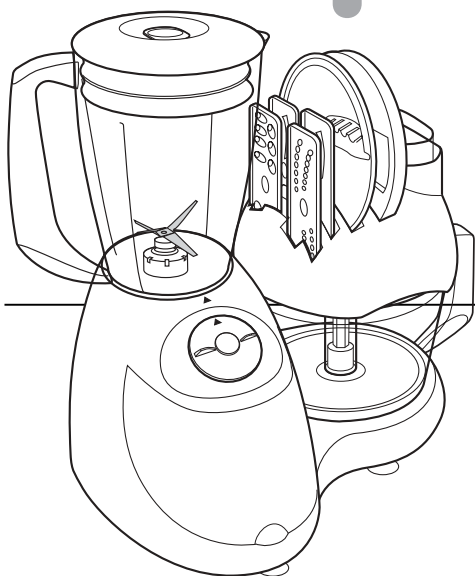


# morphy richards®



CE

## Select 760 Food processor with blender

Please read and save these instructions

### Two year guarantee

This guarantee is valid in the UK and Ireland only. It is in your interest to retain the retailers receipt as proof of purchase. Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model No. \_\_\_\_\_ Serial No. \_\_\_\_\_

All Morphy Richards Products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the helpline number quoting Model number and Serial number on the product, or write to the address below. You will be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase. Subject to the exclusions set out below (see 'Exclusions') the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee the appliance must have been used according to the manufacturers instructions. For example kettles should have been regularly descaled or an iron cord should have been stored as recommended by the instructions.

### Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the Guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The appliance has been used on a voltage supply other than that stamped on the products.
- 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 4 Where the appliance has been used for hire purposes or non-domestic use.
- 5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
- 6 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

The After Sales Division, Morphy Richards Ltd, Mexborough, South Yorkshire, England, S64 8AJ  
Helpline (office hours): UK (local rate) 08450 777700, Republic of Ireland 1800 409119

*Thank you for choosing a Morphy Richards Select Food Processor - a machine with space saving storage, designed to help you prepare all types of dishes and to save you time and effort too.*

*Please make sure you read the instructions before using the machine for the first time - to be sure that you get the most use out of its many helpful features. Recipes have also been included for dishes that can be prepared using your Select food processor.*

## Unpacking and using your machine for the first time

Carefully unpack your new processor and all its attachments and tools, checking them against the illustrations at the beginning of this book to familiarise yourself with the product. Remove any stickers (except for the serial label) and wash all the parts which are safe to immerse in water.

NEVER IMMERSE THE PROCESSOR BODY ❶ OR WHISK ARM ❷ IN

WATER OR ANY OTHER LIQUID. These may be wiped over with a clean, damp cloth - but only when unplugged from the electrical outlet.

## Electrical requirements

Place all electrical appliances out of the reach of children. Never allow the mains lead to overhang the work surface.

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted.

The wires in the mains lead are coloured in accordance with the following code.

Blue - neutral (N)

Brown - live (L)

ON NO ACCOUNT MUST EITHER THE BROWN OR BLUE WIRES BE CONNECTED TO THE EARTH TERMINAL.

The 13 amp fitted plug is not rewirable, should the mains lead or plug become damaged in any way, cut off the existing

plug and dispose of it safely. Do not attempt to refit this this plug. WARNING: THE PLUG REMOVED FROM THE MAINS LEAD, IF SEVERED, MUST BE DESTROYED AS A PLUG WITH BARED FLEXIBLE CORD IS HAZARDOUS IF ENGAGED INTO A LIVE SOCKET OUTLET.

Check that the existing mains lead is in good condition and then fit a rewirable BS1363 plug.

If you use a 13 amp BS1363 plug, a 3 amp BS1362 fuse must be fitted.



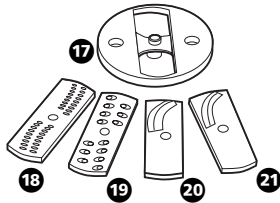

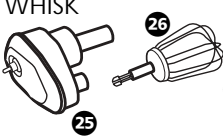
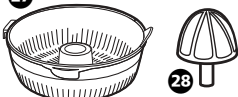

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 Read all the instructions.
- 2 **IMPORTANT: THE METAL BLADE, DISC ATTACHMENTS AND BLENDER BLADES ARE VERY SHARP.** Take care when handling them, especially when removing them from the bowl and when cleaning.
- 3 To protect against risk of electrical shock NEVER immerse the processor body in water or any other liquid.
- 4 NEVER allow a child to use this product. Close supervision is necessary when any appliance is used near children.
- 5 Unplug from the mains when not in use, before putting on or taking off attachments, and before cleaning.
- 6 Always fit the safety cover before using the food processor.
- 7 Avoid touching moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from processor tools and blender blades during operation, to prevent personal injury and/or damage to the appliance.
- 8 Place the processor bowl onto the base of the processor before fitting any attachments.
- 9 Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way. Contact Morphy Richards for advice on examination, repair or electrical or mechanical adjustment.
- 10 The use of attachments or tools not recommended or sold by Morphy Richards may cause fire, electric shock or injury.
- 11 Do not use outdoors.
- 12 **DO NOT** let the mains lead overhang the edge of the table or work-top, or touch hot surfaces.
- 13 All tools and attachments should be removed before cleaning.
- 14 **DO NOT PLACE THE APPLIANCE ON OR NEAR A HOT GAS OR ELECTRIC HOB, OR IN A HEATED OVEN.**
- 15 When using the blender, make sure there are no tools fitted in the processor.
- 16 Do not over fill the processor or blender. This could cause damage to the motor. The 3A fuse will blow if the processor or blender are overloaded. Replace fuse and do not exceed the maximum recommended volumes. Always refer to the operating chart.
- 17 Do not process or blend for longer than the time periods recommended in the operating chart.
- 18 When using the processor or blender, ensure the lid is in place before switching on and do not remove the lid until the blade has stopped rotating.
- 19 When blending hot liquids, remove the small blender lid.
- 20 Always remove the tool before emptying the processor bowl of its contents.
- 21 Should the mains lead of the appliance need replacing, do not attempt this repair yourself as special tools are required. Contact Morphy Richards helpline for advice on service or repair.
- 22 Never feed the food by hand. Always use the food pusher. NEVER PUT YOUR FINGERS INTO THE FEEDER TUBE.

**SAVE THESE INSTRUCTIONS**

# Easy reference table

Attachments & tools Name	Function	Types of food	Max vol.	Speed	Time	Special notes
	Chopping	Meat, vegetables, cheese, chocolate	700g	8-Max	15-20 secs	pulse gives control over texture
	Blending	Soups, drinks	700g	1-8	20 secs	
	Pureeing	Cooked vegetables and potatoes, fruit	600g	5-9	10-15 secs	
	Mixing	Pastry, scones Cakes (total weight)	350g 1kg	5-max 5-max	1 min max 1 min max	max vol = weight of flour
	Kneading	Bread dough	600g flour 400g water	max	20 secs + 2 min rest	max vol = weight of flour Do not over process
	Slicing	Vegetables, cheese, potatoes, fruit		5-6		
	Shredding	Vegetables, cheese, fruit, chocolate		5-6		
	Chipping	Potatoes, vegetable batons		5-6		Speed of control depends on thickness required
	Whisking	Egg whites (min 2-max 6)	6 eggs	9-max	1-2 mins	
	Cream		570ml	9	40-50 secs	Do not over process
	Juicing	Citrus fruits - orange, grapefruit, lemon, lime, cut into halves	1 lt	?		Press down onto moving citrus press with cupped hand. Always use slowest speed
	Blending/liquidising	Soup, purees, drinks, milkshakes, batters	1.5 lt	1-6 + pulse	15 secs-1 min	Begin with low speed and increase to high if required

DO NOT PROCESS FOR LONGER THAN RECOMMENDED TIME  
DO NOT EXCEED RECOMMENDED MAXIMUM VOLUMES

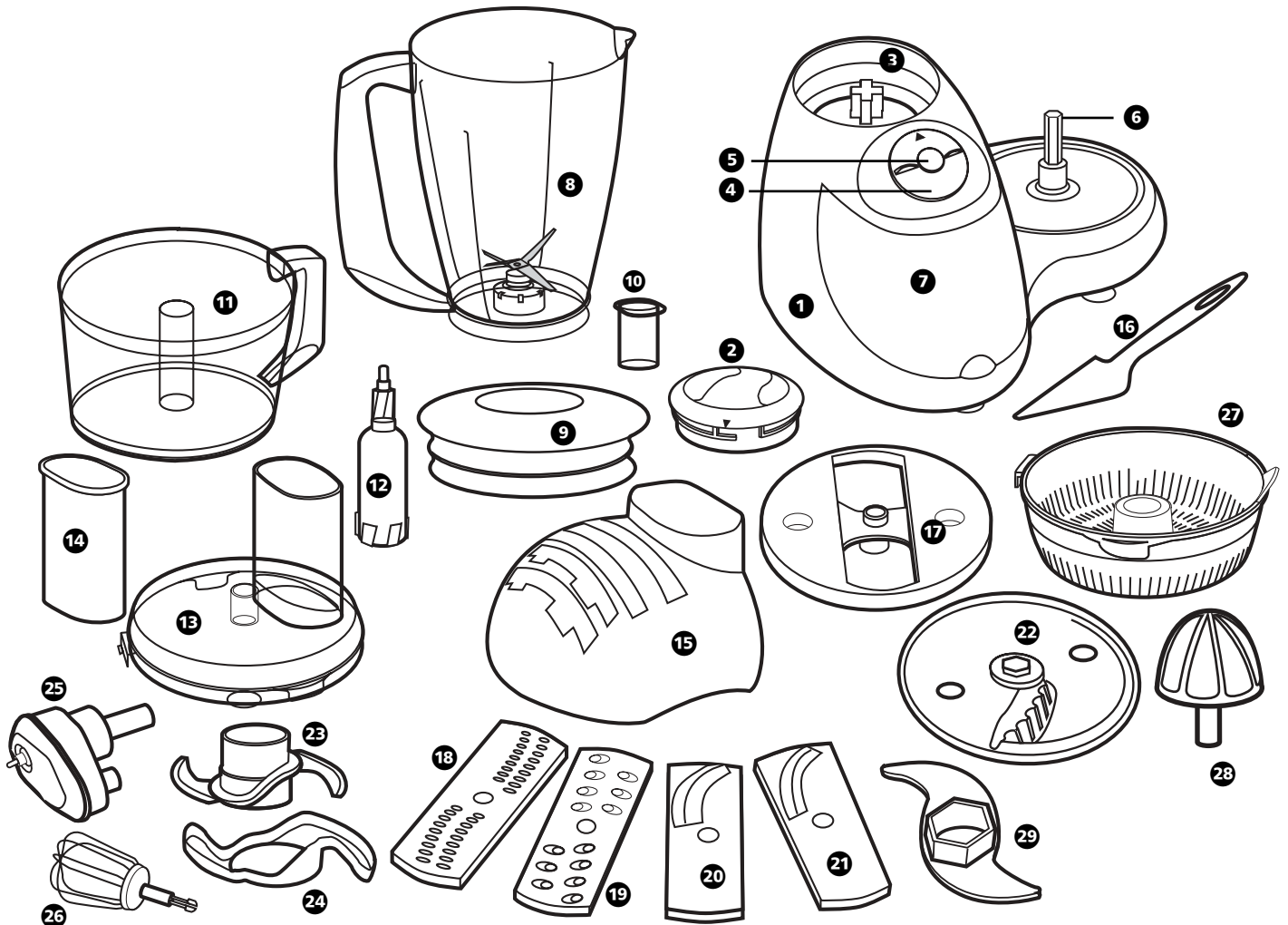
# Features of your food processor

- 1 Processor body
- 2 Safety cover
- 3 Safety cover/blender location
- 4 On/off/speed control dial

- 5 Pulse button
- 6 Motor shaft
- 7 Storage compartment
- 8 Blender
- 9 Blender lid (large)
- 10 Goblet
- 11 Processor bowl
- 12 Spindle

- 13 Processor lid
- 14 Food pusher
- 15 Storage dome
- 16 Spatula
- 17 Blade holder
- 18 Fine shredding blade
- 19 Coarse shredding blade
- 20 Coarse slicing blade

- 21 Fine slicing blade
- 22 Chipping blade
- 23 Chopping blade
- 24 Chopping blade protective cover
- 25 Whisk arm
- 26 Whisk head
- 27 Citrus press bowl
- 28 Citrus cone
- 29 Plastic dough blade

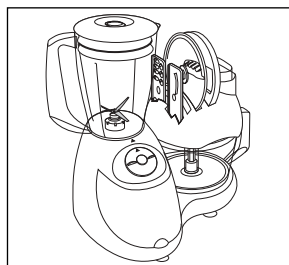


## Storage

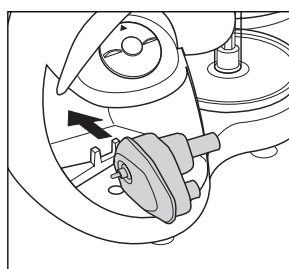
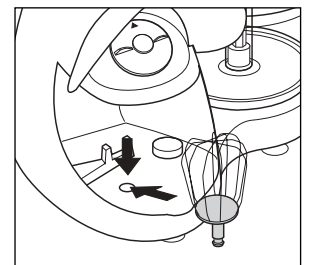
The Select food processors have been designed so that most of the attachments can be stored 'on-board'.

### Storage compartment

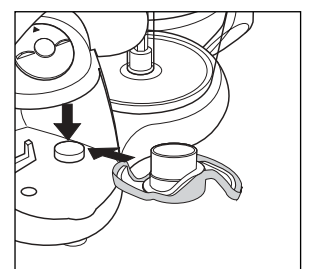
- 1 Lift the lid of storage compartment 7.
- 2 Place whisk arm 25 in storage compartment as indicated.



- 3 Push shaft of whisk head 26 firmly into the hole.

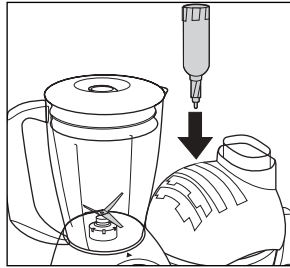


- 4 Place the protective cover 23 on to the chopping blade 24 and place into storage compartment. The highest part of the blade should be placed at the back of the compartment.
- 5 Close the lid of storage compartment.

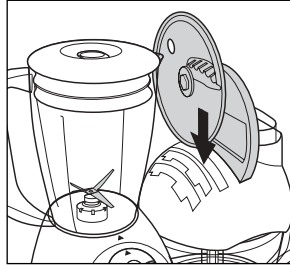


### Storage dome

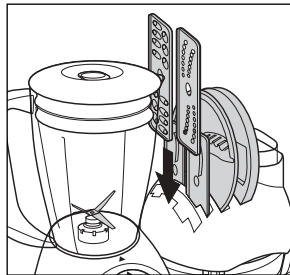
- 1 Fit the processor bowl **11** and processor lid **13** onto the processor base.
- 2 Place the storage dome **15** onto the processor lid.
- 3 Add the spindle **12** into the circular hole in the storage dome.



- 4 Place the plastic blade holder **17** and metal chipping disc **22** into the two longer slots.

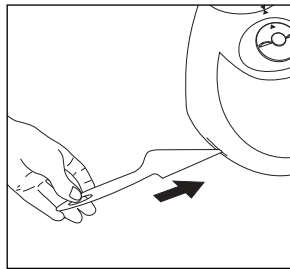


- 5 Add the slicing blades **20** **21** and shredding blades **18** **19** into their slots in the storage dome.



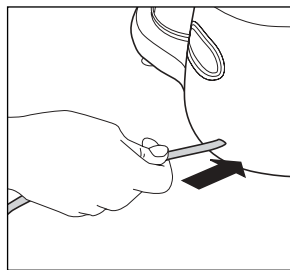
### Spatula

Slide the spatula **16** into the slot provided on the side of the processor body **1**.



### Cord storage

The mains lead can be stored by feeding it into the opening at the back of the processor body.



## Operating controls

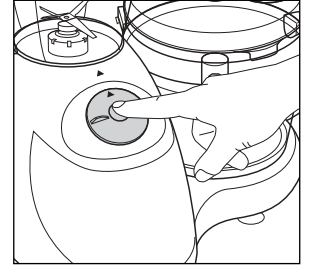
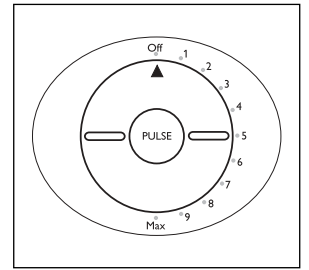
The processor and blender control dials have settings as follows:

Off/9+ speeds

Pulse

The speed can be adjusted whilst the processor or blender is in use.

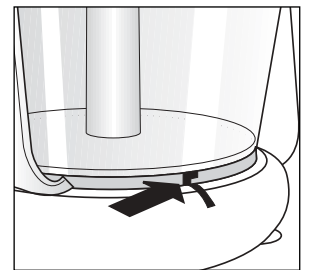
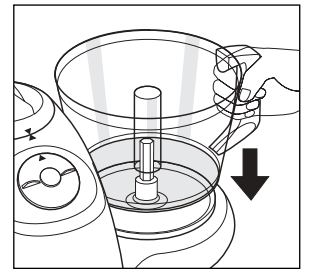
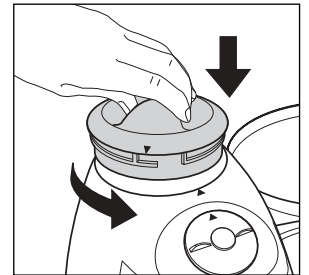
Using the pulse button allows greater control over the texture of the food produced. It is only intended to be used for short 'bursts' of processing or blending.



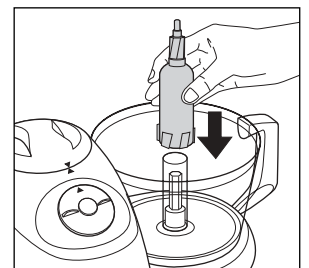
## Operating the food processor

### Setting up

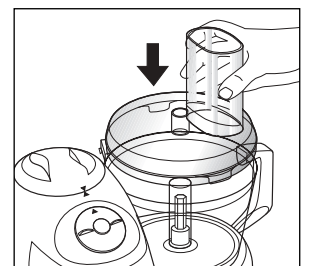
- 1 Ensure the processor is unplugged from the mains.
- 2 Fit the safety cover **2** into the processor body and turn anti-clockwise firmly until it 'clicks' into place (the arrows will now be lined up). **THE FOOD PROCESSOR WILL NOT OPERATE WITHOUT THE SAFETY COVER IN PLACE.**
- 3 Place the processor bowl **11** onto the processor body **1**, (there is no need to turn the bowl).
- 4 When fitted correctly, the handle will be to the right of the assembly, and the ridge on the base of the bowl will fit into the slot at the back of the processor body.



- 5 Fit the spindle **12** onto the motor shaft **6** and the appropriate attachments onto the spindle. Refer to following section, 'Fitting and using the tools'.



- 6 Holding the processor lid **13** by the feed tube, fit the lid by rotating anti-clockwise.



- 7 Ensure that the lid tab has 'clicked' into place and the arrows are lined up.
- 8 Plug in the processor and switch on. If the processor does not come on, check that the machine cover and processor lid are both correctly fitted.

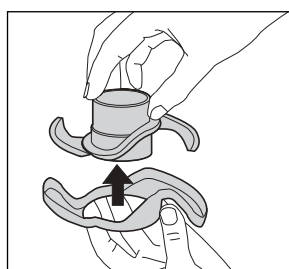
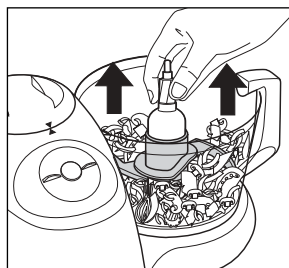
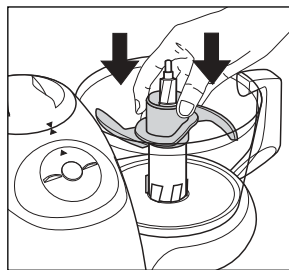
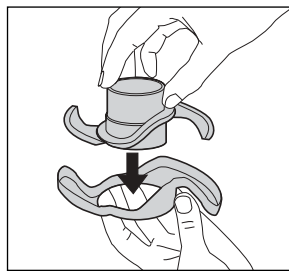
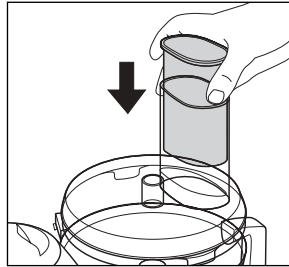
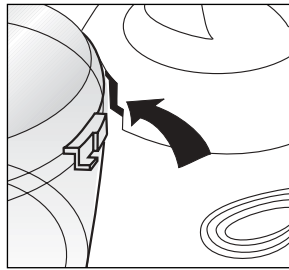
FOR SAFETY, ALWAYS USE THE PUSHER WHEN PUTTING FOOD INTO THE FEEDER TUBE. NEVER FEED BY HAND.

## Fitting and using the tools

In general, all attachments which are fitted within the processor bowl must be firmly attached to the spindle **12**. Always adjust the attachments until you are sure that they are correctly fitted.

### Chopping blade **23**

- 1 Fit the processor bowl and spindle as detailed previously.
- 2 Remove the protective cover **24** from the metal chopping blade.
- 3 Fit the blade over the spindle and press firmly into place.  
**WARNING: USE EXTREME CAUTION - BLADES ARE SHARP. ALWAYS HANDLE THE CHOPPING BLADE BY ITS CENTRAL PLASTIC SECTION.**
- 4 Place the food into the bowl.
- 5 Fit the lid and click into place as detailed in the 'Setting up' section.
- 6 Plug in the processor.
- 7 Use the food pusher **14** to add food into the processor bowl through the feeder tube.
- 8 When the processing is complete, remove the spindle and blade from the bowl before removing the processed food.
- 9 AFTER CLEANING, ALWAYS REPLACE THE PROTECTIVE COVER **24** ON THE METAL CHOPPING BLADE **23**.



### Plastic dough blade **25**

- 1 Fit the processor bowl and spindle as detailed previously.
- 2 Fit the plastic dough blade over the spindle and press firmly into place.
- 3 Place the ingredients into the bowl.
- 4 Fit the lid and click into place as detailed in the 'Setting up' section.
- 5 Plug in the processor.
- 6 Turn the processor on selecting maximum speed
- 7 Remove the blade from the bowl before the dough.

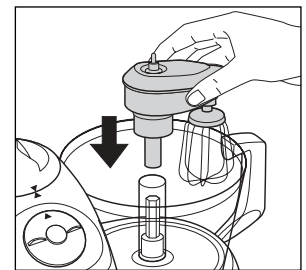
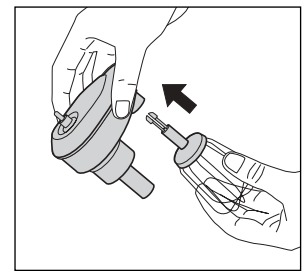
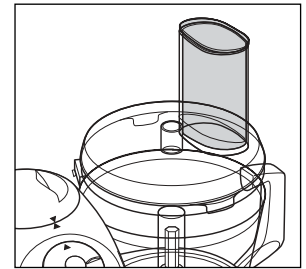
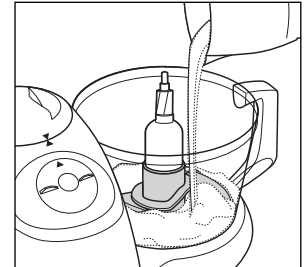
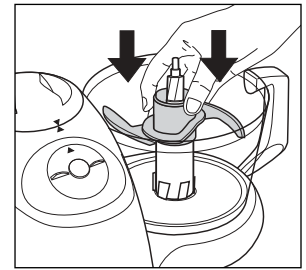
WHEN KNEADING DOUGH, DO NOT OPERATE THE MACHINE LONGER THAN 20 SECONDS. AFTERWARDS WAIT AT LEAST 2 MINUTES BEFORE OPERATING THE MACHINE AGAIN.

FOR SAFETY, ALWAYS LEAVE THE PUSHER IN PLACE WHILST OPERATING THE PROCESSOR

### Whisk arm **25** and whisk head **26**

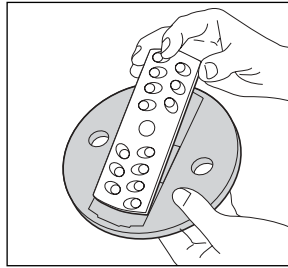
- 1 Fit the processor bowl as detailed previously.
  - 2 Click the whisk head into the short extension of the whisk arm.
  - 3 Place the long extension of the whisking arm onto the motor shaft **6**.
  - 4 Add ingredients into the bowl.
  - 5 Fit the lid and click into place as detailed in the 'Setting up' section.
  - 6 Plug in the processor.
  - 7 Turn the processor on selecting maximum speed
- NEVER USE THE WHISK ATTACHMENT FOR DOUGH KNEADING.  
DO NOT IMMERSE THE WHISK ARM **25** IN LIQUID.

To clean the whisk head remove it from the whisk arm and wash. Wipe the whisk arm clean with a damp cloth.

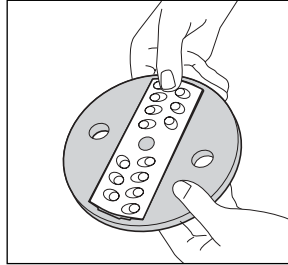


### Slicing and shredding blades

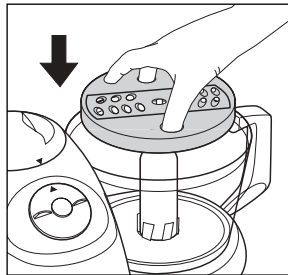
- 1 Place the blade of your choice on the blade holder 17, inserting the longer tab on the side on the blade first.



- 2 Press the other end of the blade until it 'clicks' into place.
- 3 Fit the processor bowl and spindle as detailed previously.

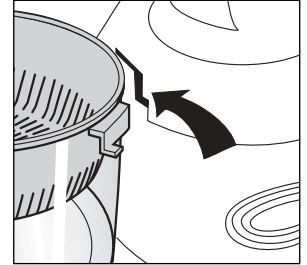
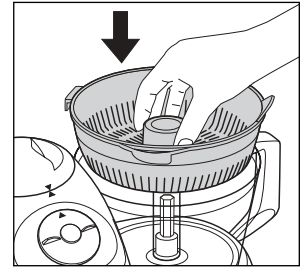


- 4 Using the finger holes in the blade holder, fit it over the spindle and press firmly into place as indicated.  
**WARNING: USE EXTREME CAUTION - BLADES ARE SHARP.**
- 5 Fit the lid and click into place as detailed in the 'Setting up' section.
- 6 Plug in the processor.
- 7 Use the food pusher 14 to add food into the processor bowl through the feeder tube.

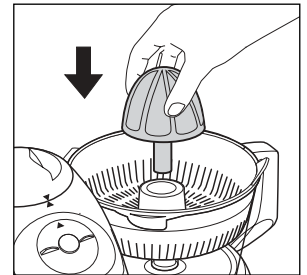


### Citrus juicer

- 1 Fit the processor bowl as detailed previously.
- 2 Fit the citrus press bowl 27 into the processor bowl.
- 3 Rotate anti-clockwise. Ensure that the citrus press bowl tab has 'clicked' into place.

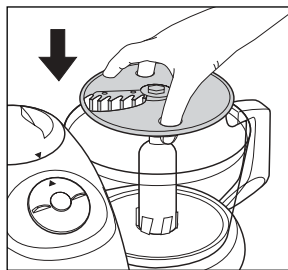


- 4 Insert the citrus cone 28 into the centre of the citrus press bowl, with its shaft inside the central column of the bowl.
- 5 Plug in processor
- 6 Place fruit on citrus cone and hold with a cupped hand.
- 7 Turn speed control to MIN.  
**WARNING: ALWAYS OPERATE THE JUICER AT MINIMUM SPEED ONLY.**



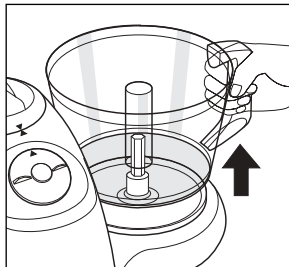
### Chipping blade 22

- 1 Fit the processor bowl and spindle as detailed previously.
- 2 Using the finger holes in the chipping blade, fit it over the spindle and press firmly into place as indicated.  
**WARNING: USE EXTREME CAUTION - BLADES ARE SHARP.**
- 3 Fit the lid and click into place as detailed in the 'Setting up' section.
- 4 Plug in the processor.
- 5 Use the food pusher 14 to add food into the processor bowl through the feeder tube.

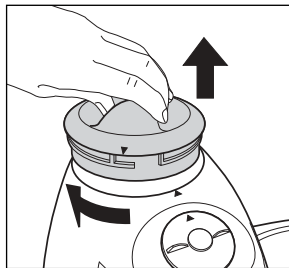


## Blender 8

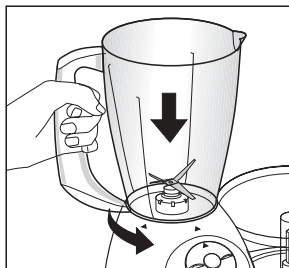
- 1 Remove the processor bowl and lid.



- 2 Remove the safety cover 2. This can only be done once the processor lid has been removed.



- 3 Place the blender 3 into its location on the processor body, with handle to the left. Turn anti-clockwise until blender clicks in place and the arrows are aligned.



- 4 Place food in blender.

- 5 Place the lid 9 and goblet 10 on the blender.



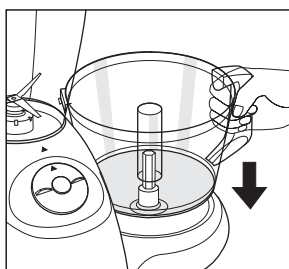
- 6 Replace the processor bowl and processor lid. Ensure that the lid tab has clicked into place. The blender will not operate if the processor lid is not 'clicked' in place.

- 7 Plug in the processor.

- 8 Always operate the blender with the lid in place.

- 9 When blending hot liquids, remove the goblet 10.

- 10 Never operate the blender with more than 1500ml of liquid or when empty.



TO REMOVE BLENDER, YOU MUST FIRST UNLOCK AND REMOVE THE PROCESSOR LID.

FOR SAFETY, DO NOT FIT ANY ATTACHMENTS INTO THE FOOD PROCESSOR BOWL WHEN USING THE BLENDER.



## Cleaning the processor and attachments

- 1 Switch the processor off and unplug from the electrical socket.
- 2 All accessories and processor tools can be washed in hot soapy water except for the processor body 1 and the whisk arm 25. **WARNING: EXTREME CARE MUST BE TAKEN WHEN WASHING THE METAL BLADES AS THESE ITEMS ARE EXTREMELY SHARP.**
- 3 The stainless steel blades and citrus press are the only dishwasher-safe items.
- 4 Clean the processor body and whisk arm by wiping with a damp cloth. **ALWAYS UNPLUG THE PROCESSOR BODY BEFORE CLEANING.**
- 5 To clean the blender 3 fill with warm water and washing up liquid, run for 30 seconds on maximum speed and repeat as necessary.

## Hints and tips

- The metal blade 23 can be used for chopping meat, fish vegetables, cheese etc, setting the speed to maximum.
- For finer chopping, increase the length of time you process.
- For coarser chopping, use the pulse button for a few seconds and monitor food texture.
- Pre-cut larger pieces to make them fit into the feed tube. When chopping hard foods (eg meat, cheese) cut into 1 inch/2.5cm cubes.
- For shredding and chipping, place food horizontally into the feed tube, for slicing place the food vertically.
- When blending, pour the liquids in first and then add the solid food. Begin blending at the lower speed and increase when needed.
- When slicing carrots, place 2 at a time in the feeder tube to keep upright.



# Recipes

## Savoury treats

### White bread

Makes 2 loaves or 12 rolls  
Preparation time 5 minutes  
Cooking time 30 minutes  
Standing time 60 minutes

#### Ingredients

500g plain flour
300g (+/- 10g) lukewarm water
1 teaspoon salt
20g dry yeast

#### Cooking instructions

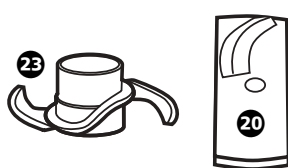
Mix the yeast with 3 tablespoons of warm water until it dissolves. Using the plastic dough blade, mix together the flour, diluted yeast and salt at speed 3 and press the 'pulse' button for six short bursts. Whilst keeping the processor at speed 3 pour in the remainder of the water through the feeder tube and continue for a further 20 seconds. Increase the speed to maximum and continue kneading for another 30 seconds or until dough has a smooth and supple texture. Interrupt this process at least twice to flatten the dough with your hand. Remove the dough from the processor bowl and leave to stand on a surface dusted with flour for approximately 15 minutes. Divide the dough into two loaves or twelve rolls as desired and shape as required. Place it on a flour dusted oven tray, cover with a cloth and store in a warm place (approximately 15°C) for 40-50 minutes to allow it to rise. Remove the cloth and place the dough in a pre-heated oven at 240°C/Gas mark 8 and bake for approximately 30 minutes.

#### Helpful tips

- The dough should rise up to twice its original size
- Putting a glass of water in the oven can help the crust to form
- Do not allow the dry yeast to come into contact with the salt

### Farmhouse Paté

Serves 6  
Preparation time 15 minutes  
Cooking time 75 minutes



#### Ingredients

250g boneless pork loin
200g bacon fat
200g shoulder of veal
150g mushrooms
4 sprigs of parsley
1 bay leaf
1 sprig of thyme
1 shallot
1 egg
1 teaspoon salt
nutmeg and pepper to taste

#### Cooking instructions

Place the metal chopping blade into the processor bowl. Dice all the meat into large chunks and add to the processor bowl. Chop the meat for 10 seconds at maximum speed. Press the 'pulse' button for 5 short bursts. Transfer the meat into another container and mix in the brandy.

Using the slicing blade, slice the washed mushrooms at speed 5-6 for a few seconds and add to the meat.

Chop the parsley and shallot and add to mixture. Stir in the egg and season with salt, pepper and nutmeg.

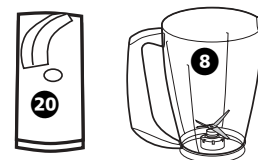
Smooth out the mixture in a 1 litre terrine, sprinkle the thyme leaves and garnish with the bay leaf.

Place the terrine in a simmering bain-marie and cook in a pre-heated oven at 180°C/Gas mark 6 for 75 minutes.

Leave the terrine to cool before serving

### Leek and potato soup

Serves 4  
Preparation time 10 minutes  
Cooking time 20 minutes



#### Ingredients

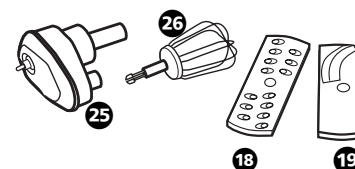
150g leeks
150g potatoes
200ml water
2 chicken stock cubes
salt and pepper to taste

#### Cooking instructions

Wash, peel and dice the potatoes. Wash the leeks and remove excess green. Place the slicing disc in the processor and slice the leeks at speed 5-6. Pour the water into a large pan, add the chicken stock and bring to boil. Add the sliced leeks, diced potatoes and salt, and cook for a further 20 minutes. Allow the mixture to cool for 60 minutes. Attach the blender to the processor body, pour in the mixture and blend at maximum until the mixture is smooth. Pour the mixture back into the pan and bring to boil.

### Potato Gratin

Serves 4  
Preparation time 10 minutes  
Cooking time 45 minutes



#### Ingredients

600g potatoes
150ml milk
1 clove garlic
2 egg yolks
100g fresh cream
1/2 teaspoon nutmeg
25g mild cheddar cheese
10g butter
salt and pepper to taste

#### Cooking instructions

Shred the cheese using the shredding blade in the processor bowl at speed 5-6 and place to one side.

Replace the shredding disc with the slicing disc. Feed the potatoes through the feeder tube and slice at speed 5-6.

Chop the garlic into tiny cubes and spread in an oven dish along with the sliced potatoes.

Replace the slicing disk with the whisk attachments and pour in the cream, milk, egg yolks, salt, pepper and nutmeg. Whisk at speed 9 for 30 seconds.

Pour the mixture over the potatoes, sprinkle with cheese and small knobs of butter and cook for 45 minutes.

## Chilli con carne

Serves 4

Preparation time 10 minutes

Cooking time 25 minutes



### Ingredients

1 tin kidney beans
1 tin tomatoes
1 large onion
1 clove garlic
75g streaky bacon
350g beef steak
1 beef stock cube
150ml water
2 tablespoons oil
1 teaspoon marjoram
1 teaspoon caraway seeds
2 tablespoons tomato puree
salt and pepper to taste

### Cooking instructions

Finely chop the onion, garlic clove and put to one side. Prepare the stock and put to one side.

Cut the bacon and steak into reasonable sized cubes. Place the chopping blade in the processor bowl and chop the bacon and steak on maximum speed for approximately 15-20 seconds. Finally, press the 'pulse' button for 4 to 5 short bursts.

Transfer the meat into another container and add the chopped onions and garlic.

Put the tomatoes in the processor bowl and chop using the 'pulse' button. Add the tomato puree and put to one side.

Heat the oil in a pan and cook the onion, garlic, bacon and meat for approximately 5 minutes. Add the pimentos, marjoram, caraway, salt and pepper and cook for a little longer.

Pour in the tomato mixture and stock and cook for a further 15 minutes, stirring occasionally.

Finally, add the drained kidney beans and leave to cook for a further 15 minutes, stirring occasionally.

## Quiche Lorraine

Serves 4

Preparation time 15 minutes

Cooking time 45 minutes



### Ingredients

#### Filling

120g bacon
2 eggs
100ml milk
130g fresh cream
ground nutmeg, salt and pepper to taste

#### Pastry

70g butter
130 g flour
40ml water
salt

### Cooking instructions

Put the flour in the processor bowl, add a pinch of salt and the butter cubes. Using the dough blade, mix at maximum speed for approximately 10 seconds.

Whilst keeping the processor on, add the water through the feeder tube and knead for a further 15 seconds on maximum speed or until the mixture forms into a pastry ball. Remove the pastry and stand for 30 minutes in a cool place.

Roll out the pastry in a 25cm greased flan dish and place in a pre-heated oven at 210°C/Gas mark 7 for 15 minutes.

Chop the bacon and dry fry in a pan until lightly browned. Dry any excess fat with a kitchen towel.

Beat the eggs using the whisk for 20 seconds at speed 9.

Add the milk, cream, salt, pepper and ground nutmeg. Whisk for a further 15 seconds.

Evenly sprinkle the bacon across the pre-cooked pastry base and pour the mixture on top. Replace the dish in the oven and cook for a further 30 minutes.

## Bolognese sauce

Serves 4

Preparation time 10 minutes

Cooking time 30 minutes



### Ingredients

200g beef
50g bacon
1 onion
1 carrot
1 clove garlic
1 celery stick
1 tablespoon olive oil
1 can tomatoes
2 teaspoons tomato puree
1 beef stock cube
100ml water
salt and pepper to taste
few sprigs of thyme, parsley and bay leaf

### Cooking instructions

Dice the beef and bacon and chop using the chopping blade at maximum speed for 15-20 seconds and put to one side.

Peel the carrot, celery, garlic and onion and cut into pieces. Using the chopping blade, chop at maximum and put to one side. Put the tomatoes in the processor bowl and chop using the 'pulse' button and add the tomato puree.

Heat the oil in a pan and brown the vegetable mixture for approximately 5 minutes. Add the meat and mix. Add the tomato mixture, beef stock and season with herbs, salt and pepper.

Leave to cook for 30 minutes on a low heat, stirring occasionally. Serve with a pasta.

## Desserts

### Banana fritters

Serves 4

Preparation time 15 minutes

Cooking time 15 minutes



#### Ingredients

4 bananas

10g dry yeast

100g flour

150ml light lager

4 tablespoons oil

#### Cooking instructions

Dilute the yeast with 3 tablespoons water. Put the flour in the processor bowl and add diluted yeast. Mix using the metal blade at speed 5-max for 20 seconds.

Whilst the processor is still working, gradually pour in the lager through the feeder tube and increase the speed to 8. Mix for 30 seconds or until mixture is smooth.

Leave the mixture to stand for 30 minutes.

Slice the bananas. Heat a tablespoon of oil in a frying pan, dip the bananas into the mixture and cook (both sides) for 30 seconds.

Serve with an ice cream of your choice.

### Apple crumble

Serves 4

Preparation time 10 minutes

Cooking time 45 minutes



#### Ingredients

900g Golden Delicious apples

200g blackberries

1/2 teaspoon ground cinnamon

2 tablespoons lemon juice

140g flour

75g butter

75g sugar

100ml water

#### Cooking instructions

Put peeled and cubed apples into a heated saucepan with the lemon juice, cinnamon and water. Cover and cook for 15 minutes.

Put the flour, sugar and diced butter in the processor bowl. Mix using the metal chopping blade at speed 5 for approximately 10 seconds (Do not allow the mixture to become a smooth pastry). Finally, finish by using the 'pulse' a few times to crumb the mixture.

Strain any excess juice from the apples and arrange in a cake mould (approximately 22cm). Arrange the blackberries and finally cover with the crumble.

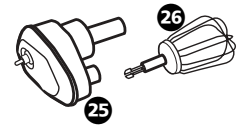
Bake in a pre-heated oven at 220°C/Gas mark 7 for approximately 45 minutes. The crumble should form a golden crunchy crust on the fruit.

### Chocolate mousse

Serves 4

Preparation time 10 minutes

Cooking time 15 minutes



#### Ingredients

200g plain cooking chocolate

4 eggs

1 tablespoon fresh cream

30g butter

40g sugar

#### Cooking instruction

Break the chocolate into pieces and place in a bowl.

Melt the chocolate by placing the bowl in hot water.

Add 2 tablespoons of water and the diced butter to the chocolate and stir to obtain a smooth texture.

Pour the egg yolks (save egg whites) and 20g of the sugar into the processor bowl and whisk using the whisk attachment at speed 9 for 30 seconds. Add the cream and whisk at the same speed for a further 15 seconds.

Lower the speed to 4 and gradually pour in the melted chocolate through the feeder tube. Mix this for 20 seconds and place to one side.

After cleaning the processor bowl, whisk the egg whites at speed 9 until soft and fluffy.

Add a pinch of salt and pour remainder of the sugar through the feeder tube and whisk for a further 10 seconds.

Gently fold the whisked egg whites with the chocolate mix (fold mixture as little as possible). Leave to chill for at least 30 minutes before serving.

## Delicious shakes

### Banana milkshake

Serves 4

Preparation time 5 minutes

Cooking time 5 minutes



#### Ingredients

2 ripened bananas

2 scoops vanilla ice cream

2 teaspoons sugar

400ml cold milk

#### Instructions

Skin and dice the bananas and put in the blender.

Add the ice cream, sugar and milk.

Blend at maximum until the mixture is blended and frothy.

This recipe can be adjusted to your taste by varying the fruit and flavour of the ice cream used.

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