



Sharing the Love

We love seeing you share the love for your Morphy Richards products on social media. Whether you're cooking up a storm in your air fryer, trying a new recipe in the slow cooker, or simply sitting back to relax with a brew, we want to see how your products are styled in your home.

Simply snap a photo of your Morphy treasures and share it on Instagram tagging us (@morphyrichardsuk) and using the hashtag **#loveyourmorphy**.

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

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**.

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THIS ISSUE:

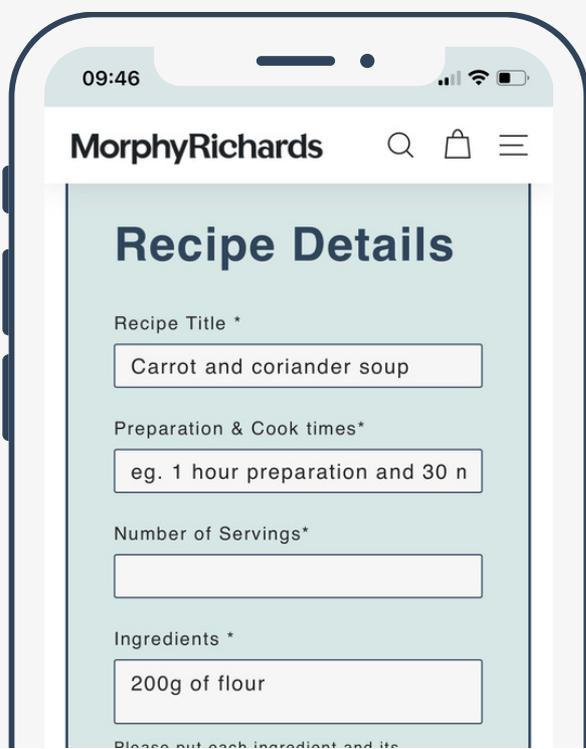
Share your products with us
Page 1

French Onion
Soup Recipe
Page 2

Bathroom
Cleaning Hacks
Page 3

Ice Cream recipe
in winter?
Page 4

Christmas Gift
Ideas
Page 5



FRENCH ONION

Soup

Cosy French Onion Soup Recipe

Craving something warming and delicious this time of year? Us too. This simple, but flavourful, French onion soup recipe is the steaming bowl of goodness that you need to warm your insides and satisfy your cravings.

Serves: 4 people

Preparation time: 5 minutes

Cooking time: 1 hour

Ingredients:

A mixture of onions and shallots, sliced (more variety - more flavour)

Olive oil

Butter (around 100g)

White wine (1 glass)

Beef stock (500ml)

Crusty bread

Gruyère cheese

Salt and pepper

Method:

Step 1: Drizzle some olive oil into a pan over medium heat and add your sliced onions as well as a salt to taste.

Step 2: Add the butter and let it melt in the pan to caramelise the onions for 20-30 mins.

Step 3: Once the onions are sticky and delicious, add them to your soup maker with the white wine, beef (or veg) stock and season with salt and pepper.

Step 4: Select the 'chunky' setting on your soup maker and press start.

Step 5: After 25 minutes your soup will be ready.

Step 6: Toast a piece of bread in your toaster or add a little oil and toast in the air fryer.

Step 7: Pour a serving of soup into an oven-proof ceramic bowl with the toasted bread on top covered in grated Gruyère cheese.

Step 8: Place into the air fryer or under a grill until the cheese is bubbly and golden brown.



Recipe by James Brooks

BATHROOM

Cleaning Hacks

5 Bathroom Cleaning Hacks

Cleaning your bathroom can be a daunting task, but it's necessary to maintain a healthy and hygienic space, especially if you're having guests over for the holidays. We've rounded up five hacks that will keep your bathroom smelling fresh and looking its best with minimal effort and equipment.

1

Grab your favourite essential oil and pop a few drops onto a cotton pad. Place the cotton pad into the bin (under the bin bag) to help to keep it smelling fresh.

2

If you find your toilet roll looks a bit messy, fold the end of the toilet roll into a point and stamp the end on your tap. Just run the water through the tap before turning it off and pressing the point of the roll up to the tap.

3

Just like number one, you can use essential oils to keep your bathroom smelling just the way you like it. Pop a few drops of your favourite scent onto the toilet roll tube and your guests will be complimenting how lovely your bathroom smells.

4

You may have seen our previous hack about reusing your old candle jars ([click here if you missed it](#)). Well, here's how you can re-use that old candle wax that you popped out. Take the old wax and gently buff your stainless steel taps, use a microfibre cloth to rub it in further and wipe off any excess, before pouring water over to really make them *shine*.

5

Bathroom tiles looking a little grubby? Not even thought to clean your bathroom tiles? Guilty. But instead of wasting your energy using a cloth or sponge, you can use your mop to clean those pesky bathroom tiles. This way you can even shine up those hard-to-reach-tiles! Win-win.

If you remember these hacks every time you give your bathroom a good clean, you'll make your life easier and reap the rewards.

Coconut, Caramel & Pecan Dairy-free Ice Cream

We know that winter isn't typically the time to be making and eating ice cream - it's certainly cold enough - but we couldn't resist sharing this delicious recipe that can serve as a sidekick to your Christmas puddings this year!

Serves: 8

Preparation time: 5 minutes

Cooking time: 10 minutes (plus chilling time)

Ingredients:

2 x 400ml cans full-fat coconut milk
 3 egg yolks
 4 tbsp coconut sugar or caster sugar
 1/2 tsp of vanilla extract
 50g of toasted and chopped pecans



Method:

Step 1: Start by whisking the coconut milk until smooth, measure 600ml and pour into a saucepan and heat until just steaming. Meanwhile whisk the egg yolks with 3 tbsp sugar and the vanilla extract. Slowly add the hot milk onto the yolks, whisking constantly.

Step 2: Wipe the saucepan clean and pour in the coconut and egg mixture. Cook over a medium heat, making sure to stir for 5-6 minutes until you have a thin custard. Strain and leave to cool completely, then add to an ice cream maker and churn.

Step 3: Now you need to make your caramel, start by pouring the remaining coconut milk and sugar in a saucepan and then add a pinch of salt. Boil for 3 minutes until it has the consistency of double cream. Let cool, before swirling the caramel and chopped pecans through the ice cream mix. Cover with cling film and freeze.

DAIRY-FREE
Ice Cream

CHRISTMAS

Gift Ideas...

The festive season is here and Christmas is just around the corner. If you're on the hunt for the perfect gift for your loved ones, we've hand-picked some of the best in the business. 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 Compact Soup Maker

This hand-held piece of equipment gives you the satisfaction and convenience of creating delicious bowls of soup with ease. With a dual programme giving you the option between chunky or smooth soups, our compact soup maker is perfect for everyone's soup preferences.



PSA: for **guaranteed** delivery in time for Christmas, your last day to order on our website is Friday 15th December. Happy Holidays!

Full Christmas Gift Guide