



Autumn Recipes



Who is Falcon?

Manufactured in the UK at the original plant in Royal Leamington Spa since 1830, Falcon specialises in the manufacture of range cookers and has a heritage spanning over 190 years.

Falcon Range Cookers

Falcon range cookers continue to be built to the highest standards, and are designed to stand the test of time in aesthetics, durability and quality. Every Falcon range cooker is continually assessed to strict quality controls throughout the production process and comes with a 5-year warranty.

Our Range

Falcon offers a wide range of traditional and contemporary designs across 13 colour options, chrome, brass or nickel fittings and 3 fuel types. With over 100 different product combinations to select from, there is a Falcon range cooker suited to any kitchen design.

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Ricotta & Raspberry French Toast with Honey Macadamias



Prep time
20 mins



Cooking time
15 mins



Serves
4

ingredients

100g raw macadamias	8 thick slices soft white bread
2 tbs honey, plus extra to serve	3 eggs
375g ricotta	1 cup milk
2 tbs icing sugar, plus extra for dusting	½ tsp ground cinnamon
1 tsp vanilla seeds	50g unsalted butter, for frying
200g raspberries, divided	

method

Preheat oven to 180°C Fan 

Line a large baking tray with baking paper. Place honey in a small non-stick frypan over low heat. Bring to a simmer for about 2 minutes until slightly reduced then add macadamias and stir to coat. Transfer to prepared tray in a single layer. Bake for 5 minutes or until golden. Remove from oven and cool completely, then roughly chop.

Combine ricotta, icing sugar and vanilla in a bowl until smooth. Fold through half the raspberries.

Place a heaped spoonful of ricotta and raspberry mixture into the centre of a slice of bread and place another slice on top. Gently press the edge of the bread slices together to seal. Repeat.

Whisk together eggs, milk and cinnamon in a medium bowl. Dip the sandwiches into the egg mixture, allowing the bread to soak for a minute on each side. Transfer to a tray and repeat with remaining sandwiches.

Heat the butter in a large non-stick frypan over medium heat. Place the eggy sandwiches into the frypan and cook for 2 minutes a side until golden. Transfer to an oven tray and bake for 5-7 minutes until heated through.

Slice French toast in half diagonally and serve topped with reserved raspberries, honey macadamias and an extra drizzle of honey.



Korean Chilli Pork Spare Ribs



Prep time
15 mins



Cooking time
35 mins



Serves
4-6

ingredients

2kg pork spare ribs, cut into 5cm pieces

4 spring onions, sliced, to serve

1 tbs toasted sesame seeds & fresh coriander,
to serve

steamed rice, to serve

Marinade

1 tsp finely grated ginger

2 cloves garlic, finely grated

3 tbs gochujang

2 tbs tomato paste

¼ cup honey

¼ cup light soy sauce

2 tbs rice wine vinegar

1 tbs sesame oil

½ tsp salt

method

Whisk together all ingredients for the marinade in a large bowl. Add the pork and toss to coat. Cover and refrigerate for 4 hours or overnight.

Transfer pork in a single layer to the perforated tray in your Nexus steam oven, allowing excess marinade to drip off (reserve marinade). Steam for 30 minutes at 100°C until cooked through and tender.

Meanwhile, place reserved marinade in a saucepan over medium heat. Bring to a simmer and for 5 minutes, stirring occasionally, until thick and reduced.

Remove pork from steamer and turn on browning function to 200°C. Brush pork with extra chilli sauce and place tray on the top shelf in steamer to brown for 2-3 minutes until caramelised. Turn pork over, brush with sauce again and return to oven for a further 3 minutes until pork is caramelised.

Serve pork with extra chilli sauce and sprinkle with sliced spring onions, coriander and toasted sesame seeds. Serve with steamed rice.



Steamed Coral Trout with Shiitake Fried Rice



Prep time
15 mins



Cooking time
20 mins



Serves
4

ingredients

- | | |
|---|---------------------------------------|
| 3 eggs, divided | 200g shiitake mushrooms thinly sliced |
| 600g pre-cooked jasmine rice | 2 tbs light soy sauce |
| 3 tbs grapeseed oil | pinch caster sugar |
| 3 spring onions, thinly sliced, plus extra to serve | 4 skinless coral trout fillets |
| 1 clove garlic, finely grated | fresh coriander, to serve |
| 1 tsp finely grated fresh ginger | sea salt |

method

Place 1 egg yolk in a large bowl and the whites in another small bowl with the 2 remaining eggs and lightly whisk. Set aside. Add 1 tablespoons of oil to the egg yolk and whisk to combine. Add the rice and toss to coat well in the egg and oil mixture. Set aside.

Heat half the remaining oil in a wok or large non-stick frypan over medium-high heat. Add spring onions, garlic, ginger and mushrooms. Stir-fry for 2-3 minutes until mushrooms are caramelised and tender. Transfer to a plate.

Add the remaining oil to wok, followed by the whisked eggs and whites, swirling to make a thin omelette. Once the base of the omelette is set, add rice to wok and toss while breaking up the egg into smaller pieces.

Return the vegetables to wok. Add the soy sauce, sugar and continue to stir-fry for 2 minutes until the rice is coated with the soy and is heated through.

Meanwhile, season fish fillets with salt and transfer to the perforated tray in your Nexus Steam oven. Steam for 8-10 minutes at 100°C until just cooked through and flaking apart.

Serve fish over shiitake fried rice and top with extra spring onions and coriander.



One Pan Chicken & Green Peppercorns with Orzo



Prep time
15 mins



Cooking time
30 mins



Serves
4

ingredients

- 2 tbs olive oil
- 4 skin-on chicken breast fillets
- 40g unsalted butter
- 2 shallots, finely chopped
- 3 cloves garlic, finely chopped
- 1 ½ cups (270g) orzo (risoni)
- 2 cups chicken stock
- 1 cup cream
- 1 tsp Dijon Mustard
- 1 egg yolk
- 1 tbs green peppercorns in brine, drained
- 4 basil sprigs, finely chopped, plus extra to serve
- sea salt & cracked black pepper

method

Preheat oven to 180°C Fan Assist 

Heat oil in a medium-sized oven-proof frypan over medium-high heat. Season chicken with salt and pepper and add to frypan, skin-side down, and cook for 3-4 minutes until golden. Turn over and lightly brown on the other side. Transfer chicken to a plate.

Reduce heat to medium and add the butter and shallots to the same frypan. Cook for 5 minutes until soft. Add the garlic and orzo and cook, stirring, for 1 minute until the garlic is fragrant and the orzo is coated in the butter. Add the stock and bring to a simmer.

Whisk together the cream, mustard, egg yolk and stir into the frypan with the green peppercorns. Return the chicken to the pan, skin-side up. Transfer to oven on the middle shelf and bake, uncovered, for 10 minutes, or until the chicken and orzo are cooked through.

Serve from the pan with extra black pepper and basil over the top.



Lamb Koftas with Tahini Yoghurt & Aleppo Butter



Lamb Koftas with Tahini Yoghurt & Aleppo Butter



Prep time
20 mins



Cooking time
20 mins



Serves
4

ingredients

60g salted butter
1 tbs Aleppo pepper
pita bread, to serve

Tahini Yoghurt
250g Greek yoghurt
2 tbs tahini
2 tsp honey
1 tbs lemon juice
sea salt

Lamb Koftas
1kg lamb mince
2 tsp ground cumin
2 tsp ground coriander
1 clove garlic, minced
50g shelled pistachios, finely chopped
4 sprigs fresh coriander, finely chopped, plus
extra to serve
1 ½ tsp salt
cracked black pepper
olive oil, for drizzling

method

Preheat oven to 200°C Fan Assist 

For the lamb koftas, combine all the ingredients together in a bowl and form into 16 koftas, about 50g each. Transfer to a large baking tray and drizzle with olive oil. Bake on the second shelf for 8-10 minutes until just cooked through and still juicy.

Meanwhile, for Aleppo butter, place the butter in a small saucepan over medium heat until foamy. Stir through Aleppo pepper and remove from heat.

To make the tahini yoghurt, whisk together the yoghurt, tahini, honey and lemon juice in a large bowl set over a saucepan of simmering water. Whisk together until the mixture is smooth and warmed through. Season with salt and remove from heat.

To serve, spread most of the tahini yoghurt around the base of your serving plate. Arrange koftas over the top and dollop with extra tahini yoghurt. Spoon over the Aleppo butter and top with extra fresh coriander leaves. Serve with warm pita bread.



Crispy Salmon with Almond Skordalia & Nduja Butter



Prep time
15 mins



Cooking time
30 mins



Serves
4

ingredients

1 tbs grapeseed oil
4 skin-on salmon fillets
lemon cheeks, to serve
micro parsley, to serve
sea salt & white pepper

Nduja Butter

50g nduja
100g unsalted butter

Almond Skordalia

½ loaf white sourdough bread, crusts removed (200g)
1 cup almond meal
4 cloves garlic, roughly chopped
200ml mild extra virgin olive oil
1 tbs lemon juice

method

For the almond skordalia, place the bread into a large bowl and cover with cold water. Allow to soak for 5 minutes then squeeze out as much water as you can. Transfer the bread to a food processor along with the almond meal and garlic. Blend until smooth, scraping down the side of the bowl. With the motor running, slowly drizzle in the olive oil until the mixture is smooth and emulsified. If the mixture is too thick, thin out with a tablespoon of hot water at a time until the consistency of hummus. Add the lemon juice and season with salt and pepper.

For nduja butter, place nduja into a small frypan over a low heat. Cook the nduja for 5 minutes, gently rendering its fat. Add the butter and cook for 1 minute until melted and combined. Strain through a fine sieve (discard) and keep butter warm.

Preheat a large non-stick frypan to medium-high heat.

Rub salmon with oil all over and season with salt and pepper. Place salmon onto frypan, skin-side down, for 3 minutes, or until the skin is evenly golden and crisp. Turn over and cook for a further 2-3 minutes, or until cooked to your liking.

To serve, place a large heaped spoonful of skordalia onto a plate and top with a piece of salmon. Spoon over nduja butter and top with micro parsley and lemon cheeks on the side.



Spicy Sesame Chicken with Noodles



Prep time
20 mins



Cooking time
15 mins



Serves
4

ingredients

1 tbs grapeseed oil
600g chicken thigh mince
2 cloves garlic, minced
2 tbs dark soy sauce
2 tbs light soy sauce
1 tbs Shaoxing wine
3 tbs tahini (75g)
1 tbs honey
80g preserved mustard greens, drained & roughly chopped
500g Szechuan noodles, or Udon noodles
sliced spring onion & fresh coriander, to serve

Chilli Oil

1 cup vegetable oil
1 cinnamon stick
2 star anise
2 whole cloves
2 bay leaves
2 tbs Szechuan peppercorns
2 tbs dried chilli flakes
1 tbs chilli powder
¼ tsp salt

method

For the Chilli Oil, place oil, cinnamon stick, star anise, cloves, bay leaves and Szechuan peppercorns in a small saucepan over low heat. Gently simmer for 8 minutes until very aromatic. Remove from heat and strain oil through a fine sieve (discard spices). Add chilli flakes, chilli powder and salt to the oil and stir to combine. Set aside.

Meanwhile, heat a wok or large non-stick frypan over medium-high heat. Add oil and chicken mince and stir-fry for 5 minutes until browned. Add garlic and cook for a further 1 minute until fragrant.

Add dark soy, light soy, Shaoxing wine, tahini and honey and cook for 1-2 minutes until combined. Add the preserved mustard greens, a quarter cup of the chilli oil and toss together.

Cook noodles according to packet instructions. Drain and divide between serving bowls. Top the noodles with sesame chicken and spoon over extra chilli oil, spring onion and coriander.

Baked Pork Sausage & Mushroom Pasta



Prep time
20 mins



Cooking time
35 mins



Serves
6

ingredients

- 20g dried porcini mushrooms
- 2 tbs olive oil
- 400g swiss brown mushrooms, sliced
- 400g Italian pork sausages, casings removed
- 1 onion, finely diced
- 2 cloves garlic, finely chopped
- 1 sprig fresh rosemary, finely chopped, plus extra for the top
- 2 cups chicken stock
- 300ml cream
- 500g dried rigatoni pasta
- 250g fontina cheese, diced (or mozzarella)

method

Preheat oven to 180°C Fan Assist 

Place porcini mushrooms in a small heatproof bowl and cover with boiling water. Allow to stand for 15 minutes to rehydrate.

Meanwhile, heat oil in a large non-stick frypan over medium-high heat. Add the sliced mushrooms and cook, tossing occasionally, for 4-5 minutes until caramelised and tender. Transfer to a plate.

Return pan to heat and add the pork sausage and onion, breaking up the sausage with a wooden spoon, until browned and the onion is soft. Add the garlic and rosemary and cook for a further 1 minute until fragrant. Add the stock, cream and bring to a simmer.

Remove the porcini mushrooms from the water and roughly chop. Add porcini to the sauce and season with salt and pepper. Remove from heat.

Cook the pasta in a large saucepan of salted boiling water for half the amount of time as recommended on the packet. Drain pasta and combine with sauce. Stir through half the fontina, then transfer to a greased 20cm x 30cm baking dish. Scatter the remaining fontina and some rosemary sprigs over the top and bake on the middle shelf for 15 minutes until golden and bubbling.

Moroccan Baked Sweet Potatoes



Prep time
15 mins



Cooking time
50 mins



Serves
4

ingredients

2 sweet potatoes (about 350g each)
1 tsp ras el hanout, or Moroccan spice
1 tbs maple syrup
100g cherry tomatoes, halved
2 chillies, thinly sliced
¼ cup dukkah
8 sprigs fresh coriander, to serve
sea salt & cracked black pepper
olive oil, for rubbing

Cashew Cream

150g raw cashews, soaked in water overnight
& drained
1 small clove garlic
2 tbs olive oil

method

Preheat oven to 180°C Fan 

Scrub potatoes in cold water and pat dry. Rub with a little olive oil and place onto a baking tray. Bake for 45 minutes until tender. Transfer potatoes to a chopping board and slice in half lengthways. Transfer back onto baking tray, cut-side up and season with salt and pepper. Combine ras el hanout and maple syrup and spoon over the top of the potatoes. Return to oven for a further 5 minutes until caramelised.

For cashew cream, place cashews, garlic, lemon juice and oil in a food processor and blend until smooth, adding a little hot water if the mixture is too thick. Season with salt and pepper.

To serve, top potatoes with cashew cream, tomatoes, chillies, dukkah, coriander, salt and pepper.



Pumpkin & Cinnamon Sugar Bundt Cake



Pumpkin & Cinnamon Sugar Bundt Cake



Prep time
20 mins



Cooking time
65 mins



Serves
12

ingredients

900g peeled pumpkin, diced (3 cups puree)

250g unsalted butter, softened

400g brown sugar

4 eggs, at room temperature

1 tbs vanilla extract

3 cups (435g) plain flour

1 ½ tsp ground cinnamon

2 tsp baking powder

1 tsp baking soda

½ tsp salt

Topping

2 tbs sugar

½ tsp ground cinnamon

¾ cup (115g) icing sugar, sifted

1 tbs milk

½ tsp vanilla extract

method

Preheat oven to 150°C Fan  and grease a 27cm bundt tin with butter.

Place pumpkin in a steamer over a saucepan of boiling water and simmer, covered, for 15 minutes until tender. Remove from heat and allow to cool completely, then transfer to a bowl and mash until smooth. Cool completely. (This step can be done up to 3 days before).

Place the butter and sugar in the bowl of a stand mixer and beat for 10 minutes on medium speed, scraping down the sides occasionally, until light and fluffy. Add the eggs, one at a time, until fully combined and beat for another 5 minutes. Add the vanilla and pumpkin puree and beat until combined.

Whisk the flour, cinnamon, baking powder, baking soda and salt in a large bowl then add to batter. Beat until the mixture is just combined and smooth.

Pour batter into prepared bundt tin. Bake for 45-50 minutes or until cooked through. Allow cake to cool in the tin for 15 minutes before turning out onto a wire rack to cool completely for about 2 hours.

For the topping, combine the sugar and ground cinnamon in a small bowl. Make the glaze by combining the icing sugar, milk and vanilla until smooth. Drizzle the glaze over the top of the cake then sprinkle with the cinnamon sugar.



Scones with Fig Jam & Cream



Prep time
15 mins



Cooking time
20 mins



Serves
12

ingredients

600ml cream
2 tbs caster sugar
500g self raising flour
¼ tsp salt
double cream, to serve

Fig Jam

1kg figs, trimmed & chopped
500g caster sugar
2 cinnamon sticks
2 vanilla beans, or 2 tsp vanilla paste
1 lemon, juiced (3 tbs)

method

For fig jam, place all ingredients in a medium saucepan and bring to a low simmer. Cook, stirring occasionally, for 45 minutes until thick, dark and sticky. Makes 3 cups of jam.

Preheat oven to 160°C Fan 

Reserve 1 tablespoon of cream in a small bowl, then pour the remaining cream into a large bowl. Add the sugar, flour and salt and very gently mix until just combined with the cream. Turn out onto a lightly floured bench and gently bring the dough together, patting or rolling out to a thickness of 3cm.

Use a 6.5cm round cutter to cut out 12 circles and transfer to an oven tray. Brush the tops with reserved cream. Bake for 20 minutes until lightly golden.

Serve scones warm with fig jam and double cream.



Chocolate Hazelnut Babka



Chocolate Hazelnut Babka



Prep time
30 mins



Cooking time
50 mins



Serves
10

ingredients

14g dry yeast (2 sachets)
¾ cup (180ml) lukewarm milk
½ cup (110g) caster sugar
600g plain flour
1 tsp salt
2 eggs
2 egg yolks
150g unsalted butter, diced, softened

Filling

100g unsalted butter, softened
100g hazelnut meal
200g 70% cocoa dark chocolate, melted
½ cup (110g) caster sugar
¼ tsp sea salt

method

Combine yeast, milk and a teaspoon of the caster sugar in a small jug and stand for 5 minutes until foamy. Place the remaining sugar, flour and salt in the bowl of a stand mixer fitted with a dough hook and mix to combine. Pour in the yeast mixture, egg and egg yolks and knead until smooth. With the mixer still going, add one piece of butter at a time to the dough until fully incorporated. Continue to knead the dough until the texture is smooth and springy. Cover the bowl with a damp cloth and place in a proving drawer, or in a warm place, for 1 hour until doubled in size.

Preheat oven to 150°C Fan 

Line a 10cm x 25cm loaf tin with baking paper.

To make the filling, combine all the ingredients in a bowl until you have a smooth paste.

Roll out the dough on a lightly floured bench to a rough 30cm x 40cm rectangle. Spread the paste onto the dough, covering it entirely. Roll up the dough from the longest edge so you have a log shape. Use a sharp knife to cut the dough lengthways down the centre of the log, leaving one end still attached. Plait the two halves together, overlapping each other alternatively to reveal all the layers. Transfer to prepared loaf tin and tuck the ends in neatly. Cover with a damp cloth and place in a proving drawer, or in a warm place, for a further 30 minutes until risen again. Transfer to oven and bake for 50 minutes until cooked through. Cool in the tin for 15 minutes before transferring to a wire rack to cool for at least 1 hour before slicing.



 **MADE IN
BRITAIN**
SINCE 1830



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