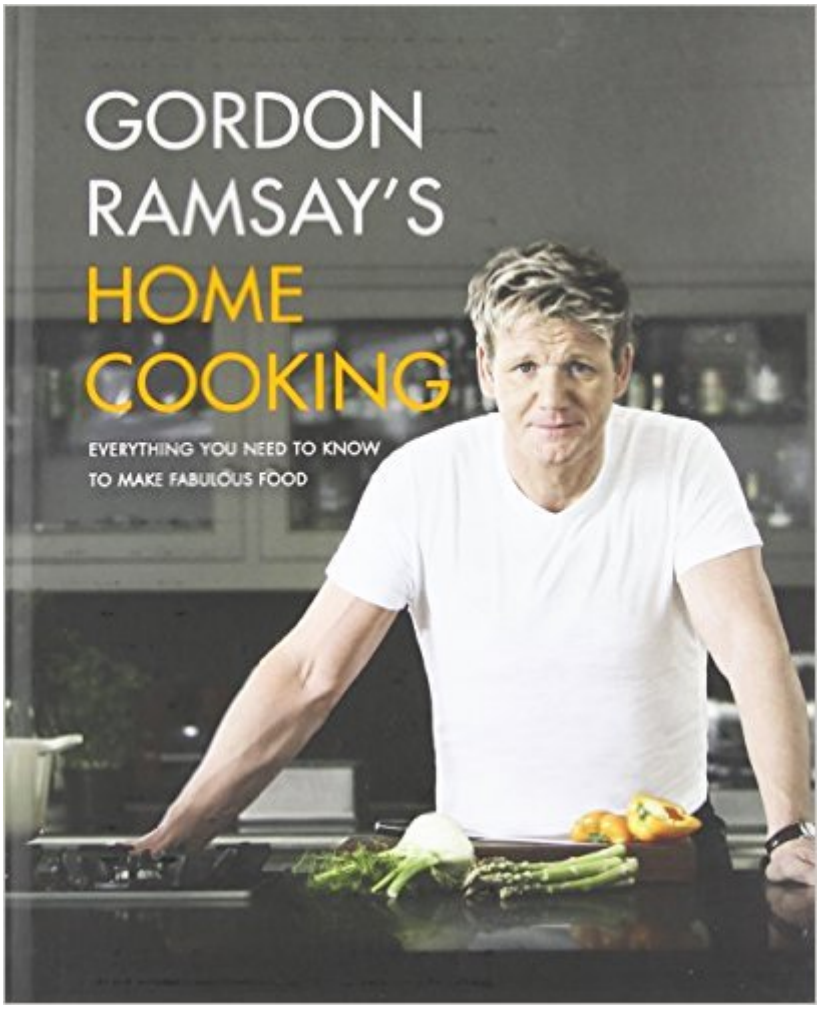
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Gordon Ramsay's Home Cooking: Everything You Need To Know To Make Fabulous Food



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Synopsis

Based on a new cooking show, this book will give experienced as well as novice cooks the desire, confidence and inspiration to get cooking. Ramsay will offer simple, accessible recipes with a "wow" factor. Gordon has travelled the world from India and the Far East to LA and Europe, and the recipes in this book will draw all these culinary influences together to show us simple, vibrant and delicious recipes that reflect the way we eat today. For example: Miso braised salmon fillet with Asian vegetables, Pork and Bacon slider with home made bbq sauce, Curried Sweetcorn Soup, Wild Mushroom Risotto Arrancini, and Baked Lemon Cheesecake with Raspberries. Each chapter will concentrate on a different area of cooking--from the classics to the secret of cooking with Chili and spice, through roasting, baking, and helpful sections on cooking good food for less and cooking for a crowd. Woven into the book will be useful tricks and tips--from ways to save time and money, to cleaning and prepping ingredients, to pan frying like a pro. Stuffed full of delicious recipes, invaluable tips and lashings of Gordon’s trademark cheeky wit, Gordon Ramsay’s Home Cooking is the ultimate cooking lesson from the ultimate chef.

Book Information

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Customer Reviews

Food-television enthusiasts familiar with RamsayÃ¢â ¬â„¢s tough and abrasive broadcast personality may not think of him as a home cook, but the chef sets himself to prove that good cooking need not be complicated or unattainable for the domestic market. He scales beef Wellington back to something more affordable by eliminating foie gras in favor of ham. Coconut pancakes get an added tropical touch topped with mango slices and lime syrup. A hefty dose of chili peppers cuts lamb shanksÃ¢â ¬â„¢ customary richness. RamsayÃ¢â ¬â„¢s cuisine draws on

many traditions. Szechuan peppercorns spice chicken thighs, and chipotle peppers enhance ears of corn in the style of Mexican street vendors. Jamaican jerk chicken lacks no little fire, and even RamsayÃ¢â ¬â„¢s chocolate mousse has a bit of chili. A section with recipes to serve just two can impress a date with seemingly effortless cooking. RamsayÃ¢â ¬â„¢s media presence will boost demand for this volume. --Mark Knoblauch

Gordon Ramsay is a world-renowned chef who was awarded 3 Michelin stars for his Restaurant Gordon Ramsay in London. As one of only four chefs in the UK to maintain three stars, Gordon was awarded an OBE in 2006 for services to the industry. Now internationally recognized, Gordon has opened a string of successful restaurants across the globe, from Italy to LA. He also has two top rated shows: Ramsay's Kitchen Nightmares and Hell's Kitchen. His latest show, Masterchef US, is now in its second season, and he is slated to star in a new series, Hotel Hell, slated to air in June 2012. Gordon has also published a number of books, many of which have become best sellers like Gordon Ramsay Makes It Easy to his autobiography, Roasting in Hell's Kitchen.

I'd like to mention that the ULTIMATE COOKERY COURSE and HOME COOKING books from Gordon Ramsay are almost the same book! The second book is in fact an adaptation for the US market.This review is in fact NOT a review or an evaluation of the books. It's only showing the numerous but minor differences between them:- the first book is the original book published for the UK market (august 2012), the other is an adpatation for the US (april 2013)- their covers are slightly different but images, texts, page layout, recipes are EXACTLY identical. There is even a matching page to page- the original uses metric measures (grams, millilitres, cm), the adaptation uses imperial measures (cups, ounces, pounds, inches). Both use tsp and tbsp for small quantities- the original uses Ãƒâ Ã Â Centigrade with gas level, the other Ãƒâ Ã Â Fahrenheit: 200Ãƒâ Ã Â C/Gas 6 becomes 400Ãƒâ Ã Â F- some ingredients are named/translated differently: double cream becomes heavy cream, caster sugar becomes sugar, spring onions become scallions, pak choi becomes bok choy, coriander becomes cilantro, kale becomes swiss chard, plain flour becomes all-purpose flour, fillet of beef becomes beef tenderloin, tenderstem broccoli becomes baby broccoli, chillies becomes chiles, cep mushrooms become porcini, demerara sugar becomes brown sugar, courgette becomes zucchini, cornflour becomes cornstarch, icing sugar becomes confectioner's sugar, bicarbonate of soda becomes baking soda, biscuits becomes cookies, pudding rice becomes short-grain white rice, etc.- material is named/translated differently: roasting tray becomes roasting pan, cling film becomes plastic film, hob becomes stovetop, fish

slice becomes fish spatula, square tin lined becomes square pan lined, proof paper becomes wax paper, tins become cans, muslin becomes cheese cloth, heavy-based pan becomes heavy-bottomed pan, griddle pan becomes grill pan, grill becomes broiler, etc.- techniques are named/translated differently: fry becomes sautÃƒÂ©, etc.- also: flavoursome becomes flavorful, navarin of lamb becomes lamb stew, Arabic restaurants becomes middle Eastern restaurants, scum becomes foam, popular fish becomes overfish fish, etc.- the converted quantities in the adaptation are approximative and not always well rounded: 400g asparagus becomes 1 lb, 50 mL sherry vinegar in a vinaigrette becomes 1/4 cup, and probably most conversions of ingredients in metric measurements to cups, etc.- the adaptation brings sometimes nice but little corrections in the codification of the recipes- the adaptation has more entries in its index- etc.If you ask me which version I prefer ? Not easy to say! Probably the original one with the exact original metric measures. But it’s a matter of taste ...

I bought 1 for me and 1 as a gift, Love this Cook book!! Very easy instructions to follow.

The kids love it

fabulous cook book. love the "tips".

Delicious, Great direction. Great book.

This book is the first by GR that I have purchased, and will certainly invest in more.Take everything you cook to the next level in technique, flavor, and presentation. Your successes will cause you to want to cook more, learn and explore more, and your posse (family, friends, co-workers) will want you to cook for them more.Only complaint: I’m a tick disappointed there is no recipe for making pasta, and he recommends dried pasta. However, there are some excellent pre-made pastas available.You can almost hear Gordon alongside you, sharing a bottle of wine, as he explains clearly and in good humor, the equipment, spices, ingredients, and techniques.Another bonus: good food takes less quantity to satisfy the tastebuds and hunger. Pursue the flavor grail, cook like Gordon’s coming for dinner, and improve your metabolic and mental condition. You just feel better, and less encumbered in your own body. Even those with dietary restrictions can find something delicious to make or adapt. You can’t beat excellence.

First things first, I’m a huge Gordon Ramsay fan. Love his cooking, love his personality, and love his take on priorities in the kitchen.This is definitely one of the most valuable cookbooks I own. Every recipe in there is simple enough to execute well, but allows room for growth of technique that only improves the dishes over time. Basically - this is a cookbook that encourages you to grow as a home chef.The writing style is undeniably Gordon Ramsay, so much so, in fact, that I hear his voice and accent as I read the instructions. My best guess is that they had him make each recipe and "talk through it" and they simply transcribed what he said.This gives the book a nice conversational pace, and makes some of the recipes humorous enough to read that it elicits a chuckle or two.If you like simple cooking that tastes amazing and encourages you to refine your technique... this is definitely the book for you.

Amazing cookbook! Lots of good recipes and information. The reciepes are a little advanced for a beginner but every reciepe is explained perfectly so some advanced dishes are definitley possible. The cookbook itself is very high quality. The hardcover and pages make it very sturdy. I would recommend to anyone who doesnÃƒÂ¢Ã â ¬Ã â„¢t yet have it.

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