



Autumn recipes to wow a crowd

The crunch of leaves underfoot and crispy, sunny days can only mean one thing – autumn has arrived! It's the perfect time of year for hearty salads, warming casseroles and decadent desserts that say a fond farewell to summer.

Wedged between summer barbeques and winter slow-cooked food, autumn is a wonderful season of transition. Grilling gives way to roasting and an abundance of produce bursts back onto the scene, making it a wonderful time for entertaining.

Key ingredients to enjoy in this season include beetroot, pumpkin, mushrooms and pear. It's also a great time to start enjoying great slow cooked meats and melted cheeses.

So dust off your cool weather cooking techniques and dive into some of our favourite autumn recipes that your guests will fall in love with.

Autumn Roast Vegetables, Brown Rice and Quinoa Salad



The beauty of this [autumn roast vegetable salad](#) is its versatility. It can be served hot, warm or cold, as a side dish or as a filling vegetarian main. Featuring earthy beetroot, carrot and pumpkin, and nutritious brown rice and quinoa it's a delightfully easy recipe that's also gluten free. This recipe uses our [NEFF combi-microwave oven](#) which is a normal hot air oven and microwave in one appliance! Combining microwave functionality with your oven function speeds up the cooking process. However, if you don't have a combi-microwave you can still make this recipe, just give the veggies a little longer to cook.

Italian Beef Casserole with Cannellini Beans



This delicious [Italian beef casserole with cannellini beans](#) has all the flavours of the Mediterranean in one dish. It's packed full of tender oyster blade, plenty of herbs and the meaty, intense flavour of dried porcini mushrooms. It's the perfect recipe for entertaining as you can prep all the ingredients in just 20 minutes, then simply pop it in the oven to bake for 2 hours while you chat with friends or family. Serve it in bowls with mash and steamed greens for a hearty meal. This recipe uses the NEFF CircoTherm® function to ensure a perfectly even cook.

Grilled Garlic and Thyme Mushrooms with Feta and Prosciutto



A little prosciutto and a sprinkling of feta adds sophistication to this fast and simple starter or side dish. Mushrooms are brushed liberally with oil and garlic and topped with the thyme, feta and prosciutto before placed until the grill for just 10 minutes! By the time you've topped up your guest's wine, it'll be ready to serve. [Read the full recipe here.](#)

Gourmet Moussaka



There's a little bit of work involved in this [Gourmet Moussaka](#) recipe, but it's a labour of love that will be totally worth it. Slow-cooked beef ragu layered with delicate slices of eggplant and topped with luscious smoked eggplant béchamel takes this traditional Greek dish to a whole new dimension. We recommend cooking the ragu and fried eggplants a day ahead and finish the dish the day of serving.

Pear and Ginger Tarte Tatin



Tarte Tatin is traditionally made with apples, but for a spiced Autumnal dessert with a difference, our delicious [Pear and Ginger Tarte Tatin](#) hits the spot. For the uninitiated, a Tatin is an upside-down pastry in which the fruity filling is caramelised before it's baked. This recipe boasts pears cooked in moorish caramel and partnered with flaky pastry, for a decadent dessert.

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF [here](#).