## **Morphy** Moments



#### **Fall in Love with Morphy Richards**

Welcome to the February edition of the Morphy Richards newsletter – your exclusive insider's look at all the exciting happenings from the past month! As February bids farewell, we reflect on a month filled with love, innovation, and memorable moments.

As Cupid's arrow flew, we joined in the festivities of Valentine's Day by spreading love and appreciation to our cherished customers. Our heartfelt thanks go out to all who celebrated with us, whether it was through sharing their favorite Morphy Richards products with loved ones or indulging in delicious homemade treats crafted with our appliances.





As we bid adieu to February, we look forward to the promise of a new month filled with even more exciting developments, promotions, and opportunities to connect with you, our valued customers. Stay tuned for what's in store as we continue our journey of innovation and excellence together.



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## **Share Your Morphy Moments:**

We love seeing you share the love for your Morphy Richards products on social media.



#### Want to be involved?

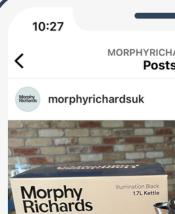
Simply snap a photo of your Morphy treasures and share it on Instagram us (@morphyrichardsuk) tagging using and the hashtaq #loveyourmorphy. You could win a matching item!

Once a month, our lovely team will pick one winner to win a matching appliance of their choice!

Let's share the love for Morphy Richards; show us how you Love Your Morphy.

**Would you like 20% off?** 

If you have a favourite recipe that vou would like to share, we would be honoured to feature it on our site.



**View Insights** 







8 likes

morphyrichardsuk We love se Morphy Richards goods! Vou definitely a popular choice

What's your favourite Morphy

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## No-bake raspberry cheesecake

Indulge in a delightful treat that's both heavenly and hassle-free with our No-Bake Raspberry Cheesecake recipe! Perfect for satisfying your sweet tooth without the need for an oven.

#### **Ingredients:**

300g digestive biscuits
100g unsalted butter, melted
500g full-fat soft cheese
100g caster sugar
1 tsp vanilla extract
300ml double cream
300g raspberries
icing sugar, for dusting (optional)



#### Method:

Step 1: Start by blitzing the biscuits in a blender or tip into a food bag and bash to fine crumbs using a rolling pin. Transfer them into a bowl and stir in the melted butter until the mixture looks like damp sand.

Step 2: Pour the crumbs mixture into a 20cm springform tin and firmly press into the base using the back of a spoon until you have a smooth, even layer. Chill until needed.

Step 3: Now tip the soft cheese, sugar, vanilla, and cream into a bowl and beat using an electric whisk until thick and creamy, alternatively you can use a stand mixer and a whisk attachment. Fold in about two-thirds of the raspberries, gently pressing the berries against the side of the bowl to squeeze out some of their juices and lightly ripple the cream.

Step 4: Scrape the mixture over the top of your chilled biscuit base and smooth the top with a spatula or spoon. Chill in the fridge for at least 6 hours, or preferably overnight.

Step 5: To serve, carefully remove from the tin, scatter with the remaining raspberries and dust with icing sugar. Enjoy!



### Behind the Scenes at MR

#### **Our First Trade Show!**

This week marks a significant milestone for the Morphy team as we successfully completed our first trade show appearance, proudly showcasing our innovative range of products at the prestigious INDX AIS Houseware Show



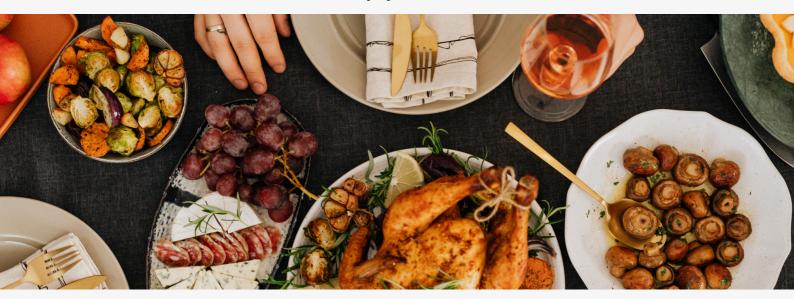






Throughout the duration of the show, our team worked tirelessly to provide demonstrations, answer questions, and forge meaningful connections with attendees. We were thrilled to see the enthusiasm and interest generated by our products, as visitors explored the features and benefits that make Morphy Richards a household name.

What to keep up to date with our business? Make sure you follow us on <u>LinkedIn!</u> in



## Simmering Success: Unveiling the Benefits of Slow Cookers in Every Kitchen

In the hustle and bustle of modern life, finding time to prepare hearty, home-cooked meals can be a challenge. Enter the unsung hero of the kitchen – the slow cooker. More than just a convenient appliance, slow cookers bring a myriad of benefits that redefine the way we approach cooking. Let's uncover the simmering success and discover why a slow cooker deserves a permanent spot on your kitchen counter.

# Time-Efficiency Budget-Friendly Cooking Flavourful Infusions Convenient One-Pot Wonder Energy Efficiency

A slow cooker isn't just a kitchen appliance; it's a culinary companion that transforms your approach to cooking. With time-efficiency, nutrient retention, and flavour enhancement, slow cookers redefine the art of home-cooked meals. Embrace the simmering success and let the slow cooker take center stage in your kitchen.



#### Read the Full Blog