



A Catch Up With the Wider Team

Our UK team jetted off recently to have a catch up with the wider team overseas. From brainstorming new product ideas to analysing the latest market trends, our teams were buzzing with energy and excitement. There's nothing quite like bouncing ideas off of likeminded colleagues from all corners of the globe. We

can't wait to see what kind of magic comes from these discussions!



THIS ISSUE:

A Catch Up With the Wider Team
Page 1

The Best Roast Potatoes Recipe
Page 2

Tarnished Silver Hack
Page 3

Seasonal Bake Recipe
Page 4

Christmas Gift Ideas
Page 5





ROSEMARY

Roast Potatoes

Air Fryer Rosemary Roast Potatoes

Discover a quick and easy recipe to make delicious rosemary roast potatoes without turning on your oven.

Serves: 2-4

Preparation time: 5 minutes

Cooking time: 30 minutes

Ingredients:

500g Maris Piper potatoes

1 tbsp extra virgin olive oil

½ level tsp salt

1 tbsp chopped fresh rosemary (or ½ tbsp dried)

Method:

Step 1: Wash and dry the potatoes.

Step 2: Leaving the skin on, cut each potato in half and then cut into bitesize pieces.

Step 3: Place the potato in a mixing bowl and add the other ingredients. Stir well.

Step 4: Preheat at 200°C for 3 minutes.

Step 5: Cook the potatoes for 30 minutes at 200°C, shaking the basket after 15 minutes.

Step 6: Serve immediately.





SEASONAL

Loaf Cake

Toffee Apple & Pecan Loaf Cake

Indulge in the sweet flavours of toffee apple and pecan with this easy-to-make loaf cake recipe. Get baking today with Morphy Richards!

Serves: 10

Preparation time: 15 minutes

Cooking time: 1 hour

Ingredients:

175g soft unsalted butter, plus extra for greasing
200g Carnation caramel
50g light muscovado sugar
3 large (room temperature) eggs
175g plain flour
1 tsp baking powder
1 tsp vanilla extract
1 eating apple - peeled & half thinly sliced
50g pecans - half finely chopped

For the frosting and drizzle

50g icing sugar
25g soft unsalted butter
2 tbsp Carnation caramel

Do you have a favourite recipe you'd love featured on our site?

If you have a favourite recipe that you would like to share, we would be honoured to feature it on our site. Submit your recipe at the bottom of this **page**.



CHRISTMAS

Gift Ideas...

The festive season is almost upon us and it's time to start spreading the Christmas cheer! If you're on the hunt for the perfect gift for your loved ones, look no further than our Christmas gift guide. Our guide

has been carefully curated to include the best gifts for everyone on your list. From classic Morphy must-haves to delightful stocking fillers, there's something for everyone!

Morphy Must-Have MixStar Compact Stand Mixer

Are you looking for the perfect Christmas gift for the baking enthusiast in your life? Look no further than the Morphy Richards MixStar Compact Stand Mixer. This must-have kitchen tool is not only stylish and compact, but also incredibly functional.



Morphy Must-Have Manual Compact Espresso Machine

This holiday season, surprise your loved ones with a gift that they will cherish every morning - the Morphy Richards Manual compact espresso machine. The compact size makes it a perfect fit for any kitchen, and its easy-to-use manual controls help you enjoy quality barista-style coffee every day.



Full Christmas Gift Guide