



Summer recipes



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FALCON SUMMER RECIPE SERIES



NEXUS

90cm & 110cm

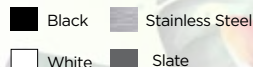


Available in dual fuel & induction

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



Trim: Brushed Chrome



Spicy Prawn & Chorizo Tacos



Difficulty
Easy



Prep time
20 mins



Cooking time
15 mins



Serves
6

ingredients

2 avocados, peeled & pitted
½ lime, juiced
½ tsp salt
2 chorizo sausages, sliced
750g peeled & deveined raw prawns
12 white corn tortillas, warmed
Smoked paprika, for dusting
Sea salt & black pepper

Salsa

1 cup fresh coriander leaves, plus extra to serve
1 clove garlic
1 long green chilli, deseeded & chopped
¼ cup (60ml) olive oil
1 tbs lime juice

method

To make salsa, add all ingredients to a small blender and pulse until combined. Season with salt and pepper and set aside.

Place the avocado, lime juice and salt in a small food processor. Blend until smooth and creamy. Set aside.

Heat teppanyaki plate or large non-stick frypan over medium-high heat. Add chorizo and cook for 2-3 minutes, turning, until crisp. Use a slotted spoon to transfer chorizo to a plate and return

frypan to heat, leaving chorizo fat in the pan. Season prawns with salt and pepper and add to frypan. Cook the prawns in batches to not overcrowd the pan, for 3-4 minutes, turning, until cooked.

To serve, spread some avocado onto a tortilla, arrange prawns and chorizo over avocado and dust with smoked paprika. Spoon over salsa and top with extra coriander.





Sticky Pork Bao



Difficulty
Easy



Prep time
20 mins



Cooking time
45 mins



Makes
12

ingredients

1 tsp five spice powder
1 tbs grated fresh ginger
3 cloves garlic, minced
¼ cup brown sugar
½ cup soy sauce
¼ cup Shaoxing wine
2 star anise

1.2 kg boneless pork belly, cut into 1.5cm thick slices
2 cups fresh pineapple, peeled, cored & finely diced
¼ cup finely chopped fresh coriander, plus extra leaves to serve
1 lime, juiced
12 steamed buns, to serve
4 spring onions, thinly sliced, to serve

method

Place the five spice, ginger, garlic, sugar, soy, Shaoxing and star anise in a large bowl and mix to combine. Add the pork and toss to coat. Cover and refrigerate for 1 hour, or overnight if you have time.

Preheat oven to 200°C Fan. 

Use tongs to remove pork from marinade (reserve) and transfer to a baking tray lined with baking paper. Roast pork for 45 minutes, turning over after 20 minutes.

Meanwhile, place pineapple, coriander and lime juice in a bowl and stir to combine. Set aside.

Place buns onto some baking paper in a steamer and poke some holes through the bottom. Cover and steam for 10 minutes until fluffy and cooked.

Strain reserved marinade into a small saucepan. Add ¼ cup water and place over medium heat. Simmer sauce for 5-10 minutes until reduced and thickened.

Once pork is cooked, allow to cool slightly then slice each piece in half to fit inside the buns and brush with sauce.

To serve, place pork in steamed buns and brush with extra sauce, spoon over some pineapple and top with extra coriander and spring onions.



Watermelon, Haloumi & Pearl Barley Salad



Difficulty
Easy



Prep time
15 mins



Cooking time
40 mins



Serves
8

ingredients

1 cup pearl barley, rinsed
½ small red onion, thinly sliced
1 lemon, juiced
250 g haloumi, sliced
800 g watermelon, thinly sliced
1 continental cucumber, thinly sliced
½ cup roasted almonds, chopped
Fresh mint and parsley, chopped
Sea salt and black pepper

Dressing

⅓ cup extra virgin olive oil
1 clove garlic, finely grated
1 tsp honey

method

Cook the pearl barley in salted boiling water for 35 to 40 minutes until cooked, drain and cool.

Meanwhile, place the sliced onion into a small bowl and pour the lemon juice over them, cover and set aside to steep.

Heat teppanyaki plate or a large non-stick frypan over medium heat. Add haloumi and cook for 2 minutes a side until golden.

For the dressing, remove the onion from the lemon juice and transfer to a plate. Place lemon juice in a bowl with the olive oil, garlic and honey and whisk to combine. Season well with salt and pepper.

To assemble, arrange half the cooled pearl barley on your serving dish, followed by the watermelon, cucumber, haloumi and remaining pearl barley. Drizzle over dressing, top with reserved onion, mint, parsley and almonds.



PROFESSIONAL⁺

90cm & 110cm

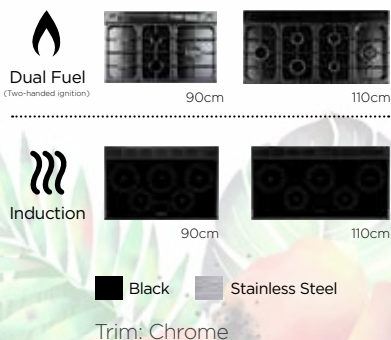


Available in dual fuel & induction

KEY FEATURES

- 2 Ovens:
 - 90 Models: Both fan ovens with main oven programmable (LH)
 - 110 Models: Main conventional oven (LH) and programmable fan oven (RH)
- 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



PROFESSIONAL⁺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



Chermoula Roast Lamb



Difficulty
Easy



Prep time
15 mins



Cooking time
60 mins



Serves
8

ingredients

2.5 kg leg of lamb

Chermoula

1 tsp cumin seeds, crushed

1 tsp coriander seeds, crushed

1 tsp sweet paprika

1 tsp salt

2 cloves garlic, minced

½ red onion, finely chopped

1 lemon, finely zested & juiced

1 cup loosely packed coriander leaves, finely chopped

1 cup loosely packed parsley leaves, finely chopped

⅓ cup olive oil

method

Preheat oven to 180°C Fan.



Place all ingredients for chermoula into a bowl and mix well to combine. Rub half the spice paste all over lamb and transfer to roasting tray.

Transfer to oven for 1 hour, for medium rare, or until cooked to your liking. Cover lamb loosely with foil and set aside to rest for 20 minutes before carving. Serve lamb with reserved chermoula.



Roast Turkey



Difficulty
Easy



Prep time
30 mins



Cooking time
2.5 hrs



Serves
8

ingredients

1 cup salt
1 cup sugar
4 kg turkey
1 bunch thyme

1 lemon, halved
1 head garlic, halved
80g unsalted butter, melted
Sea salt and black pepper

method

Brining a turkey helps to keep the meat juicy and imparts flavour because it seasons the meat all the way through to the centre of the bird, making for a much tastier turkey.

To make the brine, place the salt, sugar and 500ml of boiling water in a stock pot large enough to fit the turkey. Allow the sugar and salt to dissolve then add 4 litres of cold water. Place the turkey in the brine, breast-side-down, cover and refrigerate for 12-24 hours.

Preheat oven to 160°C Fan.



Remove the turkey from the brine (discard) and pat dry with paper towel. Place the turkey in a large roasting tray. Place the thyme, lemons and garlic inside the turkey. Tie the legs together and fold the wing tips under. Brush the turkey all over with butter and season the skin with salt and pepper. Roast for 2 ½ hours, basting with butter every 20 minutes or so. The turkey is done when the internal temperature reaches 75°C. Cover turkey loosely with foil and set aside to rest for 20-30 minutes before carving.



Roast Turkey BLT's



Difficulty
Medium



Prep time
90 mins



Cooking time
25 mins



Serves
9

ingredients

9 rashers shortcut bacon
2 cups mixed lettuce
3 tomatoes, thinly sliced
9 slices roast turkey
Mayonnaise, to serve
Sea salt & black pepper
Buttery Bread Rolls
1 tsp dry yeast

1 tsp caster sugar
⅓ cup warm water (20°C)
400g plain flour, plus extra for dusting
½ cup milk, room temperature
100g unsalted butter, melted, plus 20g extra for brushing
½ tsp salt
5 ice cubes, for baking

method

Turn on Nexus proving drawer and brush a 22cm round cake tin with butter.

To make rolls, mix yeast and sugar with water and set aside to bubble up for 5 minutes. Place flour in the bowl of an electric mixer fitted with a dough hook. Add milk, butter and yeast mixture and knead for 2 minutes. Add salt to dough and knead for a further 8-10 minutes until the dough is smooth, springy and comes away from the sides. Place dough in an oiled bowl, cover with plastic wrap and transfer to proving drawer or a warm place for 1 hour.

Cut the dough into 9 even pieces and roll each piece into a ball. Place each ball in tin, forming a border of rolls with one in the middle. Brush each roll with butter, cover with plastic wrap and transfer to proving drawer for another 1 hour to rise.

Preheat oven to 200°C Fan.

Place a baking sheet in the oven on the bottom rack (underneath where the bread will bake) and allow it to heat up. Dust tops of the rolls with flour and transfer to oven. Put ice cubes in the empty tray beneath and quickly shut the oven door. This will trap all the steam in the oven and allow the bread to rise before the crust begins to form. Bake for 25 minutes. Cool for 10 minutes then transfer to wire rack to cool completely then pull rolls apart.

Cook bacon on teppanyaki plate or large non-stick frypan for 5 minutes until crisp. Cut the rolls in half and spread with mayonnaise. Fill with bacon, lettuce, tomato and roast turkey. Season with salt and pepper and serve.

PROFESSIONAL⁺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

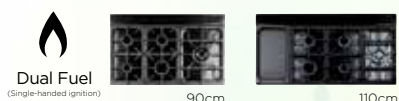


Available in dual fuel

KEY FEATURES

- 2 Ovens:
 - Main programmable multifunction oven (LH) and fan oven (tall oven on 90 models) (RH)
- Handyrack (LH)
- Separate Glide-Out Grill™ with 2 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: Storage drawer
- Detachable mini splashback

HOB OPTIONS



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

Trim: Chrome or Brass



Eggplant Tarte Tatin



Difficulty
Easy



Prep time
15 mins



Cooking time
40 mins



Serves
6

ingredients

1/3 cup olive oil
600g Lebanese eggplants, cut into 4cm lengths
1/3 cup (75g) caster sugar
30g unsalted butter
1/2 tsp cumin seeds

2 sheets frozen puff pastry
60g Persian feta, drained
1/4 cup fresh mint leaves, to serve
Sea salt & black pepper

method

Preheat oven to 200°C Fan.



Heat half the oil in a 26cm heavy-based ovenproof frypan over medium heat. Season eggplants with salt and pepper and place in frypan, cut-side-down, to cover the base. Cook for 6-8 minutes until golden. Turn over, add remaining oil and cook for a further 6-8 minutes on the other side. Transfer eggplant to a plate. Add sugar into frypan and 1/4 cup water. Swirl to combine and bring to a simmer. Cook for 5 minutes, swirling occasionally, until sugar caramelises and turns golden. Remove from heat and add butter and cumin seeds, stirring to combine. Return eggplants to frypan and arrange in caramel.

Press the 2 sheets of puff pastry together and roll out to make a 30cm circle. Cover the eggplants with pastry, tucking edges into the side of the frypan. Make 2 slits in the centre of the pastry to allow steam to escape. Bake on the middle shelf for 25 minutes until pastry is golden.

Allow to stand for 10 minutes before carefully turning out onto a large serving plate. Crumble over feta, and top with extra black pepper and mint leaves. Cut into wedges and serve.



Nectarine & Strawberry Crostata



Difficulty
Easy



Prep time
20 mins



Cooking time
40 mins



Serves
8

ingredients

500g nectarines, cut into wedges
200g strawberries, hulled & halved if large
2 tbs cornflour
2 tbs caster sugar
1 egg, beaten
20g unsalted butter
1 tbs demerara sugar

Whipped cream, to serve
Pastry
1 ½ cups (240g) plain flour
3 tbs (60g) caster sugar
¼ tsp salt
150g cold unsalted butter, diced
2 tbs cold water

method

Place flour, sugar and salt in a food processor and blend until combined. Add butter and pulse until butter is the size of peas then add water and pulse again until dough just comes together. Turn out onto a floured bench and form into a disc shape. Cover in plastic wrap and refrigerate for 1 hour.

Preheat oven to 180°C Fan Assist.



Place nectarines, strawberries, cornflour and sugar in a large bowl and toss to combine.

Roll out pastry onto a large sheet of baking paper to a rough 30cm circle. Place fruit in the centre of the dough, leaving a 4cm border. Brush the edges with egg wash and fold up over the fruit, pressing down lightly. Dot the butter over the fruit and brush the pastry with egg. Sprinkle demerara sugar over the pastry and transfer onto baking tray. Bake for 35-40 minutes until golden. Cool for 15 minutes then slice and serve topped with a dollop of cream.

CLASSIC

90cm & 110cm

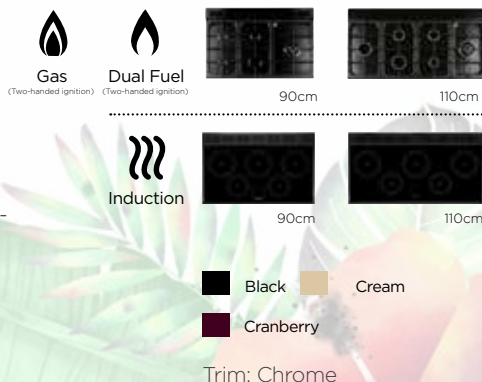


Available in dual fuel, gas & induction

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 Main conventional oven (LH) and programable fan oven (RH). 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



KITCHENER

90cm



Available in dual fuel

KEY FEATURES

- Ovens:
 - Both fan ovens
 - Main oven programmable (LH)
- Handyrack (LH)
- Separate 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



Strawberry Sponge Cake with Macadamia Praline



Difficulty
Easy



Prep time
20 mins



Cooking time
25 mins



Serves
10

ingredients

300g strawberries, hulled & halved
2 tbs caster sugar
1 tbs lemon juice
300ml cream, whipped
Macadamia praline
1 cup (220g) caster sugar
100g macadamias

Sponge
6 eggs, at room temperature, separated
200g caster sugar, divided
½ cup milk, at room temperature
75g unsalted butter, melted
1 ½ cups (240g) plain flour
1 ½ tsp vanilla extract

method

Preheat oven to 160°C Fan.



Line the bases of two 20cm cake tins with baking paper and butter and flour the sides.

Place strawberries, sugar and lemon juice in a bowl and mix to combine. Cover with plastic wrap and refrigerate until required.

Meanwhile, for the macadamia praline, place the sugar and ¼ cup of water in a small saucepan over medium-high heat and cook just swirling the pan occasionally, until a deep caramel. Remove from heat, quickly add the nuts and pour onto an oiled tray to cool and harden, then roughly chop. Set aside.

Place egg whites in the bowl of an electric mixer and whisk until foamy. Rain in half the sugar and continue to whisk for 5 minutes until stiff and glossy.

Place the remaining sugar, egg yolks, milk, butter, flour and vanilla in a large bowl and whisk until smooth and combined. Gently fold egg whites into batter until combined. Divide batter evenly between cake tins and bake for 20-25 minutes until lightly golden and cooked through. Cool in tins for 10 minutes before transferring to a cake rack to cool completely.

To assemble, place one sponge on serving plate and spoon over cream. Sprinkle with ½ the praline, followed by ½ the strawberries. Place remaining sponge on top and dust with icing sugar. Arrange remaining praline on top and serve cake with remaining strawberries on the side.



Caramel Roasted Pineapple with Coconut Semifreddo



Difficulty
Easy



Prep time
20 mins



Cooking time
35 mins



Serves
10

ingredients

60g unsalted butter
60g sugar
¼ cup brandy
½ cup cream
½ tsp ground cinnamon
1 tsp vanilla extract
1 pineapple, cut into wedges lengthways

1 cup coconut flakes, to serve
Semifreddo
2 tbs corn flour
400ml coconut milk
½ cup sugar
1 tbs coconut rum
400ml cream, whipped

method

For the semifreddo, whisk corn flour and a little coconut milk together in a small bowl until smooth. Pour into a saucepan along with the remaining coconut milk and sugar. Whisk over medium heat for about 5 minutes until sugar dissolves and mixture thickens. Remove from heat and whisk through rum. Allow to cool for 15 minutes, stirring occasionally, then fold through cream. Grease and line a 10cm x 22cm loaf tin with plastic wrap. Pour mixture into loaf tin and cover top with plastic wrap. Freeze for 6 hours, or overnight.

Preheat oven to 200°C Fan.



Place butter in a small saucepan over medium heat. Cook for 4-5 minutes until nut brown. Add sugar, brandy, cream, cinnamon and vanilla and whisk to combine. Remove from heat.

Line a large baking tray with baking paper and arrange pineapple over top. Brush with caramel and roast for 15 minutes, turn over and brush again and roast for a further 15 minutes until golden and caramelised.

To serve, turn out semifreddo onto a board and slice. Divide onto plates and serve with a wedge of roasted pineapple. Drizzle with extra caramel and sprinkle with coconut flakes.



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.

Beautiful wild tropical flowers Image Created by Freepik.

