



Winter recipes



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FALCON WINTER RECIPE SERIES



NEXUS

90cm & 110cm

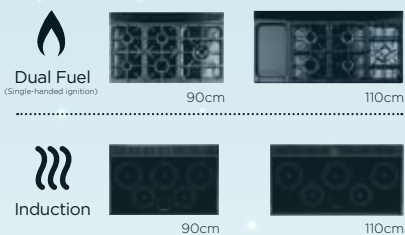


Available in dual fuel & induction

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



Mushroom Bruschetta with Feta



Prep time
15 mins



Cooking time
10 mins




Serves
8

ingredients

8 slices pane di casa bread
1 tbs olive oil, plus extra for drizzling
60g butter
200g swiss brown mushrooms, sliced
200g mixed mushrooms, such as baby king
browns, oyster or pine mushrooms
2 cloves garlic, thinly sliced

¼ cup white wine
⅓ cup cream
6 sprigs fresh continental parsley, chopped,
plus extra to serve
Parmesan cheese, to serve
80g feta
Sea salt & black pepper

method

Preheat grill to 200°C .

Arrange bread in a single layer on a large baking tray and drizzle lightly with olive oil.

Place tray on the top shelf in the oven and grill bread for 5-6 minutes, turning halfway through, until golden. Set aside.

Meanwhile, heat oil and butter in a large frypan over medium heat. Once foaming, add all the

mushrooms and season. Sauté for 3-5 minutes until caramelised and tender. Add garlic and cook for a further 1 minute until fragrant. Add white wine and stir until reduced by half. Stir in cream and parsley and remove from heat.

Season with salt and pepper then divide over toasted bread. Sprinkle with finely grated parmesan cheese and crumble over feta. Top with extra parsley and cracked black pepper. Serve.



Chipotle Salmon Tacos



Prep time
20 mins



Cooking time
12 mins



Serves
4

ingredients


2 bulbs baby fennel, thinly sliced on a mandolin
4 sprigs fresh coriander, chopped, plus extra to serve
1 tbs lime juice
800g whole skinless salmon fillet
½ tsp each smoked paprika, chipotle chilli powder,
dried oregano, ground coriander & salt
1 tbs olive oil
8 tortillas, warmed, to serve
2 green chillies, thinly sliced, to serve

2 limes, to serve
Sea salt & black pepper

Guacamole

2 avocados, mashed
1 tbs chopped white onion
4 sprigs coriander, chopped
1 tbs lime juice
½ tsp salt

method

Preheat oven to 200°C Fan Assist  and line a baking tray with baking paper.

To make the slaw, place fennel, coriander and lime juice in a large bowl. Season with salt and pepper and toss to combine. Set aside.

Place all the spices in a large bowl. Add olive oil and mix to combine. Add salmon and toss to coat with spice mix. Transfer to baking tray and roast for 12 minutes, until the salmon is just cooked in the centre.

Meanwhile, to make the guacamole, place all ingredients in a large bowl and mix well to combine.

To serve, spoon some guacamole onto each tortilla, followed by some slaw. Flake the salmon apart and arrange over the slaw. Top with extra coriander, green chillies and a squeeze of fresh lime juice.



Baked Lamb Koftas with Orzo



Prep time
20 mins



Cooking time
50 mins





Serves
4

ingredients

1 tbs olive oil
1 onion, finely diced
1 clove garlic, minced
400ml tomato passata
1 tbs tomato paste
2 cups (500ml) chicken stock
200g orzo pasta (risoni)
½ cup Greek yoghurt, to serve
30g pine nuts, toasted, to serve

Pomegranate seeds, to serve
Sea salt & black pepper
Koftas
500g lamb mince
1 clove garlic, minced
1 tsp each ground cumin & ground coriander
½ tsp ground cinnamon
6 sprigs continental parsley, chopped, plus extra to serve
1 tsp salt

method

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

To make the koftas, place all ingredients in a large bowl and mix well to combine. Roll into walnut-sized balls.

Heat oil in a large oven-proof frypan or casserole over medium heat. Add koftas and cook, turning, for 5 minutes until browned. Transfer to a plate. Add onion to frypan and

sauté for 5-8 minutes until soft. Add garlic and cook for a further 1 minute until fragrant. Add passata, tomato paste, stock and orzo and stir to combine. Season with salt and pepper. Return koftas to the sauce and arrange in a single layer. Cover tightly with a lid and bake for 35-40 minutes until orzo is cooked.

To serve, dollop over yoghurt and sprinkle with pine nuts, pomegranate and extra parsley leaves.

PROFESSIONAL⁺

90cm & 110cm

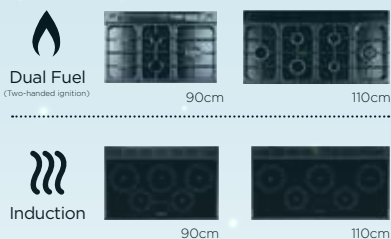


Available in dual fuel & induction

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



Black Stainless Steel

Trim: Chrome

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



Spanish Chicken Tray Bake



Prep time
15 mins



Cooking time
50 mins




Serves
4

ingredients

500g potatoes, peeled & cut into 1cm thick slices
1 red onion, halved & sliced
1 red capsicum, sliced into strips
1 yellow capsicum, sliced into strips
8 chicken thighs, skin-on
1 tbs olive oil

½ tsp smoked paprika
1 chorizo sausage (200g), sliced
1 cup chicken stock
100g olives, to serve
8 sprigs continental parsley leaves, to serve
Sea salt & black pepper

method

Preheat oven to 180°C Fan Assist .

Arrange potatoes in a single layer in the base of a 30cm x 20cm baking dish. Scatter onion, red and yellow capsicum over the potatoes and season. Place chicken thighs over the top, skin-side-up and drizzle with oil. Season with

salt and pepper and sprinkle with paprika. Arrange chorizo around chicken and pour in stock.

Roast on the middle shelf for 45-50 minutes, until the skin is crisp and the vegetables are tender. Scatter around olives and parsley and serve.



Massaman Beef Short Ribs



Prep time
10 mins



Cooking time
3 hrs



Serves
6

ingredients

2 tbs coconut oil
2kg beef short ribs
½ cup massaman curry paste
1 cup (250ml) beef stock
400ml coconut milk
2 cinnamon sticks
2 tbs fish sauce

2 tbs brown sugar
Fresh coriander, to serve
Sliced red chillies, to serve
¼ cup shredded coconut, toasted, to serve
Steamed rice, to serve
Sea salt & black pepper

method

Preheat oven to 140°C Fan  or 160°C Conventional .

Heat coconut oil in a large flameproof casserole over medium-high heat. Season ribs and working in batches, seal in oil until caramelised. Transfer to a plate. Add curry paste and cook, stirring, for 2 minutes until dark.

Add stock, coconut milk, cinnamon sticks, fish sauce and brown sugar. Return beef ribs and cover with baking paper, foil then the lid. Bake for 2 ½ hours until tender and the meat is coming away from the bone.

Serve ribs topped with coriander, chillies, coconut and steamed rice on the side.



Mac & Cheese with Chorizo Crumb



Prep time
10 mins



Cooking time
30 mins



Serves
4

ingredients

150g fresh chorizo sausage, casings removed
70g sourdough bread, crusts removed,
torn into small pieces
4 sprigs continental parsley, finely chopped
400g mini penne, or macaroni pasta
40g butter

40g plain flour
2 cups milk
200g red Leicester cheese, grated
100g mature cheddar cheese, grated
¼ tsp finely grated fresh nutmeg
½ tsp salt & black pepper

method

Preheat oven to 200°C Fan Assist

Heat a frypan over medium-high heat. Add sausage meat and cook for 10 minutes, breaking up with the back of a wooden spoon, until browned. Transfer to a large bowl, including all the pan juices. Add sourdough and parsley and toss to combine. Set aside.

Cook pasta until al dente according to the packet instructions. Drain.

Meanwhile, heat butter in a medium saucepan over low heat. Once melted, whisk in flour and cook, whisking, for 1 minute. Increase heat to medium and gradually add milk, whisking to combine, until thickened. Stir in cheeses until melted. Add nutmeg, salt and season with pepper.

Combine sauce with pasta and transfer to a greased 2 litre baking dish. Sprinkle with chorizo crumb and bake on the second shelf for 5-8 minutes, until crumb is crunchy and golden. 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 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



90cm



110cm

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

Trim: Chrome or Brass



Warm Sweet Potato Salad



Prep time
15 mins



Cooking time
30 mins



Serves
6

ingredients

2 medium sweet potatoes (1kg), halved,
then cut into wedges
1 tbs olive oil
100g speck, (or streaky bacon),
cut into 1cm batons
100g roasted almonds
1 tbs maple syrup
1 avocado, sliced length ways

100g cherry tomatoes, halved
¼ bunch fresh chives, cut into 2cm lengths
Sea salt & black pepper
Dressing
¼ cup sour cream
¼ cup whole egg mayonnaise
2 tsp lemon juice
1 tsp maple syrup

method

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

For dressing, whisk all ingredients together in a bowl and season with salt and pepper. Set aside.

Place sweet potato in a large bowl and toss with oil to coat. Season with salt and pepper and arrange in a single layer on a large baking tray. Roast for 25-30 minutes until tender.

At the same time, place speck on a separate tray lined with baking paper and roast for 10-15 minutes until caramelised. Set aside to cool.

Toss almonds with maple syrup and spread onto a baking tray lined with baking paper. Roast alongside potatoes for 8-10 minutes, stirring halfway through, until golden. Set aside to cool, then roughly chop.

To assemble, allow potato to cool slightly then arrange onto serving platter with avocado, tomatoes and speck. Scatter with almonds, chives and spoon over dressing. Season with salt and pepper and serve.



Honey Cake with Ricotta & Figs



Prep time
20 mins



Cooking time
45 mins



Serves
8 -10

ingredients

160g runny honey
200g unsalted butter
100g light brown sugar
3 eggs, lightly beaten
1 tsp vanilla extract
250g self-raising flour, sifted
1 tsp mixed spice

Topping
400g firm ricotta
¼ cup (40g) icing sugar
1 tsp vanilla extract
4 fresh figs, quartered lengthways
1 tbs runny honey, to serve

method

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

Line a 10cm x 20cm loaf tin with baking paper.

Place honey, butter and sugar in a large saucepan over medium-low heat until melted. Remove from heat and allow to cool for 5 minutes. Beat in eggs and vanilla, then fold through flour and

mixed spice until smooth and combined. Pour into prepared tin and bake for 40 minutes until cooked. Cool in tin for 5 minutes before turning out onto wire rack to cool completely.

Place ricotta, icing sugar and vanilla in a food processor and blend until smooth. Spread ricotta over the cake and arrange figs on top. Drizzle with honey and serve.

CLASSIC

90cm & 110cm

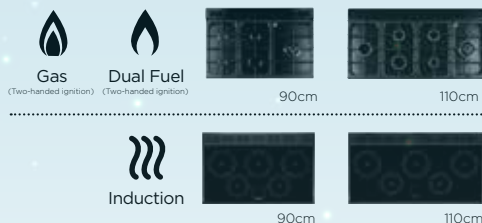


Available in dual fuel, gas & induction

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



Dark Chocolate & Hazelnut Friands



Prep time
10 mins



Cooking time
20 mins



Serves
12

ingredients

200g hazelnuts
200g pure icing sugar, plus extra for dusting
100g gluten-free plain flour
½ tsp baking powder

½ tsp salt
6 egg whites, lightly beaten
150g unsalted butter, melted
150g dark chocolate, chopped

method

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

Grease a 12-hole friand or muffin tin with butter.

Place hazelnuts, icing sugar, flour, baking powder and salt in a food processor and blend until fine. Transfer to a large bowl. Add egg whites and butter and mix until smooth. Fold through chocolate.

Spoon mixture evenly into prepared tin. Bake for 20 minutes, until cooked in the centre.

Cool friands in tin for 5 minutes before transferring to a wire rack to cool completely. Lightly dust with extra icing sugar and serve.



Basque Cheesecake with Caramelised Mandarins



Prep time
15 mins



Cooking time
50 mins




Serves
8

ingredients

500g cream cheese, at room temperature
1 ½ cups (330g) caster sugar
6 eggs
2 cups (500ml) cream
1 ½ tsp vanilla extract
1 mandarin, finely zested
½ tsp salt
¼ cup (30g) plain flour, sifted

Caramelised Mandarins
¾ cup (140g) caster sugar
1 mandarin, juiced
1 tbs Grand Mariner (optional)
3 mandarins, segmented
1 vanilla bean, split & seeds scraped

method

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

Line the base and sides of a 25cm springform tin with baking paper.

For the cheesecake, beat the cream cheese and sugar together in the bowl of a stand mixer, scraping down the sides, until smooth. Add eggs, one at a time, until smooth and combined. Slowly beat in cream, vanilla, mandarin zest and salt. Add flour and beat again until smooth and silky.

Pour into prepared tin and bake for 50 minutes, until the top is dark brown and the edges are set, but the centre is still wobbly.

Meanwhile, for caramelised mandarins, place the sugar and ¼ cup water in a heavy-based saucepan over a medium-high heat, stir together, then once the sugar starts to dissolve continue to cook without stirring, until it turns to a smooth golden caramel. Reduce heat to low. Carefully add the mandarin juice, Grand Mariner, vanilla bean and seeds. Stir to combine then set aside at room temperature.

Cool cheesecake in tin, allowing it to sink in the centre and firm up as it sets. Serve at room temperature with caramelised mandarins.



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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,  [@karen.foodlove](https://www.instagram.com/karen.foodlove)

snowflakes background image created by Freepik.com