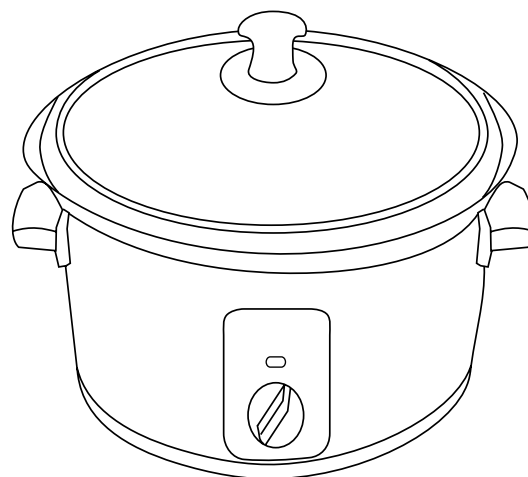


Round slow cooker

 Please read and keep these instructions



getting the best from your new slow cooker

Safety first

Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use handles or knobs.

For best results

The slow cooker must be at least half full for best results. The cooking time will be reduced, so check before the stated time.

Do not remove the lid during cooking, since this will lose heat and therefore slow down the cooking time.



Important safety instructions

The use of any electrical appliance requires the following common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

WARNING: Danger to the person!

IMPORTANT: Damage to the appliance! In addition we offer the following safety advice.

Location

- Do not use outdoors.
- Never cook directly in the base unit. Use the ceramic pot.
- Always locate your slow cooker away from the edge of the worktop.
- Ensure that the slow cooker is used on a firm, flat, heat resistant surface.
- Do not use too close to curtains, draperies, walls, cupboards and other flammable materials.
- Keep your appliance away from any hot burners and heated ovens.

Mains lead

- The socket should always be switched off before plugging or unplugging from the socket. Never yank the cord to disconnect from the socket, instead grasp and pull to disconnect.
- Do not allow the cord to touch hot surfaces. Let the appliance cool completely before putting away.
- Do not let the mains lead hang over the edge of the worktop where a child could reach it.
- Do not let the lead run across a cooker or other hot area which might damage the cable.

Your safety

- **WARNING: To protect against the risk of electrical shock do not put the base unit in water or in any other liquid.**
- **WARNING: Do not operate the slow cooker with a damaged cord or plug or if the appliance has been dropped or damaged. To avoid risk of electric shock, do not disassemble the appliance. Incorrect reassembly can cause a risk of electric shock when used.**
- **WARNING: Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.**

- **WARNING: Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use the handles or knobs. Do not touch hot surfaces. Use oven gloves or a cloth when removing the lid or handling hot containers.**
- **WARNING: Do not attempt to move the appliance whilst hot.**
- **WARNING: Do not switch on the appliance when it is upside down or laid on its side.**
- Never leave the appliance connected to the socket outlet when not in use, before putting on or taking off attachments, and before cleaning.

Children

- Close supervision is necessary when any appliance is used near children. Never allow a child to operate this appliance.
- Children are vulnerable in the kitchen particularly when unsupervised and if appliances are being used or cooking is being carried out.
- Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.

Other safety considerations

- Do not operate after damage or after a malfunction.
- Do not use accessories not recommended by the manufacturer as this may cause fire, electric shock or injury.
- Do not use the appliance for other than its intended use.
- When unplugging turn any control to off, then remove the plug from the wall outlet.
- Do not switch on the cooker if the ceramic pot is empty.
- Allow the lid and crock pot to cool before immersing in water.
- Do not use crock pot or lid if cracked or chipped.
- The lid and ceramic pot are fragile. Handle them with care.
- Do not attempt repairs - the appliance contains no user serviceable parts. Call our helpline for advice.

Electrical Requirements

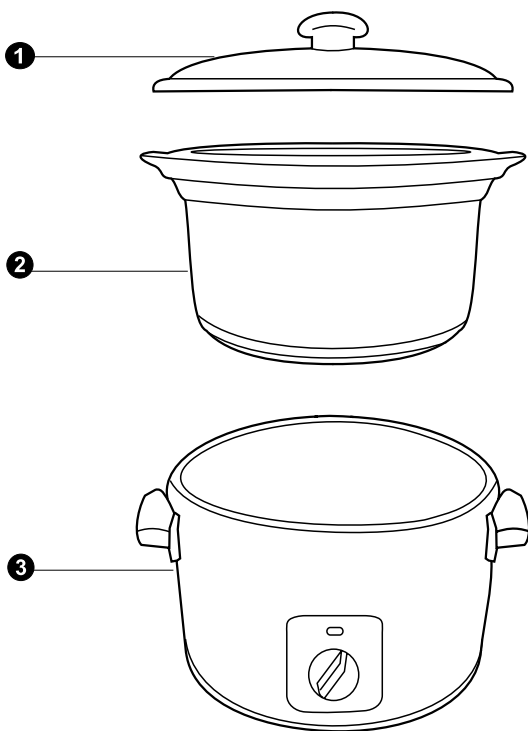
Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance the plug should be removed and the appropriate one fitted.

IMPORTANT : THE PLUG REMOVED FROM THE MAINS LEAD, IF SEVERED, MUST BE DESTROYED AS A PLUG WITH BARED FLEXIBLE CORD IS HAZARDOUS IF ENGAGED INTO A LIVE SOCKET OUTLET.

If you use a 13 amp BS1363 plug, a 3 amp BS1362 fuse must be fitted.

Features



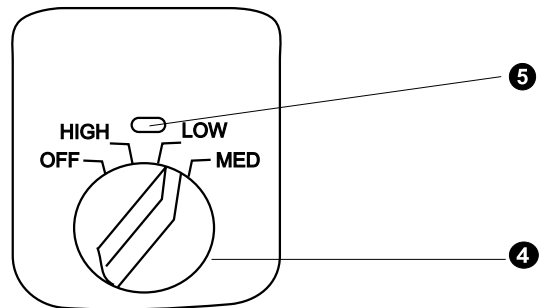
- 1 Lid
- 2 Ceramic crock pot
- 3 Base
- 4 Control knob
- 5 Power indicator

Control knob and temperature settings

The control knob on the slow cooker offers a low, high and medium temperature setting for cooking. This setting allows you to adapt the cooking time to your convenience.

The MED (MEDIUM) setting is the standard setting for slow cooking with this product. This gives you an average of 6-8 hours cooking time.

However if you wish to extend the cooking period, you can use the LOW setting and if you wish to shorten the cooking period you can use the HIGH setting.



Cooking capacity

The 5.0 litre Slow Cooker has a **maximum working capacity** of 4 litres.

Before using the slow cooker for the first time

- 1 Remove all labels and tags from the product.
- 2 Wash the crock pot and lid in hot soapy water, with a sponge or a dish cloth, rinse thoroughly and dry.

IMPORTANT

DO NOT IMMERSE THE SLOW COOKER BASE IN WATER.

Please note

During initial use you may notice a slight odour due to the burning off of manufacturing residues. This is completely normal and will disappear after a few uses.

Instructions for use

- 1 Place the base ③ on a dry, level, heat resistant surface, away from the edge of the work surface. Do not use on the floor.
- 2 Place ingredients into the ceramic crock pot ②, and place the pot into the base. Cover with the lid. If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the slow cooker.
- 3 With the control knob ④ set to the OFF position, plug the unit into the mains socket.
- 4 Set the heat control to low, high or medium and cook for the recommended time given in the recipes or use the cooking guide in page 6.
- 5 Switch off and unplug the slow cooker after cooking and remove the crock pot using oven gloves.

CAUTION

BE CAREFUL NOT TO TOUCH THE BASE UNIT AFTER COOKING AS IT REMAINS HOT.

About slow cooking

- Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and maximum free time away from the kitchen. Morphy Richards has brought this style of cooking right up to date with this modern, cooking system.
- Traditionally slow cooking has centred on soups and casseroles but with this round ceramic crock pot you can also produce most modern family meals and dinner party dishes. This pot is convenient as well as looking good enough to take straight to the table for serving. (Always place the crock pot on a heat proof mat or surface).

- This method of cooking is ideal for preparing tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavour.

IMPORTANT

The slow cooker works by building up heat and maintaining an even temperature. To get the best cooking results, do not remove the lid during cooking, since this will lose heat and therefore slow down the cooking time.

Suitable foods for slow cooking

- Most foods are suited to slow cooking methods, however there are a few guidelines that need to be followed.
- Make sure all frozen ingredients are well thawed out.
- Cut root vegetables into small, even pieces, as they take longer to cook than meat. They should be gently sauted for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot and all ingredients are immersed in the cooking liquid. It is inevitable that some vegetables and meat on the surface may not be completely covered with the cooking liquid, this is acceptable as they will reduce and fall into the stock.
- Trim all excess fat from meat before cooking, since the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the slow cooker to reheat food.
- Uncooked red beans must be soaked and boiled for at least 10 minutes to remove toxins before use in a slow cooker.
- Insert a meat thermometer into joints of roasts, hams, or whole chickens to ensure they are cooked to the correct temperature. These temperatures are indicated on the meat thermometer.

Do's and Don'ts for the crock pot

- Authentic stoneware is fired at high temperatures therefore the crock pot may have minor surface blemishes, the lid may rock slightly due to these imperfections. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear through the products life, the outer surface may start appearing 'crazed'.
- Do not put the crock pot or lid in an oven, freezer, microwave or on a gas/electrical hob.
- Do not pre-heat before adding ingredients.
- Do not subject the crock pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.
- Do not allow the pot to stand in water for a long time (You can leave water in the pot to soak).
There is an area on the base of the crock pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous, therefore will soak up water, this should be avoided.
- Do not switch the cooker on when the crock pot is empty or out of the base.

Tips for slow cooking

- The slow cooker must be at least half full for best results. The cooking time will be reduced, so check before the stated time.
- Slow cooking retains moisture. If you wish to reduce this, remove the lid after cooking and turn the control to high (if set to low or medium) and reduce by simmering for 30 to 45 minutes.
- The lid is not a sealed fit. Don't remove unnecessarily as the built up heat will escape. Each time you remove the lid allow 10 minutes extra cooking time.
- If cooking soups, leave 5 cm space between the top of the cook pot and the food surface to allow simmering.
- Many recipes demand all day cooking, if you do not have time to prepare food that morning prepare it the night before and store the food in a covered container in the fridge. Transfer the food to the crock pot and add boiling liquid/gravy. Select the setting low, high or medium. Adding cold food from the fridge will increase the cooking time, to check at the stated time and allow to cool further if required.
- Most meat and vegetable recipes require 8-10 hours on low. 4-6 hours on high and 5-7 hours on medium.

- Do not use frozen meat or poultry unless it is thoroughly thawed out first.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk, and cream should be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook, water and fat content, initial temperature of the food and the size of the food.
- Pieces of food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimize the potential of your slow cooker.

The slow cooking process is dependant on the temperature of the ingredients, the ambient temperature and crock pot temperature. The general cooking times stated in the recipes are a general guide, it cannot take into account all these variables, if it is found that the cooking time is too fast or slow, try one of the following:

If the recipe cooks too fast even when set on low, try one or a combination of the following:

- 1 Allow any pre browned meat to fully cool before adding to the crock pot.
 - 2 Allow any stock to cool before adding to the crock pot.
 - 3 Do not saute the vegetables.
 - 4 Cool the crock pot by filling with cold tap water for 15 minutes, empty then fill with ingredients.
 - 5 Reduce the amount of liquid. It is acceptable to allow the meat and vegetables to be above the surface of the liquid/stock as when cooking progresses the meat and vegetables will reduce and fall into the liquid.
If you have selected low and find the food needs further cooking, turn up to high and re-check after 30 minutes.
- Vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.
 - After food is cooked switch off and leave covered with the lid. There will be enough heat in the crock pot to keep warm for 30 minutes. If you require longer to keep warm switch to the low setting.
 - All food should be covered with a liquid, gravy or sauce. In a separate pan or jug prepare your stock liquid, gravy or sauce and completely cover the food in the crock pot.
 - Pre-brown meat and onions in a pan to seal in the juices this also reduces the fat content if separated before adding to the crock pot. This is not necessary if the time is limited, but improves the flavour.
 - When cooking joints of meat, ham, poultry etc the size and shape of the joint is important. Try to keep the joint in the lower $\frac{2}{3}$ of the pot and fully cover with water. If necessary cut in two pieces. Joint weight should be kept within the maximum limit.
1 kg As a single piece
1.5 kg Cut into 2 pieces

Cooking guide

The cooking times given in the following recipes are for the 'MEDIUM' setting. Should you want to increase or reduce the time please refer to the cooking guide in the table below. Please note that these cooking times are for guidance only and may vary depending on food type and personal tastes. For your convenience a conversion table for weight and volume has been included on page 11.

Cook on MEDIUM	Cook on LOW	Cook on HIGH
3-4	5-6	-----
4-6	6-8	2-3
4-8	6-10	2-3
5-6	7-9	2-3
5-8	7-10	2-4
6-8	8-10	2-3

When set to high the cooking times become much closer.

Eg. If the recipe says cook for 4-6 hours (MED) and you require this to be a shorter time cook on HIGH, which will reduce the cooking time to 2-3 hours. Increasing the time choose LOW which will give 6-8 hours.

The recipes are based on **MAXIMUM WORKING VOLUMES** which is 4 litres (7 Pts).

This allows a 2-3cm space between the top of the cook pot and the food.

Recipes

Soups

Minestrone soup

50g butter
 85g streaky bacon, chopped
 2 onion, finely chopped
 2 clove garlic, crushed
 3 sticks celery, chopped
 400g potatoes, peeled and cubed
 2 large carrots, peeled and diced
 4 cabbage leaves, shredded
 4 large tomatoes, skinned and roughly chopped
 2 litres chicken stock
 2 tbsp tomato puree
 2 tsp worcestershire sauce
 Salt and freshly ground black pepper
 1.5 tbsp parsley, finely chopped
 130g pasta shells
 2-3 tbsp parmesan cheese, grated

Melt the butter in a pan and fry bacon and vegetables until soft. Make up stock and add stock, bacon and vegetables to the crock pot. Add remaining ingredients except the parsley, pasta shells and parmesan cheese. Place the crock pot in the base unit, cover with lid and cook for approx. 4-6 hours. 45 minutes before serving add the pasta shells and parsley. Adjust the seasoning if necessary and sprinkle with parmesan cheese. Serve with crusty french bread.

Lentil soup

180g smoked bacon, chopped
 2 large onion, finely chopped
 4 carrots, finely diced
 3 sticks of celery, finely sliced
 350g orange lentils
 400g can of chopped tomatoes
 1.70ml chicken stock
 3 tsp worcestershire sauce
 pinch nutmeg
 1 bayleaf
 2 tsp basil
 Salt and freshly ground black pepper
 2 tbsp parsley, finely chopped

In a pan gently fry the bacon until the fat begins to run. Add the onion, carrot and celery and fry until soft. Add all the remaining ingredients except the parsley and bring to the boil. Simmer for 2 minutes. Transfer to the crock pot. Place crock pot into the slow cooker base, cover with the lid. Cook for approx. 4-8 hours. If a smoother consistency is required liquidise the soup after cooling and then reheat the soup in a pan. Sprinkle with parsley and serve with crusty french bread.

Vegetable soup

50g butter
 2kg mixed vegetables, e.g. potato, onion, carrot, parsnips, celery, leek, tomato
 50g flour
 1.7ml stock
 Salt and freshly ground black pepper
 1-2 tsp mixed herbs

Peel, wash and cube or slice all the vegetables. Melt butter in a pan and gently fry the vegetables for 2-3 minutes. Add the hot stock. Stir well and bring to the boil. Season to taste and add mixed herbs. Transfer all ingredients to the crock pot and place pot in the slow cooker base. Cover with the lid and cook for approx. 6-8 hours. Cool and liquidise the soup and then reheat in a pan on the hob. Thicken it with the flour.

Poultry

Chicken paprika

6 chicken portions
 50g butter
 50g seasoned flour
 3-4 large onions, chopped
 5 carrots peeled and sliced
 2 green pepper, de-seeded and chopped
 2.5 tsp paprika
 2.5 tsp tomato puree
 80ml chicken stock
 salt and freshly ground black pepper

Clean, wipe and dry chicken, coat in seasoned flour. Using a pan, fry the chicken in the butter until brown all over. Add onions and carrots and fry until soft. Add pepper, paprika, tomato puree, and the remaining flour, stir well. Gradually mix in the chicken stock. Bring to the boil and season. Transfer all ingredients to the crock pot and place in the base unit. Cover with the lid and cook for approx. 4-7 hours.

Caribbean chicken

3 tbsp vegetable oil
2 large onions, chopped
3 sticks celery, chopped
3 carrots, sliced
440g mushrooms, sliced
2 red pepper, de-seeded and sliced
6-7 chicken joints, skinned
400g can sliced peaches
300g can pineapple chunks
8 tbsp cornflour
2.5 tsp paprika
2.5 tbsp soy sauce
2.5 tbsp worcestershire sauce
7 tbsp malt/wine vinegar
900ml boiling water
Salt and freshly ground black pepper

Fry onions, celery, carrot, mushrooms and pepper in a pan. Add chicken joints and fry until browned all over. Drain peaches, and pineapple, reserving juice, and add them to the pan. To make the sauce blend cornflour and paprika with soy sauce, worcestershire sauce, vinegar and reserved juice, add seasoning, boiling water and pour into pan. Bring the sauce to the boil, stirring continuously. Transfer all ingredients to the slow crock pot and place pot into the base unit. Cover with the lid and cook for approx. 5-7 hours.

Chicken in white wine sauce

8 chicken joints, skinned
65g butter
2 large onion, finely chopped
220g mushrooms, sliced
2.5 tbsp cornflour
70cl dry white wine
2 tsp mixed herbs
salt and freshly ground black pepper
2 egg yolks
8 tbsp double cream

Place the chicken joints and butter in a pan and gently fry until all the juices are sealed in. Add the onion and fry until softened but not browned. Add the mushrooms and cook for a minute on low heat. Blend the cornflour with a little of the wine. Pour the remaining wine into the pot with the blended cornflour, mixed herbs and seasoning. Bring to the boil, stirring continuously until thickened. Transfer all ingredients to the crock pot, place in the base of the slow cooker and place the lid on the slow cooker. Cook for approx. 5-8 hours. Just before serving beat together the egg yolk and cream. Beat in a few tablespoons of hot sauce mix well together. Pour this mixture into the slow crock pot and stir until the sauce thickens.

Chicken and mushroom casserole

8 chicken quarters
65g butter
2.5tbsp flour
2 large onions, finely chopped
3 sticks celery, thinly sliced
450g mushrooms, thinly sliced
2 clove of garlic, crushed
880ml chicken stock
salt and freshly ground black pepper
6 tbsp cream (optional)

Toss the chicken in the flour, place in a pan and fry in the butter until golden brown on all sides. Add the onion and celery and gently fry until softened but not browned. Add the mushrooms and garlic and stir in the stock. Bring to the boil and season. Transfer all ingredients to the slow crock pot and place pot in the base unit. Place lid on the slow cooker. Ensure that the chicken and vegetables are immersed. Cook for approx. 5-7 hours. Before serving, stir in the cream.

Fricasse of Turkey

8 turkey portions
2 large onions, finely chopped
60g butter
200g mushrooms, sliced
bouquet garni
sliver of zest of lemon
salt and freshly ground black pepper
880ml stock
4 tbsp cornflour
8 tbsp milk

In a pan gently fry the onions in the butter until softened but not browned. Cube the turkey meat and add to the pan. Add the remaining ingredients, except the milk and cornflour, and bring to the boil. Transfer all the ingredients to the crock pot. Place the crock pot in the slow cooker base unit. Place the lid over the slow cooker. Cook for approx. 4-6 hour. Remove the bouquet garni and lemon half an hour before serving. Pour the liquid into a pan. Blend the cornflour with the milk and pour into the pan. Stir well and leave to thicken.

Meat

New England beef

1-1.5kg piece of topside (cut into 2 pieces)
1 bouquet garni
1tsp thyme
1tsp black peppercorns
6 shallots
350g carrots, sliced
170g swede, diced

Put the beef into a pan and cover with cold water. Add all the remaining ingredients, cover and bring to a simmer. Season well and then transfer all the ingredients to the slow crock pot. Place the crock pot in the slow cooker base. Place the lid over onto the slow cooker. Cook for approx. 5 - 7 hours. Take the beef out of the slow cooker with a slotted spoon and allow to cool for 10 minutes. The cooking liquid can be used as a base to make gravy. Cut the beef into slices and spoon a little of the cooking liquid over. Serve with vegetables and garnish with fresh parsley.

IMPORTANT

When buying a joint of meat, make sure that it will fit the slow cook pot. It should fit into the crock pot so that when it is covered with liquid it will still be 2.5cm below the rim of the pot. The joint must not stick out above the rim and there should be enough room to cover the meat with water. The shape of the meat is just as important as the weight.

Steak and kidney ragout

1 kg stewing steak
250g kidney
2 tbsp flour
3 large onions, quartered
900ml hot beef stock
350ml red wine
4 tbsp tomato puree
2 tsp worcestershire sauce
200g button mushrooms

Using a sharp knife trim the beef and cut into 1 inch (2.5cm) cubes. Cut the kidney into bite size pieces. Coat the beef with the flour. Place into a pan with onions, stock, wine and tomato puree. Bring to a simmer. Add the worcestershire sauce and season. Transfer all ingredients to the crock pot and place in the base unit. Place the lid on the slow cooker. Cook for approx. 5 - 7 hours. Add the button mushrooms one hour before serving. This recipe can be used as a base for steak and kidney pie.

Beef Curry

4 tbsp Vegetable oil
2 large cooking apple, peeled, cored and sliced
3 large onions, chopped
1 kg stewing steak, cubed
4 tsp curry powder
4 tbsp plain flour
900ml beef stock
Salt and freshly ground black pepper
4 tbsp mango chutney
100g sultanas
400g tin tomatoes, chopped
2 tbsp lemon juice

Fry the apple and onion in a pan until soft. Coat the meat in seasoned flour, add to the pan and fry until lightly browned. Stir in the stock and bring to a simmer. Add remaining ingredients and bring back to a simmer. Transfer all the ingredients to the crock pot and place pot in the slow cooker base. Place the lid onto the slow cooker. Cook for approx. 4-7 hours. At the end of the cooking time it may be necessary to thicken the sauce.

Paprika beef

1 kg stewing steak
65g seasoned flour
3 large onions, chopped
2 clove of garlic, crushed
60g cooking fat
750g tomatoes
900ml brown stock
2 tsp paprika
3 tbsp tomato puree
3 bay leaves
2 tsp mixed herbs
Salt and freshly ground black pepper

Cut the meat into cubes and toss in seasoned flour. In a pan fry onions and garlic until softened, then add the meat and continue to fry until the meat is slightly browned. Skin and chop tomatoes finely, add to meat with the stock, (blended with the paprika) tomato puree, bay leaves and mixed herbs. Season to taste and bring to a simmer. Transfer all ingredients to the crock pot and place pot in the base unit. Cover with the lid. Cook for approx. 5-8 hours. Before serving remove the bay leaves and thicken the sauce if necessary.

Beef in red wine

2.5 tbsp oil
2 large onions, chopped
1 kg stewing beef, cubed
12 black olives
2 cloves garlic, crushed (optional)
8 tomatoes skinned, de-seeded and roughly chopped
700g mushrooms
70cl dry red wine
Salt and freshly ground black pepper
2 bay leaf
Freshly chopped parsley

In a pan gently fry the onion in the oil until softened. Add the beef and brown on all sides. Add all the remaining ingredients except the parsley and bring to a simmer. Transfer all the ingredients into the crock pot and place the pot into the slow cooker base. Place the lid into the slow cooker. Cook for approx. 4-8 hours. Before serving remove the bay leaf and sprinkle with parsley.

Hungarian Goulash

750g stewing steak, cut into cubes
65g seasoned flour
4 tbsp vegetable oil
2 large onions, finely chopped
1 green pepper, de-seeded and chopped
2 carrot, peeled and chopped
2 sticks celery chopped
2 tsp paprika
4 tbsp tomato puree
pinch of grated nutmeg
4 tsp mixed herbs
Salt and freshly ground black pepper
350ml beef stock
400g can of tomatoes, roughly chopped
350ml red wine (optional)
4 tsp worcestershire sauce

Toss the meat in seasoned flour. Heat the oil in a pan and fry onions, pepper, carrot and celery until soft. Add the meat and fry until browned. Add the paprika, tomato puree, nutmeg, mixed herbs and seasoning and cook for a further 2 minutes. Add stock, tomatoes, red wine and worcestershire sauce. Bring to a simmer. Transfer all the ingredients into the crock pot and place the pot into the slower cooker base. Place the lid onto the slow cooker. Cook for approx. 5-7 hours.

Chilli con carne

2.5 tbsp vegetable oil
2 large onions, chopped
3 cloves garlic, crushed
1 green pepper de-seeded and chopped
750g minced beef
2x400g can of tomatoes, chopped
2.5 tsp chilli powder
2.5 tbsp flour
2.5 tsp brown sugar
6 tbsp tomato puree
Salt and freshly ground black pepper
2x400g can red kidney beans, drained

Fry onions, garlic and pepper in a pan until soft. Add minced beef and fry until lightly browned. Blend together chilli powder, flour, brown sugar and tomato puree. Stir in tomatoes, chilli paste and seasoning. Transfer all ingredients to the crock pot and place pot in slow cooker base. Place lid on the slow cooker. Cook for approx. 3-7 hours. One hour before serving add the kidney beans. Serve with boiled rice or baked potatoes.

Bolognese sauce

800g minced beef
2 large onions, finely chopped
3 sticks celery, thinly sliced
2 cloves garlic, crushed
4 tbsp tomato puree
2.5tbsp flour
2x400g can of tomatoes including juice
300ml beef stock
150g mushrooms, sliced
1 tsp mixed herbs
Salt and freshly ground black pepper

In a pan gently brown the mince without adding any fat or oil. When the fat has started to run from the meat add the onion, celery and garlic. Fry for a couple of minutes and then add the tomato puree. Blend some of the tomato juice with the flour to make a smooth pouring cream, add to the meat with remaining tomatoes and juice and bring to the boil stirring continuously until thickened. Add the remaining ingredients and mix well. Transfer all the ingredients to the crock pot and place in the base of the slow cooker. Place the lid on the slow cooker. Cook for approx. 3-8 hours. (Note: a slight 'crust' of brown meat may appear on the top. It soon disappears if stirred into the sauce).

Pork goulash

2.5 tbsp oil
2 onions, finely chopped
6 tbsp flour
2 tsp paprika
Salt and freshly ground black pepper
1 kg stewing pork, cubed
2 red pepper de-seeded and diced
1 tsp oregano
4 tbsp tomato puree
750ml stock
2 small carton of soured cream or yoghurt

In a pan gently fry onion in the oil until soft. Blend together the flour, paprika, salt and pepper. Toss the pork in the seasoned flour and add to the pan, fry until brown on all sides. Add red pepper, oregano, puree and stock. Bring to the boil, stirring continuously until thickened. Transfer all the ingredients to the crock pot and place into the slow cooker base. Place the lid on the pot and cook for approx. 4-8 hours. Just before serving swirl the cream or yoghurt into the goulash.

Oriental honeyed pork

1 kg pork fillet
5 tbsp seasoned cornflour
5 tbsp corn oil
1 large onion, chopped
2 cloves garlic, crushed
2 green peppers, de-seeded and chopped
2x400g pineapple chunks, drained (reserve juice)
8 mushrooms, sliced
6 ripe tomatoes quartered
SAUCE
750ml chicken stock
4 tbsp honey
2 tbsp soy sauce
4 tbsp cornflour
pineapple juice (reserved from chunks)

Cut pork into cubes and toss in seasoned cornflour. Heat oil in a pan and fry garlic and onion. Add pork and fry until lightly browned on all sides. Lower heat and add pepper, pineapple, mushrooms and tomatoes, leave on gentle heat whilst preparing sauce. To make the sauce mix together chicken stock, honey and soy sauce. Blend cornflour with pineapple juice and add to the mixture. Add sauce to the pan and stir whilst bringing to the boil. Transfer all ingredients to the crock pot, place in the slow cooker base and cover with the lid. Cook for approx. 5-8 hours. Serve with rice and fresh green vegetables.

Pork and pineapple curry

1.5kg lean pork, cubed
90g flour
1 tsp salt
3 tbsp oil
2 large onions, chopped
2.5 tsp curry powder
2 tsp paprika
850ml chicken stock
3 tbsp mango chutney
3 tsp worcester sauce
400g can pineapple cubes, with juice
3 bay leaves

Toss the pork in the flour and salt. In a pan heat the oil and brown the meat. Add the onions and fry until soft. Stir in the curry powder and paprika. Stir well and cook for a few minutes. Add remaining ingredients, bring to a simmer and transfer to the crock pot. Place crock pot into the base unit. Cook for approx. 4-7 hours. Remove bay leaves before serving.

Boiled ham

Gammon joint 1 kg as 1 piece
1.5 kg as 2 pieces

Put the gammon in a pan, cover with cold water and bring to the boil, drain and rinse. Place in the crock pot and cover with boiling water. Place the crock pot in the slow cooker base unit and cover with the lid. Cook for approx. 5-7 hours. Drain and cool slightly before removing the skin. Allow to cool. Wrap tightly in kitchen foil. Place in the refrigerator until well chilled. Coat fat with toasted breadcrumbs before serving.

IMPORTANT

When buying a joint of meat, make sure that it will fit the size of the slow crock pot. It should fit into the crock pot so that when it is covered with liquid it will still be 2.5cm below the rim of the pot. The joint must not stick out above the rim and there should be enough room to cover the meat with water. The shape of the meat is just as important as the weight.

Irish stew

7 lamb chops
3 large onions, sliced
3 tsp mixed herbs
2 small parsnips
750g carrots, thickly sliced
1 kg potatoes, quartered
850ml hot vegetable stock
3 leeks, sliced

Remove any excess fat from the chops and then place in a pan with the onions. Brown chops on each side. Sprinkle over the mixed herbs. Add parsnip, carrots, potatoes, leeks and pour over the stock. Bring to a simmer. Transfer all the ingredients to the crock pot and place into the slow cooker base. Place the lid onto the crock pot. Cook for approx. 5-6 hours.

Lamb with lentils

700g carrots, sliced
200g parsnips, sliced
2 cloves garlic, crushed
2 bay leaf
200g orange lentils, soaked for 1 hour
salt and freshly ground black pepper
35cl red wine
1.25kg lamb leg fillet cubed
4 tbsp soy sauce
250g button mushrooms
parsley sprigs to garnish

Place the carrots, parsnips, garlic, bay leaf and drained lentils in the slow crock pot and season with salt and pepper. Pour in the wine after bringing to simmering point in a pan. Brush the meat all over with the soy sauce and sprinkle with salt and pepper. Place on top of the vegetables. Place crock pot into the slow cooker base and replace the lid. Cook for approx. 6-8 hours. Add the mushrooms for the last 30 minutes. Discard the bay leaf. Garnish with parsley and serve with a crisp green salad.

Sausage Pot

3 tbsp oil
1.25kg sausage
2 large onions, finely chopped
4 carrots, thinly sliced
2 leek, sliced
4 tbsp flour
850ml beef stock
4 tbsp chutney
2 tbsp worcestershire sauce
Salt and freshly ground black pepper

In a pan quickly brown the sausages on all sides in the oil. Add the onions, carrots and leeks and gently saute until softened, but not browned. Stir in the flour and cook on a low heat until the oil is absorbed. Slowly add the stock, and bring to the boil, stirring continuously until thickened. Stir in the chutney, worcestershire sauce and seasoning. Transfer all ingredients to the slow crock pot and place into the slow cooker base. Cover with the lid and cook for approx. 5-8 hours. If the sausages contain a lot of fat, any excess can be removed from the surface of the finished dish with kitchen paper.

Vegetarian curry

4 tbsp cooking oil
3 large onions, chopped
2 cloves garlic, crushed
4 tsp curry powder
500g lentils
1.5 litre white stock
3 tsp lemon juice
Salt and freshly ground black pepper
4 carrots, diced
2 apple, peeled, cored and chopped
100g sultanas

Heat the oil in a pan. Saute the onion, carrots and garlic lightly. Add the curry powder. Cook gently for one minute. Stir in the stock, lemon juice, salt, pepper and lentils. Bring to the boil and continue to boil for 3 minutes. Transfer all ingredients to the crock pot and place into the slow cooker base. Stir in the apples and sultanas. Place lid on the slow cooker. Cook for approx. 5-8 hours. Ensure that the vegetables are immersed during cooking.

Desserts

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Rice pudding

35g butter
130g pudding rice
130g sugar
1.25 litre milk
Pinch of nutmeg

Butter the inside of the slow crock pot. Add all ingredients and stir. Place crock pot on the slow cooker base and cover with the lid. Cook for approx. 3-4 hours.

Fruit compote

440g dried mixed fruit, such as apples, prunes, pears, apricots and peaches.
50g sultanas
50g raisins
30g flaked almonds
4.5tbsp caster sugar
850ml water
4 tbsp cointreau

Place all ingredients, except the cointreau, in the slow crock pot. As the apple rings tend to float to the surface and may discolour, put them at the bottom. Cook for approx. 5-7 hours. Transfer the fruit to a serving dish and allow to cool. Cool the fruit first before putting into a cut-glass dish. Stir in the cointreau and serve chilled.

Weight/volume conversion table

g	to	oz	ml	to	floz
5		0.2	50		1.7
10		0.35	100		3.4
100		3.5	200		7
500		17.6	500		17
1000 (1Kg)		35	1000 (1L)		35

Cleaning your slow cooker

The crock pot may be washed in a dishwasher or wash by hand in hot soapy water. Do not use harsh abrasive cleaners.

Wash the lid in hot soapy water, using a sponge or dish cloth. Rinse and dry thoroughly.

Do not immerse the electrical base in water or any other liquid.

The base may be wiped clean as follows. Unplug the base from the mains. Wipe the base over gently with a dish cloth.

Ensure that the plug and electrical connections remain dry at all times.

Your two year guarantee

- **It is important to retain the retailers 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 24 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 will be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase. Subject to the exclusions set out below (see 'Exclusions') the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

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

To qualify for the 2 year guarantee the appliance must have been used according to the manufacturers instructions.

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 manufacturers 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 Where the appliance has been used for hire purposes or non-domestic use.
- 5 Morphy Richards are not liable to carry out any type of servicing work, under 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.

- This guarantee is valid in the UK and Ireland only.

Morphy Richards products are intended for household use only.

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

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