

Falcon



Summer 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 185 years.

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.

Falcon offers a wide range of traditional and contemporary designs across 10 colour options, chrome or brass fittings and 3 fuel types. With over 80 different product combinations to select from, there is a Falcon range cooker suited to any kitchen design.



Contents

Nexus	5
Broccolini with Tofu, Chilli & Peanuts	6
Focaccia Bread	8
Romesco Pork Ribs	10
Professional+	12
Professional+ FX 100cm	13
Summer Roast Chicken Salad	14
Roast Beef Fillet with Panzanella	16
Prawns with Chilli Coconut Sauce	18
Professional+ FX/FXP 90cm	20
Classic Deluxe	21
Asparagus, Quinoa & Dukkah Salad with Poached Eggs	22
Caramel Ice Cream & Peanut Butter Cookie Sandwiches	24
Classic	26
Kitchener	27
Lemon Curd & Coconut Biscuits	28
Chocolate & Cherry Trifle	30





FALCON SUMMER RECIPE SERIES

NEXUS

90cm & 110cm

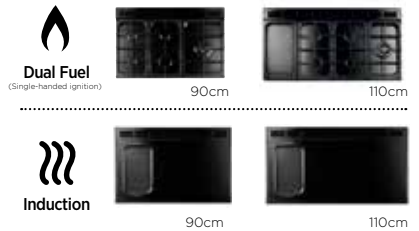


Available in dual fuel & induction

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 including bridging zone and griddle plate
- 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 including bridging zone and griddle plate
- 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



Broccolini with Tofu, Chilli & Peanuts



Prep time
10 mins



Cooking time
15 mins



Serves
4

ingredients

150g firm tofu, drained
2 tbs sesame oil
1 clove garlic, minced
1 tsp minced fresh ginger

1 birds eye chilli, thinly sliced, plus extra to serve
3 bunches broccolini, trimmed
2 tbs light soy, or tamari if gluten free
30g roasted unsalted peanuts, chopped, to serve

method

Place tofu onto a plate lined with paper towel. Cover with more paper towel and press firmly to extract as much liquid as you can. Discard paper towel and crumble tofu onto plate.

Heat half the oil in a wok or large frypan over medium-high heat. Add tofu and cook, stirring, for 5-10 minutes until golden and crisp. Transfer to a plate.

Add remaining oil to wok along with garlic, ginger and chilli. Cook for 30 seconds until fragrant, then add broccolini and stir-fry for 3-4 minutes until crisp-tender. Add soy and tofu and toss to coat. Transfer to serving platter and sprinkle with peanuts and extra chilli. Serve.



GLUTEN
FREE



VEGAN



Focaccia Bread



Prep time
30 mins



Cooking time
20 mins



Serves
10

ingredients

Focaccia

2 tsp (7g) dry yeast
½ tsp caster sugar
300ml luke warm water
1 tsp salt
500g strong white flour
¼ cup olive oil, plus extra for brushing
sea salt & black pepper

Toppings

60g pancetta, rind removed & diced
6 artichoke hearts in oil, drained & halved
100g shaved mortadella
10g pistachios, chopped
1 tsp toasted sesame seeds
100g cherry tomatoes, halved
30g marinated goat's cheese, crumbled
fresh basil leaves, to serve


method

Turn on the Proving Drawer if you have one.

Add the yeast and sugar to the warm water and whisk to combine. Allow to stand for 5 minutes until the mixture becomes foamy. Add the salt and flour to the bowl of an electric mixer fitted with a dough hook and mix to combine. Pour in the yeast mixture and mix on low until the dough comes together then slightly increase the speed for about 5 minutes, until you have a smooth and soft dough that springs back when you poke it. Brush a large bowl with oil and turn the dough inside it to coat with oil. Cover with a damp cloth and place in the proving drawer for 30 minutes until doubled in size.

Pour half the oil into a 20cm x 30cm baking tray and place dough inside. Pour remaining oil over the top and use your fingertips to press out the dough to the edges, leaving a dimpled

pattern in the dough. Cover again with the damp cloth, and place back in the proving drawer for another 30 minutes until risen.

Preheat oven to 200°C Fan Assist. 

Sprinkle the dough with salt and bake for 20 minutes until golden on top and bottom, but soft and fluffy inside. Cool and cut into 10 portions.

Fry pancetta in a dry non-stick frypan over medium heat for 4-5 minutes until fat renders and pancetta is crispy. To assemble, top focaccia with artichoke and pancetta; mortadella, pistachio and sesame seeds; and tomato, goat's cheese and basil. Serve.



Romesco Pork Ribs



Prep time
15 mins



Cooking time
60 mins



Serves
10


ingredients

60g blanched almonds
200g roasted red capsicums in oil, drained
2 cloves garlic
2 tbs sherry vinegar
1/3 cup olive oil
2 tsp dried oregano

2 tsp smoked paprika
2 tsp coriander seeds, toasted & ground
2kg pork ribs (about 2 racks)
lemon wedges and continental parsley, to serve
sea salt and black pepper

method

Place almonds, capsicums, garlic, vinegar, oil, oregano, paprika and coriander in a food processor and blend until smooth. Season with salt and pepper. Place ribs in a large bowl. Add the romesco and toss to coat. Cover with plastic wrap and refrigerate overnight to marinate.

Preheat oven to 150°C Fan. 

Pour ribs and marinade into a large roasting tray, separating the ribs so they're not touching. Season with salt and roast for 30 minutes. Increase oven temperature to 180°C and roast for a further 20 minutes, turning occasionally, until caramelised and tender.

Pile up onto a plate and serve with lemon wedges and parsley.



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



Dual Fuel
(Two-handed ignition)



90cm



110cm



Induction



90cm



110cm

 **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

■ Slate

Trim: Chrome



Summer Roast Chicken Salad



Prep time
20 mins



Cooking time
50 mins




Serves
6

ingredients

4 skin-on chicken thighs
2 tsp olive oil
6 rashers streaky bacon
1 tbs maple syrup
1 corn cob, husks & silks removed
80g mixed lettuce leaves
150g cherry tomatoes, halved
olive oil
sea salt & black pepper

Dressing
2 tbs mayonnaise
1 tsp Dijon mustard
2 tsp maple syrup
1 tbs lemon juice
1 tbs olive oil

method

Preheat oven to 180°C Fan Assist. 

Toss chicken with 1 tablespoon of oil and season with salt and pepper. Place onto a baking tray and roast on the middle shelf for 50 minutes until the skin is golden and crisp. At the same time, place bacon onto a tray lined with baking paper and brush with maple syrup. Bake for 8-10 minutes until crisp. Set aside to cool.

Meanwhile, heat a non-stick grill or frypan over medium-high heat. Brush corn with oil and

grill, turning occasionally, for 10 minutes until charred and cooked. Transfer to a board and cut corn off cob.

Whisk all ingredients together for dressing and season with salt and pepper.

Arrange lettuce onto a serving platter and scatter with tomatoes and corn. Remove chicken from bones, thickly slice and arrange chicken over salad. Spoon over dressing and top with maple bacon. Season and serve.



Roast Beef Fillet with Panzanella



Prep time
20 mins



Cooking time
20 mins



Serves
6

ingredients

1.2kg beef fillet
6 thick slices sourdough bread
½ cup extra virgin olive oil, plus extra for brushing
2 tbs white balsamic vinegar
1 clove garlic, minced

500g mixed tomatoes, halved
1 Lebanese cucumber, peeled and diced
½ small red onion, thinly sliced
1 tbs baby capers
1 cup fresh basil leaves, torn, plus extra to serve
sea salt & black pepper

method

Preheat oven to 180°C Fan. 

Heat a non-stick grill, teppanyaki plate or large frypan over medium-high heat. Brush beef with oil and season with salt and pepper. Brown beef for 2-3 minutes, turning, until browned all over. Transfer to a roasting tray and roast for 20 minutes for medium, or until cooked to your liking. Cover loosely with foil and rest for 15 minutes.

Meanwhile, brush bread with oil and season with salt and pepper. Place onto grill and cook for 5 minutes, turning, until toasted and charred. Break up into chunks.

Add oil, vinegar, garlic, tomatoes, cucumber, onion, capers, basil leaves and bread into a large bowl. Season with salt and pepper and toss to combine.

Slice the beef and transfer to a platter. Arrange salad on the side and top with extra basil leaves.



Prawns with Chilli Coconut Sauce



Prep time
20 mins



Cooking time
15 mins



Serves
4

ingredients

2 tbs coconut oil
1 clove garlic, minced
1 tsp finely grated fresh ginger
2 lemongrass stalks (white part only), finely chopped
4 long red chillies, deseeded & finely chopped
1 tbs brown sugar

1 cup coconut milk
1 tbs lime juice, plus extra wedges to serve
16 large unpeeled green prawns, heads removed,
split down the middle & deveined
fresh coriander & sliced red chillies, to serve

method

Heat oil in a wok or large frypan over medium heat. Add garlic, ginger, lemongrass and chilli and cook for 1 minute until fragrant. Add sugar and coconut milk and simmer for 2 minutes until thickened. Keep warm.

Heat a teppanyaki or large frypan over medium-high heat. In batches, cook prawns, shell-side down, for 4-5 minutes, until cooked through. Add prawns and lime juice to coconut sauce and toss to combine.

Pile up prawns and sauce onto serving platter. Sprinkle with coriander, sliced chillies and extra lime.



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

■ Slate

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
 Slate	

Trim: Chrome or Brass



Asparagus, Quinoa & Dukkah Salad with Poached Eggs



Prep time
10 mins



Cooking time
20 mins



Serves
4

ingredients

1 cup quinoa, rinsed
2 cups vegetable stock
¼ cup olive oil, divided
3 bunches asparagus, trimmed
½ bunch mint, chopped, plus extra to serve

4 spring onions, thinly sliced
1 tsp apple cider vinegar
4 eggs
¼ cup dukkah
sea salt & black pepper

method

Place quinoa and stock in a small saucepan over medium heat. Bring to a low simmer, cover and cook for 10-12 minutes until quinoa is tender and stock has been absorbed. Cover and stand for 5 minutes before fluffing with a fork.

Meanwhile, heat a teppanyaki/ grill plate or large frypan over medium heat. Toss the asparagus in 1 tablespoon of oil and season with salt and pepper. Grill for 2-3 minutes, turning, until crisp tender. Transfer to a board and cut asparagus into thirds.

In a large bowl, combine quinoa, asparagus, mint and spring onion with remaining olive oil.

Season and toss to combine.

Bring a large saucepan of salted water to the boil, reduce to a gentle simmer and add vinegar. Stir in a circular motion to create a vortex and gently slide eggs separately into water. Cook for 3 minutes for a soft yolk. Remove with a slotted spoon onto paper towel. Pat dry and season with salt and pepper.

To serve, divide quinoa salad between 4 serving plates and top with poached eggs. Sprinkle with dukkah and garnish with extra mint leaves.





Caramel Ice Cream & Peanut Butter Cookie Sandwiches



Prep time
30 mins



Cooking time
30 mins



Serves
6

ingredients

Ice Cream

7 egg yolks
½ cup (110g) caster sugar
2 tsp vanilla paste
600ml cream
1 cup (250ml) milk

Caramel

½ cup (110g) caster sugar
½ cup cream
20g salted butter

Peanut Butter Cookies

1 cup (260g) smooth peanut butter
1 cup (200g) brown sugar
1 egg
¼ cup plain flour
½ tsp baking soda
½ tsp baking powder
½ tsp sea salt

method

For caramel, place sugar and 2 tablespoons of water in a medium saucepan over medium-high heat and cook just swirling the pan occasionally, until a deep caramel. Remove from heat, stir in cream and butter and set aside to cool.

For ice cream, whisk yolks, sugar and vanilla together until thick and pale. Meanwhile, combine cream and milk in a saucepan over medium-high heat until hot but not boiling. Pour into egg mixture and whisk to combine. Pour mixture back into saucepan and cook, stirring constantly, over medium-low heat until thickened. Cool in refrigerator, then churn in an ice cream machine according to manufacturer's instructions. Once churned, transfer ice cream to a freezer container. Reserve ¼ cup of caramel for serving, then swirl remaining through ice cream. Freeze for minimum 2 hours.

Preheat oven to 160°C Fan. 

Place peanut butter and sugar in the bowl of an electric mixer fitted with a paddle and beat until combined. Beat in egg, then add flour, baking soda, baking powder and salt. Mix until just combined. Roll heaped tablespoons of mixture into balls and place onto a baking tray lined with baking paper, allowing room to spread, and flatten slightly. Bake for 10-12 minutes until light golden. Cool on trays until firm.

To assemble, sandwich cookies together with caramel ice cream and drizzle with reserved caramel. Serve immediately or return to freezer until ready to serve.

CLASSIC

90cm & 110cm

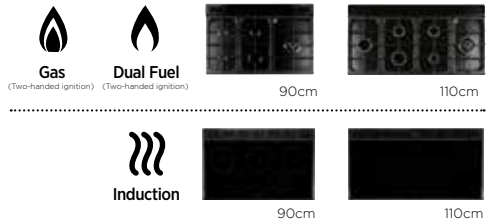


Available in dual fuel, gas & induction

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



Trim: Chrome



Lemon Curd & Coconut Biscuits



Prep time
20 mins



Cooking time
20 mins



Makes
16

ingredients

250g unsalted butter, softened
¾ cup (180g) caster sugar
1 tsp vanilla extract
3 cups (450g) plain flour

1 egg
120g moist coconut flakes
⅓ cup store-bought lemon curd

method

Preheat oven to 160°C Fan. 

Place butter and sugar in the bowl of an electric mixer fitted with the paddle attachment and beat until pale. Add vanilla and flour and beat until just combined. Roll into a 5cm diameter log shape and wrap in plastic. Refrigerate for 30 minutes until firm.

Whisk egg with 1 tablespoon of water in a bowl. Place coconut in another bowl.

Cut dough into 1.5cm thick slices and dip in egg wash, then into the coconut and toss to coat. Transfer to a baking tray lined with baking paper. Repeat with remaining dough.

Make an indentation in the top of each biscuit and place half a teaspoon of lemon curd into each hole. Bake for 15 minutes until golden. Cool on tray.



Chocolate & Cherry Trifle



Prep time
30 mins



Cooking time
20 mins



Serves
16

ingredients

1 x 20cm round chocolate cake
1kg cherries, pitted, plus extra cherries for top
1 cup rose Moscato wine
600ml thickened cream
1 tbs caster sugar
50g dark chocolate, shaved

Chocolate Custard
4 egg yolks
¼ cup (55g) caster sugar
1 tbs corn flour
2 tbs cocoa powder
1 cup milk
300ml cream
50g dark chocolate, chopped

method

For custard, whisk together egg yolks, sugar, corn flour and cocoa in a large bowl. Combine milk and cream in a saucepan over medium heat until hot but not boiling, then pour into egg mixture and whisk until smooth. Pour mixture back into saucepan and place over low-medium heat. Add chocolate and stir until melted. Continue to heat custard until thickened, ensuring it doesn't boil as it will split. Cover custard directly with plastic wrap so it doesn't form a skin, and refrigerate to cool and thicken further.

Place cherries and Moscato in a saucepan over medium heat. Cook for 3-4 minutes, stirring occasionally, until cherries begin to release their juice and soften, but still retain their shape. Strain cherries and reserve cherry syrup.

Set cherries aside to cool and return syrup to saucepan. Simmer for 3-4 minutes until reduced by half and thickened. Set aside to cool.


Whisk cream and caster sugar together until soft peaks.

To assemble, cut cake horizontally in half. Place one cake layer in the base of a 20cm glass serving bowl and drizzle with some cherry syrup. Cover evenly with half of the custard, followed by half the cream. Scatter the cooked cherries over cream and drizzle with extra syrup. Continue with another layer of cake, syrup, custard and finishing with the remaining cream. Top with fresh cherries and sprinkle with shaved chocolate.



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

hermosa-invitation-boda-fondo-acuarela (floral) images Designed by BiZkettE1 / Freepik