

Multifunctional cooking appliance to fill your needs

MultiPress Recipe eBook



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smart ideas for your home

morphy richards®
MultiPress

Multifunctional cooking appliance to fill that need

With four interchangeable cooking plates you're only minutes away from creating a delicious jaffle, panini, waffle or homemade pie, all from the one versatile appliance.



Flat Plate

Jaffle Plate

Pie Plate

Waffle Plate



16 Recipes For Your MultiPress

Flat Plate

- Antipasto Panini
- 2 Egg Omelette
- Vegetarian Quesadillas
- Sizzle Steak Philly Sandwich

Jaffle Plate

- Bolognese Jaffles
- Ham, Cheese, Chutney and Mayonnaise Jaffles
- Loaded Tuna Melt
- Mixed Berry Cheesecake Triangles

Pie Plate

- Classic Meat Pies
- Butter Chicken Pies
- Thai Green Curry Pork Pies
- Vegan Ratatouille Pies

Waffle Plate

- Buttermilk Waffles
- Cheese Waffles
- Chocolate Waffles
- Banana & Cinnamon Waffles



Antipasto Panini

Ingredients:

1 Loaf of Turkish bread,
(cut into four pieces, each piece sliced open to
make a sandwich)

8 pieces of marinated capsicum

8 slices or marinated eggplant

Jar of sundried tomato

small bag of baby spinach

1 small red onion

1 small block of Feta cheese

150g-200g shredded cheese

Method:

- Insert the flat plates into the MultiPress and pre-heat the appliance.
- Start with some shredded cheese on the base of the Turkish slice, and layer the capsicum, onion, sundried tomato, baby spinach leaves, eggplant slices on top of the shredded cheese. Finish with a crumble of Feta cheese, and a bit more of the shredded cheese, if desired. Close the bread. Repeat with remaining slices of Turkish bread.
- When the MultiPress is ready, place two of the Panini onto the hot flat plate, close the lid and cook for 6-8 minutes, until the cheese is melted and Turkish bread is crispy. Repeat for the remaining two Panini.

Flat
Plate

4

Serves

8

Minutes



2 Egg Omelette

Ingredients:

2 eggs
¼ cup grated cheese
2 slices ham, chopped
1 tbsp chopped red capsicum
Chopped spring onion or red onion
Salt and pepper

Method:

- Insert the flat plates into the MultiPress and pre-heat the appliance.
- In a small bowl, whisk the eggs together and season with a little salt and pepper. Milk is not necessary, but can be added if desired, about 30-50ml.
- Pour the beaten egg mixture onto the flat plate ensuring it gets to all the corners, carefully tilt the unit if necessary, close the lid and cook for 3-4 minutes.
- After 3-4 minutes lift the lid, place fillings of choice over half of the egg mix and using a wooden spatula, gently lift the other side of the egg mix to fold over the fillings and gently flip the omelette over.
- Close the lid and cook for a further 4 minutes or until the cheese has melted. Serve with sides of choice: bacon, sausages, baked beans, mushrooms or creamed spinach.

Flat
Plate

1
Serves

8
Minutes



Vegetarian Quesadillas

Ingredients:

4 large wraps

4 tbsp cream cheese

1 cup grated cheese (½ mozzarella, ½ tasty)

2 spring onions, finely sliced

¼ bunch coriander fresh leaves, chopped

1 tomato, deseeded and finely diced

Salsa, fresh tomato slices and smashed avocado (guacamole) to serve

Method:

- Insert the flat plates into the MultiPress and pre-heat the appliance.
- To assemble the wraps, on one half, spread the cream cheese, scatter over ¼ of each the tomato, spring onion and coriander. Top with a ¼ of the cheese blend, fold over lengthways and place in the MultiPress.
- Close the lid and cook for between 4 minutes to 8 minutes depending on how well toasted you prefer.
- Remove the first wrap, set aside on a plate and keep warm whilst preparing the others.
- When all the quesadillas are cooked, cut into triangles and serve with some guacamole, freshly chopped tomato and extra spring onion and coriander, if desired.

Flat
Plate

4

Serves

8

Minutes



Sizzle Steak Philly Sandwich

Ingredients:

6 slices of sizzle steak	4 slices of cheddar cheese
Sourdough bread, sliced into 8 thick slices	Salt and pepper
1 small brown onion, sliced	
½ - ⅓ green capsicum, thinly sliced	
3 tbsp cream cheese, softened	

Method:

- Insert the flat plates into the MultiPress, and pre-heat the appliance.
- Butter both sides of each slice of bread.
- When green light indicates the MultiPress is ready, lightly toast each piece of bread in the press, 3-4 minutes and set aside.
- While the bread is toasting, in a fry pan, fry the onion and capsicum together until the onion is just soft and cooked. Once cooked, place in a bowl with the cream cheese and mix together.
- When ready, cook the sizzle steak, 2 or three pieces at a time (depending on size) for approximately 2-3 minutes until just cooked. Once all the steak is cooked, cut into slices and mix through the cream cheese mixture and lay on a piece of toasted sourdough, add cheese slice and place another piece of bread on top and put back on the grill plate, close the lid and cook for 1-2 minutes to heat through. Repeat with remaining toasted sourdough and steak filling.

Flat
Plate

4

Serves

15

Minutes



Bolognese Jaffles

Jaffle
Plate

4
Serves

7
Minutes



Ingredients:

1 ⅓ cups left over Bolognese sauce,
excess liquid drained.

8 slices thick cut bread of choice

8 slices of cheese

Butter for the bread

Method:

- Insert the jaffle plates into the MultiPress and pre-heat the appliance.
- Butter the outside of each piece of bread and using a ¼ of the Bolognese mixture, spoon onto one slice of bread, top with 2 slices of cheese and place the other piece of bread on top, buttered side out, repeat.
- When the MultiPress is heated, place two of the sandwiches into the press, close the lid and cook for 5-7 minutes until heated through and cheese is melted.

Ham, Cheese, Chutney and Mayonnaise Jaffles

Jaffle
Plate

4
Serves

7
Minutes



Ingredients:

8 slices bread of choice

1 tbsp chutney

Butter

2 cups grated cheese

12 slices of good quality ham

1 tbsp mayonnaise

Method:

- Insert the jaffle plates into the MultiPress and pre-heat the appliance.
- In a large bowl, mix the cheese, mayonnaise and chutney together well.
- Butter each slice of bread on one side only, on the unbuttered side place $\frac{1}{4}$ of the cheese mixture top with 3 slices of ham and another slice of bread on top, buttered side out. Repeat with remaining bread and ingredients.
- Place two sandwiches into the MultiPress, close the lid and cook for 5-7 minutes until the outside is crispy and the cheese is melted.

Loaded Tuna Melt

Jaffle
Plate

4
Serves

6
Minutes



Ingredients:

425g tinned tuna, drained well

1 tbsp chopped fresh parsley

Small can corn kernels, rinsed and drained well

2 tbsp mayonnaise

¼ red capsicum, finely diced

Salt and pepper

2-3 spring onions, finely sliced

8 slices of cheese of choice

Method:

- Insert the jaffle plates into the MultiPress and pre-heat the appliance.
- Butter one side of each slice of bread.
- In a bowl, mix together the tuna, corn, capsicum, parsley, spring onion, mayonnaise, salt and pepper.
- Place 1 slice of cheese on the non-buttered side of bread, top the cheese with some of the tuna mixture, another slice of cheese and then a slice of bread. Repeat to make another three jaffles.
- Place two of the jaffles in the MultiPress, buttered side down, close the lid and cook for 5-7 minutes, depending on how well done you like your jaffle.

Mixed Berry Cheesecake Triangles

Jaffle
Plate

2
Serves

15
Minutes



Ingredients:

2 sheets of ready rolled puff pastry - defrosted	½ cup fresh blueberries
80g cream cheese (firm, not spreadable)	2 tsp vanilla essence
80g smooth ricotta cheese	2 ½ tbsp cinnamon sugar (2 tbsp castor sugar, ½ tsp ground cinnamon)
¼ cup icing sugar	
½ cup finely chopped strawberries	

Cream Cheese Drizzle:

½ cup plain yoghurt	2 tbsp icing sugar
60g cream cheese, softened	1 tsp vanilla essence

Method for Cream Cheese Drizzle:

- Mix all the drizzle ingredients together and lightly whisk to combine. Place in a zip lock bag and cut the corner off one end so the bag can be used to drizzle the contents over the triangles.

Method for Mixed Berry Cheesecake Triangles:

- In a bowl, mix together the cream cheese, ricotta cheese, vanilla essence and icing sugar. In a separate bowl, mix the castor sugar and cinnamon for sprinkling over after cooked.
- Insert the jaffle plates into the MultiPress and pre-heat the appliance.
- Cut each sheet of pastry into 4 squares, place ¼ of the cream cheese mixture on one square, topping with ¼ of the chopped strawberries and blueberries.
- Place another square of pastry on top of each, and set two aside in the fridge to keep cool.
- Place two of the pastry parcels into the MultiPress, close the lid and cook for 14-16 minutes. Once cooked, remove, set aside and cook the other two.
- Once all cooked, cut into smaller triangles and sprinkle the cinnamon sugar over the top and serve with the Cream cheese drizzle and extra fresh berries, if desired.

Classic Meat Pies

Ingredients:

1 tablespoon olive oil	¼ cup roast beef flavoured gravy powder
400g beef mince	¼ cup hot water
1 clove garlic, crushed	4 sheets frozen shortcrust pastry, thawed
2 tablespoons barbecue sauce	2 sheets frozen puff pastry, thawed
2 tablespoons Worcestershire sauce	Black sesame seeds, to sprinkle
2 tablespoons tomato paste	Tomato chutney, to serve

Method:

- Heat oil in a large frying pan over medium heat. Add mince and garlic. Cook, stirring to break up lumps, for 5 minutes or until browned. Add the sauces and paste. Sprinkle over the gravy powder. Add water. Cook, stirring, for 3 minutes or until mixture thickens. Remove from heat.
- Insert the pie plates into the MultiPress and pre-heat the appliance.
- Using a 14cm round pastry cutter, cut 4 discs from shortcrust pastry sheets. Using a 12cm round pastry cutter cut 4 discs from puff pastry sheets.
- To cook 2 pies at a time, line Pie Plate bases each with a disc of with shortcrust pastry. Spoon filling into each pastry case. Top with a puff pastry disc. Sprinkle top with sesame seeds. Close Lid. Cook for 6 minutes or until golden brown and cooked. Remove pies from plates. Repeat with remaining ingredients to make 2 more pies. Serve pies with chutney.

Pie
Plate

4

Serves

20

Minutes



Butter Chicken Pies

Ingredients:

- | | |
|---|--------------------------|
| 1 tbsp olive oil | Cumin seeds, to sprinkle |
| 400g chicken breast, finely chopped | Tzatziki, to serve |
| ¾ cup butter chicken sauce | |
| 1 tbsp cornflour | |
| 4 sheets frozen shortcrust pastry, thawed | |
| 2 sheets frozen puff pastry, thawed | |

Method:

- Heat oil in a large frying pan over medium heat. Add chicken. Cook, stirring for 5 minutes or until browned. Add the sauce.
- Blend cornflour with water until smooth. Add to chicken. Cook, stirring for 3 minutes or until mixture thickens. Remove from heat.
- Insert the pie plates into the MultiPress and pre-heat the appliance.
- Using a 14cm round pastry cutter, cut 4 discs from shortcrust pastry sheets. Using a 12cm round pastry cutter cut 4 discs from puff pastry sheets.
- To cook 2 pies at a time, line pie plate bases each with a disc of shortcrust pastry. Spoon filling into each pastry case. Top with a puff pastry disc. Sprinkle top with cumin seeds.
- Close Lid. Cook for 6 minutes or until golden brown and cooked. Remove pies from plates. Repeat with remaining ingredients to make 2 more pies. Serve pies with tzatziki.

Pie
Plate

4

Serves

20

Minutes



Thai Green Curry Pork Pies

Ingredients:

- | | |
|------------------------------|---|
| 1 tbsp olive oil | 1 tbsp water |
| 400g pork mince | 4 sheets frozen shortcrust pastry, thawed |
| ¼ cup Thai green curry paste | 2 sheets frozen puff pastry, thawed |
| ½ cup coconut milk | Sweet chilli sauce, to serve |
| 1 tbsp cornflour | |

Method:

- Heat oil in a large frying pan over medium heat. Add pork mince, cook stirring to break up lumps for 3 minutes or until browned.
- Add curry paste. Cook, stirring for 1 minute or until fragrant. Add coconut milk. Blend cornflour with water until smooth. Add to pork mixture. Cook, stirring for 2 minutes or until mixture is very thick. Remove from heat.
- Insert the pie plates into the MultiPress and pre-heat the appliance.
- Using a 14cm round pastry cutter, cut 4 discs from shortcrust pastry sheets. Using a 12cm round pastry cutter cut 4 discs from puff pastry sheets.
- To cook 2 pies at a time, line pie plate bases each with a disc of shortcrust pastry. Spoon filling into each pastry case. Top with a puff pastry disc.
- Close Lid. Cook for 6 minutes or until golden brown and cooked. Remove pies from plates. Repeat with remaining ingredients to make 2 more pies. Serve with sweet chilli sauce.

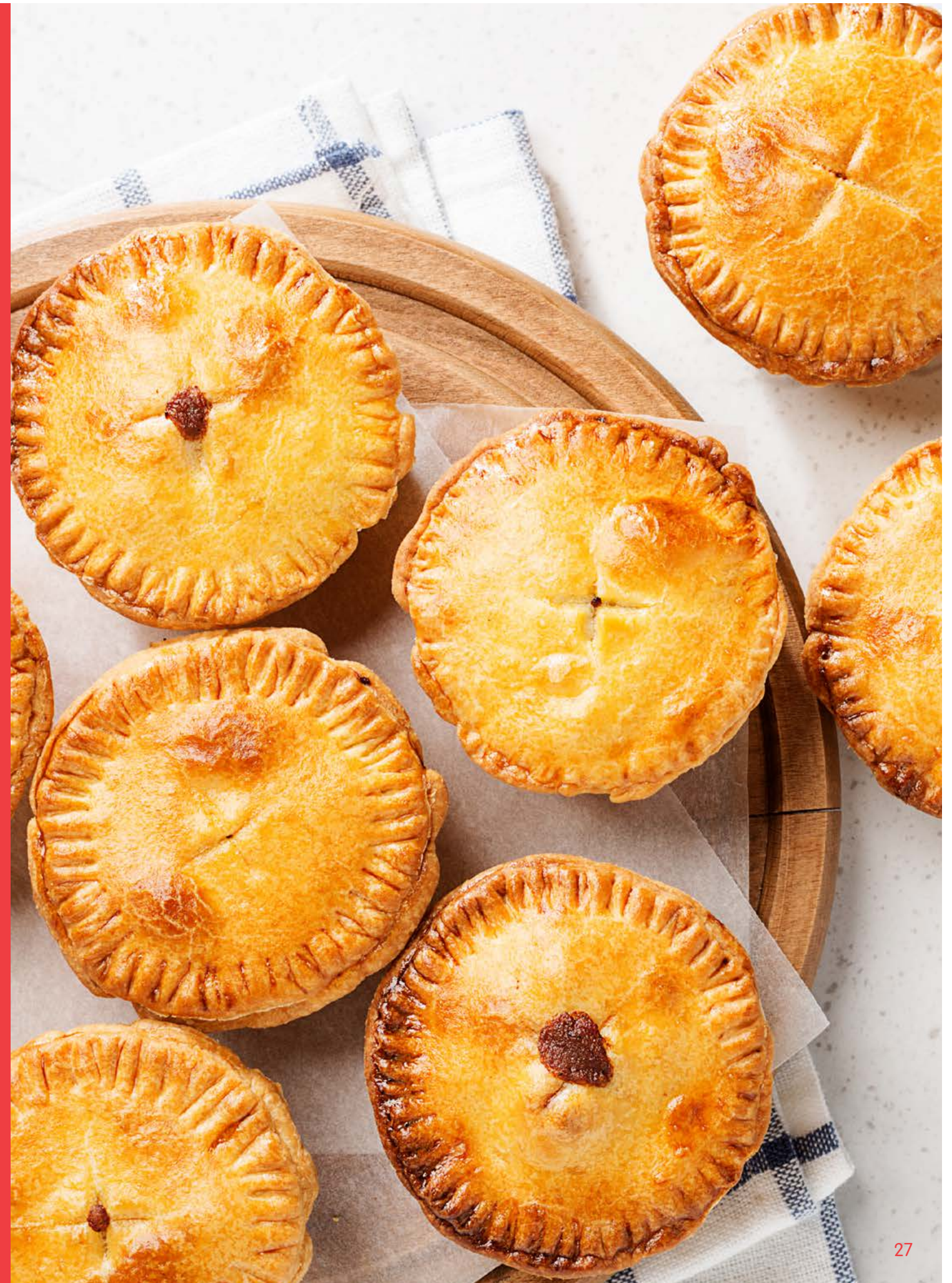
Pie
Plate

4

Serves

20

Minutes



Vegan Ratatouille Pies

Ingredients:

2 tbsp olive oil	2 tbsp sliced black olives, drained
250g diced eggplant	¼ cup grated vegan-friendly parmesan
150g zucchini, finely chopped	4 sheets frozen vegan shortcrust pastry, thawed
½ cup passata	2 sheets frozen vegan puff pastry, thawed
2 tbsp cornflour	
2 tbsp water	

Method:

- Heat oil in a large frying pan over medium heat. Add eggplant. Cook, stirring for 5 minutes or until brown and tender. Add zucchini. Cook, stirring for 3 minutes or until tender. Add passata.
- Blend cornflour and water until smooth. Add cornflour mix to vegetable mixture. Cook, stirring for 2 minutes or until thick. Stir in olives.
- Insert the pie plates into the MultiPress and pre-heat the appliance.
- Using a 14cm round pastry cutter, cut 4 discs from shortcrust pastry sheets. Using a 12cm round pastry cutter cut 4 discs from puff pastry sheets. Using a small sharp knife, cut leaf shapes from leftover puff pastry to decorate tops of pies, if desired.
- To cook 2 pies at a time, line pie plate bases each with a disc of shortcrust pastry. Spoon vegetable mixture filling into each pastry case. Top with a puff pastry disc. Sprinkle with parmesan cheese.
- Close Lid. Cook for 6 minutes or until golden brown and cooked. Remove pies from plates. Repeat with remaining ingredients to make 2 more pies. Serve.

Pie
Plate

4

Serves

20

Minutes



Buttermilk Waffles

Waffle
Plate

4
Serves

40
Minutes



Ingredients:

1 cup self-raising flour	40g butter, melted
2 tbsp icing sugar mixture, plus extra, to dust	Double cream, to serve
1 teaspoon vanilla bean paste	Raspberry jam, to serve
1 cup buttermilk	Raspberries, to serve
1 egg, lightly whisked	Blueberries to serve

Method:

- Combine the flour, sugar and vanilla bean paste in a large bowl. Make a well at centre. Whisk the milk, egg and butter in a jug. Add to dry ingredients. Stir to combine and form a smooth batter.
- Insert the waffle plates into the MultiPress and pre-heat the appliance.
- To make 2 waffles at a time, using a 1/3 cup (80ml) measuring cup, pour quantities of batter into each plate. Close Lid. Cook for 5 minutes or until golden brown and cooked. Remove waffles from plates. Repeat with remaining ingredients to make 2 more waffles.
- Top hot waffles with cream, jam, raspberries and blueberries. Serve dusted with extra icing sugar.

Cheese Waffles

Waffle
Plate

4
Serves

40
Minutes



Ingredients:

½ teaspoon salt

1 cup milk

1 egg, lightly whisked

40g butter, melted

¼ cup grated parmesan

Hot tomato chutney, to serve

Sliced ham, to serve

Sliced Swiss cheese, to serve

Baby rocket leaves, to serve

Method:

- Combine the flour and salt in a large bowl. Make a well at centre. Whisk the milk, egg and butter in a jug. Add to dry ingredients. Add parmesan. Stir to combine and form a smooth batter.
- Insert the waffle plates into the MultiPress and pre-heat the appliance.
- To make 2 waffles at a time, using a 1/3 cup (80ml) measuring cup, pour quantities of batter into each plate. Close Lid. Cook for 5 minutes or until golden brown and cooked. Remove waffles from plates. Repeat with remaining ingredients to make 2 more waffles.
- Top hot waffles with ham, Swiss cheese, rocket leaves and chutney to serve.

Chocolate Waffles

Waffle
Plate

4
Serves

40
Minutes



Ingredients:

1 cup self-raising flour

50g butter, melted

2 tablespoons icing sugar, plus
extra, to dust

Double cream, to serve

1 tablespoon cocoa powder, sifted,
plus extra, to dust

Blueberries, to serve

1 cup chocolate milk

Method:

- Combine the flour, sugar and cocoa powder in a large bowl. Make a well at centre. Whisk the milk and butter in a jug. Add to dry ingredients. Stir to combine and form a smooth batter.
- Insert the waffle plates into the MultiPress and pre-heat the appliance.
- To make 2 waffles at a time, using a 1/3 cup (80ml) measuring cup, pour quantities of batter into each plate. Close Lid. Cook for 5 minutes or until golden brown and cooked. Remove waffles from plates. Repeat with remaining ingredients to make 2 more waffles.
- Top hot waffles with cream and blueberries. Dust with extra cocoa powder to serve.

Banana & Cinnamon Waffles

Waffle
Plate

4
Serves

40
Minutes



Ingredients:

1 cup self-raising flour

2 tablespoons icing sugar

1 cup coconut milk

1 egg, lightly whisked

40g butter, melted

½ teaspoon ground cinnamon

1 banana, mashed, plus extra sliced, to serve

Honey, to drizzle

Method:

- Place the flour and sugar in a large bowl. Make a well at centre. Whisk the milk, egg and butter in a jug. Add to dry ingredients. Add the cinnamon and mashed banana. Stir to combine and form a smooth batter.
- Insert the waffle plates into the MultiPress and pre-heat the appliance.
- To make 2 waffles at a time, using a 1/3 cup (80ml) measuring cup, pour quantities of batter into each plate. Close Lid. Cook for 5 minutes or until golden brown and cooked. Remove waffles from plates. Repeat with remaining ingredients to make 2 more waffles.
- Top hot waffles with sliced banana and blackberries. Drizzle with honey to serve.



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