



# *Winter 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 200 different product combinations to select from, there is a Falcon range cooker suited to any kitchen design.*

# Contents

Potato & Caramelised Onion Galette	4
Chicken & Leek Pithivier	6
Beef Burgundy	8
Cassoulet	10
Warm John Dory Rillettes with Crispy Baguette	12
Pumpkin Pancakes with Whipped Maple Cream Cheese	14
Cauliflower & Haloumi Pasta	16
Apple & Cinnamon Scrolls	18
Smoked Cheddar & Vegemite Scrolls	20
Brown Butter & Vanilla Tray Cake with Peanut Butter & Honey Frosting	22
Blackberry Tart	24
Lemon Streusel Cake	26
Ultimate Chocolate Cookies	28



# Potato & Caramelised Onion Galette



Prep time  
20 mins



Cooking time  
55 mins



Serves  
6

## ingredients

2 tbs olive oil

2 brown onions, halved & thinly sliced

4 cloves garlic, finely chopped

½ tsp chopped fresh rosemary, plus extra to serve

75g sour cream

2 small desiree potatoes, washed & thinly sliced on a mandolin

sea salt & cracked black pepper

### Pastry

300g plain flour

½ tsp salt

200g cold unsalted butter, chopped

125g sour cream

1 tbs cold water

## method

Preheat oven to 180°C Fan Assist 

For the pastry, place flour, salt and butter in a food processor and pulse until the butter is the size of peas then add the sour cream and water and pulse again until dough just comes together. Turn out onto a floured bench and form a flat disc shape. Wrap in baking paper and refrigerate for 15 minutes.

Heat oil in a large frypan over medium-low heat. Add onions and season with salt. Cook, stirring occasionally, for 15-20 minutes until soft and lightly golden. Add garlic and rosemary and cook for a further 1-2 minutes until fragrant. Transfer to a bowl and cool to room temperature, then stir through sour cream.

Roll out dough onto a large piece of baking paper to a 30cm circle. Spread onion mixture over the pastry, leaving a 4cm border. Cover the onions with potato slices in a circular pattern, slightly overlapping each other to completely cover the base. Season well with salt and pepper. Fold the border of pastry over towards the centre of the galette to enclose. Transfer the galette with the baking paper onto a baking tray. Bake on the bottom shelf for 35 minutes until golden. Serve topped with extra rosemary sprigs.





*Chicken & Leek  
Pithivier*



# Chicken & Leek Pithivier



Prep time  
25 mins



Cooking time  
75 mins



Serves  
4

## ingredients

2 x 375g Careme puff pastry	1 cup dry white wine
40g unsalted butter	2 cups chicken stock
1 leek, thinly sliced (white part only)	½ cup cream
2 cloves garlic, thinly sliced	2 tbs lemon juice
8 sprigs fresh lemon thyme, leaves stripped	sea salt & cracked black pepper
800g skinless chicken thigh fillets	1 egg yolk, beaten

## method

Unroll the first sheet of puff pastry onto a lightly floured bench and use a cake tin to cut out a 25cm circle. Transfer to a baking tray lined with baking paper. Unroll the second puff pastry and roll out the pastry to 2-3mm thick. Use a round baking tray or platter to cut out a 30cm circle of pastry. Transfer to another baking tray lined with baking paper. Reserve offcuts for another recipe and transfer pastry to the refrigerator.

Meanwhile, heat butter in a large saucepan over medium heat. Add leek and cook for 5 minutes until soft. Add garlic and half the thyme and cook for a further 1 minute until fragrant. Season chicken with salt and pepper and add to saucepan. Lightly brown all over, then add the wine and simmer until reduced by half. Add stock and reduce heat to a simmer. Cook for 25-30 minutes or until chicken is tender and sauce has reduced.

Remove chicken from sauce and stir in cream to the saucepan. Allow to continue simmering until the sauce thickens. Meanwhile, use 2 forks to shred the chicken into smaller pieces. Return to sauce, add lemon juice and season with salt and pepper. Stir through the remaining thyme. Transfer to fridge and cool completely.

Preheat oven to 200°C Fan 

Place the chicken filling in the centre of the smallest pastry circle and spread out, leaving a 4cm border. Brush the edge with egg yolk. Cut out a small 2cm hole from the centre of the larger pastry disc and place over the filling, pressing down the edges to seal. Brush the top with egg yolk and return to the fridge for a further 20 minutes. Bake on the bottom shelf in oven for 40 minutes until golden and shiny. Serve.





# Beef Burgundy



Prep time  
20 mins



Cooking time  
2 hrs




Serves  
6

## ingredients

¼ cup olive oil, divided	3 cups French Burgundy wine, or Pinot Noir
2kg boneless beef chuck, cut into large chunks	2 cups beef stock
½ cup plain flour	2 bay leaves
1 onion, diced	300g small Swiss brown mushrooms
4 cloves garlic, finely chopped	10 pearl onions or shallots, peeled
2 tbs tomato paste	4 sprigs continental parsley, finely chopped, to serve
2 carrots, roughly chopped	sea salt & cracked black pepper
200g speck, cut into lardons	potato puree, to serve

## method

Preheat oven to 140°C Fan 

Heat half the olive oil in a large cast iron casserole over medium heat. Season beef with salt and pepper and toss in flour to coat, shaking off any excess. Working in batches, brown meat all over until well caramelised. Transfer beef to a plate and repeat until all the beef has been browned.

Add remaining oil to casserole with the onion and cook for 5 minutes until soft. Add the garlic and cook for a further 1 minute until fragrant.

Add the tomato paste and cook for 2-3 minutes until dark. Add carrots, speck and return all the beef. Add the wine, stock, bay leaves and season with salt and pepper. Bring to a simmer, then cover with lid and transfer to oven for 1 ½ hours.

Remove lid and stir through mushrooms and pearl onions. Replace lid and return to oven for another 30 minutes, until the beef is tender. Season to taste and serve with potato puree and finely chopped parsley.



# Cassoulet



Prep time  
15 mins



Cooking time  
95 mins




Serves  
6

## ingredients

- 2 tbs (40g) duck fat
- 6 Toulouse sausages
- 1 onion, chopped
- 6 cloves garlic, peeled & sliced
- 500g dried haricot beans, soaked in water overnight
- 1kg pork belly, cut into 4cm pieces
- 1.5 litres chicken stock
- 2 bay leaves
- 8 sprigs thyme
- 4 sprigs continental parsley
- 4 legs confit duck
- sea salt & cracked black pepper
- continental parsley, finely chopped & crusty
- bread, to serve

## method

Preheat the oven to 180°C Fan 

Heat the duck fat in a large cast iron casserole over medium heat. Add sausages and brown all over, then transfer to a plate. Add onion and cook for 5 minutes until soft. Add garlic and cook for a further 1 minute until fragrant. Drain the beans and discard the water. Add the beans to the casserole, along with the pork belly pieces and stock. Using kitchen twine, tie together the bay leaves, thyme and parsley to make a bouquet garni and add this to the casserole.

Slice the reserved sausages in half and add to the casserole, along with the confit duck legs. Season with salt and pepper. Bring to a simmer and remove any scum that may rise to the surface. Transfer to the oven and cook for 1 ½ hours until the beans are tender, the liquid has reduced and the top has browned nicely. Remove bouquet garni and discard. Serve cassoulet sprinkled with parsley and with sourdough bread on the side.





# Warm John Dory Rillettes with Crispy Baguette



Prep time  
15 mins



Cooking time  
15 mins




Serves  
6-8

## ingredients

1 baguette, thinly sliced	2 tsp baby capers in brine, drained
Extra virgin olive oil, for drizzling	2 tbs lemon juice
400g John Dory fillets	1 sprig parsley, finely chopped
200g unsalted butter	1 tsp finely chopped chives
1 clove garlic, finely chopped	sea salt & cracked black pepper
1 shallot, finely chopped	cornichons, to serve

## method

Preheat oven to 180°C Fan 

Place baguette slices onto 2 large baking trays and drizzle with olive oil. Bake for 8 minutes, until golden and crisp. Cool.

Season the John Dory fillets with salt and pepper and place onto the perforated tray in the Steam oven for 6 minutes at 100°C, or until just cooked and flaking apart easily. Remove from oven and flake fish apart into smaller pieces.

Meanwhile, place butter in a small saucepan over a low heat until melted. Stir through garlic, shallot, capers, lemon juice, parsley and chives. Add John Dory and stir gently to combine, trying not to break up the fish too much. Season with salt and pepper. Serve warm with crispy baguette and cornichons.



# Pumpkin Pancakes with Whipped Maple Cream Cheese



Prep time  
15 mins



Cooking time  
15 mins



Serves  
2

## ingredients

100g pecans	200g plain flour
300g pumpkin, peeled & cut into 2cm cubes	1 ½ tsp baking powder
¼ tsp salt	vegetable oil, for frying
½ tsp ground cinnamon	<i>Whipped Maple Cream Cheese</i>
¼ tsp ground nutmeg	150g cream cheese, softened
100g brown sugar	1 tsp vanilla paste
1 egg	¼ cup maple syrup, plus extra to serve
1 cup milk	

## method

Preheat oven to 180°C Fan 

Place pecans onto a baking tray and roast for 8 minutes until golden. Cool then roughly chop. Set aside.

Meanwhile, place pumpkin onto perforated tray in steam oven for 15 minutes at 100°C until tender. Transfer to a large bowl and mash until smooth. Set aside and cool to room temperature.

For the whipped maple cream cheese, place all ingredients in a bowl and whisk together until smooth. Transfer to refrigerator until ready to serve.

For the pancakes, once the pumpkin has cooled, add salt, cinnamon, nutmeg, sugar, egg, milk and whisk until smooth. Add flour and baking powder and mix until just combined.

Heat a little vegetable oil in a non-stick frying pan over medium heat. Use a ¼ cup ice cream scoop or measuring cup to pour pancakes into the pan and cook for 1-2 minutes a side until golden and cooked through. Divide pancakes among 2 plates and serve topped with a dollop of whipped maple cream cheese, sprinkle with pecans and drizzle with extra maple syrup.





# Cauliflower & Haloumi Pasta



Prep time  
15 mins



Cooking time  
20 mins



Serves  
4

## ingredients

400g orecchiette pasta

1 small head cauliflower, cut into small florets

1/3 cup olive oil, divided

250g haloumi, sliced

200g red & yellow cherry tomatoes

2 cloves garlic, finely chopped

1 long red chilli, finely chopped

1 lemon, juiced

sea salt & cracked black pepper

chopped parsley, to serve

## method

Cook pasta in a large pot of salted boiling water according to packet instructions, until al dente. With 5 minutes to go, add cauliflower florets. Reserve 1/3 cup of pasta water, then drain.

Meanwhile, heat a large non-stick frypan over medium-high heat. Add a little oil and cook haloumi slices for 2-3 minutes a side until golden. Transfer to a plate.

Add half the olive oil to frypan, add tomatoes and cook for 5-7 minutes until just starting to soften. Transfer to a plate and season with salt and pepper. Add remaining oil to frypan with garlic, chilli and cook for 1 minute until fragrant. Add drained pasta, cauliflower and some of the pasta water and toss to combine. Season with salt and pepper and stir through tomatoes and lemon juice. Serve pasta topped with haloumi slices and parsley.



*Apple &  
Cinnamon Scrolls*



# Apple & Cinnamon Scrolls



Prep time  
30 mins



Cooking time  
25 mins



Serves  
12

## ingredients

### Dough

550g self-raising flour

2 tsp baking powder

¼ tsp salt

400g Greek yoghurt (or dairy-free alternative)

### Filling

4 pink lady apples, peeled & cut into 1cm dice

½ cup maple syrup

40g unsalted butter

1 ½ tsp ground cinnamon

40g maple sugar, or brown sugar, plus extra to sprinkle

## method

Preheat oven to 160°C Fan  and line a 20cm x 30cm baking tray with baking paper.

For dough, place flour, baking powder, salt and yoghurt in the bowl of an electric mixer fitted with a dough hook and knead for 5 minutes until dough comes together and is smooth. Cover and rest for 15 minutes.

For the filling, place apples, maple syrup and butter in a saucepan over medium heat. Cook, stirring occasionally, for 4-5 minutes until apples are tender and mixture has thickened. Remove from heat and set aside to cool.

Roll out dough onto a lightly floured bench into a rough 30cm x 40cm rounded rectangle shape. Spread the apple filling evenly onto the dough, covering it entirely. Sprinkle with cinnamon and maple sugar. Roll up the dough along the long edge so you have one long log. Cut into 12 even scrolls. Place scrolls onto baking tray, cut-side-up, spaced out to ensure the scrolls aren't touching, so they will have room to rise. Sprinkle with extra maple sugar.

Bake scrolls for 25 minutes until risen and lightly golden. Serve warm.



*Smoked Cheddar & Vegemite Scrolls*





# Smoked Cheddar & Vegemite Scrolls



Prep time  
30 mins



Cooking time  
25 mins



Serves  
12

## ingredients

### Dough

550g self-raising flour

2 tsp baking powder

1/4 tsp salt

400g Greek yoghurt (or dairy-free alternative)

### Filling

40g unsalted butter

40g plain flour

1 cup milk

1/2 cup vegemite

400g smoked cheddar, grated

## method

Preheat oven to 160°C Fan  and line a 20cm x 30cm baking tray with baking paper.

For dough, place flour, baking powder, salt and yoghurt in the bowl of an electric mixer fitted with a dough hook and knead for 5 minutes until dough comes together and is smooth. Cover and rest for 15 minutes.

For the filling, make a vegemite bechamel by melting butter in a saucepan over medium-low heat. Add flour and cook, stirring, for 2-3 minutes until mixture turns a light golden colour. Gradually stir in milk while whisking, until you have a smooth sauce. Increase heat to medium and bring to a gentle simmer, stirring constantly, until thickened.

Add vegemite and whisk until evenly dispersed into the bechamel. Remove from heat, cover and place in the fridge to cool.

Roll out dough onto a lightly floured bench into a rough 30cm x 40cm rounded rectangle shape. Spread the vegemite bechamel evenly onto the dough, covering it entirely. Sprinkle evenly with 300g of the cheddar. Roll up the dough along the long edge so you have one long log. Cut into 12 even slices. Place scrolls onto baking tray, cut-side-up, spaced out to ensure the scrolls aren't touching, so they will have room to rise. Place a mound of the remaining cheddar onto the top of each scroll until you have used it all up.

Bake scrolls for 25 minutes until risen, the cheese has melted and is lightly golden. Serve warm.



# Brown Butter & Vanilla Tray Cake with Peanut Butter & Honey Frosting



Prep time  
25 mins



Cooking time  
35 mins



Serves  
16

## ingredients

250g unsalted butter, diced  
3 cups (450g) plain flour  
2 cups (440g) caster sugar  
3 tsp baking powder  
½ tsp salt  
1 ½ cups (375ml) milk, at room temperature  
4 eggs, at room temperature  
2 tsp vanilla extract

### Frosting

250g unsalted butter, softened  
250g smooth peanut butter  
200g pure icing sugar, sifted  
½ tsp sea salt  
½ cup honey, plus extra for drizzling  
2 tsp vanilla paste

## method

Preheat the oven to 160°C Fan   
Grease and line a 20cm x 30cm baking tin with baking paper.

Place the butter in a medium saucepan over medium heat. Melt butter and continue to heat until foamy and the butter turns a deep golden colour and smells nutty. Remove from heat and cool.

In a large mixing bowl, combine the flour, sugar, baking powder and salt. Add the milk, eggs, and vanilla extract and whisk until combined. Slowly pour in the brown butter and mix until just combined.

Pour the mixture into prepared cake tin and bake for 30-35 minutes until cooked through. Cool completely.

For frosting, place butter, peanut butter, icing sugar, sea salt, honey and vanilla in the bowl of a stand mixer fitted with the paddle attachment and beat until smooth and light.

Dollop the frosting over the cake and use an offset spatula to spread out and create ripples in the frosting. Drizzle with honey and serve.





# Blackberry Tart



Prep time  
20 mins



Cooking time  
75 mins



Serves  
8

## ingredients


### Pastry

150g unsalted butter, diced  
300g plain flour  
¼ tsp salt  
¼ cup cold water

### Filling

150g unsalted butter, softened  
150g icing sugar  
150g almond meal  
3 eggs  
50g plain flour  
¼ tsp salt  
⅓ cup blackberry jam  
400g fresh blackberries  
double cream, to serve

## method

Preheat oven to 160°C Fan 

Place butter, flour and salt into a bowl of a stand mixer fitted with the paddle attachment and beat on low speed until the mixture resembles a fine crumb. Slowly add the water and continue beating on low until just combined. Form the dough into a disc shape, wrap in plastic and refrigerate for 20 minutes to rest.

Roll out pastry between 2 layers of baking paper to a thickness of 3mm. Remove one layer of paper and line the base and sides of a 23cm tart tin. Remove the other piece of baking paper and trim and discard any excess pastry overhanging the sides. Lightly spray a piece of foil with canola oil and lay on top of the pastry, oil-side-down.

Fill the tart with pastry weights or rice and bake for 15 minutes. Remove weights and foil and continue to bake for a further 15 minutes until fully cooked.

For the filling, place the butter, icing sugar and almond meal in the bowl of a stand mixer fitted with the paddle attachment and beat until smooth. Add eggs, one at a time, until fully combined. Add flour, salt and mix until combined. Spread the blackberry jam over the base of the tart, then spoon over the filling and smooth the top. Scatter over blackberries evenly to cover. Bake for 40-45 minutes, or until cooked in the centre. Cool then unmould from tart tin. Serve with a dollop of double cream.



# Lemon Streusel Cake



Prep time  
20 mins



Cooking time  
60 mins



Serves  
8

## ingredients

175g unsalted butter, softened  
175g caster sugar  
3 eggs, at room temperature  
2 lemons, finely zested  
½ cup lemon juice  
270g plain flour  
1 tsp baking powder  
¼ tsp salt

### Streusel topping

60g unsalted butter, softened  
80g plain flour  
60g demerara sugar

### Glaze

½ cup (70g) icing sugar, sifted  
1 tbs lemon juice

## method

Preheat oven to 150°C Fan  and line a 10cm x 20cm loaf tin with baking paper.

Place butter and sugar into the bowl of a stand mixer fitted with a paddle attachment and beat for 10 minutes on medium speed until pale, light and fluffy. Add eggs, one at a time, until combined. Add lemon zest, lemon juice, flour, baking powder and salt and beat until the mixture is just fully combined. Pour into cake tin, smoothing the top.

For streusel topping, place butter, flour and sugar

into a small bowl and use your fingers to rub the butter into the flour until you have a wet sandy looking mixture with some clumps. Sprinkle this mixture evenly over the top of the cake batter. Bake for 55-60 minutes until cooked in the centre. Cool.

For the glaze, mix together icing sugar and lemon juice until smooth, then drizzle over cake. Slice & serve.





# Ultimate Chocolate Cookies



Prep time  
15 mins



Cooking time  
10 mins



Serves  
24

## ingredients

250g unsalted butter, softened

220g caster sugar

220g brown sugar

2 eggs

100g dark chocolate, melted


80g cocoa powder, sifted

250g plain flour

1 ½ tsp baking soda

400g dark chocolate chips

## method

Preheat oven to 150°C Fan Assist  and line 2 large baking trays with baking paper.

Place butter, caster sugar and brown sugar in the bowl of an electric stand mixer fitted with the paddle attachment. Beat until the mixture is pale and fluffy. Add eggs, one at a time, until combined. Drizzle in the melted chocolate and mix to incorporate. Add cocoa, flour, baking soda and beat until combined.

Set aside some chocolate chips for sprinkling on top then add the remaining to the batter and mix until just combined.


Form the dough into 24 even-sized balls and place onto baking trays, allowing room for them to spread when they bake. Sprinkle the tops with reserved chocolate chips, pressing them down slightly to adhere. Bake for 10 mins, then allow the cookies to cool completely on the trays before removing.



 **MADE IN  
BRITAIN**  
SINCE 1830



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