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Humble Pie Gordon Ramsay's Healthy, Lean & Fit Cooking for Friends Cooking with Friends Gordon Ramsay's Home Cooking Gordon Ramsay's Ultimate Home Cooking Gordon Ramsay's Great British Pub Food Roasting in Hell's Kitchen Gordon Ramsay's Playing with Fire Gordon Ramsay Makes It Easy Matilda & The Ramsay Bunch Restaurant Man Gordon Ramsay Quick and Delicious Gordon Ramsay's Just Desserts Gordon Ramsay's Secrets Ramsay in 10 Recipes from My Home Kitchen Teeny's Tour of Pie Playing with Fire Christmas with Gordon Ramsay's Playing with Fire Gordon Ramsay's World Kitchen Pie Squared Gordon Ramsay's World Kitchen The Hell's

Kitchen Cookbook Three Star Chef Gordon Ramsay Tana's Kitchen Secrets Tana Ramsay's Family Kitchen: Simple and Delicious Recipes for Every Family Gordon Ramsay's Fast Food Gordon Ramsay Bread Street Kitchen Nobu When Pies Fly Gordon Ramsay's Fast Food Gordon Ramsay's Sunday Lunch The Conscious Cook Mary Berry's Christmas Collection Gordon Ramsay's Healthy Appetite Beat Bobby Flay A Chef for All Seasons

The definitive guide to eating well to achieve optimum health and fitness, by one of the world's finest chefs and fitness fanatic, Gordon Ramsay. Gordon Ramsay knows how important it

is to eat well, whether you're training for a marathon or just trying to live healthier. And just because it's healthy food, doesn't mean you have to compromise on taste and flavor. As a Michelin-star super-chef who is also a committed athlete, Gordon Ramsay shares his go-to recipes for when he wants to eat well at home.

HEALTHY, LEAN & FIT provides readers with 108 delicious recipes divided into three sections--each one offering breakfasts, lunches, dinners, sides, and snacks--highlighting different health-boosting benefits. The Healthy section consists of nourishing recipes for general well-being; the Lean section encourage healthy weight loss; and the Fit section features recipes to fuel your next workout and post-workout dishes to build continued strength and energy. Whatever your personal goals, these dishes will inspire you to get cooking and improve your own health. The Conscious Cook shows readers that avoiding the health risks and ethical dilemmas of eating meat and dairy does not mean sacrificing taste or

satisfaction. The starters, soups, sandwiches, entrées, and desserts here offer culinary adventure that will truly revolutionize the way the world experiences meatless food. A former steak-lover himself, Chef Tal struggled for years on a vegan diet that left him filled with cravings for meat and dairy. Frustrated by the limited options available and unwilling to sacrifice the delicious flavors he associated with eating meat, he decided to create vegan meals that could hold their own at the center of the plate. Chef Tal found that by applying traditional French culinary techniques to meatless cuisine, he was able to create delicious meals full of rich flavor and healthy fat—meals that any food-lover, even devoted meat-eaters, would find completely satisfying. Seventy groundbreaking recipes later, Chef Tal is ready to share his magic. The Conscious Cook features vegan versions of tried-and-true dishes such as Oysters Rockefeller, Caesar Salad, Corn Chowder, and Paella, as well as adventurous new cuisine like Lemongrass

Consommé with Pea Shoot and Mushroom Dumplings and Peppercorn-Encrusted Portobello Fillets. A full-color photo accompanies each of the recipes. Also included are engaging stories from influential people in the vegan world; a peek into Chef Tal's pantry and kitchen; a guide to eating seasonally; and a selection of dinner party menus. James Beard Award Nominee 2019 for Best Cookbook: Baking and Desserts The delicious new food trend of slab pies that makes it easy to serve sweet or savory pastry to a crowd-or just your family! For those of you who aren't up on your Pinterest food trends, slab pie is just like regular pie-only better (and bigger)! Instead of crimping and meticulously rolling out a round crust, slab pies are an unfussy twist that are perfect for a potluck or dinner party or just a family dinner. Baked on sheet pans, slab pies can easily serve a crowd of people dinner or dessert. Pie Squared includes seventy-five foolproof recipes, along with inventive decoration tips that will appeal to baking nerds

and occasional bakers alike. And this fresh, uncomplicated take on pie will surely pique the interest of those who have previously been reluctant to take out their rolling pin. Barrow didn't invent slab pie, but she definitely thinks outside of the crust. In addition to traditional pie dough, she offers more than a dozen crust recipes-from cracker crusts and cornbread crusts to cookie crusts and cheddar cheese crusts. Using these as a base, Barrow then entices readers with both savory and sweet slab pie creations, with recipes like Spinach, Gorgonzola, and Walnut Slab Pie and Curried Chicken Slab Pie to Sour Cream Peach Melba Slab Pie and Grande Mocha Cappuccino Slab Pie. The first book of its kind, this will appeal to lovers of easy food trends like sheet pan suppers and dump cakes. Don't be surprised when you start spying slab pies at your next potluck! Everyone thinks they know the real Gordon Ramsay: rude, loud, pathologically driven, stubborn as hell For the first time, Ramsay tells

the full inside story of his life and how he became the world's most famous and infamous chef: his difficult childhood, his brother's heroin addiction, his failed first career as a soccer player, his fanatical pursuit of gastronomic perfection and his TV persona—all of the things that made him the celebrated culinary talent and media powerhouse that he is today. In *Roasting in Hell's Kitchen* Ramsay talks frankly about his tough and emotional childhood, including his father's alcoholism and violence and their effect on his relationships with his mother and siblings. His rootless upbringing saw him moving from house to house and town to town followed by the authorities and debtors as his father lurched from one failed job to another. He recounts his short-circuited career as a soccer player, when he was signed by Scotland's premier club at the age of fifteen but then, just two years later, dropped out when injury dashed his hopes. Ramsay searched for another vocation and, much to his father's disgust, went into catering,

which his father felt was meant for “poofs.” He trained under some of the most famous and talented chefs in Europe, working to exacting standards and under extreme conditions that would sometimes erupt in physical violence. But he thrived, with his exquisite palate, incredible vision and relentless work ethic. Dish by dish, restaurant by restaurant, he gradually built a Michelin-starred empire. A candid, eye-opening look into the extraordinary life and mind of an elite and unique restaurateur and chef, *Roasting in Hell's Kitchen* will change your perception not only of Gordon Ramsay but of the world of cuisine. Not a sausage. That is what Gordon Ramsay had when he started out as a chef, working sixteen-hour days, six days a week. When he was struggling to get his first restaurant in the black, he didn't think he'd be famous for a TV show about how to run profitable eateries, or that he'd be head of a business empire. But he is and he did. Here's how. Not a sausage. That is what Gordon

Ramsay had when he started out as a chef, working 16-hour days, 6 days a week. When he was struggling to get his first restaurant in the black, he didn't think he'd be famous for a TV show about how to run profitable eateries, or that he'd be head of a business empire. But he is and he did. Here's how. Ramsay, a rugby player turned U.K. superchef, has done a rare thing: he's created a chef's cookbook of impeccable yet unfussy food that's truly approachable. Gordon Ramsay is the most exciting and high-profile chef of today. His amazing talent, huge personality and non-nonsense attitude have propelled him to the top of his profession and won him legions of admirers the world over. His television programmes such as Ramsay's Kitchen Nightmares and The F Word attract huge audiences; viewers just can't seem to get enough of this driven, outspoken kitchen wizard. But what lies behind the man in the chef's whites and just how did he manoeuvre himself into such a prominent position in the culinary world? A

multi-millionaire by the time he was 30, Ramsay is as ambitious today as he was when he was a teenager. At the age of 18, he was a professional footballer playing for Glasgow Rangers. An injury sent him from the football field to the kitchen, where he well and truly made his mark. He juggles 18-hour days in the kitchens of his various restaurants with his television career and his role as devoted father and husband -- and still finds time to run marathons! This in-depth and affectionate book traces the life of Gordon Ramsay from the council estates of Glasgow and the picturesque countryside of Stratford-upon-Avon to some of the finest and most expensive restaurants in the world. It also examines how he has overcome the allegations which threatened to tear apart his world and the empire he has worked so hard to build. Sometimes hilarious and sometimes heart-breaking, it uncovers the secret tragedies that helped to turn Ramsay into one of the most successful men of his generation. An in-depth

and affectionate look at what lies behind the man in the chef's whites and just how he manoeuvred himself into such a prominent position in the culinary world. In a guide to many varieties of worldwide cuisine, a top TV chef offers recipes for one hundred dishes, including spinach, ricotta, and pine nut ravioli; fragrant green curry; and spicy stir-fried vegetables. In this collection of recipes, Gordon Ramsay reveals some of his best-kept culinary secrets. He shows how a relatively straightforward recipe can be varied or embellished. Included are recipes for fish and shellfish, poultry and game, meat, vegetables, salads, fruits, and breads and pastries. Let Mary solve all your Christmas troubles with this fabulous collection of her favourite Christmas recipes. Mary Berry's Christmas Collection combines time-honoured festive favourites with a variety of new and exciting dishes to spice up the season. By taking the traditional Christmas fare and giving it a twist, Mary adds sparkle to

every celebration. Simple yet reliable recipes and Mary's handy hints will take the pressure off entertaining, whether it's for the big day itself, a Boxing Day crowd or an intimate New Year family gathering. With an invaluable Christmas Day countdown, sample menus, shopping lists and ever-popular tips on preparing ahead and freezing, this is the must-have companion to the festive season. "Cooking for Friends" contains more than 100 of Ramsay's favorite recipes that he loves to cook and eat with friends and family--uncomplicated recipes featuring the chef's remarkable feeling for flavor and his extraordinary technical know-how. 'My rules are simple. Home cooking has to be easy. It got to be fast. It's got to be delicious. If you think you can't cook amazing food at home, think again. I'm going to prove that however busy you are it's still possible to cook stunning food. These are the only recipes you'll ever need.' GORDON RAMSAY Gordon Ramsay's Ultimate Home Cooking is a collection of over 120 delicious new

recipes that are infused with Gordon's expertise and skill gleaned from his years in professional kitchens. Divided into chapters to see you through the whole day from weekday breakfasts through to Saturday night dinners, the book is all about the pleasure of cooking and sharing the very best home-cooked food with family and friends. AS SEEN ON CHANNEL 4 Learn how to cook incredible, flavoursome dishes in just ten minutes with Ramsay in 10, the new book out 14/10/21. Inspired by the third series of hit CBBC cookery show Matilda & The Ramsay Bunch and the family's adventures around California, comes the first cookbook from Tilly Ramsay, including 60 simple, delicious recipes and nourishing recipes to make at home for family and friends - plus tips and tricks from Tilly's superstar chef dad, Gordon. Start your day the Tilly way, with a nourishing Smoothie Bowl, followed by some Vitamin Packed Power Balls for a late morning pick-me-up. Cool down mid-afternoon with a Fro-Yo Cooler, followed by

some Lean Machine Chicken and Super Light Raspberry Macaroons. Impress all your friends with a Green Goodness Picnic or throw a fun-filled Ramsay-style Feast of Pulled Pork and Smokey American Beans, with Surprise Rainbow Cake and Hollywood Raspberry Fizz for dessert! The book will encourage Tilly's fans, tweens & teens to start cooking and have some fun with easy-to-follow recipes, that can be enjoyed by all. Chapters will include: Brunch; Sleep-over Feasts; Cook Your Own Dinner; Health Kick; Big Bakes. Bestselling author, Tana Ramsay, knows the challenges of cooking for a demanding family - as a mother of four and the wife of Gordon Ramsay, she's certainly put to the test. Now, for the first time in paperback, Tana shares the delicious recipes, kitchen secrets and shortcuts she uses to satisfy the Ramsay family. In his outstanding new cookbook, Gordon Ramsay teams up with Mark Sargeant to showcase the best of British cooking. Packed full of sumptuous and hearty traditional recipes, Gordon Ramsay's

Great British Pub Food is perfect for relaxed, homely and comforting cooking. Cook with confidence and find inspiration with Gordon Ramsay's fun, delicious recipes for novice cooks and experienced chefs alike. 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. Following up on PIE SQUARED's slab pies, food writer Cathy Barrow finds more ways to use pastry dough deliciously with crowd-pleasing (and easy to make) galettes and small tarts, as well as empanadas, strudels, and knishes. Barrow digs into a world of doughs for turnovers, fried pies, poppers, and Texas-by-way-of-Krakow kolaches, all offered in sweet and savory iterations. WHEN PIES FLY guides the rolling pin novice and the experienced dough wrangler to dozens of shapes and styles of crusty, flaky, delicious treats. Barrow's well-tested, foolproof crust recipes means pie-making

is fun, not scary, and her step-by-step techniques makes turning out a free-form pie practically foolproof. WHEN PIES FLY includes many types of pastries (both homemade and store-bought), ready for the lunchbox, the dinner table, road trips, and picnics. These handy crusty offerings go from freezer to oven, and will win over everyone at the table. No one will be able to resist Sesame Chicken Hand Pies, Savory Nectarine Marscapone Tarts, Pork Pastor Empanadas, Spiced Apple Strudels, and much more. The perfect mix of nostalgic favorites and new pastry creations, WHEN PIES FLY is a wonderful dive into the world of pies in all of their forms. Create chef-quality food without spending hours in the kitchen -- these are the recipes and straightforward tips you need to make good food fast. With unlimited access to recipes, why does anyone need another cookbook? Because not all recipes are born equal. Not all of them have been created by a global superstar chef who has built his

reputation on delivering the very best food -- whether that's the ultimate fine dining experience at his 3 Michelin-star Restaurant, Gordon Ramsay, or the perfectly crafted burger from his Las Vegas burger joint. Over the course of his stellar career, Gordon has learned every trick in the trade to create dishes that taste fantastic and that can be produced without fail during even the busiest of days. Armed with that knowledge, he has written an inspired collection of recipes for the time-pressed home cook who doesn't want to compromise on taste or flavor. The result is 100 tried and tested recipes that you'll find yourself using time and again. All the recipes take 30 minutes or less and use readily available ingredients that are transformed into something special with Gordon's no-nonsense approach to delicious food. Features recipes that range from traditional Sunday roasts to lighter summer fare, from easy 30-minute meals to Italian, Indian and Moroccan influenced family feasts. This title offers help at each stage -

buying the right ingredients, preparation and serving and helping to co-ordinate the cooking of several dishes to arrive on the table. Presents more than one hundred accessible recipes that are organized in accordance with everyday needs and special occasions, in a volume that places an emphasis on fast preparation and features tips on stocking a pantry. Easy Vietnamese comfort food recipes from the winner of MasterChef Season 3. In her kitchen, Christine Ha possesses a rare ingredient that most professionally-trained chefs never learn to use: the ability to cook by sense. After tragically losing her sight in her twenties, this remarkable home cook, who specializes in the mouthwatering, wildly popular Vietnamese comfort foods of her childhood, as well as beloved American standards that she came to love growing up in Texas, re-learned how to cook. Using her heightened senses, she turns out dishes that are remarkably delicious, accessible, luscious, and crave-worthy. Millions of viewers

tuned in to watch Christine sweep the thrilling MasterChef Season 3 finale, and here they can find more of her deftly crafted recipes. They'll discover food that speaks to the best of both the Vietnamese diaspora and American classics, personable tips on how to re-create delicious professional recipes in a home kitchen, and an inspirational personal narrative bolstered by Ha's background as a gifted writer. Recipes from My Home Kitchen will braid together Christine's story with her food for a result that is one of the most compelling culinary tales of her generation. Think you can cook better than Bobby Flay? Put your kitchen skills to the test and cook alongside Bobby and his competitors with more than 100 recipes from the hit show. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD NETWORK Beat Bobby Flay brings the excitement of the Food Network show stage into your home kitchen, with more than 100 recipes for breakfast and brunch, weeknight-worthy dinners, and stunning desserts that make every

meal a winner. Bobby's best recipes and other favorites from the show make appearances, from Seafood Fra Diavolo with Saffron Fettuccine (handmade pasta always wins the judges' hearts) to Mushroom and Goat Cheese Chiles Rellenos (the secret: crispy Brussels sprout leaves) and Bittersweet Chocolate Soufflé. Sprinkled throughout Bobby's recipes are behind-the-scenes stories of fan-favorite moments, tips to help you "beat the clock" when you're pressed for time, and pro-chef suggestions for everything from meal prep to garnish (when in doubt, add anchovy breadcrumbs!). Alongside Bobby's favorites are a wealth of recipes from his competitors on the show who beat Bobby Flay, including Alex Guarnaschelli's Lobster Newberg, Marcus Samuelsson's Doro Wat (Ethiopian chicken stew), and Shelby Sieg's Lemon-Thyme Olive Oil Cake. The ultimate companion cookbook to one of the country's favorite Food Network shows, *Beat Bobby Flay* also features beautiful, all-new color food photography as well

as shots from everyone's favorite episodes. With Bobby's expertise and tried-and-true tips helping you stay in it to win it, you'll be ready to crush any competition that comes your way! Tana Ramsay reveals the secrets behind great home cooking. In this book she includes 120 recipes, each of which is a vehicle for one of her 'kitchen secrets'. She features advice on cooking fish, meat, pasta, rice, pies, pastries and much more. Teeny Lamothe is a young woman on a mission—and the mission is pie. Charming, passionate, determined, Teeny traveled America to work with the country's best bakers and learn their techniques, tricks, and wisdom. Now she shares the fruits of her apprenticeship—the crumbs and crusts of her crusade—in *Teeny's Tour of Pie*, a delectable journey into total pie immersion. Here are more than 55 pies, sweet and savory, plus a complete crust primer, and all of it seasoned throughout with Teeny's humor and inspiration. There are fruit pies: Strawberry Rhubarb Pie, Lemony Blueberry Crumb Pie,

Rosemary-Infused Caramel Apple Pie. Cream pies: Zested Lime Curd Pie, French Silk Pie. Traditional pies—Sweet Potato Pie, Shoofly Pie, Chess Pie—and unexpected pies—Peanut Butter Brownie Pie with a Pretzel Crust, Bourbon Bacon Pecan Pie. And savory pies, too, like Thanksgiving Dinner Pie with a Stuffing Crumble. Teeny is a gifted baker and writer who demystifies every step. She explains why to add vodka to the pie crust; what to do when the dough is sticky or tears; how to cut and weave a lattice topping. There are the 5 Commandments of Crust and more than 10 no-fail crust recipes, even including one gluten-free. Plus she shows how to make “teeny” pies—her specialty, using a 5-inch pie pan—from the recipes. Teeny’s Tour of Pie captures both the timeless, homespun appeal of pie and its very timely popularity, right down to the “bakery box” cover with its embossed “string,” flaps, and spot-laminated “tape.” Includes profiles of pie-makers, personal stories, and gorgeous full-color beauty shots and

step-by-step photographs. 'If you think you can't eat as well at home as you do in a restaurant - think again. I'm going to show you how to cook stunning recipes from Bread Street Kitchen at home.' GORDON RAMSAY From breakfast to dinner and everything in between, this is a collection of 100 fresh new recipes from Gordon Ramsay and the award-winning team at Bread Street Kitchen. Like the restaurant itself, the book is all about relaxed and sociable eating, using fresh ingredients, simple techniques all delivered with the signature Gordon Ramsay stamp so that you know it's going to be good. Recipes include Ricotta Hotcakes with Honeycomb Butter - perfect for a weekend brunch, Sea Trout with Clams or a Crispy Duck Salad for a weekday supper. For a weekend get together, get things off to a good start with a Bread Street Kitchen Rum Punch and Slow Roast Pork Belly with Apple & Cinnamon Sauce, followed by Pineapple Carpaccio with Coconut Sorbet or a super indulgent Coconut Strawberry

Trifle. Learn how to cook incredible, flavoursome dishes in just ten minutes with Ramsay in 10, the new book out 14/10/21. The master chef shares his secrets for preparing great desserts for every occasion, using step-by-step instructions for teaching a wide variety of methods, from roasting fruit to rolling classic cookies. Reprint. “In this outstanding memoir, chef and restaurateur Matsuhisa...shares lessons in humility, gratitude, and empathy that will stick with readers long after they’ve finished the final chapter.” —Publishers Weekly (starred review) “Inspiration by example” (Associated Press) from the acclaimed celebrity chef and international restaurateur, Nobu, as he divulges both his dramatic life story and reflects on the philosophy and passion that has made him one of the world’s most widely respected Japanese fusion culinary artists. As one of the world’s most widely acclaimed restaurateurs, Nobu’s influence on food and hospitality can be found at the highest levels of haute-cuisine to the food

trucks you frequent during the work week—this is the Nobu that the public knows. But now, we are finally introduced to the private Nobu: the man who failed three times before starting the restaurant that would grow into an empire; the man who credits the love and support of his family as the only thing keeping him from committing suicide when his first restaurant burned down; and the man who values the busboy who makes sure each glass is crystal clear as highly as the chef who slices the fish for Omakase perfectly. What makes Nobu special, and what made him famous, is the spirit of what exists on these pages. He has the traditional Japanese perspective that there is great pride to be found in every element of doing a job well—no matter how humble that job is. Furthermore, he shows us repeatedly that success is as much about perseverance in the face of adversity as it is about innate talent. Not just for serious foodies, this “insightful peek into the mind of one of the world’s most successful

restaurateurs" (Library Journal) is perfect for fans of Marie Kondo's *The Life-Changing Magic of Tidying Up* and Danny Meyer's *Setting the Table*. Nobu's writing does what he does best—it marries the philosophies of East and West to create something entirely new and remarkable. Gordon gives inspiration, advice and 75 fail-safe and delicious recipes for all occasions over the Christmas period. The stars of the show are 5 Christmas Feasts . suitable for whenever you choose to have your main Christmas meal. Shows how you can eat great food at home, without breaking the bank or spending hours in the kitchen. This is a collection of dishes featuring flavour combinations and uncomplicated cooking methods. The recipes cater for every occasion - from breakfast through to dinner, informal and formal, for friends and family, for grown-ups and kids. A ten-Michelin-star celebrity chef shares fifty classic recipes that are complemented by both restaurant- and detailed home-preparation

instructions, with tips on ingredients, technique, and presentation. In a guide to many varieties of worldwide cuisine, a top TV chef offers recipes for 100 dishes--including Spinach, Ricotta and Pine Nut Ravioli; Fragrant Green Curry; and many more--all augmented by full-color photos. By the best-selling author of *Gordon Ramsay's Maze*. Original. The New York Times Bestselling Book--Great gift for Foodies "The best, funniest, most revealing inside look at the restaurant biz since Anthony Bourdain's *Kitchen Confidential*." —Jay McInerney With a foreword by Mario Batali Joe Bastianich is unquestionably one of the most successful restaurateurs in America—if not the world. So how did a nice Italian boy from Queens turn his passion for food and wine into an empire? In *Restaurant Man*, Joe charts a remarkable journey that first began in his parents' neighborhood eatery. Along the way, he shares fascinating stories about his establishments and his superstar chef partners—his mother, Lidia Bastianich, and

Mario Batali. Ever since Anthony Bourdain whet literary palates with *Kitchen Confidential*, restaurant memoirs have been mainstays of the bestseller lists. Serving up equal parts rock 'n' roll and hard-ass business reality, *Restaurant Man* is a compelling ragu-to-riches chronicle that foodies and aspiring restaurateurs alike will be hankering to read. The official companion cookbook from the enormously popular Fox cooking competition show. *Hell's Kitchen* debuted in 2005 on Fox and is currently in its 14th season. On the show, one explosive, charismatic Head Chef oversees 16 chefs as they battle it out to win a job as Head Chef of top restaurant with a total prize value of \$250,000. In each episode the chefs are put to the test in a skill's-based challenge, and must follow it up by completing dinner service at the exclusive *Hell's Kitchen* restaurant set in Los Angeles. Now, in their first ever cookbook, readers will learn how to recreate over one hundred of the contestant's delectable, restaurant-worthy dishes in their

own home and will be given access to the recipes, menus, and behind-the-scenes secrets that they've been craving! Not a sausage. That is what Gordon Ramsay had when he started out as a chef, working 16-hour days, 6 days a week. When he was struggling to get his first restaurant in the black, he didn't think he'd be famous for a TV show about how to run profitable eateries, or that he'd be head of a business empire. But he is and he did. Here's how. Throw out the frozen dinners and takeout menus. Who better to show readers how to cook real food, real fast and make it really tasty than Gordon Ramsey, three-star chef and TV celebrity? "*Gordon Ramsay's Fast Food*" includes over 100 delicious recipes that are super-fast and easy to prepare. The book is divided into short sections: 15 feature fast recipes classified by group, such as starters, soups, fish, meat, pasta, working lunches, and desserts, and 15 more sections contain great menus for everyday and entertaining. Many of the dishes can be

prepared and cooked in as little as 15 minutes, and none take longer than half an hour. The menus provided take 30-45 minutes from start to finish, each with a timing plan. There's also advice on essential ingredients to keep in stock for speedy cooking, plus lots of great ideas for shortcuts. Everyone thinks they know the real Gordon Ramsay: rude, loud, driven, stubborn. But this is his real story... Ramsay--super-fit chef, marathon runner, and high-energy television personality--has put together more than 100 dishes for eating well and staying in the peak of good health. Color photographs throughout. This is fine food at its fastest and fast food at its finest - 100 new incredibly delicious recipes, all clocking in at around 10 minutes. Inspired by his YouTube series, you'll be challenged to get creative in the kitchen and learn how to cook impressive, flavoursome dishes in no time. Whether you're looking to

excite the whole family with a tasty One Pan Pumpkin Pasta or some Chicken Souvlaki, or you need something super quick to assemble, like Microwave Sticky Toffee Pudding - these are recipes guaranteed to become instant classics. Plus, with each time you cook, you'll get faster and faster with Gordon's shortcuts to speed up your cooking, reduce your prep times and get the very best from simple, fresh ingredients. 'When I'm shooting Ramsay in 10, I'm genuinely full of excitement and energy because I get to show everyone how to really cook with confidence. It doesn't matter if it takes you 10 minutes, 12 minutes or even 15 minutes, to me, it's about sharing my 25 years' of knowledge, expertise and hands-on experience, to make everyone feel like better, happier cooks.' - Gordon Ramsay Have fun and get cooking! Great food is only 10 minutes away.

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