

soupmaker
clarity

Tailor to your taste buds

Clarity Soup Maker Recipe eBook



morphy richards
smart ideas for your home

20 Recipes for your

Chunky

- Minestrone Meatball Soup
- Beetroot Soup with Hummus Toast
- Chicken, Corn and Noodle Soup
- Zesty Sausage & Gnocchi Soup
- Chorizo & Bean Soup with Fetta

Manual Blend

- Prawn Chowder
- French Onion Soup
- Vegetable Soup
- Mixed Pea and Ham Soup



soupmaker clarity

Smooth

- Gazpacho
- Curried Pumpkin Soup with Hummus and Dukkha
- Mixed Mushroom Soup with Haloumi
- Sweet Potato and Red Lentil Soup
- Pea and Broad Bean Soup with Prosciutto

Smoothie

- Coconut Mango Smoothie
- Chocolate and Banana Protein Smoothie
- Blueberry and Oat Smoothie
- Go Green Smoothie
- Tropical Smoothie
- Strawberry Smoothie



morphy richards®

DISCLAIMER: Images in this booklet are for pictorial reference only and may differ from the actual recipe.
For more information, visit www.morphyrichards.com.au.

How to use your Clarity Soup Maker



Smoothly does it

This program ensures the ingredients are blended to a silky smooth consistency and gently cooked at the right temperature. Ready in 21 minutes to serve and enjoy!



Get Chunky

This program allows the ingredients to be heated for longer to ensure the chunky ingredients are fully cooked. Cut vegetables to the desired size before cooking. Ready to serve and enjoy in 28 minutes.



Clean it

This mode makes it easy to clean your soup maker after use. Remove the lid and add 800ml water and a drop of dishwashing liquid, place the lid back on and select the Clean Mode, 4 minutes later and its clean.



A perfect blend

The blend mode will further blend the soup to your desired consistency. After cooking, select the Smoothie/Blend mode and press and hold to blend.



Smoothie

Make your own smoothies or milkshakes with fresh ingredients. Select the smoothie/blend function until the desired consistency is achieved.



morphy richards®



Chunky

1.6L
Makes

28
Minutes



Minestrone Meatball Soup

Ingredients:

100g brown onion, finely chopped
100g zucchini, diced
100g carrot, diced
80g green beans, cut into 2cm pieces
1 clove garlic, crushed
400g can diced tomato
2 2/3 cups hot beef stock
1 cup passata
1 cup cooked risoni or macaroni
12 pre-made lamb or beef meatballs
To Serve - Basil pesto and freshly
grated parmesan cheese

Method:

Place the onion, zucchini, carrot, beans, garlic, canned tomato, passata, hot stock and pasta into the Soup Maker Jug. Season with salt.

Place the lid on and select the Chunky setting, then Press start.

Meanwhile, heat the Morphy Richards Multifunction Pot using the griddle pan to medium heat. Add meatballs; cook for around 5 minutes or until browned and cooked.

Serve soup in bowls add meatballs. Top with pesto and parmesan.



Chunky

1.6L
Makes

28
Minutes



Beetroot Soup with Hummus Toast

Ingredients:

200g beetroot, peeled, cubed
100g potato, cubed
100g carrot, cubed
100g parsnip, cubed
80g shredded cabbage
1 celery stick, finely chopped
60g green beans, cut into 2cm pieces
1 small brown onion, finely chopped
3 cups hot vegetable stock
1 clove garlic, crushed
Sliced rye sourdough baguette, toasted
Hummus
To Serve - chopped parsley and smoked paprika

Method:

Place the vegetables, stock and garlic into the Soup Maker Jug. Season with salt.

Place the Lid on and select the Chunky setting, then Press start.

Toast bread and spread with hummus and a sprinkle of smoked paprika.

Serve soup in bowls and garnish with parsley. Serve with toast.



Chunky

1.6L
Makes

28
Minutes



Chicken, Corn and Noodle Soup

Ingredients:

2 x 410g cans corn kernels, drained
410g can creamed corn
2 celery sticks, finely chopped
1 small brown onion, finely chopped
2 2/3 cups hot chicken stock
2 tablespoons light soy sauce
1 clove garlic, crushed
440g packet wok-ready rice noodles
1 1/2 cups cooked chicken breast, shredded
1 green onion, sliced
To Serve - Sesame oil and black sesame seeds

Method:

Place the corn kernels, creamed corn, celery, onion, chicken stock, soy sauce and garlic into the Soup Maker Jug. Season with salt.

Place the Lid on and select the Chunky setting, then Press start.

Heat the noodles according to packet instructions, divide into 4 bowls.

Pour soup over noodles, top with chicken and green onion. Drizzle with sesame oil and sprinkle with black sesame seeds to serve.



Chunky

1.6L
Makes

28
Minutes



Zesty Sausage & Gnocchi Soup

Ingredients:

150g red capsicum, finely chopped
2 celery sticks, finely chopped
1 small onion, finely chopped
2 cloves garlic, crushed
1 teaspoon ground fennel
2 3/4 cups hot beef stock
2 cups passata
2 tablespoons olive oil
500g packet baby potato gnocchi
2 pork sausages
To serve - Shaved parmesan, rosemary,
grated lemon zest and pepper

Method:

Place the capsicum, celery, onion, garlic, ground fennel, beef stock and pasta into the Soup Maker Jug. Season with salt.

Place the Lid on and select the Chunky setting, then Press start.

Meanwhile, heat oil in a large frying pan over medium-high heat. Add gnocchi; cook, stirring, for 3 minutes or until golden and tender. Transfer to a bowl.

Squeeze sausage meat from casings. Roll into small balls. Add to pan; cook, stirring, for 3 minutes or until browned and cooked.

Pour soup into serving bowls. Top with gnocchi and sausage. Sprinkle with parmesan, rosemary, zest and pepper to serve.



Chunky

1.6L
Makes

28
Minutes



Chorizo & Bean Soup with Feta

Ingredients:

100g carrot, cubed
100g swede, cubed
1 small brown onion, finely chopped
1 celery stick, finely chopped
80g frozen peas, thawed
2 x 400g cans diced tomatoes
2 cups hot chicken stock
2 tablespoons tomato paste
2 chorizo sausages, sliced
400g can four bean mix, drained
and rinsed
To Serve - Crumbled feta and oregano

Method:

Place the carrot, swede, onion, celery, canned tomato, chicken stock and tomato paste into the Soup Maker Jug. Season with salt.

Place the Lid on and select the Chunky setting, then Press start.

Meanwhile, heat a small frying pan over medium-high heat. Add chorizo; cook for 1 minute each side or until browned.

Stir beans and peas into soup, return lid and set to keep warm for 5 minutes to heat through beans and peas.

Serve soup into bowls and top with feta, chorizo and oregano to serve.



Manual
Blend

1.6L
Makes

21
Minutes



Prawn and Corn Soup

Ingredients:

400g can corn kernels, drained and rinsed

310g can creamed corn

100g pumpkin, cubed

1 small brown onion, finely chopped

1 clove garlic, crushed

1 cup white wine

2 cups hot vegetable stock

40g garlic butter

12 medium uncooked prawns, peeled, deveined

To Serve - Croutons and dill sprigs

Method:

Place the corn kernels, creamed corn, pumpkin, onion, garlic, wine and stock into the Soup Maker Jug. Season with salt.

Place the Lid on and select the Smooth setting, then Press start.

Meanwhile, heat butter in a frying pan over medium heat. Add prawns; cook for 2 minutes each side or until curled and browned.

When soup is finished cooking, press and hold the Smoothie/Blend Button. Repeat as necessary until desired consistency is achieved.

Pour soup into serving bowls. Top with prawns, croutons and dill.



Manual
Blend

1.6L
Makes

21
Minutes



French Onion Soup

Ingredients:

3 large onions, sliced
100g carrot, finely chopped
2 cloves garlic, crushed
3 cups hot vegetable stock
1 cup white wine
¼ teaspoon dried thyme
½ baguette, sliced
1 cup grated cheese
Thyme sprigs, to serve

Method:

Place the onion, garlic, stock, wine and dried thyme into the Soup Maker Jug. Season with salt.

Place the Lid on and select the Chunky setting, then Press start.

Meanwhile, preheat an oven grill. Place bread on an oven tray and top with cheese. Place under grill and cook for 2 minutes or until cheese melts.

Remove ½ cup of sliced onion and reserve. Place the Lid on and press and hold the Smoothie/Blend Button. Repeat as necessary until desired consistency is achieved.

Pour soup into bowls. Top with cheese croutons, reserved sliced onion and thyme sprigs to serve.



Manual
Blend

1.6L
Makes

21
Minutes



Vegetable Soup

Ingredients:

100g potato, diced
100g parsnip, diced
100g pumpkin, diced
100g red capsicum, diced
100g carrot, diced
1 small onion, finely chopped
2 cloves garlic, crushed
3 1/4 cups hot vegetable stock

To Serve - Sliced black olives, shaved parmesan, snipped chives and warmed flour tortillas

Method:

Place the vegetables, garlic and stock into the Soup Maker Jug. Season with salt.

Place the Lid on and select the Chunky setting, then Press start.

When vegetables are cooked through, press and hold the Smoothie/Blend Button. Repeat as necessary until desired consistency is achieved.

Pour soup into serving bowls.
Top with olives, parmesan and chives.
Serve with tortillas.



Manual
Blend

1.6L
Makes

21
Minutes



Mixed Pea and Ham Soup

Ingredients:

1 cup dried green split peas, cooked
1 1/3 cups frozen peas
100g potato, finely chopped
1 small onion, finely chopped
2 cloves garlic, crushed
3 1/4 cups hot vegetable stock
Blanched edamame beans, chopped
leg ham and pine nuts, to serve

Method:

Place the cooked split peas, frozen peas, potato, onion, garlic and stock into the Soup Maker Jug. Season with salt.

Place the Lid on and select the Chunky setting, then Press start.

When cooked through, press and hold the Smoothie/Blend Button. Repeat as necessary until desired consistency is achieved.

Pour soup into serving bowls. Top with edamame, ham and pine nuts to serve.



Smooth

1.6L
Makes

21
Minutes



Gazpacho

Ingredients:

1 red onion, finely chopped
3 vine-ripened tomatoes, chopped
1 red capsicum, chopped
2 celery sticks, chopped
425g can diced tomatoes
2 1/2 cups (625ml) cold vegetable stock
1 tablespoon Worcestershire sauce
Few drops Tabasco sauce
To Serve - Diced feta, chopped parsley leaves, pepper and olive oil

Method:

Place the onion, tomato, capsicum, canned tomatoes, cold stock, celery, Worcestershire sauce, Tabasco and garlic into the Soup Maker Jug. Season with salt.

Place the Lid on and select the Smooth setting, then Press start.

When ready pour the soup into a jug and chill for 30 minutes.

Serve in bowls, topped with feta, parsley and pepper. Drizzle with olive oil to serve.



Smooth

1.6L
Makes

21
Minutes



Curried Pumpkin Soup with Hummus and Dukkha

Ingredients:

600g pumpkin, chopped
200g potato, chopped
1 leek, white part only, washed and sliced
2 cloves garlic, crushed
3 cups (750ml) hot vegetable stock
2 teaspoons mild curry powder
Pistachio dukkha, hummus, sliced red chilli and coriander, to serve

Method:

Place the pumpkin, potato, leek, celery, garlic, hot stock and curry powder into the Soup Maker Jug.

Place the Lid on the Jug and select the Smooth setting. Press start.

When the soup is ready, season with salt. Place the Lid on and press and hold the Smoothie/Blend Button for 15 seconds before serving.

Pour into serving bowls. Top with dukkha, hummus, chilli and coriander to serve.



Smooth

1.4L
Makes

21
Minutes



Mixed Mushroom Soup with Haloumi

Ingredients:

300g button mushrooms, sliced
300g Swiss brown mushrooms, sliced
200g potato, chopped
1 leek, white part only, washed and sliced
2 cloves garlic, crushed
2 1/2 cups (625ml) hot vegetable stock
2 tablespoons Worcestershire sauce
200g haloumi, sliced
To Serve - Dried red chilli flakes and rosemary

Method:

Place the mushrooms, potato, leek, garlic, hot stock and sauce into the Soup Maker Jug.

Place the Lid on the Jug and select the Smooth setting, then Press start.

When the soup is ready, season with salt. Place the Lid on the Jug and press and hold the Smoothie/Blend Button for 15 seconds before serving.

Meanwhile, heat a large non-stick frying pan over high heat. Add haloumi; cook for 2 minutes each side or until browned and hot. Cut in half.

Pour into serving bowls. Top with haloumi, chilli flakes and rosemary to serve.



Smooth

1.6L
Makes

21
Minutes



Sweet Potato and Red Lentil Soup

Ingredients:

600g orange sweet potato, chopped
100g potato, chopped
1/2 cup dried red lentils, cooked
1 brown onion, finely chopped
2 cloves garlic, crushed
2 1/2 cups (625ml) hot vegetable stock
3/4 cup (180ml) coconut cream
2 teaspoons ground cumin
To Serve - Coriander sprigs and black sesame seeds

Method:

Place the potatoes, lentils, onion, garlic, hot stock and cumin into the Soup Maker Jug.

Place the Lid on and select the Smooth setting, then Press start.

When the soup is ready, season with salt and add the coconut cream. Place the Lid on and press and hold the Smoothie/Blend Button for 15 seconds before serving.

Pour soup into serving bowls. Top with coriander and black sesame seeds to serve.



Smooth

1.6L
Makes

21
Minutes

A close-up photograph of a dark-colored bowl filled with a vibrant green pea and broad bean soup. The soup has a smooth, creamy texture. It is garnished with several small, rectangular pieces of prosciutto and finely chopped green chives. The bowl is set against a light-colored background.

Pea and Broad Bean Soup with Prosciutto

Ingredients:

500g frozen peas, thawed

200g frozen broad beans, thawed, peeled

150g potato, chopped

1 brown onion, finely chopped

2 cloves garlic, crushed

3 1/3 cups (780ml) hot vegetable stock

1/3 cup pure cream

3 thin slices prosciutto

To Serve - Chopped chives and sour cream

Method:

Place the peas, beans, potato, onion, garlic and hot stock into the Soup Maker Jug.

Place the Lid on and select the Smooth setting, then Press start.

When the soup is ready, season with salt and add the cream. Place the Lid on the Jug and press and hold the Smoothie/Blend Button for 15 seconds before serving.

Meanwhile, heat a large non-stick frying pan over high heat. Add prosciutto and cook for 1 minute each side or until browned and crispy. Roughly chop.

Pour soup into serving bowls. Top with sour cream, prosciutto and chives to serve.



Smoothie

1.4L

Makes

15

Seconds

Coconut Mango Smoothie

Ingredients:

2 mangoes (600g), peeled, flesh chopped

400ml can coconut milk

500g carton coconut yoghurt

2 tablespoons finely chopped pistachio kernels

Method:

Place the mango, milk and yoghurt into the Jug.

Place the Lid on the Jug. Select the Smoothie function. Press and hold the Start button and blend for 15 seconds or until smooth and combined.

Pour into serving glasses. Serve sprinkled with pistachio.



Smoothie

1.6L
Makes

15
Seconds



Chocolate and Banana Protein Smoothie

Ingredients:

½ cup chocolate hazelnut spread
½ cup plant-based protein powder
4 ripe bananas, 3 chopped, 1 sliced
1 litre skim milk
Cocoa powder, to sprinkle

Method:

Place the chocolate spread, protein powder, 3 chopped bananas and milk into the Jug.

Place the Lid on the Jug. Select the Smoothie function. Press and hold the Start button and blend for 15 seconds or until smooth and combined.

Pour into serving glasses. Top with sliced banana. Serve sprinkled with cocoa powder.



Smoothie

1.4L
Makes

15
Seconds



Blueberry and Oat Smoothie

Ingredients:

250g blueberries

½ cup traditional rolled oats

3 cups milk

200g carton Greek-style
natural yoghurt

¼ cup honey, plus extra to drizzle

Method:

Place the blueberries, oats, milk, yoghurt and honey into the Jug.

Place the Lid on the Jug. Select the Smoothie function. Press and hold the Start button and blend for 15 seconds or until smooth and combined.

Drizzle the inside of 4 serving glasses with the extra honey. Pour smoothie into glasses. Serve immediately.



Smoothie

1.4L
Makes

25
Seconds



Go Green Smoothie

Ingredients:

60g baby spinach leaves

4 green kiwi fruit, chopped

½ honeydew (400g), peeled,
deseeded, finely chopped

500g vanilla yoghurt

2 cups clear apple juice

Method:

Place the ingredients into the Jug.

Place the Lid on the Jug. Select the Smoothie function. Press and hold the Start button and blend for 25 seconds or until smooth and combined.

Pour into serving glasses.
Serve immediately.



Smoothie

1.6L
Makes

25
Seconds

Tropical Smoothie

Ingredients:

½ rockmelon (800g), peeled, deseeded, finely chopped

½ pineapple, peeled, hard core removed, finely chopped

3 cups coconut milk

4 passionfruit, pulp removed

500g banana yoghurt

2 tablespoons shredded coconut

Method:

Place the rockmelon, pineapple, milk, ¾ of the passionfruit pulp and yoghurt into the Jug.

Place the Lid on the Jug. Select the Smoothie function. Press and hold the Start button and blend for 25 seconds or until smooth and combined.

Pour into serving glasses. Top with coconut and remaining passionfruit pulp to serve.



Smoothie

1.6L
Makes

15
Seconds



Strawberry Smoothie

Ingredients:

500g strawberries, washed,
hulled, chopped

1 litre milk

500g strawberry yoghurt

1/3 cup strawberry jam, warmed

Method:

Place the strawberries, milk and
yoghurt into the Jug.

Place the Lid on the Jug. Select the
Smoothie function. Press and hold the
Start button and blend for 15 seconds
or until smooth and combined.

Drizzle the inside of 4 serving glasses
with warmed jam. Pour smoothie into
glasses. Serve immediately.

Find us on social media and show us your creations!

#claritysoupmaker #morphyrichardsau



facebook.com/
morphyrichardsAUS



instagram.com/
morphyrichardsAU

www.morphyrichards.com.au

Tailor to your taste buds

DISCLAIMER: Images in this booklet are for pictorial reference only and may differ from the actual recipe. For more information, visit www.morphyrichards.com.au.

morphy richards
smart ideas for your home

