



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

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*Pork & Chicken  
Terrine with Rye  
Lavosh*



# Pork & Chicken Terrine with Rye Lavosh



Prep time  
40 mins



Cooking time  
2 Hrs



Serves  
12

## ingredients

800g pork shoulder, coarsely minced

300g chicken tenderloins, cut into 1-2cm pieces

3 tsp (15g) fine salt

2 tbs dry white wine

100g shallots, finely diced (about 3)

2 tbs finely chopped continental parsley

1 tsp quatre-épices (French four spice)

½ tsp white pepper

80g shelled pistachios

3 egg whites, lightly beaten

20 thin slices Jamón ibérico

cornichons, to serve

*Rye Lavosh*

150g plain flour

60g rye flour


1 tsp (5g) fine salt

¼ cup extra virgin olive oil, plus extra for brushing

½ cup water

sea salt, for sprinkling

## method

Preheat oven to 120°C Fan .

For terrine, place pork mince, chicken, salt and wine in a large bowl and mix well to combine. Add shallots, parsley, quatre-épices, pepper, pistachios and egg whites. Mix well to combine. Line a 1.4 litre terrine or loaf tin with Jamón, overlapping slightly to cover the terrine base and sides, allowing excess to hang over the sides. Fill the terrine with the pork and chicken mixture, pushing down firmly to avoid any air pockets in the mix. Fold over any overhanging pieces of Jamón to cover the top. Cover the terrine with a lid and place in a large baking dish. Pour enough hot water around the terrine to come halfway up the sides. Transfer to oven and cook for 1.5 - 2 hours, or until the internal temperature reaches 75°C.

Cool, then refrigerate with a plate and weight on top to compress it for 12-24 hours.

Preheat oven to 190°C Fan  and line a large tray with baking paper.

For lavosh, place the flours and salt into a bowl and whisk to combine. Pour in the olive oil and water and mix to combine. Turn out onto a lightly floured bench and knead until you have a smooth dough. Cut into quarters and working with one piece at a time, roll out into a very thin sheet, about 2mm thick (you can use a pasta machine for this step). Transfer to baking tray, lightly brush with olive oil and sprinkle with sea salt. Repeat with remaining dough. Bake crackers for 10 minutes until golden brown and crisp. Cool and serve with terrine and cornichons.





# *Crispy Salt & Pepper Tofu*



Prep time  
20 mins



Cooking time  
10 mins



Serves  
8-10

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## *ingredients*

1 tbs Szechuan peppercorns

2 tsp black peppercorns

1 tbs sea salt

2 x 500g firm tofu, cut into 2.5cm pieces

¾ cup rice flour

canola oil, for deep frying

1 tbs sesame oil

1 clove garlic, finely chopped

2 bullet chillies, thinly sliced

3 spring onions, thinly sliced

2 tsp toasted sesame seeds

lime wedges, fresh coriander & mayonnaise, to serve

## *method*

Heat peppercorns in a dry frypan over medium heat for 3-4 minutes until toasted and fragrant. Transfer to a mortar and pestle with sea salt and grind until you have a fine powder. Set aside.

Season the tofu and toss in the flour to coat.

Heat enough canola oil in a large saucepan or wok to come 5cm up the sides to 180°C. Working in batches, deep fry the tofu cubes for 2-3 minutes until golden and crisp.

Transfer to a tray lined with a rack or paper towel to drain excess oil, then sprinkle with salt and pepper mix.

Meanwhile, heat sesame oil in a wok or large frypan over medium heat. Add the garlic, chilli and spring onion and stir fry for 1-2 minutes until fragrant. Add the tofu to the pan and toss to coat. Transfer to a serving dish and sprinkle with sesame seeds. Serve with lime wedges, coriander and mayonnaise on the side.





# Lemon Ricotta Stuffed Zucchini Flowers



Prep time  
30 mins



Cooking time  
10 mins



Serves  
8

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## ingredients

375g fresh ricotta

50g parmesan, finely grated

1 tbs finely chopped fresh basil

1 lemon, finely zested

16 zucchini flowers, stamens removed

canola oil, for deep frying

lemon wedges, aioli & baby basil, to serve

sea salt & cracked black pepper

### Batter

250g rice flour

½ tsp baking soda

½ tsp fine salt

2 cups cold sparkling mineral water

## method

Combine ricotta, parmesan, basil and lemon zest in a bowl and season with salt and pepper. Gently open the flowers and use a piping bag or spoon to fill them with the ricotta filling, twisting the tops to enclose. Set aside.

Heat enough canola oil to fill a large saucepan 10cm up the sides to reach 170°C.

Meanwhile, place rice flour, baking soda and salt in a large bowl and whisk to combine.

Add the cold sparkling water and whisk until just combined.

Dredge the flowers into the batter, allowing excess to drip off, then carefully place into the hot oil. Cook for 2-3 minutes until crisp tender. Drain on paper towel and immediately sprinkle with sea salt. Pile onto a platter and serve hot with lemon wedges, aioli and baby basil on top.



# Spicy Korean Fried Chicken with Quick Pickled Cucumbers



Prep time  
30 mins



Cooking time  
15 mins



Serves  
8-10

## ingredients

1kg skinless chicken thigh fillets, cut into large dice

2 tbs light soy sauce

2 tbs sake

280g (2 cups) corn flour

canola oil, for deep frying

black and white sesame seeds, sour cream, limes &

sliced spring onions, to serve

*Pickled Cucumbers*

250g baby cucumbers, halved lengthways

¼ tsp fine salt

2 tbs rice wine vinegar

2 tsp sesame oil

1 small clove garlic, finely grated

pinch sugar

3 sprigs fresh coriander, chopped

*Spicy Korean Sauce*

2 tbs sesame oil

2 cloves garlic, finely grated

2 tsp finely grated fresh ginger

100g (3 tbs) gochujang

3 tbs brown sugar

3 tbs honey

3 tbs rice wine vinegar

2 tbs light soy sauce

## method

Place chicken in a large non-metallic bowl with soy and sake. Mix to coat, cover and refrigerate for 2 hours.

Place the cucumbers in a bowl and sprinkle with salt. Set aside for 15 minutes then drain off liquid and discard. Add vinegar, oil, garlic, sugar and coriander and toss to combine. Set aside in the fridge until ready to serve.

To make the sauce, heat oil in a wok or large saucepan over medium heat. Add garlic and ginger and cook for 1 minute until fragrant. Add gochujang and cook, stirring, for 2 minutes. Stir through the sugar, honey, vinegar and soy sauce. Bring to a simmer for 2 minutes until smooth and combined. Remove from heat.

Place corn flour in a medium bowl. Lift a piece of chicken out of the marinade, allowing excess to drip off, then toss in the flour to coat, shaking off excess. Transfer to tray and repeat with remaining chicken.

Heat enough canola oil to fill a large saucepan 10cm up the sides to 180°C. Working in batches, cook chicken for 6-7 minutes until golden and cooked through. Transfer to paper towel to drain. Repeat until all the chicken is cooked.

Reheat the sauce and add the chicken, tossing to coat in the spicy sauce. Serve chicken sprinkled with sesame seeds, sour cream for dipping, lime wedges, spring onions on top and pickled cucumbers on the side.



# *Chicken Katsu Sandwiches*





# Chicken Katsu Sandwiches



Prep time  
20 mins



Cooking time  
10 mins



Serves  
10

## ingredients

4 skinless chicken fillets

2 tsp fine salt

½ cup boiling water

2 cups ice cold water

½ cup plain flour

2 eggs, beaten

2 cups panko breadcrumbs

¼ cup wasabi mayonnaise

1 tbs rice wine vinegar

½ white cabbage (inner white part only), finely shredded

canola oil, for frying

10 thick slices square white bread

## method

Cut any thick chicken breasts in half horizontally so each fillet is about 2cm thick. Mix salt into boiling water until dissolved then combine with ice cold water. Add chicken and refrigerate to brine for 30 minutes.

Place flour, eggs and breadcrumbs into separate bowls. Remove chicken from brine and discard water. Working with one fillet at a time, coat the chicken in flour, dusting off excess. Then into the egg, followed by the breadcrumbs, pressing down firmly to coat and adhere the breadcrumbs. Transfer to a plate and repeat with remaining fillets.

In a large bowl combine the mayonnaise and rice wine vinegar, season with salt. Add the cabbage and toss to coat.

Heat a deep frypan with canola oil to come 2cm up the sides to 180°C. Cook the chicken in batches for 2-3 minutes a side until golden and crunchy. Transfer to a wire rack set over a tray to drain, and cook the remaining chicken.

To assemble sandwiches, use a serrated knife to cut off all the crusts of the bread. Place chicken onto bread and top with some cabbage. Place a lid on top and cut in half to make 2 finger sandwiches. Repeat with remaining chicken and serve.



# *Zucchini Pappardelle with Burrata & Parmesan*



Prep time  
15 mins



Cooking time  
10 mins



Serves  
4

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## *ingredients*

125g unsalted butter

12 sage leaves

4 zucchinis, sliced 5mm thick rounds

3 cloves garlic, thinly sliced

sea salt & cracked black pepper

350g pappardelle

80g parmesan, finely grated, plus extra to serve

125g burrata

## *method*

Heat butter in a large frypan over medium-high heat until foaming. Add sage leaves and cook for 1-2 minutes until crisp. Transfer sage to a plate with a slotted spoon. Add half the zucchini to frypan and cook for 4-5 minutes, until caramelised and tender. Remove from pan and cook remaining zucchini. Move the zucchini to the side of the pan and add the garlic, cook for 1 minute until fragrant. Add reserved zucchini to pan and mix to combine. Remove from heat and season with salt and pepper.

Meanwhile, cook the pappardelle in a large pot of salted boiling water, according to packet instructions. Once al dente, reserve ½ cup of pasta water, then drain and add the pasta to the zucchini. Add the reserved pasta water, parmesan and toss to combine. Adjust the seasoning if needed. Transfer to serving dish and sit the burrata on top of the pasta. Add the crisp sage leaves and top with extra parmesan and cracked black pepper.







# Charred Harissa Spatchcock & Whipped Garlic Feta



Prep time  
25 mins



Cooking time  
15 mins



Serves  
4

## ingredients

2 x 600g spatchcock, butterflied

300g Greek feta

3 tbs thick Greek yoghurt

2 cloves garlic, roughly chopped

100g mixed olives

sea salt & cracked black pepper

Guindilla peppers, flatbread, lemon wedges

& parsley to serve

*Harissa*

2 tsp cumin seeds

2 tsp coriander seeds

1 tsp smoked paprika

1 tsp fine salt

1 shallot, roughly chopped

4 cloves garlic

6 long red chillies, roughly chopped

100g roasted red capsicums

½ tsp caster sugar

2 tbs red wine vinegar

¼ cup extra virgin olive oil

## method

For harissa, toast cumin and coriander seeds in a dry frypan over medium heat until toasted and fragrant. Grind to a powder in a mortar and pestle then transfer to a food processor. Add all the remaining ingredients and blend until a fine paste. Transfer to a large non-metallic bowl. Add spatchcocks and toss to coat in harissa paste. Cover and refrigerate for 2 hours or overnight.

Preheat a grill plate or BBQ over medium-high heat. Remove spatchcocks from harissa, and reserve any paste. Grill the spatchcocks for 7-8 minutes on each side, or until the internal temperature reaches 65°C on a digital thermometer when tested in the thickest part of the breast.

Rest for 10 minutes. The remaining harissa can be heated in a small saucepan over a medium heat for 10 minutes, stirring occasionally, until the raw flavour has been cooked out.

Meanwhile, place feta, yoghurt and garlic into a food processor and blend until smooth. Transfer onto a platter and spread with the back of a spoon. Quarter spatchcocks and pile onto the platter. Add the guindilla peppers, olives, flatbread, lemons and parsley. Drizzle with extra virgin olive oil, season with salt and pepper and serve with remaining harissa on the side.



# Lemon & Prawn Risotto



Prep time  
20 mins



Cooking time  
30 mins



Serves  
4-6

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## ingredients

1 tbs extra virgin olive oil, plus extra for serving  
60g unsalted butter  
2 shallots, finely chopped  
2 cloves garlic, finely chopped  
2 cups (400g) arborio rice  
1 cup dry white wine  
1 litre chicken stock

1 tsp finely grated lemon zest  
400g raw prawn meat, diced  
3 tbs lemon juice  
2 tbs crème fraiche  
40g parmesan cheese, finely grated,  
plus extra to serve  
sea salt & cracked black pepper

## method

Place the oil and half the butter in a large frypan over medium heat. Add shallots and cook for 5 minutes until soft. Add garlic and cook for a further 1 minute until fragrant. Add rice and toast for 1-2 minutes. Stir through wine and cook until completely reduced. Add stock and lemon zest and stir to combine. Steam at 100°C for 20 minutes.

Remove the risotto from the steam oven and stir through the prawn meat. Return to steam oven for a further 3 minutes. Remove from oven and stir through lemon juice, crème fraiche, parmesan and remaining butter. Season with salt and pepper and serve topped with a drizzle of olive oil and extra parmesan.





# *Crispy Skin Fish with Potato Puree & Caper Beurre Noisette*



Prep time  
20 mins



Cooking time  
20 mins



Serves  
4

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## *ingredients*

4 x skin on fish fillets, pin boned  
sea salt & cracked black pepper  
2 tsp olive oil  
100g unsalted butter  
2 tbs baby capers  
2 tbs lemon juice

baby parsley leaves, to serve

### *Potato Puree*

700g Dutch cream potatoes, peeled & sliced  
150g unsalted butter, diced  
½ cup milk

## *method*

For potato puree, cook potatoes in a saucepan of salted boiling water for 10 minutes until completely tender. Drain potatoes then pass potatoes through a drum sieve or fine ricer to achieve a very smooth consistency. Stir through the butter and milk until you have a smooth and creamy puree. Season with salt and keep puree warm by placing in a bowl over a saucepan of barely simmering water. Stirring occasionally.

Heat a large heavy-based frypan over a medium-high heat. Season the fish with salt and add the oil to the pan. Place the fish skin-side down into the frypan and hold it down with a fish slice for a couple minutes to prevent it from curling.

Cook the fish for 3-4 minutes, or until the skin is crisp and the fish is opaque almost all the way through to the top. Turn the fish over and cook for 30 seconds to 1 minute until just cooked through. Transfer fish to a plate and return frypan to heat.

To make caper beurre noisette, place the butter into the frypan and cook for 1-2 minutes until foamy and nut brown. Carefully add capers and lemon juice (hot butter may spit) and remove from heat.

To serve, spread potato puree onto a plate or platter and top with snapper fillets, beurre noisette, extra black pepper and parsley.



# Porchetta with Salsa Verde



Prep time  
30 mins



Cooking time  
2.5 Hrs



Serves  
10-12

## ingredients


1 tbs fennel seeds  
1 tbs fine salt  
1 tsp cracked black pepper  
½ cup finely chopped fresh rosemary  
½ cup finely chopped fresh sage  
4 cloves garlic, finely chopped  
3.5kg boneless pork belly with loin attached  
ciabatta rolls, to serve


*Salsa Verde*  
2 anchovy fillets  
2 cloves garlic, chopped  
1 cup continental parsley leaves  
½ cup olive oil  
1 small shallot, finely diced  
1 tbs baby capers  
sea salt & cracked black pepper

## method

Place the fennel seeds into a dry small frypan over medium heat and toast until fragrant. Transfer to a mortar and pestle. Add salt and pepper and grind into a rough powder. Add the rosemary, sage, garlic and grind into a paste.

Place the pork belly skin-side down onto a bench and rub the paste all over the meat side to cover. Roll up the pork belly into a log and secure with butcher's twine. Place onto a tray and leave uncovered in the fridge overnight to dry out the skin.

Preheat oven to 180°C Fan Assist . Cook pork on the middle shelf for 1.5 hours until the skin is crisp.

Then change oven setting to Fan only  and continue to cook for a further 1 hour until the internal temperature reads 65°C. Remove from oven and allow to rest for 30 minutes.

For salsa verde, place anchovies, garlic, parsley and oil into a small food processor and blend until fine. Stir through shallot and capers and season with sea salt and cracked pepper.

To serve, remove and discard string from porchetta and use a serrated knife to cut into slices. Serve with salsa verde and ciabatta rolls.



# *Chocolate & Blackberry Roulade*





# Chocolate & Blackberry Roulade



Prep time  
25 mins



Cooking time  
15 mins



Serves  
8-10

## ingredients

300g blackberries, plus extra to serve

100g caster sugar

1 tbs lemon juice

6 eggs, separated

100g icing sugar

25g cocoa powder, plus extra for dusting

25g corn flour

150g dark chocolate, melted

300ml pure cream

30g icing sugar

1 tsp vanilla paste

50g dark chocolate, chopped

## method

Preheat oven to 160°C Fan  and line a 25 x 35cm swiss roll tin with baking paper.

For blackberry jam, place blackberries, caster sugar and lemon juice into a medium saucepan over medium heat. Simmer for 15 minutes until thick. Cool.

Meanwhile, place egg whites into the bowl of an electric mixer fitted with a whisk attachment until soft peaks form. Transfer egg whites to another bowl and wipe mixer bowl clean with a cloth. Return bowl to mixer and add egg yolks and icing sugar. Whisk for 4-5 minutes until thick and pale. Sift cocoa and corn flour over the top and use a spatula to fold through. Pour the melted chocolate around the sides of the bowl and fold together to combine, then fold through the egg whites in two batches. Spoon the mixture into prepared tin, filling all the corners and smoothing the top.

Bake for 12 minutes until cooked through. While it's still warm, turn it out onto a piece of baking paper dusted with cocoa. Remove the baking paper that was on the bottom of the sponge and roll up the sponge, with the new baking paper, from the longest edge into a log. Twist the ends to close and allow to cool completely.

Place cream, icing sugar and vanilla paste into the bowl of an electric mixer and whisk to soft peaks. Gently unroll the sponge and spread with the cream to cover. Spoon the blackberry jam evenly over the cream. Roll the roulade back up into a log and wrap in the baking paper again, twisting the ends to seal. Refrigerate for 2 hours to set and allow the cream to soften the sponge. To serve, unwrap and transfer to serving plate. Dust with extra cocoa powder and sprinkle with dark chocolate. Serve with extra blackberries.



# *Pistachio Parfait with Raspberries*



Prep time  
15 mins



Refrigerate time  
6 hrs



Serves  
10-12

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## *ingredients*

6 egg yolks

2 eggs

250g caster sugar

250ml milk

250g pistachio paste

300ml pure cream

200g fresh or frozen raspberries, plus extra to serve

150g slivered pistachios, finely chopped, divided

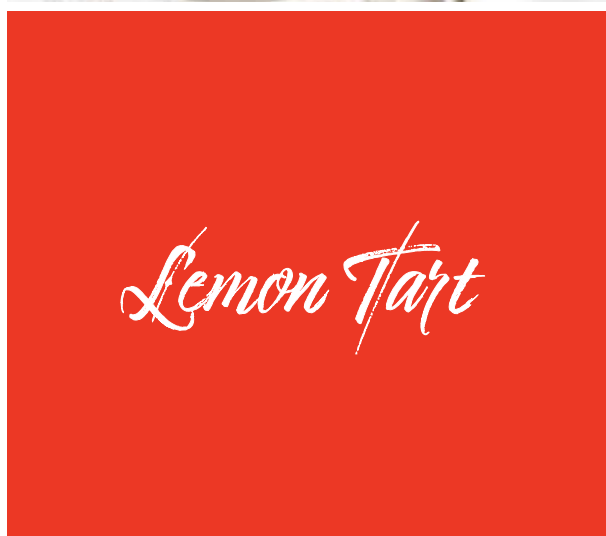
## *method*

Place egg yolks, eggs and caster sugar into the bowl of an electric mixer and whisk for 5 minutes until thick and pale. Meanwhile, place milk in a small saucepan over medium heat and bring to just below boiling point. With the motor running on low, gently pour the hot milk into the egg mixture until fully combined. Pour the pistachio paste around the outside of the mixing bowl and mix until combined. Continue to whisk until cooled to room temperature.

Whisk the cream until soft peaks and fold into pistachio and egg mixture. Fold through the raspberries and half the pistachios.

Pour into a 2 litre loaf tin lined with plastic wrap. Cover and refrigerate for 6 hours or overnight.

To serve, quickly dip the base of the tin into hot water to loosen the parfait, then turn out onto serving platter. Remove the plastic wrap and sprinkle the top with remaining pistachios and extra raspberries. Slice thickly using a hot knife.





# Lemon Tart



Prep time  
30 mins



Cooking time  
1hr 5 mins



Serves  
8

## ingredients

250ml pure cream

25g icing sugar

edible viola flowers, to garnish

### Pastry

175g plain flour

100g cold unsalted butter, diced

2 tbs caster sugar

¼ tsp fine salt

1 egg yolk

1 tbs cold water

### Filling

8 egg yolks

330g caster sugar


1 tbs finely grated lemon zest

200ml fresh lemon juice

200ml cream

## method

For pastry, place all the ingredients into the bowl of a food processor and pulse until the dough just comes together. Turn out onto a floured bench and roll out to 2mm thick. Line a 22cm tart tin with the pastry and trim off the edges neatly. Refrigerate for 30 minutes, or up to 12 hours.

Preheat oven to 160°C Fan .

Line the pastry with baking paper and fill with pastry weights or beans. Bake for 15 minutes. Remove baking paper and weights and return to oven for a further 10 minutes, or until lightly golden and the base is cooked.

Meanwhile, mix together the yolks, caster sugar, lemon zest and lemon juice until just combined.

Stir through the cream and allow to sit in the fridge for 15 minutes to infuse. Strain the mixture through a fine sieve into the tart shell, skimming any bubbles or froth off the surface. Reduce oven to 120°C Fan. Bake for 40 minutes, until just set with the middle of the tart still wobbly (it will firm up as it sets). Place in the fridge to cool completely in the tart tin for at least 3 hours until completely set.

To serve, unmould tart and place onto serving plate. Whisk together cream and icing sugar until semi-firm peaks. Transfer to a piping bag and pipe small circles of cream around the edge of the tart. Garnish with yellow edible flowers just before serving.



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