



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 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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Prosciutto Wrapped Turkey with Cranberry & Pork Sausage Stuffing



Prep time
20 mins



Cooking time
60 mins



Serves
6-8

ingredients

300g Italian pork sausages, casings removed

2 slices day-old sourdough, crusts removed & torn into small pieces

1 sprig fresh rosemary, leaves stripped & chopped, plus extra to serve

1 lemon, zested

¼ cup (40g) dried cranberries

¼ cup (40g) pistachios

14 thin slices of prosciutto

2kg skin-on boneless turkey thigh/breast


¼ cup cranberry sauce

2 tbs olive oil

sea salt & black pepper

roast potatoes, to serve

method

Preheat oven to 200°C  Fan

Place sausage meat, sourdough pieces, rosemary, lemon zest, cranberries and pistachios in a bowl and mix well to combine.

Arrange the prosciutto slices, onto a large piece of baking paper, slightly overlap, in 2 rows of 7 so you have a large rectangle of prosciutto. Place the 2 thigh fillets side by side over the prosciutto, cut-side-up. Season the meat with salt and pepper. Spread the cranberry sauce evenly over the turkey. Form a large sausage shape with the stuffing and

place horizontally in the centre of the turkey thighs. Use the baking paper to help roll up the turkey around the stuffing. Tie with kitchen twine at 4cm intervals to secure together.

Carefully place the roll, seam-side down in a large oven tray and rub with olive oil. Transfer to oven and roast for 1 hour, or until cooked through and the prosciutto is crisp. A digital thermometer should read 75°C when cooked. Transfer turkey to a plate and cover loosely with foil to rest for 10 minutes before slicing. Serve with roast potatoes.



Lemon & Garlic Prawn Bruschetta



Prep time
15 mins



Cooking time
20 mins



Serves
6

ingredients

1 loaf sourdough
2 tbs olive oil
800g raw peeled prawns
1 clove garlic, finely chopped
1 lemon, zested & juiced
micro parsley & extra virgin olive oil, to serve
sea salt & black pepper

Puree

400g dried split broad beans (fava beans), soaked
in water overnight
4 cups chicken stock
2 cloves garlic, roughly chopped
½ cup extra virgin olive oil

method

Drain the beans and rinse under cold water. Transfer to a saucepan and cover with stock. Add bay leaf and garlic and bring to a simmer over medium-low heat. Cover and cook for 15 minutes until beans are tender. Use a slotted spoon to transfer beans and garlic to a food processor. Blend until smooth, drizzling in the olive oil through the funnel. Season with salt and pepper.

Meanwhile, preheat a grill pan to medium-high heat. Cut the sourdough into 1cm thick slices and grill for 1-2 minutes a side until slightly charred and toasted.

Heat a large frypan or teppanyaki plate over high heat. Toss the prawns with the oil, garlic, lemon zest and season with salt and pepper. Working in batches, sauté prawns for 2-3 minutes until cooked, turning halfway through. Transfer to a plate.

To assemble, spread the toasted sourdough with fava bean puree and transfer to serving platter. Top each slice with prawns and drizzle with extra virgin olive oil and a squeeze of lemon juice. Season with salt and pepper and sprinkle with micro parsley. Serve.



Tomato & Caramelised Onion Galette

Tomato & Caramelised Onion Galette



Prep time
20 mins



Cooking time
55 mins



Serves
6

ingredients

650g cherry tomatoes, halved (a mix of red and yellow)

50g unsalted butter

3 red onions, halved & thinly sliced

4 cloves garlic, chopped

¼ cup balsamic vinegar

1 tbs honey

1 egg, beaten

125g fresh mozzarella, torn

extra virgin olive oil & fresh basil leaves, to serve

Pastry

1 ½ cups (240g) plain flour

¼ tsp salt

150g cold unsalted butter, diced


2 tbs cold water

method

For the pastry, place flour, salt and butter in a food processor and pulse until butter is the size of peas. Add water and pulse again until dough just comes together. Wrap and refrigerate for 30 minutes to chill.

Meanwhile, toss the tomatoes with half a teaspoon of salt and set aside for 15 minutes.

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

Preheat oven to 180°C Fan Assist  and place a round baking tray in the oven to heat up.

Roll the dough out onto a large sheet of baking paper to a rough 30cm circle. Use a round tray or plate as a guide and trim the edges of the pastry. Spread the onions around the base, leaving a 4-5cm border. Drain the tomatoes, discarding any water and arrange over the top of the onions. Fold the edges of the pastry over to enclose the filling and brush the edges with egg. Transfer galette with the baking paper to a tray and refrigerate for 10 minutes.

Slide the galette with the baking paper onto the hot tray in the oven. Bake on the bottom shelf for 35-40 minutes until the pastry is golden and cooked through. To serve, arrange torn mozzarella over the top of the galette, scatter with basil leaves, black pepper and a drizzle of extra virgin olive oil.





Pizza Fritta with Ricotta, Charred Broccolini & Chilli



Pizza Fritta with Ricotta, Charred Broccolini & Chilli



Prep time
20 mins



Cooking time
10 mins



Serves
4

ingredients

2 bunches broccolini, trimmed
1 tbs olive oil
375g ricotta
1/3 cup (40g) grated parmesan
1 long green chilli, thinly sliced
4 baby zucchinis, thinly sliced
fresh mint leaves, to serve
olive oil, for frying
sea salt & black pepper

Dough
7g dry yeast
1/4 tsp sugar
200ml warm water
1/2 tsp salt
300g plain flour
1 tbs olive oil

method

For the dough, add the yeast and sugar to the warm water and whisk to combine. Allow to stand for 5 minutes until the mixture begins to foam. 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. If the dough is too sticky, add a little more flour. Knead for about 5 minutes until you have a smooth and elastic dough that springs back when you poke it. Place the oil in a large bowl and coat the dough. Cover with a cloth and allow to prove in a proving drawer or warm place for 1 hour until doubled in size. Knock the air out of the dough and cut into 4 equal portions. Roll into balls, place on a tray. Cover with the cloth again to prove for a further 30 minutes until doubled in size again.

until slightly charred and tender but still vibrant. Remove from heat.

In a food processor, blend ricotta and parmesan together until smooth and creamy. Alternatively, you can simply mix these together in a bowl. Set aside.

On a floured bench, roll out each ball of dough into an oval shape to about 1cm thick.

Heat enough olive oil to cover the base of your frypan over medium-high heat. Working in batches, add the dough and fry for about 1-2 minutes on each side until golden. Transfer to a tray and repeat with remaining dough.

Meanwhile, heat a frypan or teppanyaki plate to high heat. Toss the broccolini with the oil and season with salt and pepper. Cook the broccolini for 3-4 minutes

To assemble, spread some ricotta mix over each base and top with broccolini. Sprinkle with chilli, zucchini, mint and a drizzle of extra virgin olive oil. Serve.



Coconut Steamed Blue Eye & Cucumber Salad



Prep time
15 mins



Cooking time
35 mins



Serves
4

ingredients

4 x 250g skinless blue eye cod fillets, or other firm white fish
½ cup coconut milk
2 kaffir lime leaves, finely shredded
1 long red chilli, deseeded, finely chopped
1 tsp finely grated ginger
1 ½ cups basmati rice, rinsed
lime wedges, to serve

Cucumber salad
2 continental cucumbers, thinly sliced
½ tsp fine salt
1 small clove garlic, finely chopped
1 tbs rice wine vinegar
1 tbs sesame oil
¼ tsp caster sugar
2 spring onions, thinly sliced
4 sprigs fresh coriander, leaves picked, plus extra to serve
1 tsp toasted sesame seeds

method

For salad, place the cucumber in a bowl and sprinkle with salt. Mix to coat and leave to stand at room temperature for 15 minutes. Drain off the water and discard then transfer the cucumber to a bowl. Combine all the remaining salad ingredients and toss to combine. Set aside.

Season fish on both sides with salt and place in a large bowl. Add coconut milk, kaffir lime, chilli, ginger and toss to coat. Set aside.

Place the rice in a baking tray and add 3 cups of water and ½ teaspoon of salt. Place in steam

oven for 25 minutes at 100°C until water has been absorbed and rice is cooked. Remove from oven, cover tightly with foil and allow to stand while fish cooks.

Remove fillets from marinade and transfer to the perforated steam tray. Steam fish for 10 minutes at 100°C until just cooked through.

To serve, divide rice between 4 plates and top with fish fillets. Serve with cucumber salad, lime wedges and extra coriander on top.



Roasted Moreton Bay Bugs with Linguine & Tomatoes



Prep time
20 mins



Cooking time
20 mins



Serves
4

ingredients

6 raw Moreton bay bugs, split in half lengthways
60g unsalted butter
2 shallots, finely chopped
1 clove garlic, finely chopped
400g cherry tomatoes, halved

¼ cup dry white wine
½ cup cream
micro basil, to serve
400g linguine pasta
olive oil, for drizzling
sea salt & black pepper

method

Preheat oven to 200°C Fan  Assist.

Place bugs onto a roasting tray, cut-side up, and season with salt and pepper. Drizzle with oil then roast on the middle shelf for 8-10 minutes, until lightly caramelised and cooked through. (You will know if the bug is cooked if the meat easily pulls away from the shell and is opaque). Remove the meat from 8 halves and cut into chunks.

Meanwhile, cook linguine in a large pot of salted boiling water until al dente.

Heat butter in a large frypan over medium heat for 1-2 minutes until foamy. Add shallots and cook for

3 minutes until soft. Add garlic and tomatoes and cook, stirring, for a further 2 minutes until tomatoes begin to soften but still hold their shape. Add wine and simmer for 1-2 minutes until almost completely evaporated. Add cream and bug meat and bring to a simmer to heat through.

Reserve ⅓ cup of pasta water, then drain linguine and add to tomatoes with reserved pasta water. Season with salt and pepper and toss to combine.

Divide linguine between 4 bowls and sit 1 roasted bug halve on top. Drizzle with olive oil and scatter with micro basil.



Roast Rib Eye Steaks with Corn, Bacon & Tomato Pasta Salad



Prep time
15 mins



Cooking time
20 mins



Serves
4

ingredients

300g dried orecchiette pasta

2 tbs olive oil

2 rashers bacon, diced

1 cob corn, husks & silks removed

1 clove garlic, finely chopped

1 sprig rosemary, finely chopped

250g cherry tomatoes, halved (mix of red and yellow)

½ cup basil leaves, leaves picked

2 x thick cut rib eye steaks (about 450g each) at room temperature

1 tbs grapeseed oil

sea salt & black pepper

method

Preheat oven to 220°C Fan .

Cook pasta in a large saucepan of salted boiling water according to packet instructions.

While the pasta is cooking, heat olive oil in a large frypan over medium heat. Cook bacon for 2-3 minutes until the edges begin to crisp and the fat has rendered out of the bacon. Slice the corn kernels away from the cobs and add to the bacon. Cook for 2 minutes until corn is tender. Add the garlic, rosemary and tomatoes and cook, stirring, for a further 1 minute until everything is combined.

Drain pasta and add to frypan along with the basil leaves. Toss to combine and season with salt and pepper. Transfer to serving bowl and top with extra basil leaves.

Heat an oven-proof frypan over medium-high heat. Rub the steaks with grapeseed oil and season well with salt. Cook the steaks for 3-4 minutes a side until well caramelised. Transfer the frypan to the oven and cook for a further 8-10 minutes, or until the internal temperature reads 55°C on a meat thermometer. Remove steaks from the frypan to a plate. Cover loosely with foil and rest for 5-10 minutes. The internal temperature of the steak will continue to rise as it rests to about 60°C which is perfect for a medium steak.

To serve, cut the bone away from the meat and thickly slice the steak across the grain.



Stir Fried Pork with Mushrooms & Chinese Broccoli



Prep time
10 mins



Cooking time
10 mins



Serves
4

ingredients

- | | |
|--|--|
| 1 tbs peanut oil | 1 bunch Chinese broccoli, cut into 4cm lengths |
| 500g pork mince | 2 tbs light soy sauce |
| 1 clove garlic, finely chopped | 1 tbs sesame oil |
| 1 tsp finely grated ginger | 1 tbs Shaoxing wine |
| 1 long red chilli, thinly sliced | steamed rice & toasted sesame seeds, to serve |
| 150g wood ear mushrooms (black fungus) | |

method

Heat wok over high heat.

Add the peanut oil and the pork and stir-fry for 7-8 minutes, breaking up the mince until caramelised in parts and browned.

Add the garlic, ginger and chilli. Stir-fry for 30 seconds until fragrant, then add the mushrooms, broccoli, soy, sesame oil and Shaoxing wine.

Toss together and put a lid on for 1-2 minutes to slightly steam the broccoli.

Sprinkle with sesame seeds and serve with steamed rice.



White Chocolate Mousse with Raspberries & Pistachio Crumb



Prep time
15 mins



Cooking time
10 mins



Serves
4

ingredients

125g fresh raspberries
edible flowers, to serve (optional)

Mousse

300g white chocolate
300ml cream
1 tsp vanilla paste

Pistachio crumb

60g cold unsalted butter, diced
60g plain flour
60g caster sugar
60g pistachios, roughly chopped

method

For the mousse, melt the white chocolate in a heatproof bowl over a saucepan of gently simmering water until melted and smooth. (If you have an induction cooker, this step can be done on L1). Set chocolate aside to cool slightly.

Whip cream and vanilla until soft peaks form. Spoon a third of the cream into the melted chocolate and mix to combine. Add the remaining cream and gently fold together until fully combined. Spoon about $\frac{2}{3}$ cup of the mousse into a small piping bag, or zip lock bag, and tie the end. Refrigerate until ready to serve. Spoon the remaining mousse into 4 glasses and transfer to the fridge for 2 hours, or until set.

Preheat oven to 160°C Fan  and line a baking tray with baking paper.

Meanwhile, for the crumb, rub the butter, flour and caster sugar together with your fingertips until you have a coarse breadcrumb mixture. Transfer to prepared baking tray and spread out. Bake for 10 minutes, stirring halfway through cooking, until golden. Stir through pistachios and set aside to cool.

To serve, sprinkle pistachio crumb over mousse. Pipe 3 large dots of mousse over the top of the crumb and top with fresh raspberries and edible flowers.



Blueberry Crumble Pie



Prep time
15 mins



Cooking time
50 mins



Serves
6-8

ingredients

750g fresh or frozen blueberries

½ cup (130g) caster sugar

2 tbs corn flour

1 tbs vanilla extract

⅓ cup (35g) almond meal

Icing sugar & vanilla ice cream, to serve

Pastry

100g caster sugar

200g unsalted butter, softened

300g plain flour

method

Preheat oven to 180°C Fan .

For the pastry, place the sugar and butter in an electric mixer and beat until pale. Add the flour and beat until combined. Divide pastry into thirds. Press two thirds of the pastry into a 24cm pie tin to cover the base and sides. Refrigerate for 30 minutes until firm. Wrap remaining pastry and refrigerate until ready to bake.

Line the pie crust with baking paper and fill with pie weights. Bake for 10 minutes, remove weights and paper and bake for a further 10 minutes.

Reduce oven to 160°C Fan .

Toss the blueberries with the sugar, corn flour and vanilla. Sprinkle the base of the pie evenly with the almond meal. Add the blueberries over the top, giving the tin a shake to allow the sugar to sink to the bottom. Break up the remaining pastry into small pieces and scatter over the top of the pie.

Bake for 35-40 minutes until golden. Cool slightly before dusting with icing sugar and serving with ice cream.



Salted Peanut & Oat Chocolate Bars

Salted Peanut & Oat Chocolate Bars



Prep time
15 mins



Cooking time
20 mins



Serves
10

ingredients

250g dark chocolate
2 tbs coconut oil
½ tsp sea salt

1 tbs vanilla extract
½ tsp sea salt

Filling

Base
1 ½ cups (180g) gluten-free plain flour
1 ½ cups (120g) rolled oats
½ cup (90g) coconut oil, melted
½ cup maple syrup

200g natural smooth peanut butter
⅔ cup maple syrup
½ cup (90g) coconut oil
2 cups (280g) roasted unsalted peanuts

method

Preheat oven to 180°C Fan .

Line a 20cm square baking tin with baking paper.

For the base, combine all ingredients in a bowl and mix well until combined. Press evenly into prepared tin and bake for 20 minutes, or until lightly golden and cooked through.

Melt the chocolate and coconut oil in a saucepan over induction setting L1, or in a heatproof bowl over a saucepan of gently simmering water until melted and smooth. Cool slightly for 5 minutes. Pour chocolate over the top of the peanut butter layer and smooth. Transfer to the fridge for 2-3 minutes to semi-set the top, then sprinkle with sea salt.

For the filling, place peanut butter, maple syrup and coconut oil into a medium saucepan over low heat until melted and combined. Stir through the peanuts and pour mixture over base, spreading out evenly to cover. Transfer to the fridge for 1 hour until set.

Refrigerate for 2 hours until completely set. Remove from the tin and transfer to a chopping board. Cut down the middle then into 10 even bars. Keep refrigerated for up to 1 week.





Your Kitchen, Your Style, Your Choice

Kitchener



The original Falcon cooker first launched in 1830, the Kitchener is still one of our most popular models. Available in 90cm in Stainless Steel, Black or Cream, with two oven cavities and separate grill, no matter the size and style of your kitchen, there's a Kitchener range cooker to match.

Classic & Classic Deluxe



With distinctive range cooker styling, the Classic and Classic Deluxe are at home in any kitchen. Offering two ovens plus separate glide-out grill and storage drawer (110cm model) and available in a wide colour palette, the Classic and Classic Deluxe combine traditional design with a host of innovative features.

Elise



Taking its lead from the finest European gourmet chefs, the Elise offers professional performance with high-spec looks to match. Bringing French-inspired flair into your home and available in 90cm and 110cm plus seven distinctive colours, the Elise will effortlessly make a statement centrepiece in your kitchen.

Professional



The Professional line of range cookers, available in Black, Stainless Steel or Slate*, offers clean, modern lines suited to a contemporary setting. Select from the 90cm single cavity Professional + FX/FXP, the dual oven 100cm Professional+100 FX, or the multi-door Professional+ available in 90cm or 110cm.

Nexus, SE & Steam



The Nexus, Nexus SE and Nexus Steam offer contemporary styling whilst delivering high-end performance. Available in Black, Slate, Stainless Steel, White* and Ivory*. The Nexus series offer a host of innovative features - including gas or induction cooktops - in an enduring, timeless design. Nexus Steam also offers a dedicated steam oven.

*Slate in Professional range exclusive to Professional+ FX/FXP 90 and Professional+ 100FX


*White available in Nexus. Ivory available in Nexus SE and Nexus Steam



 **MADE IN
BRITAIN**
SINCE 1830



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All recipes, food styling and photography by Karen McFarlane, foodlove.com.au,  [@karen.foodlove](https://www.instagram.com/karen.foodlove)

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