

Convenient cooking at your fingertips!

Multifunction Hotpot Recipe E-Book



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smart ideas for your home



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Multifunction Hotpot

Delicious meals all from one pot

Includes 4 Accessories so you can Grill,
Slow Cook, Steam, Fry and more.



Dual Hotpot



Griddle Pan



Steam Tray



Deep Pan

18 Recipes For Your Multifunction Hotpot

Dual Hotpot

- Chinese Beef Hot Pot with Sesame Five Spice Tofu
- Japanese Miso Ramen Hotpot
- Malaysian Laksa Hotpot with Candied Cashews
- Sri Lankin Fish Curry with Tomato Lentils
- Korean Kimchi Hotpot with Fried Dumplings
- Vietnamese Meatball Hotpot with Peanuts
- Basic Vegetable Broth
- Basic Beef Broth
- Basic Chicken Broth
- Morning Porridge with Berry Compote
- Gnocchi Carbonara
- Chicken Stroganoff with Almond Greens

Griddle Pan

- Smokey Grilled Corn
- Grilled Satay Chicken

Deep Pan

- Vegetarian Biryani
- Steamed Veggies with Sweet Soy Butter Sauce

Steam Tray

- Steamed Pork and Prawn Wantons
- Steamed Coconut Custard

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Dual
Hotpot

4
Serves

10
Minutes

Chinese Beef Hot Pot with Sesame Five Spice Tofu

Ingredients:

- 3 1/2 cups beef stock
- 2 tablespoons soy sauce
- 5 cm piece ginger, sliced
- 1 cinnamon stick
- 3 whole star anise
- 1 carrot, sliced
- 2 teaspoons sesame oil
- 1/4 teaspoon Chinese five spice powder
- 200g firm tofu
- 2 teaspoons sesame seeds
- 200g par-cooked hokkien egg noodles
- 200g beef fillet, thinly sliced
- 2 baby bok choy, halved
- 2 green onions, sliced

Method:

Insert the Dual Hotpot and set heat to high. Pour stock and soy sauce into one side of dish. Add the ginger, garlic, cinnamon and star anise and bring to the boil. Add the sliced carrot. Cook for 2 minutes.

Meanwhile, heat oil in other side of pan and add spice powder and tofu. Cook and turn for 3 minutes or until browned. Add sesame seeds and cook for 1 minute or until golden.

Add noodles, beef and bok choy to stock. Cook for 2 minutes or until noodles soften and beef cooks slightly.

Ladle soup into bowls. Serve topped with sesame tofu and green onion.



Dual
Hotpot

4
Serves

10
Minutes

Japanese Miso Ramen Hotpot

Ingredients:

- 4 eggs
- 3 1/2 cups water
- 1/3 cup white miso paste
- 5cm piece ginger, sliced
- 1 clove garlic, sliced
- 150g par-cooked ramen noodles
- 100g wombok, shredded
- 1 carrot, shredded
- 2 nori sheets, shredded
- 2 green onions, sliced
- Black sesame seeds, to serve

Method:

Insert the Dual Hotpot and set heat to high. Pour water into one side of dish to max and bring to the boil. Add eggs to the boiling water and cook for 8 minutes. Remove with a slotted spoon, refreshing under cold water. Peel and cut in half.

Meanwhile, pour 3 1/2 cups water into the other side of pan. Add the miso paste, ginger and garlic to 3 1/2 cups of water. Stir to combine.

Add noodles, wombok, carrot and nori to miso soup. Cook for 2 minutes or until cabbage is tender.

Ladle miso soup into bowls. Top with onion and egg. Serve sprinkled with sesame seeds.





Dual
Hotpot

4
Serves

10
Minutes

Malaysian Laksa Hotpot with Candied Cashews

Ingredients:

- 1 1/3 cups raw cashews
- 1/2 cup brown sugar
- 1/3 cup water
- 2 cups vegetable stock
- 1 1/2 cups coconut cream
- 1/3 cup laksa paste
- 2 tablespoons fish sauce
- 5cm piece ginger, sliced
- 1 clove garlic, sliced
- 200g packet par-cooked thin rice noodles
- 4 kaffir lime leaves, torn
- 1 bunch broccolini, halved
- 60g snow peas, halved
- 8 pieces fried tofu
- 1 cup bean shoots
- 1 fresh long red chilli, thinly sliced

Method:

Insert the Dual Hotpot and set heat to high. Add cashews to one side of dish, cook, stirring, for 2 minutes or until toasted. Sprinkle sugar over cashews. Stir for 2 minutes or until sugar dissolves. Add water and bring to the boil. Cook and stir for 2 minutes or until mixture caramelises. Carefully transfer to a sheet of baking paper to cool (toffee will firm).

Meanwhile, pour stock, cream, laksa paste and fish sauce into the other side of pan. Add the ginger and garlic and stir to combine, bringing to the boil. Add the noodles, lime leaves and broccolini and cook for 2 minutes or until broccolini is tender. Turn off heat. Add snow peas and tofu. Season.

Ladle laksa into bowls. Serve topped with bean shoots, chilli and candied cashews.



Dual
Hotpot

4
Serves

10
Minutes

Sri Lankin Fish Curry with Tomato Lentils

Ingredients:

- 1 1/4 cups water
- 420g can diced tomatoes
- 1 1/2 cups red lentils
- 2 1/2 cups vegetable stock
- 400ml can coconut milk
- 1/3 cup mild curry paste
- 4 fresh curry leaves
- 5cm piece ginger, sliced
- 2 cloves garlic, sliced
- 100g cherry tomatoes, halved
- 1 red capsicum, thinly sliced
- 400g firm white boneless fish, cut into 3cm pieces
- 50g baby spinach leaves
- 1 fresh long green chilli, sliced
- Coriander sprigs, to serve

Method:

Insert the Dual Hotpot and set heat to high. Pour water into one side of dish and add canned tomato to water. Cover with lid and bring to the boil. Stir in lentils, cook, stirring, for 10 minutes or until lentils are tender. Season with salt and pepper.

Meanwhile, pour stock into the other side of pan. Add the coconut milk, curry paste, curry leaves, garlic and ginger and bring to the boil. Add the cherry tomato, capsicum and fish. Cook for 5 minutes or until fish is just cooked.

Add the spinach to the fish. Turn heat off. Season.

Ladle lentils into bowls. Top with the fish curry. Serve sprinkled with green chilli and coriander sprigs.





Dual
Hotpot

4
Serves

10
Minutes

Korean Kimchi Hotpot with Fried Dumplings

Ingredients:

- 3 cups vegetable stock
- 400g kimchi
- 2 tablespoons soy sauce
- 1 tablespoon fish sauce
- 5cm piece ginger, sliced
- 1 clove garlic, sliced
- 10 button mushrooms, sliced
- 1 cup shredded carrot
- 3 teaspoons sesame oil
- 12 vegetable dumplings
- 1 fresh long red chilli, thinly sliced
- 120g firm tofu, diced
- 2 green onions, sliced

Method:

Insert the Dual Hotpot and set heat to high. Add stock, kimchi, soy sauce, fish sauce, ginger and garlic to one side of pan. Bring to the boil, then add the mushrooms and cook for 6 minutes or until tender.

Meanwhile, add oil to other side of pan. Add dumplings and cook, turning occasionally, for 4 minutes or until golden brown and hot. Add chilli.

Add carrot to kimchi hotpot. Turn heat off.

Ladle kimchi soup into bowls. Serve topped with tofu, dumplings and onion.





Dual
Hotpot

4
Serves

10
Minutes

Vietnamese Meatball Hotpot with Peanuts

Ingredients:

- 3 1/2 cups beef stock
- 1/2 cup sweet chilli sauce
- 5cm piece galangal, sliced
- 2 cloves garlic, sliced
- 300g par-cooked rice noodles
- 1 cup shredded carrot
- 60g green beans, trimmed, halved
- 3 teaspoons sesame oil
- 20 beef meatballs
- 1 fresh long red chilli, sliced
- 2 green onions, sliced
- 1 lime, quartered
- 1/4 cup roasted peanuts
- Coriander sprigs, to serve

Method:

Insert the Dual Hotpot and set heat to high. Pour stock into one side of pan. Add the sweet chilli sauce, galangal and garlic. Bring to the boil then add the noodles, carrot and beans. Cook for 5 minutes or until beans are tender.

Meanwhile, add oil to other side of pan and add meatballs. Cook, turning occasionally, for 5 minutes or until browned and cooked.

Ladle beef hotpot into bowls. Top with meatballs, chilli, onion and lime wedges. Serve sprinkled with peanuts and coriander.



Dual
Hotpot

8
Cups

20
Minutes



Basic Vegetable Broth

Ingredients:

- 1 tablespoon vegetable oil
- 1 large onion, finely chopped
- 2 celery sticks, finely chopped
- 2 carrots, finely chopped
- 2 cloves garlic, sliced
- 2 dried bay leaves
- 8 whole black peppercorns
- 8 parsley stems
- 2.5 litres water

Method:

Insert the Dual Hotpot and set heat to high. Add half the oil to each pan and add half the onion, celery, carrot and garlic to each pan. Cook, stirring, for 2 minutes or until just tender.

Pour water into each pan, add a bay leaf, 4 peppercorns and 4 parsley stems to each pan, bring to the boil. Reduce heat to medium. Simmer, uncovered, for 10 minutes. Turn heat off.

Ladle broth through a sieve into a large heatproof bowl. Use at once or freeze for up to 3 months. Thaw overnight in fridge.



Dual
Hotpot

6
Cups

20
Minutes

Basic Beef Broth

Ingredients:

- 1 tablespoon vegetable oil
- 200g beef bones
- 1 large onion, finely chopped
- 2 celery sticks, finely chopped
- 2 carrots, finely chopped
- 2 cloves garlic, sliced
- 2 dried bay leaves
- 4 whole black peppercorns
- 4 dried juniper berries (or use 8 peppercorns)
- 4 parsley stems
- 2 sprigs rosemary
- ½ cup red wine
- 2 litres water

Method:

Insert the Dual Hotpot and set heat to high. Add half the oil to each pan and add half the beef bones to each dish. Cook and turn for 3 minutes or until well browned. Transfer to a plate.

Add half the onion, celery, carrot and garlic to each pan. Cook, stirring, for 2 minutes or until just tender.

Pour water into each pan and add a bay leaf, 2 peppercorns, 2 juniper berries, 2 parsley stems and 1 rosemary sprig to each dish. Add wine, then bring to the boil. Boil for 2 minutes.

Return beef bones to each dish. Bring to the boil, then reduce heat to medium. Simmer, uncovered, skimming the surfaces occasionally with a large meat spoon, for 10 minutes. Turn heat off.

Ladle broth through a sieve into a large heatproof bowl. Use at once or freeze for up to 3 months. Thaw overnight in fridge to defrost.



Dual
Hotpot

6
Cups

20
Minutes

Basic Chicken Broth

Ingredients:

- 1 tablespoon vegetable oil
- 200g chicken necks
- 1 large onion, finely chopped
- 2 celery sticks, finely chopped
- 2 carrots, finely chopped
- 2 cloves garlic, sliced
- 2 dried bay leaves
- 8 dried fennel seeds
- 4 whole black peppercorns
- 4 parsley stems
- 2 sprigs tarragon
- ½ cup white wine
- 2 litres water

Method:

Insert the Dual Hotpot and set heat to high. Add half the oil to each pan and add half the chicken necks to each dish. Cook and turn for 3 minutes or until well browned. Transfer to a plate.

Add half the onion, celery, carrot and garlic to each pan. Cook, stirring, for 2 minutes or until just tender.

Pour water into each dish and add a bay leaf, 4 fennel seeds, 2 peppercorns, 2 parsley stems and 1 sprig to each pan. Add winering to the boil. Boil for 2 minutes.

Return chicken necks to each pan, return to the boil. Reduce heat to medium. Simmer, uncovered, skimming the surfaces occasionally with a large meat spoon, for 10 minutes. Turn heat off.

Ladle broth through a sieve into a large heatproof bowl. Use at once or freeze for up to 3 months. Thaw overnight in fridge to defrost.



Dual
Hotpot

4
Serves

10
Minutes

Morning Porridge with Berry Compote

Ingredients:

- 3 1/2 cups milk
- 1 1/2 cups traditional rolled oats
- 2 tablespoons brown sugar
- 1/4 teaspoon ground cinnamon
- 250g strawberries, hulled, quartered
- 150g raspberries
- 150g blueberries
- 1/3 cup icing sugar mixture
- Caramel coated shaved coconut, to serve

Method:

Insert the Dual Hotpot and set heat to high. Pour milk into one side of pan and bring to the boil. Stir in oats, brown sugar and cinnamon. Cook, stirring, for 4 minutes or until porridge thickens.

Meanwhile, combine berries in a bowl. Place berries in other side of pan and sprinkle with icing sugar. Cook, stirring, for 4 minutes or until berries soften and are slightly syrupy.

Spoon porridge into serving bowls. Serve topped with berry compote and coconut.





Dual
Hotpot

4
Serves

10
Minutes

Gnocchi Carbonara

Ingredients:

40g butter
¼ teaspoon ground nutmeg
1 clove garlic, crushed
500g packet potato gnocchi
200g diced bacon
2 cups thickened cream
3 egg yolks
2 eggs
½ cup shaved parmesan
Snipped chives and ground pepper,
to serve

Method:

Insert the Dual Hotpot and set heat to high. Add butter and nutmeg to one side of pan and cook until melted. Add gnocchi and cook, stirring, for 8 minutes or until gnocchi is tender.

Meanwhile, add garlic halfway through cooking gnocchi to other side of pan. Cook, stirring, for 5 minutes or until browned. Transfer to a bowl.

Whisk cream, egg yolks and eggs in a jug. Add to gnocchi. Cook, stirring, for 3 minutes or until softly scrambled. Add half the bacon and half the cheese. Stir to combine. Season.

Spoon gnocchi into serving bowls. Serve topped with remaining bacon, remaining parmesan chives and pepper.



Dual
Hotpot

4
Serves

15
Minutes



Chicken Stroganoff with Almond Greens

Ingredients:

¼ cup olive oil
300g chicken breast fillets, sliced
1/3 cup flaked almonds
1 brown onion, halved, sliced
250g Swiss brown mushrooms,
1 green capsicum, chopped
1 clove garlic, crushed
1 cup thickened cream
2/3 cup sour cream
2 tablespoons Worcestershire sauce
1 tablespoon Dijon mustard
1 tablespoon tomato paste
150g green beans, trimmed, halved
1 bunch broccolini, halved
Paprika and chopped flat-leaf parsley,
to serve

Method:

Insert the Dual Hotpot and set heat to high, adding half the oil to one side of pan. Cook chicken, in batches, for 1 minute or until browned. Transfer to a plate. Add onion, mushroom, capsicum and garlic to same side of dish. Cook, stirring, for 3 minutes or until tender. Return chicken then add wine and cook for 1 minute or until wine reduces slightly. Add cream, sour cream, Worcestershire sauce, mustard and tomato paste, stirring to combine. Cook, stirring occasionally, for 3 minutes or until combined. Season.

Meanwhile, add almonds to other side of pan, cook, stirring, for 2 minutes or until browned. Transfer to a bowl. Add remaining oil to same side of pan, and add beans and cook, stirring, for 2 minutes. Add broccolini and cook, stirring, for 2 minutes more or until vegetables are bright green and crisp. Add toasted almonds. Season.

Spoon greens onto serving plates. Top with chicken stroganoff. Serve sprinkled with paprika and parsley.



Griddle
Pan

4
Serves

20
Minutes

Smokey Grilled Corn

Ingredients:

- 50g butter, melted
- 1 tablespoon lemon juice
- 1 teaspoon smoked paprika
- ¼ teaspoon dried chilli flakes
- 2 tablespoons, spring onions, finely chopped
- 2 tablespoons flat-leaf parsley, chopped
- Salt and freshly ground pepper, to taste
- 4 corn cobs, husks on
- Cooking oil spray (of your choice)

Method:

Add butter, lemon juice, paprika, chilli, spring onion and parsley to a small bowl; season with salt and pepper, and mix to combine.

Fold corn husks back to expose corn kernels and tie with kitchen string; remove corn silks.

Place the Griddle Pan into your Multifunction Pot; preheat on high and spray the Griddle Pan with cooking oil.

Add corn and grill for 20 minutes, or until charred; brushing with butter mixture and turning occasionally.

Serve with a drizzle of the butter mixture.





Griddle
Pan

4
Serves

10
Minutes

Grilled Satay Chicken

Ingredients:

165g can coconut milk
1/3 cup crunchy peanut butter
1 tablespoon lemongrass paste
1 tablespoon kecap manis
2 tablespoons lemon juice
2 cloves garlic, crushed
2 teaspoons ginger, finely chopped
2 teaspoons ground cumin
2 teaspoons ground coriander
1/2 teaspoon turmeric
1/4 teaspoon dried chilli flakes
1kg chicken thigh fillets
Cooking oil spray (of your choice)
Cooked rice, to serve
Side salad, to serve (optional)
Lime wedges, to serve
Chopped coriander, to serve

Method:

Add coconut milk, peanut butter, lemongrass paste, kecap manis, lemon juice, garlic, ginger, cumin, coriander, turmeric and chilli flakes to a large bowl; mix to combine.

Add chicken; mix to combine.

Cover and refrigerate for at least 1 hour to marinate.

Place the Griddle Pan into your Multifunction Pot; preheat on high and spray the Griddle Pan with cooking oil.

Add chicken and grill in batches for 4 minutes on each side, or until cooked through.

Serve with rice, salad and lime wedges on the side, and sprinkle with coriander.



Deep
Pan

4
Serves

20
Minutes

Vegetarian Biryani

Ingredients:

- 2 tablespoons vegetable oil
- 1 medium brown onion, chopped
- 3 cloves garlic, crushed
- 1 long red chilli, deseeded and finely chopped
- 2 teaspoons ground cumin
- ½ teaspoon ground coriander
- 1 cinnamon stick
- 2 cups Basmati or long grain white rice
- 750ml vegetable stock
- 250g broccoli florets
- 200g green beans, trimmed
- 100g button mushrooms, sliced
- 1 red capsicum, deseeded and cut into 2cm squares
- Toasted almond flakes, to serve
- Sliced spring onion, to serve

Method:

Place the Deep Pan and heat oil on medium.

Add onion, garlic and chilli; cook for 3 minutes, or until onion is translucent.

Add cumin, coriander, and cinnamon; cook for 30 seconds, or until fragrant.

Add rice and stir to coat.

Add stock, broccoli, beans, mushrooms and capsicum.

Reduce to medium-low heat and cook for 12 minutes, covered, or until rice is tender.

Let stand for 5 minutes.

Serve with a sprinkle of almond flakes and spring onion.



Deep Pan &
Steam Tray

4
Serves

10
Minutes



Steamed Veggies with Sweet Soy Butter Sauce

Ingredients:

- 1 bunch Dutch carrots, peel and tops trimmed
- 2 bunches asparagus, trimmed
- 2 bunches broccolini, trimmed
- 1 tablespoon butter
- 2 cloves garlic, crushed
- 2 teaspoons lemon zest
- 1 tablespoon kecap manis
- 1 teaspoon sesame seeds, to serve

Method:

Place the Deep Pan into your Multifunction Pot and pour water into the pan to the level indicated; place the Steam Tray into the Deep Pan and bring to a boil on medium-high, then reduce to simmer on medium-low heat. ¹

Place carrots onto the Steam Tray; cover and steam for 5 minutes or until just tender. ²

Transfer to a plate; place asparagus and broccolini onto the Steam Tray and steam for 2 minutes, or until tender and crispy. ²

Transfer to a plate; discard the water in the Deep Pan and wipe dry with paper towel.

Place the Deep Pan into your Multifunction Pot; melt butter on medium-high heat.

Add garlic and lemon zest; cook for 1 minute.

Add kecap manis; bring to a boil.

Add vegetables and cook until just heated through.

Serve with a sprinkle of sesame seeds.

Notes:

1. If necessary, adjust the temperature to maintain a constant simmer.

2. If water starts to evaporate, add more boiling water into the pan.



Steam
Tray

30
Makes

20
Minutes

Steamed Pork and Prawn Wontons

Ingredients:

- 200g pork mince
- 200g prawn, peeled, deveined and chopped
- 3 spring onion, finely chopped
- 2 cloves garlic, finely chopped
- 1 teaspoon ginger, finely chopped
- 1 tablespoon soy sauce
- 2 teaspoons sesame oil
- 1 teaspoon corn starch
- ¼ teaspoon sugar
- ¼ teaspoon salt
- 30 square wonton wrappers
- Water
- Baking paper

Dipping Sauce

- 1 teaspoon sugar
- 2 tablespoons soy sauce
- 1 tablespoon rice wine vinegar
- 1 tablespoon hot water
- 1/2 tablespoon dry chilli flakes
- 1 tablespoon spring onion, sliced
- 2 teaspoons sesame seeds, toasted

Method:

Add pork, prawns, spring onion, garlic, ginger, soy sauce, sesame oil, corn starch, sugar and salt in a food processor; pulse to combine mixture.

Place 1 wrapper on a flat surface and place 1 ½ teaspoons of the mixture into the centre of the wrapper; dip your finger in water and run it around the edge of the wrapper.

Press the wrapper edges together to seal and enclose the filling, making a triangle; wrap the corners from the folded edge of the triangle around the filling.

Place the Deep Pan into your Multifunction Pot and pour water into the pan to the level indicated; place the Steam Tray into the Deep Pan and bring water to a boil on medium-high, then reduce to simmer on medium-low heat. ¹

Line the Steam Tray with a sheet of baking paper and place a single layer of wontons onto the Steam Tray; cover and steam for 10 minutes or until cooked through. ²

Meanwhile, add all dipping sauce ingredients to a bowl; mix to combine.

Serve wontons with the dipping sauce.

Notes:

1. If necessary, adjust the temperature to maintain a constant simmer.
2. If water starts to evaporate, add more boiling water into the pan.



Steam
Tray

4
Serves

30
Minutes

Steamed Coconut Custard

Ingredients:

4 eggs
1/3 cup brown sugar
190ml milk
270g can coconut cream
Whipped thickened cream, to serve (optional)

Method:

Crack eggs into a bowl; add sugar and whisk to combine.

Gradually add milk and coconut cream to mixture, while whisking to combine.

Divide mixture evenly between four 8cm ramekins.

Place the Deep Pan into your Multifunction Pot and pour water into the pan to the level indicated; place the Steam Tray into the Deep Pan and bring water to a boil on medium-high, then reduce to simmer on medium-low heat. ¹

Place the ramekins onto the Steam Tray; cover and steam for 20–30 minutes, or until just set. ²

Serve either warm or chilled, with cream.

Notes:

1. If necessary, adjust the temperature to maintain a constant simmer.
2. If water starts to evaporate, add more boiling water into the pan.

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