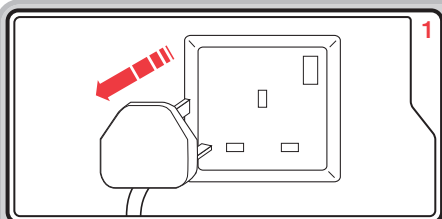
Usage

Do not operate your Nutri Fusion Blender continuously with the Beakers (7), (9) or Blending Jug (3) for more than 40 seconds. After using for this length of time, allow to cool down for 10 minutes before using again.

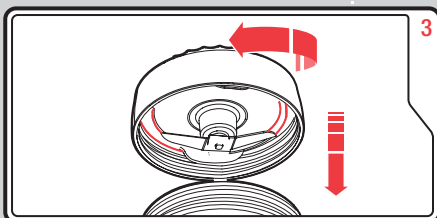
Crushing Ice

- If using ice in a recipe (i.e. blending it with other liquids). Do not use more than 6 ice cubes.
- Only crush ice as part of the recipe - do not crush ice on its own.

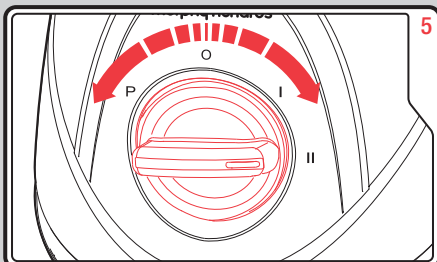
Grinding Spices



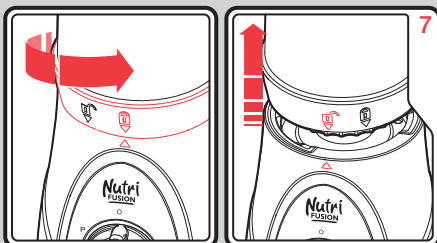
WARNING: Ensure your Nutri Fusion Blender is unplugged from the mains before use.



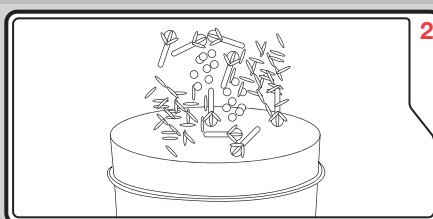
Ensure the Safety Seal (12) is fitted correctly in the Quad or Dual Blade Lid (10), (11). Attach the selected Blade Lid to the Beaker. Screw to fix into place securely.



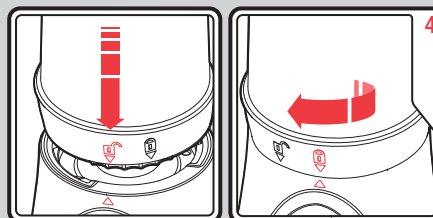
Plug into the mains. Turn the Control Knob (5) to the desired speed High (II), Low (I), or Pulse (P). Your Nutri Fusion Blender will begin to grind.



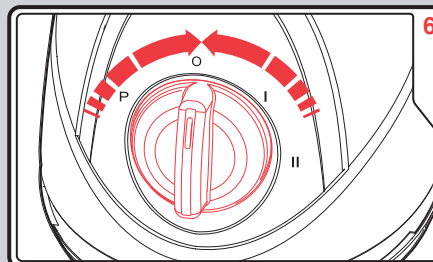
Hold the Blade Lid and twist to unlock from the Main Unit. **DO NOT** hold the Beaker.



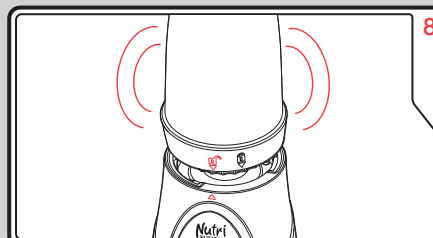
Add the ingredients to the 300ml Beaker (7). Do not exceed the maximum level.



Attach the Lid to the Main Unit (4). Align the open padlock and arrow and twist to lock into place.

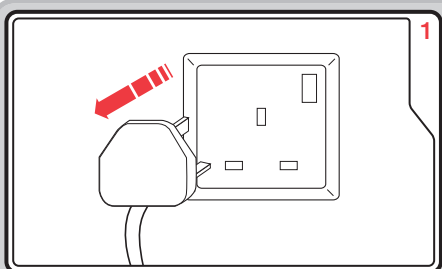


When finished, turn the Control Knob (5) to the Off (O) position and unplug from the mains.

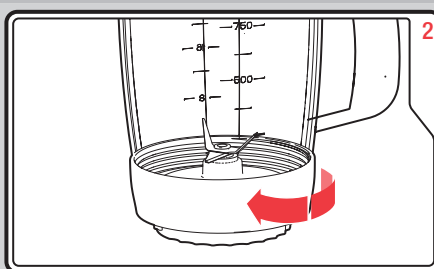


It may be necessary to remove the Beaker (7) from the Main Unit (4) to loosen the spices when grinding. Simply shake the Beaker (7) then replace onto the Main Unit (4) as above.

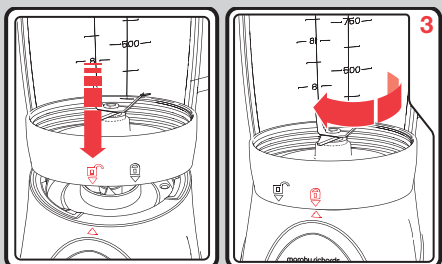
Using Your Nutri Fusion Blending Jug



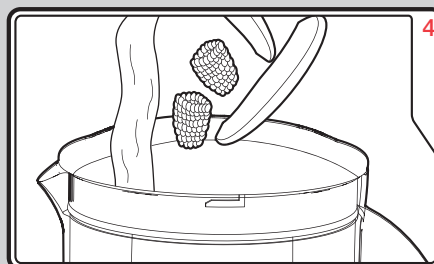
WARNING: Ensure your Nutri Fusion Blender is unplugged from the mains before use.



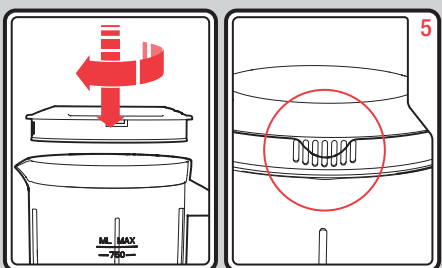
Ensure the Safety Seal (12) is fitted correctly to the Quad Blade Lid (10). Attach the Quad Blade Lid (10) to the Blending Jug (3). Screw to fix into place securely.



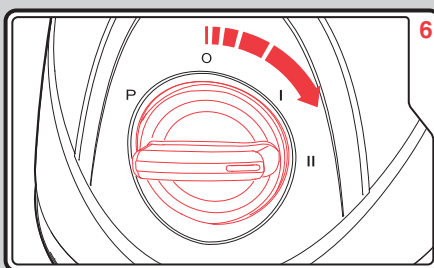
Attach the Quad Blade Lid (10) to the Main Unit (4). Align the open padlock and arrow and twist to lock into place.



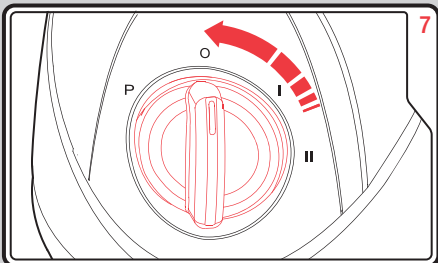
Add a small amount of fruit or vegetables to the Blending Jug (3), do not over fill. Add milk, water or other liquid according to your recipe.



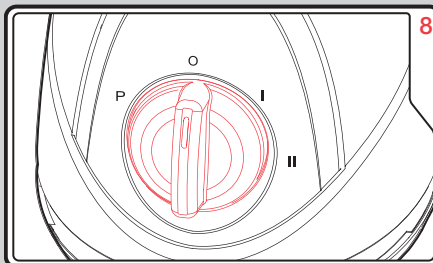
Attach the Jug Lid (1). Twist clockwise to lock, aligning the grate with the spout of the Blending Jug (3).



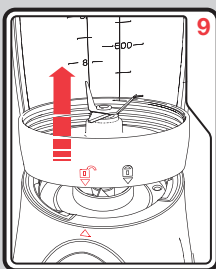
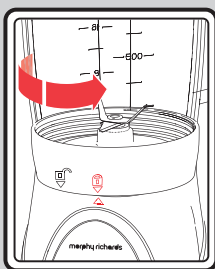
Plug into the mains. Turn the Control Knob (5) to High (II).



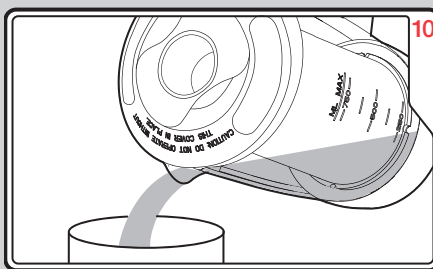
Do not operate for more than 40 seconds, switch off your Nutri Fusion Blender and wait 10 minutes before continuing.



When finished, turn the Control Knob (5) to the Off (O) position and unplug from the mains.



Hold the Blade Lid and twist to unlock from the Main Unit. **DO NOT** hold the Blending Jug.



Pour your drink from the Blending Jug (3) and dismantle for cleaning.

Suitable Foods

Blending

Your Nutri Fusion Blender is ideal for blending a wide range of foods, including fruit and dairy. However it is **NOT** suitable for the following uses:

- Grinding or mashing heavy foods (e.g. potatoes or meat).
- Stirring thick mixtures (eg dough).

Grinding

The spice mixes produced are best made with the Dual Blade Lid (11). When grinding garlic or ginger however, the Quad Blade Lid (10) should be used.

Beakers, Lids & Blending Jug

Your Nutri Fusion Blender is supplied with 3 beakers of varying capacity.

Blending Beakers (7), (9)

There are 2 sizes of Blending Beakers supplied. 300ml (7), 500ml (9). Do not overfill. The Beakers have 3 separate Lids, all are interchangeable between the different sizes. We recommend grinding spices or coffee in the 300ml capacity Beaker.

Lids (6), (8)

There are two types of Beaker Lids supplied. All the lids are compatible with all the Beakers. Use the Drinks Lid (8) for drinks on the go. Use the Flat Lid (6) to store rubs, marinades and sauces.

Blending Jug (3)

The Blending Jug has a maximum capacity of 750ml. You can also use the Blending Jug to blend smoothies and milkshakes by following the steps detailed on page 8.

Blades

Your Nutri Fusion Blender is supplied with two separate Blade Lids.

Quad Blade (10)

The Quad Blade is designed for blending and mixing ingredients such as fruit or vegetables with liquid. This blade should be used for making smoothies or other drinks in the Blending Jug or Beakers.

Dual Blade (11)

The Dual Blade is designed for use with dry ingredients like coffee beans or herbs and spices.

We recommend this Blade is used with the 300ml Beaker (7).

Note: neither blade is suitable for blending bone, potatoes, dough or heavy foods.

General Hints And Tips

- To reduce the thickness of a smoothie, use the Pulse setting.
- Use the Pulse speed setting (P) for short periods of up to 10 seconds. Use High (H) if blending for longer.
- When removing the Beaker from the Main Unit (4) hold the edge of the Blade Lid and twist. **DO NOT** hold the Beaker.
- If using seeded berries, you may wish to sieve the drink before serving for a smoother consistency.
- All fruit should be ripe, thinly sliced and chopped into small pieces.
- Ripe bananas give a much better, sweeter flavour than green ones.
- Remove the peel and pith from citrus fruit to avoid bitter tasting juice and damaging your Nutri Fusion Blender.
- Soak fresh ginger in cold water for a few minutes before use for a milder flavour.
- Ingredients at room temperature will give a higher juice yield than those used straight from the refrigerator.
- Use seasonal ingredients to add variety to your drinks.
- Add a few herbs to vary the flavour or add a handful of kale leaves for a healthier option.
- Remove the skin from cucumber to alleviate bitterness.
- Some protein powder additives can cause a reaction (fermentation) with other ingredients. Be careful when using and follow the manufacturers instructions. Do not store these mixed drinks in an airtight container as the fermentation can cause the mixture to expand and cause the lid seal to burst. If in doubt store in the container with the lid removed.

Care And Cleaning

It is important to clean your Nutri Fusion Blender immediately after use.

1. Switch your Nutri Fusion Blender off and unplug from the mains outlet.
2. Remove the Safety Seal (12) from the Blade Lids (10), (11).

WARNING: Extreme care must be taken when washing the metal blades as they are sharp.

3. Wash all parts except the Main Unit (4) in hot soapy water, dry thoroughly. Do not allow the Blade Lids to stand in water.
 4. Replace the Safety Seal into the Blade Lids before use. Ensure the Safety Seal is correctly located before the Beaker is screwed onto the Blade Lid.
 5. Clean the Main Unit with a damp cloth. Do not immerse in water.
- The Beakers (7),(9), and Lids (6),(8), are dishwasher safe, place on the top shelf on a cool wash only.

WARNING: Always unplug the appliance before cleaning.

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 more quickly.

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

Website: www.morphyrichards.com

Recipes



We have developed these recipes for you to use in your Nutri Fusion Blender, from smoothies to health drinks & juices, frappuccinos, mocktails, rubs and marinades there are choices for all tastes.

The ingredients and blending times given in the following recipes are only a guide and can be adjusted to suit personal taste. For blending times refer to Usage on page 6 for maximum operating times.

Breakfast

Strawberry Banana Smoothie

Ingredients:

500ml

- 65g strawberries, hulled and sliced
- ¼ banana, peeled and sliced
- 135ml apple juice
- 200g low fat vanilla yogurt
- 2 ice cubes

Method:

- 1 Add all the ingredients to the Beaker.
- 2 Blend on Speed II for 20 seconds.

Sweet Berry Kiss Smoothie

Ingredients:

500ml

- 200g low fat vanilla yogurt
- 135ml skimmed milk
- 50g frozen cherries
- 2 ice cubes

Method:

- 1 Add all the ingredients to the Beaker.
- 2 Blend on Speed II for 30 seconds.

Revitalise

Summer Berry Delight

Ingredients:

500ml

- 40g raspberries
- 70g strawberries hulled and sliced
- 70g blueberries
- 40g cherries, stoned
- 200ml apple juice

Method:

- 1 Add all the ingredients to the Beaker.
- 2 Blend on Speed II for 20 seconds.

Note: Strain the smoothie through a sieve to remove the pips if desired.

Citrus Sensation

Ingredients:

500ml

- 200g low fat vanilla yogurt
- 135ml orange juice
- 50g orange, peeled and diced
- 50g grapefruit, peeled and diced
- 4 ice cubes

Method:

- 1 Add all the ingredients to the Beaker.
- 2 Pulse for approximately 15 seconds.

Note: citrus fruit may leave 'bits' in the drink. You may wish to sieve before drinking.

Coffee

Coffee Frappe

Ingredients:

- 500ml
- 200ml strong coffee, cooled
 - 190g low fat frozen yogurt
 - 6 ice cubes

Method:

- 1 Add all the ingredients to the Beaker.
- 2 Blend on Speed II for 30 seconds.

Milkshakes

Chocolate Banana Milkshake

Ingredients:

- 500ml
- 40g dark chocolate, broken into small pieces.
 - 250g low fat vanilla yogurt
 - 100ml skimmed milk
 - ½ banana, peeled and sliced thinly

Method:

- 1 Pulse the chocolate to break it up into smaller pieces / shards.
- 2 Add the rest of the ingredients to the Beaker.
- 3 Blend on Speed II for 30 seconds.

Note: the banana must be sliced very thinly to ensure it blends into the drink properly.

Powdered mix

Milkshakes and protein powders

Ingredients:

- Follow amounts listed on pack
- Do not exceed the individual beaker maximum (500ml)**

Method:

- 1 Add all the ingredients to the Beaker.
- 2 Blend on Speed II until smooth.

NOTE: Some protein powder additives can cause a reaction (fermentation) with other ingredients. Be careful when using and follow the manufacturers instructions. Do not store these mixed drinks in an airtight container as the fermentation can cause the mixture to expand and cause the lid seal to burst. If in doubt store in the container with the lid removed.

Mocktails

Sweet and Sour Colada

Ingredients:

- 500ml
- 90g strawberries, hulled and sliced
- 70g lemon sorbet
- 55ml elderflower cordial
- 175ml apple juice
- 3 ice cubes

Method:

- 1 Add all the ingredients to the Beaker in the order listed.
- 2 Blend on Speed II for 30 seconds.
- 3 Strain into a glass.

Raspberry & Cranberry Cosmo

Ingredients:

- 500ml
- 70g raspberries
- 200ml cranberry juice
- 100ml lemonade
- 3 ice cubes

Method:

- 1 Add all the ingredients, except the ice cubes to the Beaker.
- 2 Blend on Speed II for 10 seconds.
- 3 Strain to remove the pips.
- 4 Add the ice cubes to the mixture and blend on Speed II for a further 5 seconds.

Pina Colada

Ingredients:

- 500ml
- 270ml pineapple juice
- 100ml coconut milk
- 130ml mango and coconut sparkling water
- 2 ice cubes

Method:

- 1 Add all the ingredients, except the ice cubes to the Beaker.
- 2 Blend on Speed I for 20 seconds.
- 3 Serve poured over the ice.

Shampagne

Ingredients:

- 500ml
- 300ml ice cold soda water
- 50ml lime cordial
- 50ml elderflower cordial

Method:

- 1 Add all the ingredients to the Beaker. Do not exceed the quantities listed.
- 2 Pulse for 2 seconds ONLY.

Pine Lime Sparkle

Ingredients:

- 500ml
- 280ml pineapple juice, chilled
- 20ml lemon juice
- 80ml lime cordial
- 80ml bitter lemon drink

Method:

- 1 Add all the ingredients to the Beaker.
- 2 Pulse for 5 seconds to mix.
- 3 Serve immediately.

Rubs & Marinades

Cajun Rub

Ingredients:

300ml

- 2 tbsp paprika
- 1 tbsp black peppercorns
- 1 tbsp cumin seed
- 1 tbsp light brown soft sugar
- 1 tbsp salt
- 2 tsp coriander seed
- 1 tsp dried thyme
- 1 tsp cayenne pepper
- ½ tsp garlic powder
- ½ tsp allspice

Method:

- 1 Add all the ingredients to the 300ml Beaker, and fit the Dual Blade Lid.
- 2 Pulse the spices for 20 seconds, then shake the Beaker to loosen the spices.
- 3 Blend on speed II for 30 seconds.
- 4 Use the rub to season chicken, and allow to marinade for a few hours or overnight before cooking.

Tip:

Use seeds instead of ground ingredients where possible for improved flavour.

Keep any remaining powder in an airtight jar for up to 4 months.

Dry Rub for Poultry

Ingredients:

300ml

- 60g light brown soft sugar
- 2 tbsp chilli powder
- 2 tbsp paprika
- 1 tbsp cumin
- ½ tsp cayenne (more if required)
- 1 tbsp garlic powder
- 3 tsp mustard powder
- 2 tsp salt
- 2 tsp black pepper

Method:

- 1 Add all the ingredients to the 300ml Beaker, and fit the Dual Blade Lid.
- 2 Pulse the spices for 10 seconds, then shake the Beaker to loosen the spices.
- 3 Blend on speed II for 30 seconds.
- 4 Use the rub to season chicken or turkey, and allow to marinade for a few hours or overnight before cooking.

Tip:

Left over rub can be stored in an airtight jar for up to four months for future use. This is a mild, slightly sweet rub, ideal for a summer BBQ.

BBQ Rub

Ingredients:

300ml

- 4 tbsp celery salt
- 4 tbsp hot paprika
- 1 tbsp light brown soft sugar
- 1 tbsp mustard powder
- 1 tbsp ground coriander
- 1 tbsp freshly ground black pepper
- ½ tbsp garlic powder
- ½ tbsp onion powder
- ½ tbsp dried thyme
- ½ tbsp cayenne pepper

Method:

- 1 Add all the ingredients to the 300ml Beaker, and fit the Dual Blade Lid.
- 2 Pulse for a few seconds and then shake the Beaker to loosen the spices.
- 3 Blend on speed II for 30 seconds.
- 4 Use as a dry rub for the BBQ.

Tip:

Mix with a little oil for a simple marinade.

This tastes great on beef, we like it even more on lamb!

Any rub left over can be stored in an airtight jar for up to four months.

Lemon & Herb Marinade

Ingredients:

300ml

- Juice of 2 lemons
- 6 tbsp olive oil
- 2 tbsp fresh parsley (leaves only)
- 2 tbsp fresh thyme (leaves only)
- Salt and pepper, to taste

Method:

- 1 Add all the ingredients to the 300ml Beaker, and fit the Quad Blade Lid.
- 2 Pulse for 30 seconds.

Tip:

Great with chicken drumsticks on the BBQ. Prick the chicken with a skewer and then leave to soak in the marinade overnight so the flavour develops before cooking.

Also works great on tuna, add a little garlic to taste, and marinade for 4 hours before grilling.

Chicken Satay

Ingredients:

300ml

- 15g fresh coriander, roughly chopped
- 1 red chilli, cut into 8 pieces
- ½ garlic clove, cut in half
- 3 rounded tbsp peanut butter
- Dash of soy sauce
- 8g ginger, peeled and thinly sliced
- Zest of 2 limes
- Juice of 1 lime
- Dash of water
- Salt and pepper, to taste

Method:

- 1 Add all the ingredients to the 300ml Beaker, and fit the Dual Blade Lid.
- 2 Pulse for a few seconds.
- 3 Blend on speed II for 30 seconds. Scrape the sides of the Beaker with a small spatula partway if necessary.
- 4 Use the Satay to marinade chicken skewers for a few hours or overnight before grilling.

Tip:

Satay works well on the BBQ.

If you prefer a milder flavour, de-seed the chilli before blending.

Add a little more water if necessary after scraping the Beaker side.

Tomato Salsa

Ingredients:

300ml

- ½-1 red chilli, cut into 8 pieces
- 20g fresh coriander, cut to fit into the Beaker
- 145g small ripe cherry tomatoes, halved
- Juice of 1 lime
- Sea salt & pepper, to taste

Method:

- 1 Add all the ingredients to the 300ml Beaker, and fit the Quad Blade Lid.
- 2 Pulse for 40 seconds, scrape the Beaker sides down partway though blending if required, to ensure the ingredients are well mixed.
- 3 Pour into a serving bowl and leave to stand for one hour.
- 4 Serve with tortilla chips.

Tip:

Leaving the salsa to stand allows the flavours to develop. Use as a condiment with fish tacos for a light dinner.

Pesto

Ingredients:

300ml

- 30g fresh basil leaves
- 25g parmesan cheese, grated
- 50ml extra virgin olive oil
- Juice of half a lemon
- 50g pine nuts
- ½ garlic clove
- Salt and pepper, to taste

Method:

- 1 Add all the ingredients to the 300ml Beaker, and fit the Dual Blade Lid.
- 2 Blend on speed I for 30 seconds.
- 3 It may be necessary to scrape down the sides of the Beaker partway through blending.

Tip:

If the pesto is too thick to blend easily, add a little more lemon juice and oil.

Pesto is delicious mixed into freshly cooked pasta, drizzled over a pizza before cooking, or on a salad.

Jalfrezi Paste for Chicken Curry

Ingredients:

300ml

- 1 tsp coriander seed
- 1 tsp brown mustard seed
- 1 tsp fenugreek powder
- 2 tsp cumin seed
- 1 tsp turmeric
- ½ tsp salt
- 2 tbsp groundnut oil
- 2 tbsp tomato puree
- 6 tbsp water
- 12g fresh coriander, roughly chopped
- 2 garlic cloves, halved
- 3cm ginger, peeled and cut into 8 pieces
- 1 green chilli, de-seeded and cut into 6
- 2 tsp paprika

Method:

- 1 Add all the ingredients to the 300ml Beaker and fit the Quad Blade Lid.
- 2 Blend on speed II for 15 seconds, shake the Beaker and continue for a further 15 seconds.
- 3 Use the mix to make chicken curry, as below.

Chicken Curry

- 1 Heat 2 tbsp oil in a medium sized pan. Add 2 sliced onions, cover and fry for 10 minutes until golden.
- 2 Add 500g raw diced chicken breast and fry to seal.
- 3 Stir in the Jalfrezi paste, stir and cook for 3 minutes.
- 4 Add 400g chopped tinned tomatoes, 200ml water and a sliced red pepper. Cover and cook for 1 hour.

Remove the lid if necessary to reduce the liquid.

Jug

Pea and Ham Soup

Ingredients:

- 450g frozen peas
- 15g fresh mint, leaves only
- 160g good quality cooked ham, chopped/shredded
- 75g potato, diced
- 600ml hot ham stock
- 1 tbsp olive oil
- 2 rounded tbsp, crème fraiche
- salt and ground black pepper

Method:

- 1 Place the frozen peas, mint, ham, potato and stock into a pan with a close fitting lid.
- 2 Bring the pan up to the boil and then reduce the heat and simmer gently for 20 minutes.
- 3 Leave to cool slightly. Fit the Quad Blade Lid to the Jug and then carefully transfer half the stock and half the pea/ ham/ potato, mint mixture. Place the rest of the mixture into a measuring jug and set aside.
- 4 Fit the Jug Lid and Measuring Cap. Blend the soup increasing from Low (I) to High (II) for 20 seconds or until of the desired consistency.
- 5 Carefully remove the Measuring Cap and add ½ tbsp olive oil and 1 tbsp crème fraiche into the Jug. Replace the Measuring Cap and blend again on High (II) for 10 seconds.
- 6 Return the soup to the pan and repeat the blending process with the remaining mixture.
- 7 Reheat the soup, check the seasoning and serve.

NOTE: On this occasion, due to the large volume of soup to be blended it is necessary to blend for up to 60 seconds maximum. For all other recipes using manual settings do not exceed 40 seconds.

Tomato Rice

Ingredients:

- 400g good quality tinned plum tomatoes
- 2 tbsp olive oil
- 1 or 2 garlic cloves, crushed
- 225g white long grain rice
- 300ml cold water
- salt and pepper

Method:

- 1 Fit the Quad Blade Lid to the Jug. Place the plum tomatoes with juice into the Jug and fit the Lid and Measuring Cap. Blend on High (II) for 30 - 40 seconds until smooth.
- 2 Heat the oil in a heavy based saucepan and then add the crushed garlic. Fry gently without browning for a minute.
- 3 Add the rice, stir with a wooden spoon for 1 minute.
- 4 Pour the blended tomatoes into the pan, add the water and season with salt and pepper. Bring to the boil before placing a close fitting lid on the pan then turn the heat down to a simmer and cook for 10 minutes.
- 5 Turn off the heat without removing the lid and leave the rice in the pan for a further 15 minutes.
- 6 Fork up the rice, check the seasoning and serve with meatballs or lamb kebabs.

Weekend Pancakes with Blueberry Sauce

If you want to serve the pancakes with the Blueberry Sauce below make the sauce first.

Ingredients:

- 100g caster sugar
- 200g self raising flour
- pinch salt
- 2 medium eggs
- 8 tbsp milk
- a little lard or vegetable fat

Method:

- 1 Mix the sugar, flour and salt in a bowl.
- 2 Fit the Quad Blade Lid to the Jug. Break in the eggs and 6 tbsp of the milk.
- 3 Add a third of the dry ingredients, fit the Jug Lid and Measuring Cap and blend on High (II) for a few seconds.
- 4 Remove the Measuring Cap and add another third of the remaining dry ingredients with a tablespoon of milk to the Jug. Replace the Measuring Cap and blend again on High (II).
- 5 Add the remaining flour and if necessary the remainder of the milk, blend until a smooth thick batter is achieved.
- 6 Lightly grease a non-stick frying pan with a little lard or vegetable fat. Place the pan on the hob on a medium setting.
- 7 When hot, drop 3 separate spoonfuls of the mixture into the pan. Cook each pancake until the top is covered with bubbles and the underside golden brown. Turn the pancakes and cook the other side.
- 8 Remove from the pan and keep warm, re-grease the pan and continue with the remaining mixture.
- 9 Serve for breakfast with cooled blueberry sauce.

Note: the pancakes are also good hot or cold with butter.

Blueberry Sauce for pancakes

Ingredients:

- 200g frozen blueberries, defrosted
- 85g caster sugar
- 75ml water
- ½ tbsp lemon juice
- ¼ tsp cinnamon

Method:

- 1 Place the blueberries, sugar, water and lemon juice in a small pan and bring to the boil, stirring with a wooden spoon until the sugar dissolves.
- 2 Boil for 3 minutes then turn off the heat and leave the sauce to cool for 10 minutes.
- 3 Stir in the cinnamon and then pour the sauce into the 300ml Beaker and fit the Dual Blade Lid.
- 4 Pulse until of the desired consistency, scraping the beaker sides with a spatula if necessary after a few seconds. When ready, pour the sauce into a jug and leave to cool.
- 5 Serve with Weekend Pancakes and a few extra blueberries.

Registering your 2 year guarantee

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

www.morphyrichards.co.uk

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

UK 0344 871 0242

IRE 1800 409 119

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

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

Your 1 year guarantee

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

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

Model no.

Serial no.

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

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

You may be asked to return a copy of proof of purchase.

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

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

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

Exclusions

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

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
 - 2 The appliance has been used on a voltage supply other than that stamped on the products.
 - 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
 - 4 The appliance has been used for hire purposes or non domestic use.
 - 5 The appliance is second hand.
 - 6 Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion
 - 7 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.
 - 8 Batteries and damage from leakage are not covered by the guarantee.
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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.



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