

Grill, Stew, Fry, Fondue And More!

Round Multifunction Pot Recipe E-Book



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smart ideas for your home



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Round Multifunction Pot

Includes 4 Cooking Accessories



Deep Pan



Griddle Pan



Muffin Plate



Fondue Plate

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18 Recipes For Your Round Multifunction Pot

Deep Pan

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- Slow-Cooked Rosemary Lamb with Potato and Peas
- Combination Hotpot
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- Yellow Fish Curry with Pistachio Rice
- Poached Pears in Rosewater Syrup with Coconut Yoghurt
- Beef Vindaloo with Toasted Coconut Sambal
- Seafood Bouillabaisse
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Fondue Tray

- White Chocolate Fondue
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Griddle

- Thai Beef Salad
- Mexican Spiced Chicken Wraps
- Goyza
- Cheeseburger with Caramelised Onion
- Tomato Balsamic Bruschetta
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Muffin PLate

- Smoked Salmon with Chive Pikelets
- Choc Chip Pikelets with fresh raspberries
- Hoisin Pork Sliders
- Prosciutto Egg Cups
- Mini Quiches
- Vegan Chickpea Patties on Tabbouleh
- Caramelised Orange Cakes with Honey Coconut Yoghurt
- Chocolate Cakes with Coffee Glaze
- Lemon Curd and Blueberry Cheesecakes

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Deep
Pan

4
Serves

45
Minutes

Cashew and Tofu Basil Fried Rice

Ingredients:

3/4 cup long grain brown rice
4 eggs, whisked
1 tablespoon peanut oil
200g firm tofu, drained, cut into 2cm cubes
1 brown onion, halved, sliced
2 cloves garlic, crushed
1 cup frozen peas, thawed
1 cup frozen corn kernels, thawed
2 tablespoons soy sauce
1 tablespoon sesame oil
1 long fresh red chilli, sliced
1 cup bean sprouts, trimmed
½ cup basil leaves, torn
½ cup roasted cashews

To serve: Chilli, Bean Sprouts, Basil and Cashews

Method:

Insert the Deep Pan and set to High. Add 4 cups water and heat, cover with lid and bring to boil. Add rice and cook for 25 minutes or until tender. Drain rice and refresh under cold water. Wipe Deep Pan clean.

Return Deep Pan and heat to High. Add egg and cook for 3 minutes or until set. Transfer egg to a chopping board. Roll up to form a log. Slice.

Heat oil in Deep Pan. Add tofu, cook and turn for 2 minutes or until golden. Transfer tofu to a plate.

Add onion and garlic to Deep Pan. Cook, stirring for 2 minutes or until soft. Add peas, corn, cooked rice, soy sauce and sesame oil. Cook, stirring, for 5 minutes or until hot. Season.

Add half the chilli, half the bean sprouts and half the basil to the Deep Pan. Stir to combine.

Spoon rice into a large serving bowl. Serve topped with remaining chilli, bean sprouts, basil and cashews.





Deep
Pan

4
Serves

15
Minutes



Chinese-Style Chicken & Almond Stirfry

Ingredients:

500g chicken breast fillets, sliced
2 tablespoons light soy sauce
2 tablespoons oyster sauce
½ cup blanched almonds
1 tablespoon peanut oil
1 brown onion, halved, sliced
2 cloves garlic, crushed
2 celery sticks, sliced
1 carrot, peeled, thinly sliced
3 green onions, cut into 3cm lengths
150g button mushrooms, quartered
1 tablespoon sesame oil

To serve: Steamed Rice

Method:

Combine the chicken, soy sauce and oyster sauce in a bowl. Cover and refrigerate for 30 minutes to marinate.

Insert the Deep Pan and set heat to high. Add almonds and cook, stirring, for 2 minutes or until golden. Transfer to a plate.

Cook chicken in batches, stirring, for 2 minutes or until browned. Transfer to a plate. Wipe Deep Pan clean.

Add oil to the Deep Pan. Cook brown onion and garlic, stirring, for 2 minutes or until soft. Add celery and carrot and cook, stirring for 1 minute. Add the green onion and mushrooms and cook for a further 1 minute or until just tender. Return chicken to the Deep Pan. Add the sesame oil and cook, stirring, for 3 minutes or until chicken is cooked. Season to taste.

Serve with steamed rice.



Deep
Pan

4
Serves

4
Hours



Slow-Cooked Rosemary Lamb with Potato and Peas

Ingredients:

2 tablespoons olive oil
1.2kg boned rolled lamb shoulder
1 tablespoon ground cumin
1 tablespoon smoky paprika
2 red onions, cut into wedges
2 cloves garlic, sliced
1 cup (250ml) white wine
2 cups (500ml) chicken stock
400g can diced tomatoes
2 rosemary sprigs
600g chat (baby) potatoes, halved
1 cup frozen peas, thawed
2 tablespoons finely grated lemon zest
2 tablespoons chopped flat-leaf parsley

Method:

Insert the Deep Pan and set heat to high and add oil. Sprinkle lamb all over with cumin and paprika and add to Deep Pan. Cook, turning, for 3 minutes or until browned all over. Transfer lamb to a plate.

Add the onion and garlic to the Deep Pan and cook, stirring, for 2 minutes or until softened slightly. Add the wine and bring to the boil, cook for 2 minutes or until slightly reduced. Stir in the stock and tomato. Reduce heat setting to low. Return lamb to Deep Pan, add rosemary and cook, covered with lid, for 4 hours, or until lamb is very tender. Turning lamb occasionally.

Add potatoes in the last hour of cooking.

Add peas and cook for 5 minutes or until peas are hot.

Serve sprinkled with lemon zest and parsley.



Deep
Pan

4
Serves

15
Minutes



Combination Hotpot

Ingredients:

- 1 tablespoon white sesame seeds
- 1.5 litres (6 cups) salt-reduced vegetable stock
- ¼ cup (60ml) salt-reduced soy sauce
- 2 teaspoons fish sauce
- 2 cloves garlic, sliced
- 5cm piece peeled ginger, sliced
- 12 frozen prawn dumplings
- 200g dried egg noodles
- 1 bunch (3) baby bok choy, halved
- 1/2 bunch choy sum, shredded
- 1 teaspoon dried chilli flakes (optional)

Method:

Insert the Deep Pan and set heat to medium. Cook the sesame seeds stirring, for 1 minute or until toasted. Transfer to a bowl.

Increase heat to high and add stock, soy sauce, fish sauce, garlic and ginger to the Deep Pan. Bring to the boil. Boil for 5 minutes or until fragrant.

Add dumplings and noodles and reduce heat to medium. Cook for 3 minutes or until dumplings are just heated through and noodles soften.

Add the bok choy and choy sum. Cook for 2 minutes or until bok choy is just tender.

Serve sprinkled with toasted sesame seeds and chilli (if using).



Deep
Pan

4
Serves

15
Minutes



Mixed Mushroom Hotpot with Star Anise Broth

Ingredients:

1 tablespoon vegetable oil
150g button mushrooms, quartered
150g oyster mushrooms
1 litre (4 cups) vegan vegetable stock
2 cups (500ml) water
1/3 cup (80ml) vegan tamari
3 whole star anise
2 cloves garlic, sliced
5cm piece ginger, sliced
1/4 small wombok (Chinese cabbage), shredded
1 cup shredded carrot
100g thick dried rice stick noodles
100g enoki mushrooms, trimmed
200g firm tofu, drained, cut into small cubes
2 tablespoons snipped garlic chives

Method:

Insert the Deep Pan and set heat to medium. Add oil and cook the button mushrooms for 1 minute, then add the oyster mushrooms. Cook, stirring for 1 minute more or until mushrooms are golden. Transfer mushrooms to a plate.

Add water, stock, tamari, garlic and ginger to Deep Pan and increase heat to high. Bring to the boil. Boil for 5 minutes or until fragrant.

Put in noodles and cook for 3 minutes or until noodles are just tender.

Stir the cabbage and carrot through the hot stock. Cook for 1 minute or until vegetables soften.

Return cooked mushrooms to Pot along with the enoki mushrooms and tofu. Season. Cook for 2 minutes or until hot.

Serve topped with garlic chives.





Deep
Pan

4
Serves

15
Minutes



Yellow Fish Curry with Pistachio Rice

Ingredients:

1 tablespoon peanut oil

½ cup yellow curry paste

2 x 400ml cans coconut milk

1 x 400ml can coconut cream

800g firm white boneless skinless fish fillets, cut into 4cm pieces

100g snow peas, trimmed

450g packet microwave white rice, heated

¼ cup chopped pistachios

½ cup coriander sprigs

1 fresh long red chilli, sliced

Green onion curls, to serve

Lime cheeks, to serve

Method:

Insert the Deep Pan, set heat to high and add the oil. Cook curry paste, stirring for 30 seconds or until fragrant. Add the milk and cream and bring to the boil. Reduce heat to medium.

Place fish piece in deep pan and cover with lid, cooking for 5 minutes or until fish is just cooked through. Season.

Add the snow peas to the Pot. Cook for 2 minutes or until snow peas are bright green.

Prepare the rice according to instructions.

Combine the hot rice and pistachio in a bowl, then spoon onto plates. Top with fish curry.

Garnish with coriander, chilli and green onion. Serve with lime cheeks.



Deep
Pan

4
Serves

45
Minutes



Poached Pears in Rosewater Syrup with Coconut Yoghurt

Ingredients:

1 litre (4 cups) clear apple juice
2 cups (500ml) pomegranate juice
2 cinnamon sticks
2 x 5cm pieces orange rind
4 medium just-ripe pears, peeled,
cored, leaving stems in tact
1 tablespoon rosewater essence
Pomegranate arils, to sprinkle
2 tablespoons toasted shredded
coconut, to sprinkle
Coconut yoghurt, to serve

Method:

Insert the Deep Pan and set heat to medium. Add coconut and cook, stirring, for 2 minutes or until golden. Transfer to a plate.

Combine the juices, cinnamon sticks and orange rind in the Deep Pan. Heat on high and bring liquid to the boil.

Place pears in pan and cover with lid. Reduce heat to medium and cook pears for 35 minutes or until tender.

Add essence and turn heat off. Cool pears in liquid for 1 hour for flavours to develop.

Spoon pears into shallow serving bowls with some poaching liquid.

Garnish with pomegranate arils and toasted coconut. Serve with yoghurt.



Deep
Pan

4
Serves

2
Hours



Beef Vindaloo with Toasted Coconut Sambal

Ingredients:

1 tablespoon peanut oil
1kg gravy beef, cut into 2cm pieces
½ cup vindaloo curry paste
400g can diced tomatoes
400ml can coconut cream
400g pumpkin, chopped
100g green beans, trimmed, halved
2 tablespoons toasted shredded coconut
1 fresh long green chilli, sliced
½ cup coriander sprigs

Method:

Insert the Deep Pan and set heat on high. Add oil and cook beef, in batches, for 3 minutes or until browned. Transfer to a plate.

Add the curry paste and cook for 30 seconds or until fragrant. Return all of the beef to the Pot adding the tomato and cream.

Bring to the boil, then reduce heat to low. Cook, partially covered with the lid, stirring occasionally, for 2 hours or until beef is very tender.

Add pumpkin in last 30 minutes of cooking.

Add beans to the Pot and cook for 3 minutes or until bright green and tender. Season.

To make the sambal, combine the coconut and chilli in a bowl.

Garnish Vindaloo with sambal and coriander sprigs. Serve with rice and pappadums.



Deep
Pan

4
Serves

15
Minutes



Seafood Bouillabaisse

Ingredients:

- 1 tablespoon olive oil
- 1 brown onion, finely chopped
- 1 carrot, finely chopped
- 2 celery sticks, finely chopped
- ½ cup (125ml) white wine
- Pinch of saffron threads
- 800g can diced tomatoes
- 500ml (2 cups) fish stock
- 500g black mussels, debearded, scrubbed
- 300g medium uncooked peeled prawns
- 300g firm white boneless skinless fish fillets, cut into 2cm pieces
- 4 large uncooked prawns, peeled and deveined leaving head and tail intact
- 1 tablespoon extra virgin olive oil
- 1/3 cup chopped flat-leaf parsley
- Freshly ground black pepper
- 2 tablespoons finely grated lemon zest

To serve, lemon cheeks and crusty bread

Method:

Insert the Deep Pan, add oil and heat to high. Add onion, carrot and celery to the Pot and cook, stirring occasionally, for 3 minutes or until just tender.

Pour in the wine and add saffron, bring to the boil, for 2 minutes or until reduced slightly. Add the tomato and stock and return to the boil.

Add mussels, small peeled prawns and fish to the Deep Pan. Arrange large prawns on top. Reduce heat to medium. Cook, covered with lid, for 5 minutes or until prawns curl and change colour, the fish is just cooked through and the mussels open (discard any that do not). Season.

Drizzle with oil, giving the soup a glossy appearance

Garnish soup with parsley, pepper and lemon zest. Serve with crusty bread and lemon cheeks.



Deep
Pan

4
Serves

15
Minutes



Pistachio Fudge Brownie

Ingredients:

125g butter, chopped
200g dark chocolate, chopped
1 cup firmly packed brown sugar
2 eggs, whisked
1 cup plain flour
1/3 cup unsalted pistachio kernels,
chopped

To serve, ice-cream

Method:

Insert the Deep Pan and set heat to medium. Add butter, chocolate and sugar, stir for 3 minutes or until melted and smooth. Transfer to a large bowl. Cool.

Add egg and flour to chocolate mixture and mix until well combined.

Remove Deep Pan and clean. Spray lightly with cooking oil, line base with non-stick baking paper.

Insert the Deep Pan and heat on low. Add the chocolate mixture and smooth the surface with a spatula.

Spread on pistachios. Cover with lid, cook for 30 minutes or until beginning to set around edge of pan. Turn off.

Cool in Deep Pan completely (brownie will become firm while cooling).

Remove from Deep Pan and cut into wedges to serve with ice-cream (optional).





White Chocolate Fondue

Ingredients:

1 cup (250ml) thickened cream
100g white chocolate, finely chopped
1 teaspoon vanilla bean paste
Pinch ground cinnamon

To serve - Berries, mango, apricots,
marshmallows, sliced apple, melon

Method:

Insert the Fondue Tray and set heat to high. Add the cream, chocolate, vanilla bean paste and cinnamon to the round centre dish.

Cook, stirring occasionally, for 5 minutes or until melted and smooth.

To Serve, turn heat off.

Arrange the berries, mango, apricots, marshmallows, apple and melon in side dishes to serve.

NOTE:

Melted chocolate will last 7-10 minutes.



Fondue
Tray

4
Serves

5
Minutes



Cheese Fondue

Ingredients:

3/4 cup (180ml) thickened cream

1/2 cup grated Colby cheese

1/2 cup grated Swiss cheese

2 tablespoons dry white wine or brandy

Pinch of ground paprika, plus extra to sprinkle

To serve - Corn chips, chorizo sausage, cherry tomatoes, capsicum, bread sticks, broccoli florets

Method:

Insert the Fondue Tray and set heat to high. Add cream, both cheeses, wine (or brandy) and paprika to the round centre dish.

Stir occasionally, for 5 minutes or until melted and smooth.

To Serve, turn heat off and sprinkle melted cheese with extra paprika.

Arrange the corn chips, sausage, cherry tomatoes, capsicum, bread sticks and broccoli florets in side dishes to serve.

NOTE:

Melted cheese will last 7-10 minutes.



Griddle

4

Serves

10

Minutes



Thai Beef Salad

Ingredients:

2 x 250g (about 3cm thick) beef scotch fillet steaks

½ cup (125ml) sweet chilli sauce

2 tablespoons lime juice

1 tablespoon fish sauce

1 tablespoon sesame oil

1 clove garlic, crushed

100g dried flat rice noodles

60g baby spinach leaves

1 red capsicum, thinly sliced

1 Lebanese cucumber, sliced

½ cup coriander sprigs

¼ cup torn Thai basil leaves

1 red onion, halved, thinly sliced

2 tablespoons fried shallots

1 tablespoon toasted sesame seeds

Lime wedges, to serve

Method:

Place beef in a shallow glass bowl. Whisk the sweet chilli sauce, juice, fish sauce, sesame oil and garlic in a jug. Pour half the dressing over beef in dish. Turn to coat. Cover with plastic food wrap. Marinate for 30 minutes.

Insert the Griddle Dish and set heat on high. Drain beef from marinade and add beef to griddle pan, discard any unused marinade. Cook for 4 minutes each side for medium-rare or until cooked to your liking. Transfer to a plate. Rest for 5 minutes, then slice.

Insert the Deep Pan and set heat to high. Bring water to boil and cook noodles for 2 minutes or until tender. Drain. Refresh under cold running water.

Place noodles in a large bowl, add the spinach, capsicum, cucumber, onion, coriander and basil to bowl.

Drizzle with remaining dressing. Add the sliced beef and toss to combine. Season.

Garnish with shallots and sesame seeds. Serve with lime wedges.



Griddle

4

Serves

10

Minutes

Mexican Spiced Chicken Wraps

Ingredients:

12 chicken tenderloins
1 tablespoon ground cumin
2 teaspoons ground coriander
2 teaspoons smoky paprika
1 clove garlic, crushed
2 tablespoons olive oil
1 avocado, mashed
2 tablespoons sour cream
1 tablespoon lemon juice
12 small flour tortillas, heated
12 baby cos lettuce leaves
12 slices jalapeno chilli, optional
Sweet chilli sauce, to drizzle
Coriander sprigs, to garnish

Method:

Place chicken in a small glass dish. Sprinkle the cumin, coriander and paprika over chicken, add the oil and garlic. Toss to combine. Cover with plastic food wrap. Marinate for 15 minutes.

Insert the Griddle Dish and set heat to high. Cook chicken, in 2 batches, turning occasionally, for 8 minutes or until browned and cooked through. Transfer to a plate and cover with foil, rest for 5 minutes. Season.

Meanwhile, combine the avocado, sour cream and juice in a bowl. Season.

Spread each wrap with guacamole. Top with a lettuce leaf, a chicken tenderloin and jalapeno chilli (if using).

Serve drizzled with sauce and garnish with coriander on top.



Griddle

18

Serves

15

Minutes

Gyoza

Ingredients:

2 teaspoons sesame oil
1 cup shredded Chinese cabbage
400g pork mince
2 tablespoons soy sauce
1 tablespoon oyster sauce
2 teaspoons grated ginger
1 clove garlic, crushed
2 green onions, finely chopped
1 egg, whisked
18 gow gee wrappers
¼ cup (60ml) peanut oil
Chilli oil, to serve

Method:

Insert the Griddle Pan and set heat to high. Add the sesame oil and cabbage, cook, stirring occasionally, for 2 minutes or until cabbage wilts. Transfer to a bowl. Cool.

To the cabbage add the mince, soy sauce, oyster sauce, ginger, garlic, onion and egg, combine well. Season to taste.

For each goyza, spoon 1 tablespoon of mince mixture onto centre of a gow gee wrapper. Fold to enclose and form a semi-circle. Pinch and fold edges of wrapper to seal and enclose filling. Repeat to make 18 goyza in total.

Wipe Griddle Pan clean, set heat to high. Heat 1 tablespoon of the peanut oil in dish. Cook goyza in 3 batches, for 2 minutes. Add 1 tablespoon water to pan and cover with lid. Cook for 3 minutes or until goyza are cooked. Transfer to a serving plate.

Repeat with remaining goyza and water.

Serve goyza with extra soy sauce and chilli oil.



Griddle

4

Serves

15

Minutes



Cheeseburger with Caramelised Onion

Ingredients:

500g beef mince
½ cup fresh breadcrumbs
1 egg, whisked
1 clove garlic, crushed
1 tablespoon barbecue sauce
1 tablespoon Worcestershire sauce
2 red onions, halved, sliced
¼ cup firmly packed brown sugar
2 tablespoons red wine vinegar
12 thin slices Swiss cheese
4 sourdough bread rolls, split
⅓ cup mayonnaise
40g baby spinach leaves
1 large tomato, sliced
Tomato chutney, to serve

Method:

Combine the mince, breadcrumbs, egg, garlic, barbecue and Worcestershire sauce in a bowl. Shape into four equal patties.

Insert the Griddle Pan, add 1 tablespoon of the oil and set heat to hot. Add the onion and cook, stirring occasionally, for 3 minutes or until soft. Add the sugar and vinegar to the dish and cook, stirring occasionally, for a further 5 minutes or until onions are caramelised. Transfer to a bowl.

Wipe Griddle Pan clean and set heat to high. Add the beef patties to dish. cook for 4 minutes. turn and cook for 4 minutes more or until browned and cooked through.

Top patties with cheese. Cover with lid. Cook for 2 minutes or until cheese melts.

Spread buns with mayonnaise. Place bread roll bases on serving plates. Top with spinach, tomato, a patty and caramelised onion. Top with remaining bread roll tops. Serve with tomato chutney.



Griddle

4

Serves

15

Minutes

Tomato Balsamic Bruschetta

Ingredients:

½ sourdough baguette, ends trimmed, cut diagonally into 8 slices

1/3 cup (80ml) extra virgin olive oil, plus extra to serve

2 cloves garlic, halved

300g tomato medley, quartered

1 small red onion, finely chopped

1 teaspoon dried oregano

Balsamic glaze, to drizzle

Method:

Insert the Griddle Pan and set heat to high. Brush bread with 2 tablespoons of the oil, then rub garlic on both sides of the bread.

Add 1 tablespoon of remaining oil to dish. Cook bread, in batches, for 30 seconds each side or until golden brown. Transfer to a serving platter.

Meanwhile, combine the tomato, remaining oil, onion and oregano in a bowl. Season.

Top toasted bread with tomato mixture. Drizzle with balsamic glaze and extra oil to serve.





Griddle

4
Serves

20
Minutes



Lamb Kofta with Sumac Yoghurt

Ingredients:

500g lamb mince
½ cup fresh breadcrumbs
1 egg, whisked
2 cloves garlic, crushed
1 teaspoon allspice
¼ cup extra virgin olive oil, plus extra to drizzle
2 lemons, halved
100g cherry tomatoes, quartered
100g yellow tear drop tomatoes, quartered
⅓ cup pitted green olives, sliced
1 small red onion, finely chopped
⅔ cup natural Greek-style yoghurt
1 tablespoon tahini
1 tablespoon lemon juice
Sumac, to sprinkle

Method:

Combine the mince, breadcrumbs, egg, garlic and allspice in a bowl. Season. Shape into 12 sausages and thread each sausage onto a bamboo or metal skewer.

Insert the Griddle Pan, add 1 tablespoon of oil and set heat to high. Cook kofta's, in 2 batches, for 6 minutes, turning occasionally, or until browned and cooked through. Transfer to a plate.

Add lemons to pan and cook, flesh side down for 1 minutes or until charred.

Combine the cherry and teardrop tomatoes, olives and onion in a bowl.

Whisk the yoghurt, tahini and lemon juice in a bowl. Season.

Arrange tomato mixture onto serving plates. Top with kofta's and lemon. Spoon yoghurt onto plates. Sprinkle with sumac and drizzle with extra oil to serve.



Griddle

4

Serves

10

Minutes



Caramelised Maple Peaches with Toasted Almonds

Ingredients:

- ¼ cup slivered almonds
- ¼ cup moist coconut flakes
- 8 peaches, cut in half, destoned
- ¼ cup (60ml) maple syrup
- ¼ cup (60ml) honey

Method:

Insert the Griddle Pan and set heat to high. Cook almonds, stirring, for 1 minute or until golden brown. Transfer to a plate.

Add coconut to pan and cook, stirring for 30 seconds or until golden brown. Transfer to same plate with almonds.

Add peaches, cut-side down, to Griddle Pan and cook for 3 minutes or until browned.

Drizzle over the maple syrup and honey. Reduce heat to medium and cook, turning peaches occasionally for a further 3 minutes or until peaches are tender and sticky.

Arrange peaches on a serving plate. Drizzle with cooking syrup from Griddle Pan. Sprinkle with almonds and coconut.



Muffin
Plate

12
Serves

10
Minutes



Smoked Salmon with Chive Pikelets

Ingredients:

1 1/3 cups gluten-free self-raising flour

1 egg, whisked

3/4 cup (180ml) cup milk

2 tablespoons finely chopped chives

Pinch of salt

Cooking oil spray

200g creme fraiche

4 slices smoked salmon, each cut into 3 pieces

1 tbl drained capers

1 -2 tbl chopped fresh chives

Method:

Sift flour into a large bowl. Add the egg and milk and whisk until smooth and combined. Season with salt and add chives.

Insert the Muffin Plate and set heat to high. Lightly spray holes with oil.

Pour half of the batter equally between prepared holes. Cook for 3 minutes or until bubbles appear on the surface. Using a small non-stick spatula, turn pikelets. Cook for 2 minutes or until golden brown and cooked.

Serve with a dollop of crème fraiche, topped with smoked salmon, capers and dill sprigs.



Muffin
Plate

12
Serves

10
Minutes

Choc Chip Pikelets with fresh raspberries

Ingredients:

1 cups gluten-free self-raising flour

1 egg, whisked

1 cup (250ml) cup milk

2 tablespoons caster sugar

½ cup milk choc chips

Pinch of salt

Cooking oil spray

To serve – fresh raspberries and ice cream

Method:

Sift flour into a large bowl add salt. Combine the egg and milk and pour into flour.

Whisk until combined and smooth, fold in choc chips.

Insert the Muffin Plate and set heat to high. Lightly spray holes with oil.

Pour half of the batter equally between prepared holes. Cook for 3 minutes or until bubbles appear on the surface. Using a small non-stick spatula, turn pikelets. Cook for 2 minutes or until golden brown and cooked.

Serve topped with fresh raspberries and a scoop of ice cream



Muffin
Plate

12
Serves

15
Minutes



Hoisin Pork Sliders

Ingredients:

600g pork mince
1/3 cup fresh breadcrumbs
1 egg, whisked
2 tablespoons hoisin sauce
1 green onion, finely chopped
12 small brioche slider rolls, split
1 cup coleslaw, to serve
12 coriander sprigs

Method:

Combine the mince, breadcrumbs, egg, hoisin sauce and onion in a bowl. Shape into 12 equal patties.

Insert the Muffin Plate and set heat to high. Place a patty in each hole, cover with lid. Cook for 3 minutes. Using a non-stick spatula, turn patties and cook for a further 4 minutes or until brown and cooked through. Transfer to a plate. Repeat with remaining patties.

Place brioche bases on a serving platter. Top with coleslaw, a patty and a coriander sprig. Top with remaining brioche tops. Secure with a toothpick to serve.



Muffin
Plate

6
Serves

10
Minutes



Prosciutto Egg Cups

Ingredients:

6 thin slices prosciutto

6 eggs, at room temperature

Shaved parmesan, to serve

To serve, Baby spinach leaves, Siracha and lemon wedges

Method:

Insert the Muffin Plate and set heat to high. Line each hole with a slice of prosciutto, cook for 1 minute.

Carefully crack an egg into each hole and cook for 3 minutes. Cover with lid and cook for a further 2 minutes more for a soft egg yolk or until cooked to your liking. Using a non-stick spatula, carefully remove cups from holes. Season to taste.

To Serve, place spinach on plates. Top with egg cups and sprinkle with cheese.

Drizzle with siracha, if using. Serve with lemon wedges.



Muffin
Plate

12
Serves

20
Minutes



Mini Quiches

Ingredients:

3 sheets frozen puff pastry, just thawed

2 eggs, whisked

2/3 cup thickened cream

2 tablespoons shredded parmesan

Ham & Tomato

1 slice leg ham, finely chopped

2 cherry tomatoes, cut in half

Paprika

Mushroom & Thyme

2 large Portabello Mushrooms, finely chopped

Thyme leaves

Spinach & Fetta

20g Baby spinach leave, finely shredded

1 green onion, sliced

60g Danish Fetta

NOTE: Makes 4 quiches of each filling

Method:

Cut pastry into 12 discs, using an 8cm round pastry cutter.

Whisk the egg, cream and parmesan in a jug. Season to taste.

Prepare the mushroom and thyme filling – insert the Griddle pan and set heat to high. Cook mushrooms, stirring for 5 minutes or until tender. Transfer to plate.

Insert the Muffin Plate, set heat to high. Making six quiches at a time, line each hole with a pastry disc and mould to the sides.

To make the Ham & Tomato – divide pieces of ham amongst 4 holes, pour in a cream mixture to just below the top of pastry. Top with a cherry tomato half. Sprinkle with paprika.

To make the Mushroom & Thyme – divide cooked mushroom amongst 4 holes, pour in cream mixture. Sprinkle with thyme leaves.

To make the Spinach & Fetta – divide spinach, onion and fetta in 4 holes, pour in the cream mixture.

Cover with lid and cook for 7 minutes or until egg is set at centre. Using a non-stick spatula, remove quiche from holes. Arrange quiches on a serving tray.



Muffin
Plate

12
Serves

10
Minutes

Vegan Chickpea Patties on Tabbouleh

Ingredients:

420g can chickpeas, drained, mashed
½ cup cold mashed potato
1 clove garlic, crushed
2 tablespoons almond milk
2 tablespoons vegan breadcrumbs
2 tablespoons besan (chickpea) flour
2 teaspoons ground cumin
½ cup sesame seeds
1 cup chopped flat-leaf parsley
200g tomato medley, quartered
2 tablespoons lemon juice
2 green onions, sliced
2 tablespoons olive oil

To Serve, Hummus, Sumac and
Lemon wedges

Method:

Combine the chickpea, potato, garlic, milk, breadcrumbs, besan flour and the cumin in a bowl. Season to taste. Shape into 12 patties and coat each lightly in sesame seeds. Chill 15 minutes.

Insert the Muffin Plate and set heat on high. Place a patty in each hole, cover with lid and cook for 3 minutes. Using a non-stick spatula, turn patties and cook for a further 3 minutes or until golden brown and heated through. Transfer to a plate. Repeat with remaining 6 patties.

Meanwhile, combine the parsley, tomato, juice, onion and oil in a bowl. Season to taste.

Spoon tabbouleh onto serving plates, top with chickpea patties and hummus. Sprinkle with sumac. Serve with lemon wedges.





Muffin
Plate

12

Serves

20

Minutes



Caramelised Orange Cakes with Honey Coconut Yoghurt

Ingredients:

3 small naval (diameter 8cm) oranges

1/4 cup honey, plus 2 teaspoons extra

60g butter, melted

1/4 cup firmly packed brown sugar

1 egg, whisked

75g almond meal

3/4 cup self-raising flour

3/4 cup (180ml) almond milk

1/4 teaspoon cinnamon

3/4 cup coconut yoghurt, to serve

Edible flowers, to serve (optional)

Method:

Peel and thinly cut two of the oranges into 12 slices in total. Finely zest skin from the remaining orange (you will need 1/2 teaspoon), then juice (you will need 2 tablespoons freshly squeezed juice).

Insert the Deep Pan and set heat to high. Add 1/4 cup of the honey and orange slices to the Deep Pan. Cook for 1-2 minutes each side or until softened slightly. Transfer to a plate.

Combine the butter, sugar, egg, zest, juice, almond meal, flour, milk and cinnamon in a bowl. Stir until smooth.

Insert the Muffin Plate and set heat to medium. Place a slice of orange in each hole. Pour over orange batter and cover with lid. Cook for 8 minutes or until a skewer inserted in the centre comes out clean. Using a non-stick spatula transfer cakes to a wire rack.

Repeat with remaining orange slices and batter to make another six cakes.

Whisk yoghurt and remaining honey in a small bowl.

Serve cakes, orange-side up, with yoghurt and flowers (if using).



Muffin
Plate

12
Serves

20
Minutes

Chocolate Cakes with Coffee Glaze

Ingredients:

3/4 cup plain flour
1/4 cup cocoa powder
1/2 cup firmly packed brown sugar
60g butter, melted
1 1/4 cups milk
1 egg, whisked
1 tablespoon espresso coffee, cooled
1 cup icing sugar
12 raspberries, to serve

Method:

Sift the flour and cocoa powder into a bowl. Stir in sugar.

Whisk the butter, milk and egg in a jug. Add to flour mixture, stir until smooth and combined.

Insert the Muffin Plate and set heat to high. Spoon heaped tablespoons of batter into holes and level surfaces. Cover with lid and cook for 8 minutes or until a skewer inserted at centre comes out clean. Using a non-stick spatula, transfer cakes to a wire rack to cool.

Repeat with remaining batter to make 12 cakes in total.

Meanwhile, sift icing sugar into a bowl. Stir in coffee to make a smooth runny icing.

Spread icing over cooled cakes. Top with a raspberry.





Muffin
Plate

12
Serves

20
Minutes



Lemon Curd and Blueberry Cheesecakes

Ingredients:

250g cream cheese, at room temperature
1 egg
½ cup thickened cream
¼ cup icing sugar, plus extra to dust
¼ cup plain flour
12 ginger snap cookies
¼ cup lemon curd
9 blueberries, halved

Method:

Place the cream cheese, egg, cream, icing sugar and flour in a bowl. Using a stick blender, blend until smooth.

Insert the Muffin Plate and set heat to medium. Place a biscuit in each hole. Top with 1 heaped tablespoon of cream cheese mixture, a teaspoon of curd and 3 blueberry halves. Cover with lid and cook for 8 minutes or until small bubbles appear on surface and cakes are firm. Using a non-stick spatula, transfer cakes to a wire rack.

Repeat with remaining biscuits, cream cheese mixture, curd and blueberry halves to make 12 cheesecakes.

Place in the fridge for 30 minutes to chill.

Dust cheesecakes with extra icing sugar to serve.

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