

A silver spoon is positioned in the upper left corner of the image. In the upper center, there is a black rectangular logo with the word "Falcon" written in a white, bold, sans-serif font. The logo has a metallic, brushed metal appearance with some highlights and shadows.

Falcon



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 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 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.



 **MADE IN
BRITAIN**
SINCE 1830

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ELISE

90cm & 110cm



Available in dual fuel

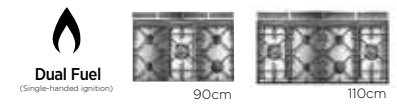
FALCON AUTUMN RECIPE SERIES



KEY FEATURES

- 2 Ovens:
LH - Multifunctional oven
RH - Fan oven
- Telescopic runners:
 - 90 Model: 2 shelves left hand oven only
 - 110 Model: 2 shelves both ovens
- Separate glide-out grill with 2-way trivet (dual-circuit)
- 90 Model:
 - Gas hob with 5 burners including a multi-ring burner and wok cradle
- 110 Model:
 - Gas hob with 6 burners including 2 multi-ring burners and wok cradle
- Door width handles / towel rails

HOB OPTIONS



Trim: Nickel

 **MADE IN BRITAIN**
SINCE 1830





Peppered Beef & Caramelised Onion Crostini



Prep time
20 mins



Cooking time
20 mins



Serves
10-12

ingredients

1 baguette, thinly sliced
2 tbs olive oil
2 x beef sirloin (porterhouse) steaks
(about 220g each)
1 tbs coarsely ground black pepper
finely grated pecorino cheese, to serve
sea salt

Caramelised onion
50g unsalted butter
3 red onions, halved & thinly sliced
4 cloves garlic, chopped
1 tsp chopped thyme leaves
¼ cup balsamic vinegar

method

For onions, heat butter in a large frypan over medium heat. Once foaming, add onions, garlic, thyme and season with salt and pepper. Cook, stirring occasionally, for 15 minutes until the onion is soft and caramelised. Add vinegar and cook for a further 5 minutes, until dark. Remove from heat and cool to room temperature.

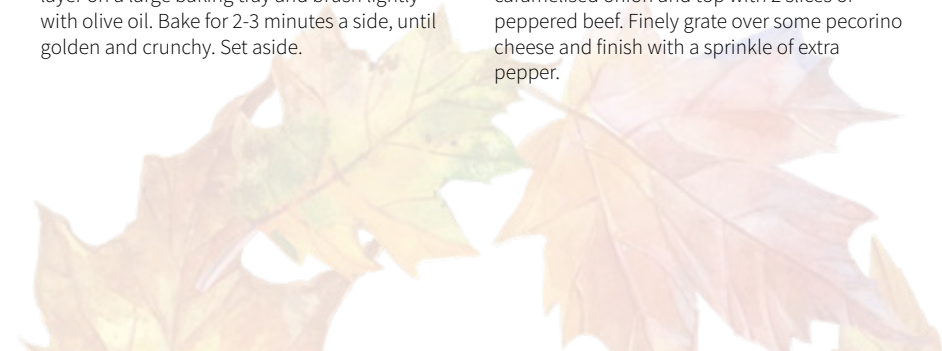
Preheat Grill or Browning function to 200°C. 

Meanwhile, arrange baguette slices in a single layer on a large baking tray and brush lightly with olive oil. Bake for 2-3 minutes a side, until golden and crunchy. Set aside.

Heat a grill or frypan over medium-high heat. Brush steaks with olive oil and season with salt. Sprinkle both sides of steaks generously with pepper, pressing down to stick.

Cook steaks for 3 minutes a side for medium, or until cooked to your liking. Transfer to a plate, cover loosely with foil and allow to rest for 10 minutes. Trim fat off and discard, then thinly slice steaks.

To serve, spread toasted crostini with some caramelised onion and top with 2 slices of peppered beef. Finely grate over some pecorino cheese and finish with a sprinkle of extra pepper.



Pumpkin Pilaf with Almonds, Pomegranate & Mint



Prep time
15 mins



Cooking time
25 mins



Serves
4-6

ingredients

30g flaked almonds
70g butter
2 shallots, finely chopped
1 clove garlic, minced
2 tsp ground cumin
2 tsp ground coriander

400g pumpkin, peeled & cut into 2cm cubes
2 cinnamon sticks
2 cups basmati rice
4 cups vegetable stock
½ tsp salt
pomegranate seeds & fresh mint leaves, to serve

method

Heat a large frypan over medium heat and toast almonds, tossing, for 2-3 minutes until golden, transfer to a plate.

Return frypan to heat and add butter. Add shallots and cook for 4-5 minutes until soft. Add garlic, cumin, coriander and stir for 1 minute until fragrant. Add pumpkin, cinnamon sticks and rice. Cook for a further 2 minutes, stirring, until rice is translucent and coated with butter.

Add stock and salt, cover with lid and simmer gently for 12 minutes until pumpkin and rice are tender. Remove from heat and allow to stand covered for 10 minutes before fluffing with a fork. Sprinkle with toasted almonds, pomegranate seeds and fresh mint. Serve.



Gnocchi with Asparagus, Chilli & Pangratatto



Prep time
40 mins



Cooking time
30 mins



Serves
4

ingredients

2 tbs olive oil
50g unsalted butter
3 x bunches asparagus, trimmed & sliced
2 cloves garlic, minced
1 long red chilli, thinly sliced
parmesan cheese, to serve
sea salt & black pepper
Pangratatto
100g sourdough bread, crusts removed & torn into coarse breadcrumbs

1 clove garlic, minced
2 tbs olive oil
1 tsp finely grated lemon zest
1 tbs finely chopped continental parsley
Gnocchi
600g Nicola or Desiree potatoes, peeled & cut in half
50g finely grated Parmesan cheese
1 egg
½ tsp salt
100g 00 flour, plus extra for dusting

method

Preheat oven to 200°C Fan. 

For pangratatto, combine bread, garlic, oil and lemon zest in a large bowl and transfer to a baking tray. Bake for 5-8 minutes, stirring occasionally, until golden and crunchy. Set aside to cool, then stir through parsley.

For the gnocchi, cook potatoes in a large saucepan of salted boiling water until tender (about 20 minutes). Drain and pass through a potato ricer or mouli while still hot. Allow potato to cool to room temperature and cease steaming. Transfer potato to an electric mixer fitted with a paddle attachment. On low speed, add the parmesan, egg and salt. Beat until incorporated then slowly add the flour until combined (alternatively, this step can be done by hand). Transfer dough onto kitchen bench and lightly dust with flour. Roll dough into 2cm thick logs, then cut into 2-3cm long gnocchi.

Heat oil and butter in a large frypan over medium heat. Add asparagus and cook for 3 minutes until crisp-tender. Add garlic and chilli and cook for a further 1 minute until fragrant. Turn off the heat.

Working in batches so as not to crowd the pot, cook gnocchi in a large saucepan of salted boiling water for about 1-2 minutes, or until they float to the surface (do not overcook or the gnocchi will disintegrate). Remove with a slotted spoon and add to the asparagus, along with ½ cup of the gnocchi water. Gently toss gnocchi and asparagus together until coated. Season with salt and pepper.

Serve topped with finely grated parmesan cheese and sprinkle over pangratatto.



NEXUS SE

110cm



Available in dual fuel & induction

PROFESSIONAL+

90cm & 110cm

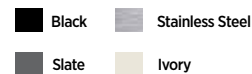


Available in dual fuel & induction

KEY FEATURES

- 3 Ovens:
 - LH - Programmable, multifunctional oven
 - RHB - Fan oven
 - RHT - Slow cook oven (80 - 140°)
- Telescopic runners - 2 shelves both ovens
- Rapid Response™
- Separate deluxe glide-out™ grill with 4-way trivet (dual-circuit)
- Hobs:
 - 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 zones including bridging zone and induction non-stick griddle
- Door-width handles / towel rails

HOB OPTIONS



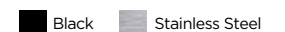
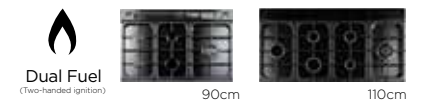
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KEY FEATURES

- 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



Trim: Chrome



Vegan Eggplant Dhal



Prep time
10 mins



Cooking time
55 mins



Serves
4

ingredients

1 tbs coconut oil
10 fresh curry leaves
1 onion, finely diced
1 tsp minced fresh ginger
1 clove garlic, minced
2 tsp madras curry powder

1 cup (200g) yellow split peas, rinsed
400ml can coconut milk
500ml vegetable stock
1 large eggplant, cut into large cubes
coconut yoghurt, naan & fresh coriander leaves,
to serve

method

Heat oil in a large non-stick saucepan over medium heat until hot. Add curry leaves and cook for 1 minute until fragrant. Add onion and cook for 5 minutes until soft. Add ginger, garlic and cook for a further 1 minute. Add curry powder, split peas, coconut milk and stock. Bring to a simmer, cover and cook, stirring occasionally, for 20 minutes.

Stir through eggplant and cook for a further 20 minutes until eggplant is tender.

Divide dhal between 4 bowls, dollop with coconut yoghurt and top with coriander leaves. Serve with warm naan bread.





Pork, Kale & Almond Spaghetti



Prep time
10 mins



Cooking time
15 mins



Serves
4

ingredients

2 tbs olive oil, plus extra to serve
500g pork mince
400g dried spaghetti
2 cloves garlic, minced
½ tsp dried chilli flakes

1 bunch kale (leaves only),
roughly torn into pieces
80g feta, crumbled
60g roasted almonds, roughly chopped
sea salt & black pepper

method

Heat oil in a large frypan over medium-high heat. Add pork mince and cook, breaking up with a spoon, for 8-10 minutes until caramelised in parts and cooked.

Meanwhile, cook spaghetti in a large saucepan of salted water until al dente. Reserve ½ cup of pasta water and drain.

Once pork is done, add garlic and chilli and cook for a further 1 minute until fragrant. Add kale, spaghetti and pasta water. Toss for 2 minutes until kale has wilted. Season with salt and pepper.

Serve spaghetti topped with feta, almonds, extra black pepper and a drizzle of extra virgin olive oil.





Chicken Legs with Carrots & Pistachio Butter



Prep time
15 mins



Cooking time
45 mins



Serves
4

ingredients

2 tbs olive oil
2 bunches Dutch carrots, washed & trimmed
1 tsp ground cumin
8 chicken legs (skin on)
mixed salad greens, to serve
sea salt & black pepper

Pistachio Butter
80g unsalted butter, softened
¼ cup shelled pistachios, finely chopped
1 tsp chopped thyme leaves, plus extra to serve
½ tsp finely grated lemon zest
1 clove garlic, minced
1 tbs honey

method

Preheat oven to 170°C Fan Assist. 

For pistachio butter, place all ingredients in a bowl and use a spatula or fork to mash together until well combined. Season with salt and pepper. Place a 30cm length of plastic wrap onto your bench and scrape butter onto it. Shape into a rough log, then roll up the plastic, twisting the ends to tighten and secure the butter into a log shape. Place in the refrigerator for 30 minutes.

Meanwhile, combine half the oil and carrots in a large bowl and toss to coat. Transfer to a roasting tray and season with salt and pepper. Add remaining oil, cumin and chicken legs to bowl and toss to coat. Sit chicken over carrots and season. Roast for 45 minutes until chicken is golden and carrots are tender.

To serve, slice butter into discs and place over chicken legs and allow to melt. Scatter with extra thyme and serve with salad greens.



PROFESSIONAL⁺FX/FXP

90cm



Available in dual fuel

CLASSIC DELUXE

90cm & 110cm



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



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

Dual Fuel
(Single-handed ignition)

90cm

110cm

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

Trim: Chrome or Brass



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.



Red Wine Braised Lamb Shanks



Prep time
15 mins



Cooking time
3 hrs



Serves
4

ingredients

2 tbs olive oil
4 lamb shanks
2 red onions, halved & sliced
4 cloves garlic, chopped
2 tbs tomato paste
1 tbs plain flour
500ml red wine

2 cups chicken stock
mashed potatoes, to serve
2 sprigs fresh rosemary, leaves stripped & chopped, plus extra to serve
2 bay leaves
sea salt & black pepper

method

Preheat oven to 140°C fan or preheat Slow Cook oven (Nexus SE model only) to temperature setting A.

Heat half the oil in a flame-proof casserole over medium heat. Season lamb shanks with salt and pepper and cook for 5-10 minutes, turning, until browned all over. Transfer to a plate. Add remaining oil and cook onions for 5-10 minutes until soft. Add garlic and cook for a further 1 minute. Add tomato paste and flour and cook, stirring, for 2 minutes until dark.

Add red wine, bring to a simmer and reduce by half. Add stock, rosemary and bay leaves and return lamb shanks. Cover with baking paper and lid. Transfer to slow cook oven for 2.5 hours until lamb is falling off the bone. Skim off any fat that has risen to the surface and discard. Season sauce with salt and pepper. Serve shanks with mashed potato, sprinkled with extra rosemary.





Mini Chocolate Cakes



Prep time
15 mins



Cooking time
30 mins



Makes
12

ingredients

200g dark chocolate, chopped
150g unsalted butter, chopped
100g brown sugar
4 eggs
150g almond meal
50g cornflour

¼ tsp salt
60g dark chocolate, chopped
1 tbs cream
caramelised hazelnuts, chocolate coated
macadamias & shaved chocolate, to decorate

method

Preheat oven to 160°C Fan. 

Melt chocolate and butter in a saucepan or microwave until smooth and combined. Set aside to cool slightly.

Whisk sugar and eggs together in an electric mixer until thick and pale. Fold through chocolate. Combine almond meal and cornflour in a bowl to lighten the mix, then fold through chocolate mixture. Spoon mixture evenly into a greased 12-hole muffin tin. Bake for 18-20 minutes until cooked in the centre.

Cool in tin for 10 minutes before transferring to a cake rack to cool completely.

Melt chocolate in a small saucepan or in the microwave. Whisk in cream until smooth and combined. Place the cakes top-side-down onto serving plate and spread chocolate over the tops of the cakes. Top cakes with chopped caramelised hazelnuts, chocolate coated macadamias and shaved chocolate. Serve at room temperature.



CLASSIC

90cm & 110cm



Available in dual fuel, gas & induction

KITCHENER

90cm

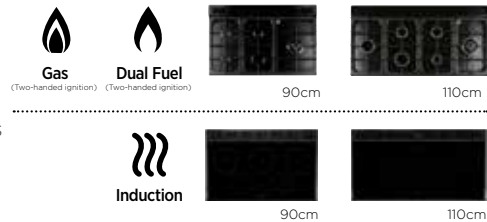


Available in dual fuel

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

MADE IN BRITAIN
SINCE 1830



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



- Black
- Cream
- Stainless Steel

Trim: Chrome

MADE IN BRITAIN
SINCE 1830



Whole Mandarin & Sour Cream Cake



Prep time
10 mins



Cooking time
65 mins



Serves
10-12

ingredients

2 mandarins (unpeeled), washed
150g unsalted butter, softened
¾ cup (180g) caster sugar
3 eggs, at room temperature
1 ½ tsp vanilla extract

½ cup (110g) sour cream, at room temperature
2 cups (300g) self-raising flour
icing sugar, for dusting
double cream, to serve

method

Preheat oven to 150°C Fan.

Boil mandarins in a saucepan of boiling water for 15 minutes until the peel is soft. Drain mandarins and cool slightly. Transfer to a food processor. Add butter and sugar and blend until smooth and combined. Add eggs, vanilla and sour cream and pulse until incorporated. Add flour and pulse again until just combined.

Do not overmix or the cake may be tough. Transfer to a 10cm x 20cm loaf tin that has been lined with baking paper. Bake for 50 minutes, or until cooked in the centre when tested with a skewer. Cool in tin for 5 minutes before transferring to a cake rack to cool completely.

Dust with icing sugar and serve with double cream



Hazelnut & Chocolate Kisses



Prep time
15 mins



Cooking time
18 mins



Makes
10

ingredients

100g unsalted butter, chopped, at room temperature
100g caster sugar

50g hazelnut meal
150g plain flour
100g dark chocolate, chopped

method

Preheat oven to 140°C Fan. 
Line 2 baking trays with baking paper.

Beat butter and caster sugar together until combined. Add hazelnut meal and plain flour and beat until well combined. Take heaped teaspoons of mixture and form into even balls. Transfer to baking trays, allowing room for them to spread, and press down gently to form a flat bottom. Refrigerate for 1 hour until firm.


Bake for 18 minutes until cookies just begin to brown but are still very light. Cool completely.

Melt chocolate in a saucepan or microwave until smooth. Stand at room temperature until the chocolate is thick enough to spoon onto the cookies. Sandwich 2 cookies together and allow to set at room temperature for 30 minutes.



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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)

Autumn Leaves image created by Freepik