



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

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## *Celeriac Soup with Roquefort & Crusty Bread*



Prep time  
20 mins



Cooking time  
40 mins



Serves  
4-6

### *ingredients*

100g unsalted butter  
1 onion, thinly sliced  
2 sticks celery, chopped  
2 cloves garlic, crushed  
2 celeriac, peeled & diced (about 1kg)  
2 small potatoes, peeled & diced  
1.5 litres water  
2 tsp salt  
⅓ cup (85g) sour cream  
80g Roquefort cheese, to serve

#### *Crusty Bread*

2 tsp (or 7g sachet) instant yeast  
450ml lukewarm water  
500g bread flour  
1 ½ tsp salt  
2 tbs extra virgin olive oil

### *method*

Place the yeast and water in a large bowl and stand for 5 minutes until foamy. Mix through the flour, salt and oil for 2-3 minutes, until well combined (the dough will be quite wet like a cake batter). Cover with cling wrap and allow to rise in at room temperature or in a proving drawer for 1 hour, or overnight in the fridge.

Turn out dough onto a lightly floured bench and gently form into 4 rolls, taking care not to push the air out of them. Transfer onto a baking tray and place in the proving drawer (or at room temperature) to allow to rise again for another hour.

Preheat oven to 220°C Fan  or 240°C Conventional 

Bake rolls for 25 minutes until deeply golden and crunchy.

Meanwhile, to make the soup, heat butter in a large saucepan over medium heat. Add onion and celery and cook for 5-6 minutes until soft. Add garlic and cook for a further 1 minute until fragrant. Add celeriac, potatoes, water and salt. Bring to a simmer, cover and cook for 20-25 minutes until the vegetables are very soft. Add sour cream and blend with an immersion blender until smooth and creamy.

Serve soup topped with crumbled Roquefort cheese, cracked black pepper and warm crusty bread.





## Warm Squid, Caper & Confit Potato Salad



Prep time  
30 mins



Cooking time  
70 mins



Serves  
4

### ingredients

- |                                                                |                                                    |
|----------------------------------------------------------------|----------------------------------------------------|
| 500ml light olive oil                                          | 3 tbs lemon juice                                  |
| 3 cloves garlic, crushed                                       | 2 tbs extra virgin olive oil                       |
| 400g kipfler potatoes, scrubbed & cut into<br>1cm thick slices | 1 tsp Dijon mustard                                |
| 1 tsp salt                                                     | 100g mixed lettuce leaves                          |
| 4 small squid, cleaned, scored & cut into 4cm<br>pieces        | 1 zucchini, thinly sliced lengthways on a mandolin |
| ½ cup corn flour                                               | 1 tbs capers in vinegar, drained                   |
|                                                                | 100g pitted Kalamata olives                        |
|                                                                | sea salt & cracked black pepper                    |

### method

Preheat oven to 140°C Fan  or 160°C Conventional 

Place oil in a medium ovenproof saucepan. Add potatoes and salt, adding more oil if the potatoes aren't covered. Transfer to oven and bake for 1 hour until potatoes are tender. Remove potatoes with a slotted spoon and transfer to a plate.

Place the saucepan of oil over a high heat until it reaches 180°C.

Lightly dust the squid in corn flour, shaking off the excess. Add squid to the hot oil and cook for 1-2 minutes until lightly golden and tender. Drain on paper towel and season with salt and pepper.

Whisk together the lemon juice, olive oil and mustard in a large bowl and season with salt and pepper. Add zucchini, capers, olives, lettuce, potatoes and squid. Gently toss to coat in dressing.



## Crumbed Slow-Cooked Beef Cheek with Jus



Prep time  
30 mins



Cooking time  
4.5 hrs



Serves  
4

### ingredients

- |                                         |                                        |
|-----------------------------------------|----------------------------------------|
| 1.5 litres salt-reduced beef stock      | ⅛ tsp xanthan gum                      |
| 1 onion, peeled & quartered             | ½ cup plain flour                      |
| 1 leek, roughly sliced                  | 2 eggs, beaten                         |
| 1 carrot, roughly sliced                | 100g panko breadcrumbs                 |
| 1 stick celery, roughly sliced          | 1 tsp chopped fresh thyme              |
| 1 head garlic, cut in half horizontally | grapeseed oil, for frying              |
| 4 small beef cheeks, trimmed            | mashed potato & salad greens, to serve |
| 1kg small beef bones                    | sea salt & cracked black pepper        |

### method

Preheat oven to 140°C Fan  or 160°C Conventional 

Place stock, onion, leek, carrot, celery, garlic and beef cheeks in a large casserole or ovenproof saucepan. Cover with a lid and bring to a simmer, then transfer to the oven for 2 ½ to 3 hours until the beef is very tender. Cool the beef in the stock until it stops steaming, then transfer to a small tray lined with baking paper. Place another sheet of baking paper on top, cover with another tray and place something from your fridge on top to weigh down a little. Transfer to the fridge for 2 hours to cool.

Strain stock through a fine sieve into another saucepan, discarding vegetables. Set stock aside.

Preheat oven to 220°C Fan  or 240°C Conventional 

Place the beef bones in a tray and roast for 20 minutes until caramelised. Transfer bones to stock

and place over a medium heat. Bring to a gentle simmer then reduce to a very low heat for 1 hour.

Strain stock into another saucepan, discarding bones. Place over a medium heat and simmer until reduced to 250ml. Whisk in xanthan gum and allow to stand for 5 minutes to slightly thicken.

Remove beef from fridge and season with salt and pepper. Place flour and eggs in separate bowls. Place panko and thyme in another bowl and toss to combine. Coat each beef cheek in flour, shaking off excess, then into egg, allowing excess to drip off, then press firmly into the thyme panko crumbs to fully coat. Transfer to a plate.

Heat grapeseed oil in a large frypan over a medium heat. Cook for 3-4 minutes a side until golden. Serve with mashed potato, beef jus and dressed salad greens.





## Roast Pork Rack with Heirloom Carrots



Prep time  
25 mins



Cooking time  
85 mins



Serves  
4-6

### ingredients

1.6kg pork rack  
2 tbs sea salt  
1 orange juiced  
2 cups chicken stock  
2 cloves garlic, crushed  
1 onion, peeled & cut into 8 wedges

2 bunches heirloom carrots, washed & trimmed  
60g unsalted butter, diced  
2 tbs honey  
50g unsalted butter, diced  
micro coriander, to serve  
sea salt & cracked black pepper

### method

Score the pork skin with a sharp knife and place on a tray. Rub the salt all over the skin and meat and refrigerate uncovered overnight to dry out the skin and season the meat.

Preheat oven to 200°C Fan Assist

Place the orange juice, stock, garlic, onion, carrots in a 20 x 30cm baking dish. Season with salt and pepper and dot the butter over the top. Sit the pork on top of the carrots. Transfer to oven and roast on the centre shelf for 45 minutes until the pork skin is golden and crisp.

Reduce the heat to 180°C Fan or 200°C Conventional

Cook for a further 30 minutes, or until the internal temperature of the pork reaches 50°C on a meat thermometer. Remove the pork and allow to rest. Drizzle the honey over the carrots and return to the oven for a further 10 minutes until caramelised.

Transfer carrots to serving platter and top with micro coriander. Serve with sliced pork.



## Lamb & Eggplant Pasta with Feta & Chilli



Prep time  
15 mins



Cooking time  
45 mins



Serves  
4

### ingredients

- |                                 |                                                  |
|---------------------------------|--------------------------------------------------|
| 2 tbs olive oil                 | 1 tsp salt                                       |
| 1 onion, finely chopped         | 1 large eggplant, peeled & cut into large chunks |
| 2 cloves garlic, finely chopped | 300g orechiette pasta                            |
| ½ tsp dried chilli flakes       | 60g Persian feta, crumbled                       |
| 500g lamb mince                 | 6 sprigs continental parsley, chopped, to serve  |
| 2 x 400g cans cherry tomatoes   | sea salt & cracked black pepper                  |
| 1 cup (250ml) water             |                                                  |

### method

Heat oil in a large saucepan over medium heat. Cook the onion for 5-6 minutes until soft. Add the garlic and chilli flakes and cook for a further 1 minute until fragrant. Add the lamb mince and cook for 8 minutes, stirring occasionally, until browned. Add the tomatoes, wash the cans out with the water and add it to the saucepan. Stir through the sugar and salt, and season with pepper. Cover with a lid and simmer gently for 15 minutes, stirring occasionally.

Add the eggplant and stir to combine. Cover and cook for a further 20 minutes, or until the eggplant is soft and silky, and the sauce has thickened.

Meanwhile, cook the pasta in a large saucepan of salted boiling water according to packet instructions. Reserve ½ cup of pasta water, then drain and gently mix through the sauce, adding the reserved pasta water as needed.

Top with feta, parsley and extra black pepper.





# Baked Crispy Chicken Drumettes with Rosemary Honey Butter



## Baked Crispy Chicken Drumettes with Rosemary Honey Butter



Prep time  
20 mins



Cooking time  
30 mins



Serves  
4-6

### ingredients

1.5kg chicken drumettes  
1 ½ tsp salt  
2 cloves garlic, minced  
600ml buttermilk  
1 cup plain flour  
1 cup rice flour  
grapeseed oil, for drizzling

#### Rosemary Honey Butter

125g unsalted butter  
2 tbs honey  
1 tsp smoked paprika  
1 sprig rosemary, leaves picked & finely chopped  
½ tsp sea salt

### method

Place chicken in a large bowl and toss with salt and garlic. Add the buttermilk and mix to combine. Cover and refrigerate for 4 hours or overnight.

Preheat oven to 200°C Fan Assist 

In a bowl, whisk together the plain and rice flour until combined. Line 2 large baking trays with baking paper. Lift a piece of chicken out of the buttermilk, allowing excess to drip off, then toss in the flour to coat, shaking off excess. Transfer to baking tray and repeat with remaining chicken.

Drizzle the chicken with grapeseed oil and bake for 30 minutes, turning after 20 minutes, until golden and crisp.

Meanwhile, for rosemary honey butter, place all the ingredients in a small saucepan over medium heat until melted and combined.

Serve chicken drizzled with rosemary honey butter.





## Lebanese Spicy Steamed Fish



Prep time  
15 mins



Cooking time  
20 mins



Serves  
4

### ingredients

100g unsalted butter

40g slivered almonds

3 cloves garlic, finely chopped

½ tsp Aleppo pepper or dried chilli flakes

2 tbs tahini

2 tbs lemon juice

4 sprigs fresh coriander, finely chopped, plus  
extra to serve

4 x white fish fillets, such as orange roughy or  
John Dory

fried pita bread, to serve

### method

Heat butter in a small saucepan over medium heat until foamy. Add almonds and cook for 1 minute, or until golden. Remove nuts with a slotted spoon and transfer to a plate. Add garlic and chilli to butter and cook for 30 seconds until fragrant. Whisk in tahini, lemon juice and coriander until combined. Remove from heat and season with salt and pepper.

Place fish onto a baking tray and spoon over tahini sauce to cover each fillet generously. Transfer fish tray to your Nexus Steam oven. Steam for 8-10 minutes at 100°C until the fish is just cooked through and flaking apart.

To serve, top with nuts, extra coriander and serve with pita bread on the side for scooping up the fish.



# Xinjiang Lamb Steamed Buns with Sesame Coriander Sauce



## Xinjiang Lamb Steamed Buns with Sesame Coriander Sauce



Prep time  
40 mins



Cooking time  
2.5 hrs



Serves  
12

### ingredients

2 tsp cumin seeds  
1 tbs Szechuan peppercorns  
1 tsp dried chilli flakes  
1 tsp sea salt  
1kg boneless lamb shoulder, trimmed of fat, cut into chunks  
2 tbs peanut oil  
3 cloves garlic, finely chopped  
1 tsp corn flour  
2 tbs Shaoxing wine  
¼ cup light soy sauce  
½ cup water

#### Dough

¾ cup lukewarm milk  
1 tbs caster sugar  
1 tsp dried yeast  
2 tbs canola oil  
300g plain flour  
2 tsp baking powder  
¼ tsp salt  
12 x 7cm squares of baking paper

#### Sesame Coriander Sauce

3 tbs sesame oil  
1 tbs light soy sauce  
2 tbs rice wine vinegar  
1 tsp finely grated fresh ginger  
1 spring onion, thinly sliced  
3 sprigs fresh coriander, finely chopped  
1 tsp toasted sesame seeds

### method

Preheat oven to 140°C Fan  or 160°C Conventional 

Place cumin, Szechuan peppercorns and chilli flakes in a small dry frypan over medium heat for 1-2 minutes until toasted. Transfer to a mortar and pestle. Add salt and grind to a powder. Toss lamb with spices to coat.

Heat oil in a large non-stick casserole over medium heat. Working in batches, add the lamb and cook for 5 minutes, turning occasionally, until caramelised. Transfer to a plate and repeat with remaining lamb. Return all the lamb to the pan. Whisk together the garlic, corn flour, Shaoxing wine, soy and water in a bowl, then add to lamb. Cover with a layer of baking paper, foil, then the lid. Transfer to oven for 2 hours until very tender. Shred the meat apart then allow to cool completely.

Meanwhile, for the dough, in the bowl of a stand mixer fitted with a dough hook, whisk together milk,

sugar and yeast. Set aside at room temperature for 10 minutes or until foamy. Add the oil, flour, baking powder and salt. Knead the dough together for 5 minutes, or until smooth and elastic. Cover with a damp cloth and transfer to proving drawer or a warm place for 1 hour until doubled in size.

Divide the dough into 12 even balls on a lightly floured bench. Roll each ball into a rough 10cm circle. Place a heaped spoonful of the lamb mixture into centre of the dough and bring the sides together at the top and pinch to seal. Transfer bun onto a square of baking paper and repeat with remaining mixture.

Place buns onto the perforated tray in your Nexus Steam oven, or in a bamboo steamer. Steam for 10 minutes at 100°C until buns are puffed and cooked.

Combine all ingredients for the sesame coriander dipping sauce. Serve with steamed buns.





## Orange Crème Caramels



Prep time  
20 mins



Cooking time  
40 mins



Serves  
6

### ingredients

300ml cream  
300ml milk  
2 tsp orange zest  
3 eggs  
3 egg yolks  
¾ cup (165g) caster sugar  
2 tsp vanilla paste

*Caramel*  
1 cup caster sugar  
¼ cup water

### method

Lightly grease 6 x 250ml ramekins with butter and place in a deep baking dish.

For caramel, place sugar and water in a small saucepan over medium-high heat until sugar begins to melt and caramelise. Swirl pan until all the sugar has melted and is a deep caramel colour. Pour evenly into ramekins, swirling the ramekins to coat the base with caramel.

Heat cream, milk and orange zest in a saucepan over medium heat until 80°C or until almost at scalding point.

Meanwhile, whisk eggs, yolks, caster sugar and vanilla together in a bowl until pale. Slowly add cream mixture until fully combined. Strain through a fine sieve and pour into ramekins.

Place in your Nexus Steam oven for 35 minutes at 100°C, or until set around the edges but still slightly wobbly in the centre.

Cool at room temperature, then transfer to the fridge for a minimum of 4 hours, or overnight.

To serve, place the base of ramekins in a small bowl of boiling water for 2-3 minutes to soften the caramel for unmoulding. Turn out onto plates and serve.



## Chai Apple Cakes



Prep time  
20 mins



Cooking time  
20 mins



Serves  
12

### ingredients

200g plain flour

1 ½ tsp baking powder

½ tsp baking soda

2 tsp ground chai masala spice, plus extra for  
dusting

¼ tsp salt

1 cup apple puree or apple sauce

½ cup milk

½ cup maple syrup

3 eggs, lightly beaten

2 red apples, peeled & cut into 1cm dice

1 cup (90g) shredded coconut

80g unsalted butter, melted

#### Topping

500g cream cheese, at room temperature

½ cup maple syrup, plus extra for drizzling

¼ cup coconut sugar

1 tsp ground chai masala spice

### method

Preheat oven to 160°C Fan  or 180°C  
Conventional 

Lightly grease a 12-hole muffin tin with butter.

Place flour, baking powder, baking soda, chai spice  
and salt in a bowl and whisk to combine.

In another bowl, combine apple sauce, milk, maple  
syrup, eggs and pour into dry ingredients. Mix to  
combine, then fold through diced apples, coconut  
and butter until just combined.

Divide mixture between muffin holes and bake for  
20 minutes until cooked through. Cool.

For frosting, beat cream cheese and maple syrup  
together until smooth. Pipe or spread frosting over  
each of the cupcakes. Combine coconut sugar and  
chai spice and sprinkle over cupcakes. Finish with a  
drizzle of maple syrup.





## Almond Croissant Bread Pudding



Prep time  
20 mins



Cooking time  
45 mins



Serves  
8

### ingredients

100g unsalted butter, softened, plus extra for greasing

½ cup (110g) caster sugar

¼ tsp almond extract

1 egg

1 cup (100g) almond meal

8 croissants

¼ cup flaked almonds

fresh blackberries & icing sugar, to serve

#### Custard

3 eggs

1 cup milk

1 cup cream

½ cup (110g) caster sugar

2 tsp vanilla paste

### method

Grease a 20 x 30cm baking dish with butter and set aside.

Beat butter, sugar and almond extract until light and fluffy. Beat in egg, then add the almond meal until fully combined.

Cut the croissants open but still leave them attached from one end. Divide the almond paste between the croissants and close together. Arrange, overlapping, in greased baking dish. Whisk together all the ingredients for the custard and pour over the croissants. Allow to soak for 1 hour.

Preheat oven to 160°C Fan  or 180°C Conventional 

Sprinkle the top with flaked almonds and cover with foil. Bake for 30 minutes. Remove foil and bake for a further 15 minutes until golden and crisp on top. Stand for 15 minutes before serving topped with blackberries and dusted with icing sugar.





# Warm Giant Chocolate Peanut Butter Cookie



## Warm Giant Chocolate Peanut Butter Cookie



Prep time  
10 mins



Cooking time  
15 mins



Serves  
6

### ingredients

80g unsalted butter, softened

80g caster sugar

1 egg

1 tsp vanilla extract

125g plain flour

¼ tsp baking soda

¼ tsp sea salt

100g dark chocolate chips

¼ cup roasted peanuts

smooth peanut butter, vanilla ice cream & pretzels, to serve

### method

Preheat oven to 160°C Fan  or 180°C Conventional 

Beat butter and sugar together in an electric mixer until light and fluffy. Add egg and vanilla and beat until combined. Add flour, baking soda and salt and beat until just combined. Add most of the chocolate chips and peanuts, reserving a little of both to sprinkle on top, and beat again until combined.

Press the mixture evenly into a 22cm frypan and sprinkle the remaining chocolate and peanuts over the top. Bake for 15 minutes until just cooked and golden around the edge.

To serve, warm some peanut butter in the microwave for 20 seconds to soften, then drizzle over the top. Top with scoops of vanilla ice cream, pretzels and a little extra sea salt.






 **MADE IN  
BRITAIN**  
SINCE 1830



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

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