



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 16 colour options, chrome, brass or nickel fittings and 3 fuel types. With over 130 different product combinations to select from, there is a Falcon range cooker suited to any kitchen design.

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*Prawn & Garlic
Butter Pizzette*



Prawn & Garlic Butter Pizzette



Prep time
40 mins



Cooking time
15 mins



Serves
6

ingredients

250g feta

3 tbs Greek yoghurt

100g unsalted butter

1 lemon, juiced

2 cloves garlic, finely grated

500g raw peeled prawns

4-5 sprigs continental parsley, finely chopped,
plus extra to serve

olive oil, for frying

sea salt & cracked black pepper

Pizza Dough

550g plain flour

2 tsp (7g) dry yeast

1 tsp honey

375ml bottle beer, at room temperature

2 tsp salt

method

For the pizza dough, place the flour, yeast, honey, beer and salt to a mixing bowl of a stand mixer fitted with a dough hook and knead until the dough comes away from the sides and is smooth but still quite wet. Transfer to a bowl, cover with a damp 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 6 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.

Place the feta and yoghurt in a food processor and blend until smooth.

Preheat oven to 220°C Fan Assist 

On a lightly floured bench, use your fingers to press out each ball of dough into a rough 15cm circle about 1cm thick. Heat enough olive oil to just coat the base of a large non-stick frypan over medium heat. Working in batches, add the dough and fry for about 2-3 minutes until golden and crisp on the base. Transfer to a tray and repeat with remaining dough.

Spread the pizza bases with a heaped spoonful of whipped feta, leaving a 1cm border. Transfer to oven and cook for 4-5 minutes. Spoon over prawns and garlic butter and top with extra parsley leaves and serve.



Steak, Kimchi & Smoked Cheddar Grilled Cheese Sandwich



Prep time
20 mins



Cooking time
10 mins



Serves
4

ingredients

2 scotch fillet steaks, at room temperature

8 slices sourdough bread

salted butter

140g smoked cheddar, coarsely grated

1/2 cup (75g) kimchi, drained

sea salt & cracked black pepper

method

Preheat teppanyaki plate, or a large non-stick frypan, over medium-high heat. Season steaks with salt and cook for 3-4 minutes a side, or until cooked to your liking. Transfer to a plate to rest for 5 minutes, then thinly slice. Wipe down teppanyaki plate or frypan with paper towel so you can use it again.

To assemble sandwiches, butter one side of each slice of bread and place butter-side-down onto a board.

Layer with cheese, steak, kimchi, more cheese and a good grinding of black pepper.

Place another slice of bread on top with the butter facing up and repeat with remaining ingredients to make 4 sandwiches.

Transfer sandwiches to the teppanyaki plate or frypan over medium heat and cook for 2 minutes a side, or until the cheese has all melted and the bread is golden brown and crisp. Serve hot.



Herb & Macadamia-Crusted Fish



Prep time
20 mins



Cooking time
15 mins



Serves
4

ingredients

1 cup (150g) unsalted macadamias

1 cup panko breadcrumbs

1 clove garlic, minced

2 tbs finely chopped continental parsley

2 tbs finely chopped dill

1 lemon, zested, plus extra to serve

2 tbs olive oil, plus extra to serve

4 skinless firm white fish fillets, such as blue eye, coral trout or rockling

1 tbs Dijon mustard

80g mixed salad leaves

sea salt & cracked black pepper

method

Preheat the oven to 200°C Fan Assist  and line a baking tray with baking paper.

Place the macadamias into a food processor and process until fine. Transfer to a bowl and stir through the panko breadcrumbs, garlic, parsley, dill, lemon zest and olive oil. Season with salt and pepper.

Place fish fillets onto prepared baking tray and season with salt. Brush the tops with mustard then press the macadamia mixture on top of each fillet.

Transfer to second shelf in your oven and cook for 8-10 minutes until the fish is just cooked and the crust is golden.

Toss the salad leaves with some olive oil and a squeeze of lemon juice and season. Serve fish with salad and extra lemon wedges on the side.



Beef Wellington



Beef Wellington



Prep time
45 mins



Cooking time
80 mins



Serves
6

ingredients

1kg Swiss brown mushrooms	1 tbs olive oil	2 egg yolks, beaten with
60g unsalted butter	1kg trimmed beef fillet, centre cut	1 tsp water
2 shallots, finely diced	so the fillet cooks evenly	sea salt & cracked black pepper
2 cloves garlic, finely chopped	6 thin slices prosciutto	
1 tsp finely chopped thyme	150g pâté	
½ cup port	375g puff pastry	

method


Working in batches, place the mushrooms into a food processor and pulse until finely chopped. Transfer to a bowl. Heat the butter in a large frypan over medium heat. Add the shallots and a pinch of salt and cook for 5 minutes until soft. Add the garlic and thyme and cook for a further 1 minute until fragrant. Increase heat to medium-high. Add all the mushrooms and cook down for 20 minutes until there's no moisture left in the mushrooms and the pan is dry. Add the port and cook down until the wine has completely evaporated (this step is very important to avoid soggy pastry so if it needs longer, keep cooking). Season with salt and pepper and transfer to a tray to cool completely.

Meanwhile, wipe out the frypan with paper towel and place over a medium-high heat. Pat-dry beef fillet with paper towel and season well with salt and pepper all over. Add the oil to the frypan and brown the beef fillet all over, turning often, until sealed. Transfer to a plate to cool.

Lay 2 or 3 large pieces of cling wrap onto a clean bench, overlapping to make a 40 x 40cm square, larger is fine. Lay the prosciutto vertically onto the cling wrap, slightly overlapping, to make a rough rectangle shape of 30 x 40cm. Spread the mushroom mixture over the top of the prosciutto, using an offset spatula to spread out the mixture evenly, pressing down firmly. Spread the pâté over the bottom of the

beef fillet and place horizontally in the centre of the mushroom covered prosciutto. Spread the remaining pâté over the beef to cover completely. Use the cling wrap to lift up the prosciutto and mushroom layers over the fillet to encase into a tight log. Wrap tightly in cling wrap by rolling it up and securing the ends. Transfer to the fridge for 4 hours or overnight.

The next day, on a lightly floured bench, roll out the pastry to 30 x 35cm and brush with the egg yolk mixture. Unwrap the beef from the cling wrap and place it in the centre of the pastry. Roll up the pastry tightly and tuck in the ends, pressing firmly to seal. Trim off any excess pastry and use a leaf cutter to cut out pastry pieces to decorate the top. Line a baking tray with baking paper and place the wellington seam-side down. Brush all over with egg yolk mixture. Place pastry leaves over the top and brush with more egg. Transfer to the fridge for 1 hour to chill the pastry.

Preheat oven to 180°C Fan 
Sprinkle with salt and bake the beef wellington for 50 minutes, or until the internal temperature reaches 45°C on a meat thermometer. Transfer the wellington to a cooling rack and allow to rest at room temperature for 25-30 minutes to allow the meat to finish cooking and relax the beef (the internal temperature will continue to rise, but this is what you want). Transfer to a board and cut into thick slices to serve.



Steamed Corn on the Cob with Maple Chipotle Butter



Prep time
15 mins



Cooking time
5 mins



Serves
6

ingredients

125g unsalted butter, softened

1 chipotle chilli in adobo, finely chopped

1 clove garlic, finely chopped

1 tbs maple syrup

6 sprigs fresh coriander, finely chopped,

plus extra to serve

6 corn cobs

¼ cup finely grated parmesan

2 limes, halved, to serve

sea salt & cracked black pepper

method

Combine the butter, chipotle chillies, garlic, maple syrup and coriander in a bowl and season with salt and pepper. Set aside.

Peel back the husks and silks on the corn cobs and tie with kitchen twine. Transfer to steam oven for 5 minutes at 100°C until tender.

Transfer to a platter and spread some butter over each corn cob to coat. Squeeze over lime juice, grate over parmesan and top with extra coriander leaves.



*Jamaican Style
Jerk Chicken with
Pineapple &
Mango Salsa*



Jamaican Style Jerk Chicken with Pineapple & Mango Salsa



Prep time
25 mins



Cooking time
40 mins



Serves
4-6

ingredients

2 shallots, peeled
2 long red chillies, deseeded
3 cloves garlic
2 tsp ground allspice
½ tsp ground nutmeg
2 tsp ground black pepper
1 tsp dried thyme
1 tsp salt
⅓ cup soy sauce
2 tbs brown sugar

6 chicken marylands, halved through the joint
2 tbs olive oil
Pineapple & Mango Salsa
½ fresh pineapple, peeled & finely diced
1 mango, finely diced
¼ red onion, finely diced
1 jalapeno chilli, deseeded & finely chopped
2 tbs lime juice, plus extra to serve
6 sprigs fresh coriander, finely chopped,
plus extra to serve

method

Place the shallots, chillies, garlic, allspice, nutmeg, pepper, thyme, salt, soy sauce and brown sugar in a small food processor and blend until smooth. Pour into a large bowl. Add the chicken pieces and turn to coat in the marinade. Cover with plastic wrap and refrigerate for 4 hours or preferably overnight.

Preheat oven to 200°C Fan Assist 

Line a large baking tray with baking paper. Remove chicken from marinade, allowing excess marinade to drip off, and place on the tray skin-side up.

Drizzle with oil and roast on the second shelf for 30 minutes until tender and the skin is blackened in parts.

Meanwhile, to make the salsa, combine all the ingredients in a bowl and set aside. Season with salt.

Serve the chicken piled up on a platter with salsa on the side with extra lime and coriander on top.



Vegetarian Ohana Bowl



Prep time
20 mins



Cooking time
25 mins




Serves
4

ingredients

- | | |
|---|---|
| 2 cups brown rice, rinsed | fresh coriander & lime wedges, to serve |
| 1 sweet potato, cut into 1cm thick rounds | <i>Everything Spice</i> |
| 1 tbs olive oil | 1 tbs white sesame seeds, toasted |
| 225g halloumi, cut into 1cm slices | 1 tsp black sesame seeds |
| 200g cherry tomatoes, halved | ¼ tsp dried chilli flakes |
| 200g frozen edamame, thawed | ½ tsp dried garlic |
| 1 avocado, sliced | ½ tsp sea salt |

method

Preheat oven to 180°C Fan 

For spice mix, combine all ingredients in a small bowl and 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 loosely with a clean tea towel. Allow to stand for 10 minutes before fluffing with a fork.

Meanwhile, toss the sweet potato with olive oil and season with salt.

Roast for 20 minutes until tender and lightly caramelised around the edges.

Heat a teppanyaki plate or non-stick frypan over medium-high heat. Cook halloumi slices for 2-3 minutes a side until golden brown.

To serve, spoon rice into serving bowls and top with sweet potato, halloumi, tomatoes, edamame, avocado, and sprinkle over some *Everything Spice* mix. Top with coriander and serve with a squeeze of lime over the top.



Greek Chicken Tray Bake



Prep time
20 mins



Cooking time
45 mins



Serves
4

ingredients

¼ cup olive oil, plus extra to serve

1 tsp dried oregano

½ tsp sweet paprika

2 cloves garlic, finely grated

1 lemon, zested & juiced

8 chicken thighs, skin-on

800g potatoes, scrubbed & cut into large chunks

200g cherry tomatoes, halved

100g kalamata olives

¼ red onion, thinly sliced

100g feta, crumbled

½ bunch continental parsley, leaves picked, to serve

warm pita bread, to serve

sea salt & cracked black pepper

method

Preheat oven to 180°C Fan Assist 

Combine the olive oil, oregano, paprika, lemon zest and juice in a large bowl and season well with salt and pepper. Add the chicken and potatoes and toss to coat. Transfer to a large baking tray and sit the chicken skin-side up.

Roast on the middle shelf for 30-35 minutes until golden and cooked through.

When the chicken is done, scatter over tomatoes, olives, red onion, feta and parsley. Drizzle with extra olive oil and serve with warm pita bread.



Cajun Salmon Burgers



Prep time
20 mins



Cooking time
10 mins



Serves
4

ingredients

4 skinless salmon fillets

2 tsp Cajun spice mix

4 buns

80g mixed lettuce

olive oil, for frying

sea salt & cracked black pepper

Burger Sauce

½ cup mayonnaise

2 tsp Dijon mustard

½ clove garlic, minced

1 tsp sriracha

1 small pickle, finely chopped

2 sprigs dill, chopped

Salsa

2 tomatoes, deseeded & finely diced

¼ red onion, finely diced

2 tbs lime juice

2 tbs extra virgin olive oil

4 sprigs coriander

method

For the burger sauce, combine all ingredients in a bowl and season with salt and pepper. Set aside.

Combine all the ingredients for the salsa and season with salt and pepper. Set aside.

Heat a teppanyaki plate, or non-stick frypan over medium heat. Season the fish fillets with salt and sprinkle over Cajun spice mix to coat.

Transfer to frypan and cook for 3-4 minutes a side, or until just cooked and flaking apart.

To serve, spoon some burger sauce on the base of the buns and top with mixed lettuce. Place the fish on top and spoon over salsa. Top with a lid and serve.



Corn & Chorizo Potato Salad



Prep time
20 mins



Cooking time
25 mins



Serves
6

ingredients

1.5kg new potatoes, scrubbed
2 cured chorizo sausages, finely diced
1 cup corn kernels (about 2 cobs)
½ bunch continental parsley, finely chopped, plus extra to serve
5 spring onions, finely sliced, plus extra to serve
sea salt & cracked black pepper

Dressing

½ cup sour cream
2 tbs mayonnaise
1 tsp Dijon mustard
2 tbs apple cider vinegar

method

Place the potatoes in a large saucepan of well salted water and boil for 15-20 minutes until tender. Drain and leave to cool in a colander.

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

Heat a non-stick frypan over medium heat. Add chorizo and cook for 3-4 minutes until the fat is rendered and the chorizo is lightly caramelising.

Add the corn and cook for a further 2 minutes until tender. Remove from heat.

Place the potatoes in a large serving bowl. Add the dressing, parsley, spring onions, half the chorizo and corn and mix to combine. Scatter the remaining chorizo and corn over and top with extra spring onion and parsley.



*Chocolate
Gaytime
Ice-creams*



Chocolate Gaytime Ice-creams



Prep time
30 mins



Cooking time
10 mins



Serves
12

ingredients

3 egg yolks	<i>Crumb</i>	<i>Chocolate Shell</i>
½ cup (115g) caster sugar	200g unsalted butter, softened	200g dark chocolate, chopped
300ml milk	200g sugar	1 tbs coconut oil
100g 70% dark cocoa, chopped	½ tsp salt	
3 tbs cocoa powder	250g plain flour	
300ml cream	70g cocoa powder, sifted	
	2 egg whites	

method

Place egg yolks and sugar in the bowl of an electric mixer and whisk until thick and pale.

Meanwhile, place milk and chocolate in a small saucepan over medium-low heat until the chocolate has melted. Whisk in cocoa powder until smooth. With the mixer on low speed, slowly pour the warm chocolate mixture into the egg and sugar until combined. Pour the mixture back into your saucepan and place over a low heat, using a spatula to scrape the bottom of the saucepan, until thickened like an anglaise (don't allow it to boil). Set aside to cool slightly at room temperature, whisking occasionally so it doesn't form a skin.

Whip the cream until soft peaks form, then fold into the chocolate mixture using a large whisk or a spatula until fully combined. Transfer to an ice cream machine and churn according to manufacturer's instructions until frozen. Fill 12 silicone ice cream moulds with the ice cream and insert popsicle sticks. Freeze for 6 hours, or overnight until firm.

Preheat oven to 180°C Fan

To make the crumb, place the butter, sugar and salt in the bowl of an electric mixer fitted with a paddle attachment and beat until pale and fluffy. Add half the flour and cocoa, then add the egg whites, followed by remaining flour and cocoa. Spread onto a baking tray lined with baking paper and bake for 15 minutes, stirring every 5 minutes to break up the crumb into small pieces. Cool completely.

For the chocolate shell, melt the chocolate together with the coconut oil over low heat, or in 30 second bursts in the microwave, until smooth. I find it easier to do this in a jug, or a tall glass for dipping the ice creams in.

To assemble, place the crumb mixture in a large tray and line another tray with baking paper. Working quickly, un mould the ice creams and dip them into the chocolate shell mixture to coat, then straight into the crumb, turning to coat before the chocolate sets. Place onto the tray and back in the freezer until ready to serve.



Snickers Cheesecake



Prep time
40 mins



Cooking time
90 mins



Serves
8

ingredients

Base

200g shortbread biscuits
100g unsalted butter, melted

Filling

500g cream cheese, softened
250g smooth peanut butter
200g (1 cup) brown sugar
4 eggs, at room temperature
2 tsp vanilla extract
¼ tsp salt

Topping

150g dark chocolate, chopped
300ml cream
¼ cup store-bought salted caramel
½ cup roasted salted peanuts,
roughly chopped

method

Preheat oven to 140°C Fan 

For the base, place the biscuits in a food processor and blend until fine. Add the butter and blend until combined. Press the mixture into the base of a 22cm springform cake tin lined with baking paper. Refrigerate for 30 minutes.

To make the filling, place cream cheese, peanut butter and brown sugar in the bowl of an electric mixer and beat until smooth and combined. Add eggs, one at a time, until combined, followed by the vanilla and salt. Wrap the base and sides of the baking tin with about 3 layers of foil to ensure water won't seep in, then place into a large roasting tin. Pour the cheesecake batter over the base. Fill the roasting tin with boiling water to come halfway up the side of the cheesecake tin.

Bake for 1 hour and 15 minutes until the cheesecake is set. Remove from water bath and cool before refrigerating for 2 hours, or overnight.

To make the topping, combine the milk chocolate with the cream in a small saucepan over low heat and whisk until melted and smooth. Refrigerate for 1 hour or until set. Whisk into soft peaks and transfer to a piping bag. Don't overwhip because it causes air bubbles to appear in your ganache.

To serve, remove the cheesecake from the tin and slide onto a serving plate. Pipe small mounds of the topping all over the cheesecake to cover. Drizzle with salted caramel and sprinkle with peanuts.



Chocolate & Cherry Christmas pudding



Prep time
40 mins



Cooking time
3 hrs



Serves
8-10

ingredients

200g pitted cherries, plus extra for serving

100g sultanas

100g raisins

150g dried sour cherries

1/3 cup (80ml) vino cotto

1 tsp ground cinnamon

1 tsp mixed spice

200g unsalted butter, softened

1/2 cup (100g) caster sugar

1/4 cup (50g) muscovado or brown sugar

3 eggs, at room temperature

3 tbs (30g) cocoa powder, sifted

1 cup (150g) plain flour

Ganache

1/2 cup (125ml) cream

2 tbs vino cotto

100g 70% dark chocolate, chopped

50g unsalted butter, chopped

method

Place cherries, sultanas, raisins, dried cherries, vino cotto, cinnamon and mixed spice in a large bowl and mix to combine. Cover with plastic wrap and refrigerate for 4 hours, or overnight.

Place the butter, caster sugar and brown sugar in the bowl of an electric mixer fitted with a paddle attachment. Beat until pale and fluffy. Add eggs, one at a time, until combined. Add cocoa powder and flour and beat until combined. Fold through fruit mixture and all its juices until fully combined. Spoon into a buttered 2 litre pudding basin and cover with baking paper then the lid, or 2 layers of foil secured with string.

Steam at 100°C for 3 hours. Cool for 15 minutes before inverting onto serving plate.


To make ganache, bring the cream and vino cotta to the boil in a small saucepan, add chocolate and remove from heat. Allow to stand for 5 minutes, then whisk in butter until smooth and melted. Pour over pudding and top with fresh cherries.



 **MADE IN
BRITAIN**
SINCE 1830



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