

Falcon



*Autumn recipes*



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FALCON AUTUMN RECIPE SERIES

# NEXUS

## 90cm & 110cm

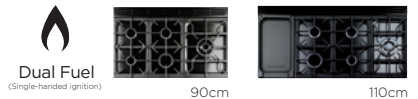


Available in dual fuel & induction

### KEY FEATURES

- 2 Ovens:
  - Main programmable multifunction oven (LH) and fan oven (tall oven on 90 models) (RH)
- Handyrack (LH)
- Separate Deluxe Glide-Out Grill™ with 4-way trivet (dual circuit)
- 90 Models:
  - Gas hob with 5 burners including a multi-ring burner, wok cradle and non-stick griddle
  - Induction hob with 5 cooking zones
- 110 Models:
  - Gas hob with 5 burners including a multi-ring burner, wok cradle, a multi-zone with 2 ceramic zones and a non-stick griddle
  - Induction hob with 5 cooking zones
- 110 Models: Bread proving drawer / Storage drawer
- Door width towel rails
- Premium Hi-Fi style precision rotary controls
- Falcon branding on plinth instead of cooker

### HOB OPTIONS



Black Stainless Steel

White Slate

Trim: Brushed Chrome



# Stuffed Mushrooms with Pork Sausage & Taleggio



Prep time  
15 mins



Cooking time  
30 mins





Serves  
4

## ingredients

8 portobello mushrooms  
20g dried porcini mushrooms  
50g unsalted butter  
1 tbs olive oil  
1 small onion, finely diced

1 tsp chopped thyme leaves  
300g Italian pork sausages, casings removed  
100g sourdough bread, torn into small pieces  
200g taleggio cheese, rind removed & diced  
sea salt & freshly ground black pepper

## method

Preheat oven to 180°C Fan   
or 200°C Conventional 

Line a baking tray with baking paper and arrange mushrooms stalk-side up. Season with salt and pepper.

Place porcini mushrooms in a heatproof bowl and cover with hot water. Allow to stand for 10-15 minutes to rehydrate.

Meanwhile, heat butter and oil in a frypan over medium heat. Add onion and thyme and cook for 5 minutes until soft.

Add sausage meat and cook for a further 10 minutes, breaking up the meat with the back of a wooden spoon until browned. Transfer everything to a large bowl, including all the pan juices.

Scoop out the porcini mushrooms from the water (discard liquid) and roughly chop. Transfer to sausage mixture. Add the sourdough and toss to combine. Divide stuffing between the mushrooms, gently pressing down and nestling in pieces of taleggio as you go, and ensuring there is some cheese on top. Bake for 15 minutes, or until golden. Season with extra pepper and serve sprinkled with thyme leaves.





# Cauliflower Gratin with Hazelnut Brown Butter



Prep time  
10 mins



Cooking time  
40 mins




Serves  
6

## ingredients

1 head cauliflower, trimmed & cut into florets  
300ml chicken or vegetable stock  
300ml cream  
1 clove garlic, finely grated

100g cheddar cheese, grated  
80g butter  
40g roasted hazelnuts, roughly chopped  
sea salt & freshly ground black pepper

## method

Preheat oven to 180°C Fan 

or 200°C Conventional 

Bring a large saucepan of salted water to the boil. Add cauliflower and cook for 5-8 minutes until parboiled. Drain and transfer to a buttered 2 litre baking dish.

Whisk stock, cream and garlic together in a bowl. Season with salt and pepper and pour over cauliflower.

Sprinkle with cheese, cover with baking paper, then foil and seal tightly. Bake for 15-20 minutes until cauliflower is tender. Uncover and bake for a further 10 minutes until lightly golden.

Meanwhile, heat butter in a saucepan over medium heat for 1-2 minutes until foamy and nut-brown. Add hazelnuts and stir for 1 minute until fragrant. Remove from heat and spoon over cauliflower gratin. Season with salt and pepper and serve.



# Roast Rib of Beef with Parsnip Puree



Prep time  
15 mins



Cooking time  
75 mins




Serves  
6-8

## ingredients

2 tsp chopped thyme leaves  
2 sprigs rosemary, chopped  
2 tbs olive oil  
3kg rib of beef  
sea salt & freshly ground black pepper

*Parsnip puree*  
800g parsnips, peeled & diced  
2 cloves garlic, peeled & smashed  
½ cup cream  
100g unsalted butter, divided, at room temperature  
1 sprig rosemary, leaves picked

## method

Preheat oven to 180°C Fan 

or 200°C Conventional 

Place thyme, rosemary and olive oil in a bowl and mix to combine. Rub all over beef then season well with salt and pepper. Transfer to a roasting tray fitted with a rack. Roast for 1 hour 15 minutes for medium, or until the internal temperature reaches 55-60°C (the beef will continue to cook while resting so it's best to take it out closer to 55°C). Remove from oven, cover loosely with foil and allow to rest for 20 minutes before carving.

Meanwhile, to make the puree, place parsnip and garlic in a large saucepan of salted water. Bring to the boil and simmer for 15 minutes, or until parsnip is tender. Drain and transfer parsnip and garlic to a food processor. Add cream and 70g butter and blend until smooth and creamy. Season with salt and transfer to serving bowl.

Place remaining butter in a saucepan over medium heat for 1-2 minutes until foamy and nut brown. Add rosemary and stir for 1 minute until fragrant. Drizzle rosemary butter over parsnip puree and serve with roast beef.

# PROFESSIONAL<sup>+</sup>

90cm & 110cm



Available in dual fuel & induction

## KEY FEATURES

- 2 Ovens:
  - Both fan ovens with main oven programmable (LH)
- Separate Glide-Out Grill™ with 2 way trivet (dual-circuit)
- Handyrack (LH)
- 90 Models:
  - Gas hob with 5 burners including a multi-ring burner, wok cradle and non-stick griddle
  - Induction hob with 5 cooking zones
- 110 Models:
  - Gas hob with 6 burners including a multi-ring burner, wok cradle and non-stick griddle
  - Induction hob with 5 cooking zones
- 110 Models: Storage drawer
- Door width towel rails

## HOB OPTIONS



Dual Fuel  
(Two-handed ignition)



90cm



110cm



Induction



90cm



110cm

■ Black

■ Stainless Steel

Trim: Chrome

# PROFESSIONAL<sup>+</sup>FX

100cm



Available in dual fuel

## KEY FEATURES

- 2 Ovens:
  - Both multifunction ovens (1 x conventional multifunction)
  - Main oven programmable (LH)
- Integrated grill with 2 way trivet and deep grill pan
- Gas hob with 5 burners including a multi-ring burner, wok cradle and non-stick griddle
- Full cooker width storage drawer
- Door width towel rails

## HOB OPTIONS



Dual Fuel  
(Single-handed ignition)



100cm

■ Black ■ Stainless Steel

Trim: Chrome



# Sweet Potato Gnocchi with Gorgonzola & Maple Butter



Prep time  
20 mins



Cooking time  
45 mins





Serves  
4

## ingredients

80g walnuts  
1kg sweet potato, peeled & diced  
1 tbs olive oil  
300g ricotta  
½ tsp ground nutmeg  
2 tsp salt

200g plain flour, plus extra for dusting  
50g unsalted butter  
½ cup maple syrup  
50g gorgonzola  
sea salt & freshly ground black pepper

## method

Preheat oven to 180°C Fan   
or 200°C Conventional 

Place walnuts on a baking tray and roast for 4-5 minutes until fragrant and golden. Cool then roughly chop and set aside.

Place sweet potato in a baking tray and toss with oil. Season with salt and pepper, cover with foil and roast for 30 minutes until tender. Transfer to a large bowl and mash while hot until smooth. Cool to room temperature then add ricotta, nutmeg and salt and mix well to combine. Dust bench with flour and turn out mixture. Add flour and fold together until combined, adding a little

extra flour if the mixture is sticky. Roll dough into 2.5cm thick sausages and cut gnocchi into 3cm lengths.

Place butter and maple syrup in a large saucepan over medium heat. Bring to the boil and simmer for 1-2 minutes until the mixture thickens slightly. Turn off the heat.

Working in batches, cook the gnocchi in salted boiling water for 2-3 minutes, or until they float to the surface. Remove with a slotted spoon and transfer to maple butter and gently stir to coat. Keep warm until all the gnocchi are cooked.

Transfer to a large serving platter. Sprinkle with walnuts and dot with gorgonzola.





# Pappardelle with Lamb Shank & Caramelised Onion Ragu



Prep time  
10 mins



Cooking time  
3 hrs




Serves  
4

## ingredients

1 tbs olive oil  
4 lamb shanks, trimmed of fat  
50g unsalted butter  
2 red onions, halved & thinly sliced  
4 cloves garlic, chopped  
2 tbs balsamic vinegar  
1 ½ tsp chopped fresh rosemary

1 tbs tomato paste  
250ml dry white wine  
500ml chicken stock  
2 bay leaves  
500g dried pappardelle pasta  
finely grated parmesan, to serve  
sea salt & freshly ground black pepper

## method

Preheat oven to 140°C Fan 

or 160°C Conventional 

Heat oil in a large ovenproof casserole over medium-high heat. Season the shanks well with salt and pepper and brown on all sides. Transfer shanks to a plate. Reduce the heat to medium-low. Add the butter, onions and garlic and cook, stirring occasionally, for 15 minutes until the onion is soft and caramelised. Add the vinegar, rosemary, tomato paste, wine, stock and bay leaves. Season with salt and pepper. Return shanks to the pot and bring to a simmer.

Cover with a layer of baking paper and foil, then the lid. Transfer to oven and cook for 2½ hours until the meat pulls easily off the bone. Remove the bay leaves and discard. Transfer shanks to a large plate and remove the meat from the bones. Return meat to sauce and stir to combine.

Meanwhile, cook the pasta in a large saucepan of salted boiling water according to packet instructions until al dente. Reserve ½ cup of the pasta water then drain. Add pasta to ragu, along with the pasta water to make a silky sauce. Toss to combine and serve topped with grated parmesan and extra black pepper.



# Roast Pumpkin with Crispy Chickpeas & Almond Crumb



Prep time  
20 mins



Cooking time  
30 mins





Serves  
4-6

## ingredients

1kg pumpkin, deseeded & cut into 3cm thick wedges  
¼ cup olive oil  
400g can chickpeas, drained & rinsed  
1 tsp ras el hanout spice, plus extra for dusting  
60g roasted almonds, roughly chopped  
2 tsp toasted sesame seeds  
¼ cup fresh coriander leaves, to serve  
sea salt & freshly ground black pepper

*Dressing*  
1 cup Greek yoghurt  
1 tbs hulled tahini  
1 tbs honey  
2 tsp lemon juice

## method

Preheat oven to 170°C Fan   
or 190°C Conventional 

Rub the pumpkin with half the oil and season well with salt and pepper. Arrange in a single layer on a large baking tray lined with baking paper. Bake for 30 minutes until tender.

At the same time, place chickpeas on paper towel and pat dry. Transfer to a bowl and toss with remaining oil. Transfer to a baking

tray lined with baking paper and roast with the pumpkin for 30 minutes until golden and crunchy. Cool chickpeas on the tray then transfer to a bowl. Season with salt, add ras el hanout and toss to coat.

For dressing, whisk all ingredients together in a bowl and season with salt. To assemble, arrange pumpkin on a large platter and dollop over dressing. Scatter over chickpeas, almonds and sesame seeds. Dust with extra ras el hanout and top with coriander leaves.



# PROFESSIONAL<sup>+</sup>FX/FXP

## 90cm



Available in dual fuel

### KEY FEATURES

- 1 Oven:
  - Large single cavity multifunction oven with twin fans
- Energy Saving Panel (E.S.P) to create a smaller multifunction oven (RH)
- Programmable oven in large or divided mode (with E.S.P inserted)
- Integrated grill with 2 way trivet
- Gas hob with 5 burners including a multi-ring burner, wok cradle and non-stick Teppanyaki griddle
- Full cooker width storage drawer
- Full door width towel rail
- Selection of shelves and trays for large or divided mode (with E.S.P inserted)
- Pyrolytic cleaning (FXP model only)

### HOB OPTIONS



Dual Fuel

(FX- Two-handed ignition)  
(FXP- Single-handed ignition)



90cm

Black
  Stainless Steel

Trim: Chrome

### ENERGY SAVING PANEL

Our revolutionary Professional+ FX/FXP range cookers feature a unique energy saving panel (E.S.P) that allows you to split the oven in half – creating a truly flexible appliance, offering the best of both worlds. The 114 cubic litre (full capacity) oven is ideal for large family dinners, but it can be transformed quickly and easily into a compact, economical single oven for smaller meals.

# CLASSIC DELUXE

90cm & 110cm




Available in dual fuel

## KEY FEATURES

- 2 Ovens:
  - Main programmable multifunction oven (LH) and fan oven (tall oven on 90 models) (RH)
- Handyrack (LH)
- Separate Deluxe Glide-Out Grill™ with 4-way trivet (dual circuit)
- 90 Model:
  - Gas hob with 5 burners including a multi-ring burner, wok cradle and non-stick griddle
- 110 Model:
  - Gas hob with 5 burners including a multi-ring burner, wok cradle, a multi-zone with 2 ceramic zones and a non-stick griddle
- Rapid Response™
- 90 Model: Heat indicator on fan oven reminiscent of traditional wood burning range cookers
- 110 Model: Bread proving drawer / Storage drawer
- Detachable mini splashback

## HOB OPTIONS



- |   |  |
|---|--|
|  Black     |  Royal Pearl  |
|  Cream     |  Olive Green  |
|  White     |  Racing Green |
|  Cranberry |  Royal Blue   |

Trim: Chrome or Brass



# Moroccan Chicken Pies



Prep time  
20 mins



Cooking time  
75 mins



Serves  
6

## ingredients

½ tsp saffron  
2 tbs olive oil  
1 onion, finely chopped  
1kg skinless boneless chicken thigh fillets  
3 tsp ground cinnamon, plus extra for dusting  
2 tsp ground cumin  
½ cup chicken stock  
½ tsp salt  
2 eggs, lightly beaten

¼ cup chopped fresh coriander, plus extra to serve  
60g roasted almonds, roughly chopped  
¼ cup (30g) icing sugar, sifted, plus extra for dusting  
250g filo pastry (12 sheets)  
100g unsalted butter, melted  
1 cup (250g) Greek yoghurt, to serve  
sea salt & freshly ground black pepper

## method

Place the saffron in ¼ cup of warm water and set aside to steep. Heat the oil in a large saucepan fitted with a lid over medium heat. Add onion and cook for 5 minutes until soft. Add the chicken, 2 teaspoons of the cinnamon, cumin, chicken stock, salt and the saffron. Stir to combine, cover and simmer gently for 30-40 minutes until the chicken is tender.

Transfer chicken to a plate and shred the meat apart. Return the saucepan to a medium heat and reduce the liquid to about 1 cup. Add the eggs and cook, stirring, until the eggs are set and the mixture resembles scrambled eggs. Add the chicken and coriander and mix well. Set aside to cool to room temperature.

Preheat oven to 180°C Fan

or 200°C Conventional

Grease 6 x 10cm springform cake tins.

Place the almonds, icing sugar and remaining 1 teaspoon of cinnamon in a bowl and mix well to combine. Place a sheet of filo on your workbench and brush it with butter, continue with another 3 layers of filo and butter. Cut the filo sheets down the centre so you have 2 squares. Repeat this process with remaining filo sheets twice more until you have 6 squares in total. Line a square of filo in each cake tin, leaving the pastry edges overhanging. Divide the chicken mixture into the tins and sprinkle with the almond mixture. Fold over the overhanging pastry and brush tops with butter. Bake for 25-30 minutes until golden and crunchy. Dust the pies with extra icing sugar and serve with yoghurt dusted with cinnamon, and extra coriander.





# Spiced Carrot Cake with Pistachios



Prep time  
20 mins



Cooking time  
65 mins




Serves  
8-10


## ingredients

2 cups (300g) self-raising flour  
1 tsp baking powder  
200g brown sugar  
100g caster sugar  
2 tsp ground cinnamon  
1 tsp ground ginger  
1 tsp mixed spice  
½ tsp salt  
4 eggs  
2 tsp vanilla extract

1 cup (250g) Greek yoghurt  
¾ cup vegetable oil  
400g carrots, peeled & finely grated  
150g pistachios, roughly chopped  
*Caramel Frosting*  
200g caster sugar  
¼ cup water  
¾ cup cream  
500g ricotta

## method

Preheat oven to 160°C Fan 

or 180°C Conventional 

Grease a deep 20cm cake tin and line the base with baking paper.

Place flour, baking powder, brown sugar, caster sugar, cinnamon, ginger, mixed spice and salt in a large bowl and whisk to combine. In another bowl, add the eggs, vanilla, yoghurt and oil and whisk to combine. Pour into the flour mixture along with the carrots and mix together until just combined. Spoon into cake tin and bake for 1 hour, or until cooked in the centre when tested with a skewer. Cool in tin for 10 minutes then turn out onto wire cooling rack to cool completely.

To make the frosting, place sugar and water in a small saucepan over medium heat and stir until sugar has melted. Bring to a simmer and continue to cook without stirring for 3 minutes, or until it turns to a golden caramel. Remove from heat and whisk in cream until smooth. Set aside to cool to room temperature. Place ricotta in a food processor and blend until smooth. Add most of the cooled caramel, reserving 2 tablespoons for serving, and blend until combined.

To assemble, halve the cake horizontally so you have 2 even layers. Place the bottom layer onto serving plate. Spread with half the frosting and sprinkle over half the pistachios. Top with the other layer of cake and cover with the remaining frosting. Drizzle with reserved caramel and sprinkle with remaining pistachios.

# CLASSIC

## 90cm & 110cm

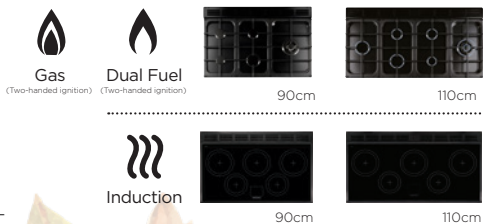


Available in dual fuel, gas & induction

### KEY FEATURES

- 2 Ovens:
  - 90 Models: Dual Fuel & Induction Both fan ovens. Gas Main gas conventional oven (LH) and electric fan oven (RH)
  - 110 Models: Dual Fuel & Induction Both fan ovens with main oven programmable (LH). Gas Both conventional ovens
- Handyrack (LH)
- Separate Glide-Out Grill with 2-way trivet (dual-circuit)
- 90 Models:
  - Gas hob with 5 burners including a multi-ring burner and non-stick griddle
  - Induction hob with 5 cooking zones
- 110 Models:
  - Gas hob with 6 burners including a multi-ring burner and non-stick griddle
  - Induction hob with 5 cooking zones
- 90 Models: Heat indicator on fan oven reminiscent of traditional wood burning range cookers
- 110 Models: Storage drawer
- Detachable mini splashback

### HOB OPTIONS



- Black
- Cream
- Cranberry

Trim: Chrome

# KITCHENER

90cm



Available in dual fuel

## KEY FEATURES

- Ovens:
  - Both fan ovens
  - Main oven programmable (LH)
- Handyrack (LH)
- Separate Glide-Out Grill with 2-way trivet (dual-circuit)
- 90 Model:
  - Gas hob with 5 burners including a multi-ring burner
- Door width towel rails

## HOB OPTIONS



Dual Fuel  
(Two-handed ignition)



90cm

Black Cream

Stainless Steel

Trim: Chrome



# Molten Chocolate Pots with Salted Caramel Popcorn & Peanuts



Prep time  
10 mins



Cooking time  
10 mins





Serves  
4

## ingredients

200g unsalted butter  
200g dark chocolate (70% cocoa solids)  
3 eggs  
3 egg yolks  
100g caster sugar

100g plain flour, sifted  
1/3 cup thick cream, to serve  
60g roasted peanuts, chopped, to serve  
1 cup caramel popcorn, to serve  
1/2 tsp sea salt, to serve

## method

Preheat oven to 180°C Fan   
or 200°C Conventional 

Grease 4 x 250ml oven-proof mugs or ramekins with butter and place on a baking tray.

Melt butter and chocolate together in a bowl over a saucepan of simmering water until smooth. Remove from heat.  
In another bowl, whisk together eggs, egg yolks and sugar until thick and pale.

Add the chocolate mixture and flour and fold together until combined.

Divide among mugs or ramekins and bake for 10-12 minutes until the edges on the top are set, but the centre is still wobbly. Allow to cool slightly.

To serve, dollop some thick cream over each chocolate pot and top with some caramel popcorn, peanuts and a sprinkle of sea salt.





# Apple & Butterscotch Pudding



Prep time  
15 mins



Cooking time  
30 mins





Serves  
6

## ingredients

400g Granny Smith apples, peeled, cored & thinly sliced  
250g self-raising flour  
150g caster sugar  
250ml milk  
100g unsalted butter, melted  
2 eggs, lightly beaten

1 ½ tsp vanilla extract  
250g brown sugar  
50g unsalted butter, diced  
1 ½ cups (375ml) boiling water  
Icing sugar, for dusting  
1 cup thick cream, to serve

## method

Preheat oven to 160°C Fan   
or 180°C Conventional 

Butter a 2.5 litre baking dish and arrange apples evenly around the base.

Place flour and sugar in a large mixing bowl and whisk to combine.

Add the milk, butter, eggs and vanilla and whisk until smooth and combined then pour over apples. Place the brown sugar, butter and water in a heatproof jug. Whisk until sugar dissolves, then carefully pour over the batter.

Bake for 30 minutes until the pudding is golden and cooked. Dust with icing sugar and serve with thick cream.





[andico.com.au/falcon/home](http://andico.com.au/falcon/home)

Falcon continuously seeks improvements in specification, design and production of products and thus, alterations and design changes such as plinth design take place periodically. Images are for illustrative purposes only. Whilst every effort is made to produce up-to-date literature, the product specifications should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance.

All recipes, food styling and photography by Karen McFarlane, [foodlove.com.au](http://foodlove.com.au),  [@karen.foodlove](https://www.instagram.com/karen.foodlove)

*Autumn Leaves* image created by Freepik.

