

Gordon Ramsay Autobiography

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Gordon Ramsay

Gordon Ramsay's Passion for Flavour
Gordon Ramsay 2014-03-03
Gordon Ramsay is one of the world's best-known chefs and food personalities. In Passion for Flavour he demonstrates his stunning range of recipes, combining the freshest of ingredients and easy-to-learn techniques to produce intense flavours and sublime dishes. Stunning photography by Geoff Lung captures the superb detail of Gordon's cooking, making this cookbook a source of delight for the keen amateur and armchair gourmet alike.
The Devil in the Kitchen
Marco Pierre White 2013-02-14
The long-awaited autobiography of the archetypal kitchen bad boy - Marco Pierre White
When Marco Pierre White's mother died when he was just six years old, it transformed his life. Soon, his father was urging him to earn his own keep and by sixteen he was working in his first restaurant. White went on to learn from some of the best chefs in the country, such as Albert Roux, Raymond Blanc and Pierre Koffmann. He survived the intense pressure of hundred-hour weeks in the heat of the kitchen, developed his own style, and then struck out on his own. At Harveys in Wandsworth, which he opened in 1987, he developed a reputation as a stunning cook and a rock 'n' roll sex god of the kitchen. But he was also a man who might throw you out of his restaurant, and his temper was legendary, as younger chefs such as Gordon Ramsay and Heston Blumenthal would find out when they worked for him. He eventually opened several more restaurants, won every honour going and then realised that it still wasn't enough. Here Marco takes the reader right into the heat of the kitchen with a sharp-edged wit and a sizzling pace that will fascinate anyone brave enough to open the pages of this book and enter his domain.

Cooking with Friends 1996

Everyone Can Cook
Vikas Khanna
A simple philosophy inspired by the idea of touching lives through food, Everyone Can Cook is Chef Vikas Khanna's ode to those visionaries who took the first step towards preserving the goodness of nature in a can so that it can reach kitchens and tables across the world, even during emergencies, and nurture appetites and souls. In this book, Vikas Khanna puts together easy-to-cook recipes using a variety of canned ingredients in ways never seen before. From mouth-watering starters, comforting soups, delicious meat preparations, poultry and seafood delicacies, vegetables delights, healthy sandwiches, unusual grains, pastas and breads, decadent desserts, to refreshing beverages on a hectic or leisurely day, Everyone Can Cook is an ideal guide not only for those who wish to quickly put together a sumptuous meal, but also for beginners who wish to experiment bravely in the kitchen. So discover for yourself that you too can cook and very well.

Gordon Ramsay's Fast Food
Gordon Ramsay 2012
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.
Humble Pie
Gordon Ramsay 2010-02-25
Everyone thinks they know the real Gordon Ramsay: rude, loud, pathologically driven, stubborn as hell. But this is his real story...
The Hell's Kitchen Cookbook
Hell's Kitchen 2015-10-26
The official companion cookbook from the enormously popular Fox cooking competition show. Hell's Kitchen debuted in 2005 on Fox and is currently in 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!
Gordon Ramsay's World Kitchen
Gordon Ramsay 2012
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.
Gordon Ramsay's Ultimate Home Cooking
Gordon Ramsay 2013-08-29
'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.

Roasting in Hell's Kitchen
Gordon Ramsay 2009-10-13
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.

White Heat 25
Marco Pierre White 2015-04-07
A 25th anniversary edition of the collection of classic recipes from the 'enfant terrible' of the UK restaurant scene, featuring striking photographs of his kitchen and his cooking. Once in a blue moon a book is published that changes irrevocably the face of things. White Heat is one such book. Since it w as originally produced in 1990, it has gone on to become one of the most enduring classic cook books of our time. With its unique blend of outspoken opinion, recipes, and dramatic photographs, White Heat captures the magic and spirit of Marco Pierre White in the heat of his kitchen. Marco Pierre White, the original 'enfant terrible', has earned his place in British culinary history as much for his strong temperament as for his unique talent as a chef. The youngest chef ever to earn three Michelin stars, he has become not only a star chef of international renown and food icon of our time, but also a multimillionaire entrepreneur. White Heat has combined sales of over 75,000 copies since first publication in 1990 This immensely influential cookbook is regarded by many chefs and foodies as one of the greatest cookbooks of all time
Features 73 recipes and reportage from behind the scenes in Marco's kitchen, illustrated with iconic photographs by Bob Carlos Clarke
'White Heat is an edifying read ... a book that breaks new ground.' - Time Out
'Wonderfully illustrated with photographs by Bob Carlos Clarke...this will sit equally well on your coffee table or kitchen worktop.' - GO
'Amazingly religious experience' - Anthony Bourdain
'White Heat is as unlike any previously published cook book as Marco is unlike any run-of-the-mill chef.' - Sunday Telegraph

A Life in the Kitchen
Michel Roux, Jr. 2009-01
The Roux family is the most influential family associated with food in Britain. Through their various restaurants (Le Gavroche, Waterside Inn, Brasserie Roux) and catering services they have trained many of Britain's top chefs. Albert and Michel Sr brought French high cuisine to Britain in the sixties, much of the produce being brought twice weekly from France by Michel's mother in the family car. Michel grew up in an environment of respect for fine food and ingredients, of never settling for second best, and of traditional French family excursions to find wild food. He tells the story of what it was like to grow up as part of this close-knit family. He left school at 16 to start his first apprenticeship with Maitre Patissier Hellegourache in Paris. He then worked with Alain Chapel at Mionnay before doing his military service at the Elysee Palace cooking for Presidents Giscard d'Estaing and Francois Mitterand. After a stint cooking at the Mandarin Hotel in Hong Kong and catering in London, he took over the running of Le Gavroche in 1994.

Covert Cows and Chick-Fil-A
Steve Robinson 2019
The longtime chief marketing officer for Chick-fil-A tells the inside story of how the company turned prevailing theories of fast-food marketing upside down and built one of the most successful and beloved brands in America. During his thirty-four-year tenure at Chick-fil-A, Steve Robinson was integrally involved in the company's growth—from 184 stores and \$100 million in annual sales in 1981 to over 2,100 stores and over \$6.8 billion in annual sales in 2015—and was a first-hand witness to its evolution as an indelible global brand. In Covert Cows and Chick-fil-A, Robinson shares behind-the-scenes accounts of key moments, including the creation of the Chick-fil-A corporate purpose and the formation and management of the now-iconic "Eat Mor Chikin" cow campaign. Drawing on his personal interactions with the gifted team of company leaders, restaurant operators, and the company's founder, Truett Cathy, Robinson explains the important traits that built the company's culture and sustained it through recession and many other challenges. He also reveals how every aspect of the company's approach reflects an unwavering dedication to Christian values and to the individual success of each customer experience. Written with disarming candor and revealing storytelling, Covert Cows and Chick-fil-A is the never-before-told story of a great American success.

Beat Bobby Play
Bobby Play 2021
"From the hit Food Network show"—Cover.

It's Not a Rehearsal
Amanda Barrie 2003-08-18
Born Shirley Broadbent, Amanda Barrie has been working since she was three. She has performed on stage countless times, from chorus girl to West End lead, appeared in a number of films and has been a familiar face on television from its earliest beginnings. In this autobiography, Amanda recounts anecdotes from her packed professional life, including her famous roles in Carry On Cleo, as Alma in Coronation Street and conwoman Bev in Bad Girls. She also reflects, with characteristic humour, on events in her personal life including her disrupted childhood, disastrous school life and her relationships with men and women including the remarkable threesome that she shared with her husband Robin Hunter.

Notes from a Young Black Chef
Kwame Onwuachi 2019-04-09
"Kwame Onwuachi's story shines a light on food and culture not just in American restaurants or African American communities but around the world." —Questlove
By the time he was twenty-seven years old, Kwame Onwuachi had opened—and closed—one of the most talked about restaurants in America. He had sold drugs in New York and been shipped off to rural Nigeria to “learn respect.” He had launched his own catering company with twenty thousand dollars made from selling candy on the subway and starred on Top Chef. Through it all, Onwuachi's love of food and cooking remained a constant, even when, as a young chef, he was forced to grapple with just how unwelcoming the food world can be for people of color. In this inspirational memoir about the intersection of race, fame, and food, he shares the remarkable story of his culinary coming-of-age; a powerful, heartfelt, and shockingly honest account of chasing your dreams—even when they don't turn out as you expected.

Shark's Fin and Sichuan Pepper: A Sweet-Sour Memoir of Eating in China (First edition)
Fuchsia Dunlop 2009-08-24
"Not just a smart memoir about cross-cultural eating but one of the most engaging books of any kind I've read in years." —Celia Barbour, O, The Oprah Magazine
After fifteen years spent exploring China and its food, Fuchsia Dunlop finds herself in an English kitchen, deciding whether to eat a caterpillar she has accidentally cooked in some home-grown vegetables. How can something she has eaten readily in China seem grotesque in England? The question lingers over this “autobiographical food-and-travel classic” (Publishers Weekly).

Ramsay in 10
Gordon Ramsay 2021-10-14
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.

Humble Pie
Gordon Ramsay 2010-04-01
Everyone thinks they know the real Gordon Ramsay: rude, loud, driven, stubborn. But this is his real story...
Gordon Ramsay's Home Cooking
Gordon Ramsay 2013-04-09
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.

Matilda & The Ramsay Bunch
Matilda Ramsay 2017-05-04
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.

Gordon Ramsay's World Kitchen
Gordon Ramsay 2010
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.

Gordon Ramsay's Playing with Fire
Gordon Ramsay 2009-01-26
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.

Restaurant Man
Joe Bastianich 2013-07-30
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.

Sous Chef
Michael Gibney 2014-03-25
NAMED ONE OF THE TEN BEST NONFICTION BOOKS OF THE YEAR BY TIME
The back must slave to feed the belly. . . . In this urgent and unique book, chef Michael Gibney uses twenty-four hours to animate the intricate camaraderie and culinary choreography in an upscale New York restaurant kitchen. Here readers will find all the details, in rapid-fire succession, of what it takes to deliver an exceptional plate of food—the journey to excellence by way of exhaustion. Told in second-person narrative, Sous Chef is an immersive, adrenaline-fueled run that offers a fly-on-the-wall perspective on the food service industry, allowing readers to briefly inhabit the hidden world behind the kitchen doors, in real time. This exhilarating account provides regular diners and food enthusiasts alike a detailed insider’s perspective, while offering fledgling professional cooks an honest picture of what the future holds, ultimately giving voice to the hard work and dedication around which chefs have built their careers. In a kitchen where the highest standards are upheld and one misstep can result in disaster, Sous Chef conjures a greater appreciation for the thought, care, and focus that go into creating memorable and delicious fare. With grit, wit, and remarkable prose, Michael Gibney renders a beautiful and raw account of this demanding and sometimes overlooked profession, offering a nuanced perspective on the craft and art of food and service. Praise for Sous Chef “This is excellent writing—excellent!—and it is thrilling to see a debut author who has language and story and craft so well in hand. Though I would never ask my staff to read my own book, I would happily require them to read Michael Gibney’s.”—Gabrielle Hamilton
 “[Michael] Gibney has the soul of a poet and the stamina of a stevedore. . . . Tender and profane, his book will leave you with a permanent appreciation for all those people who “desire to feed, to nourish, to dish out the tasty bits of life.”—The New York Times
 Book Review “A terrific nuts-and-bolts account of the real business of cooking as told from the trenches. No nonsense. This is what it takes.”—Anthony Bourdain
 “A wild ride, not unlike a roller coaster, and the reader experiences all the drama, tension, exhilaration, exhaustion and relief that accompany cooking in an upscale Manhattan restaurant.”—USA Today
 “Vibrantly written.”—Entertainment Weekly
 “Sizzling . . . Such culinary experience paired with linguistic panache is a rarity.”—The Daily Beast

“Reveals the high-adrenaline dance behind your dinner.”—NPR
Gordon Ramsay's Home Cooking
Gordon Ramsay 2013-04-09
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.

Yes, *Chef* Marcus Samuelsson 2013-05-21
JAMES BEARD AWARD NOMINEE • NAMED ONE OF THE TEN BEST BOOKS OF THE YEAR BY VOGUE • NEW YORK TIMES BESTSELLER
“One of the great culinary stories of our time.”—Dwight Garner, The New York Times
It begins with a simple ritual: Every Saturday afternoon, a boy who loves to cook walks to his grandmother’s house and helps her prepare a roast chicken for dinner. The grandmother is Swedish, a retired domestic. The boy is Ethiopian and adopted, and he will grow up to become the world-renowned chef Marcus Samuelsson. This book is his love letter to food and family in all its manifestations. Yes, Chef chronicles Samuelsson’s journey, from his grandmother’s kitchen to his arrival in New York City, where his outside talent and ambition finally come together at Aquavit, earning him a New York Times three-star rating at the age of twenty-four. But Samuelsson’s career of chasing flavors had only just begun—in the intervening years, there have been White House state dinners, career crises, reality show triumphs, and, most important, the opening of Red Rooster in Harlem. At Red Rooster, Samuelsson has fulfilled his dream of creating a truly diverse, multiracial dining room—a place where presidents rub elbows with jazz musicians, aspiring artists, and bus drivers. It is a place where an orphan from Ethiopia, raised in Sweden, living in America, can feel at home. Praise for Yes, Chef “Such an interesting life, told with touching modesty and remarkable candor.”—Ruth Reichl
“Marcus Samuelsson has an incomparable story, a quiet bravery, and a lyrical and discreetly glittering style—in the kitchen and on the page. I liked this book so very, very much.”—Gabrielle Hamilton
“Plenty of celebrity chefs have a compelling story to tell, but none of them can top [this] one.”—The Wall Street Journal
“Elegantly written . . . Samuelsson has the flavors of many countries in his blood.”—The Boston Globe
“Red Rooster’s arrival in Harlem brought with it a chef who has reinvented and reimaged what it means to be American. In his famed dishes, and now in this memoir, Marcus Samuelsson tells a story that reaches past racial and national divides to the foundations of family, hope, and downright good food.”—President Bill Clinton

Gordon Ramsay's Healthy, Lean & Fit
Gordon Ramsay 2018-09-25
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.

Gordon Ramsay's Great British Pub Food
Gordon Ramsay 2010-07-08
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.

Cooking Like a Master Chef
Graham Elliot 2015-10-27
In the first cookbook from Graham Elliot, cohost of the popular Fox series MasterChef and MasterChef Junior, 100 deliciously creative recipes show home cooks the basics of cooking and combining flavors—and then urge them to break the rules and put their own spin on great meals. Graham Elliot wants everyone to cook. To push up their sleeves and get some good food on the table. It’s Graham’s simple philosophy that, while there is no right or wrong when it comes to creativity in the kitchen, you will benefit from knowing some time-honored methods that enable you to serve tasty meals to your family day after day, week after week. So, to teach you his methods and infuse some fun into the process, he’s written Cooking Like a Master Chef, an easygoing, accessible guide for the home cook to create delicious, beautiful food for every occasion. Grouped by season (without being a strictly seasonal cooking book), Graham’s 100 recipes are illustrated with gorgeous, full-color photographs and accompanied by simple, straightforward instructions—with great twists for every palate. That’s because being a top-notch chef or a talented home cook means being a free thinker, spontaneous, like a jazz musician. Cooks need to change the music every so often—once they’re comfortable with the basics—to stay on their toes and infuse their routine with new excitement and energy. Here you’ll find recipes for pork chops with root beer BBQ sauce, halibut popcorn, halibut BLTs, buffalo chicken with Roquefort cream, corn bisque with red pepper jam and lime crema, smoked salmon with a dill schmear and bagel chips, truffled paparrone, and much more. Kids will love whipped yams with roasted turkey, potato gnocchi with brown butter, PBJ beignets, and classic banana splits. It’s no wonder so many people love Graham and his energetic creativity in the kitchen. With Cooking Like a Master Chef, now you can learn to be a skilled, resourceful, and endlessly inventive cook who makes food everyone, adults and kids alike, will absolutely relish.

Nobu
Nobu Matsuhisa 2019-09-24
“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.

Sunday Lunch
Gordon Ramsay 2012-09-04
The celebrity chef shares some recipes for eating with family and friends, including monkfish with curried mussels, coffee and chocolate mousse cups, and herb buttered turkey with citrus bread crumbs.

Damn Good Food
Mitch Omer 2009
A collection of 157 recipes from Mitch Omer, chef-owner of the wildly popular Hell's Kitchen, named one of the Best Breakfasts across America by Esquire magazine.

Last Shot
Jock Zonrillo 2021-07-28
A coming-of-age memoir of addiction, ambition and redemption in the high-stakes world of Michelin star kitchens. From reckless drug addict to one of Australia's top chefs and television stars: MasterChef judge Jock Zonrillo's powerful life story will shock and inspire. Jock's life spiralled out of control when he tried heroin for the first time as a teenager while growing up in 1980s Glasgow. For years he balanced a career as a rising star amongst legendary chefs with a crippling drug addiction that took him down many dark paths. Fired from his job at a Michelin star restaurant in Chester, England, after a foul-mouthed rant, Jock made his way to London looking for work and found himself in front of the legendary Marco Pierre White. He credits White for saving his life, but Jock continued to struggle with addiction in a world of excess, celebrity, and cut-throat ambition. On New Year's Eve 1999, Jock shot up his last shot of heroin before boarding a plane to Sydney, where he would find passion and new meaning in life in the most unexpected places. There would be more struggles ahead, including two failed marriages, the closure of his prized restaurant during COVID-19, his time on-country, and some very public battles. This is his unforgettable story. Praise for Last Shot
'Last Shot is Trainspotting meets Kitchen Confidential. Jock's ability to not sugarcoat the truth and his brutal honesty about his struggle with his inner demons will resonate with so many people. That coupled with his absolute passion for food, his commitment to highlighting the culture and food of Australia's First Nations People and his pure love for his family makes this a truly stunning book. I loved it."
Actress, Rebecca Gibney
“Oh my goodness what a book. I’ve just finished it, devoured it in under four hours. I laughed and cried and marvelled at him.”
News Corp’s National Entertainment Writer, Lisa Woolford

Hugh Fearlessly Eats It
All Hugh Fearnley-Whittingstall 2011-05-15
'It has been said that I will eat anything. That is, of course, nonsense. A fried egg that still has a pool of runny egg white clinging to the yolk is a definite no-no. Still, I must admit that it was with some pride that I read, in one review of my series A Cook on the Wild Side, that I had been given the sobriquet 'Hugh Fearlessly EatsItall'...'
For almost two decades Hugh has been writing about food in all its guises. To some, his concept of 'good eating' might seem a bit skewed - he'd always bypass a McBurger in favour of a squirrel sandwich, and make a detour for fresh road kill - but to others he is a shining and shaggy beacon of good sense in a food world gone mad. Armed with a broad mind, a quick wit and a ready appetite, Hugh covers almost every area of global food culture, whether singing the praises of offal; playing 'poison roulette' with the deadly fugu fish in Tokyo; analysing the tea-dunking qualities of some classic British biscuits; or reminding us that a reindeer isn't just for Christmas, but tasty all year round.

Gordon Ramsay Quick and Delicious
Gordon Ramsay 2020-09-01
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.

Eat A Peach
David Chang 2021-02-04
The celebrated chef behind Momofuku and star of Netflix's Ugly Delicious gets uncomfortably real in his New York Times bestselling memoir. In 2004, Momofuku Noodle Bar opened in Manhattan's East Village. Its young chef-owner, David Chang, served ramen and pork buns to a mix of fellow restaurant cooks and confused diners whose idea of ramen was instant noodles in Styrofoam cups. Eat A Peach chronicles Chang's journey to becoming one of the most influential chefs of his

generation. Laying bare his mistakes and feelings of otherness and inadequacy, Chang gives us a penetrating look at restaurant life... 'Full of humour and honesty, it provides nourishment and a sense of solidarity' New York Times For fans of Anthony Bourdain's Kitchen Confidential and Nigel Slater's Toast

Humble Pie Gordon Ramsay 2006 This is Gordon Ramsay's autobiography - the first time he has told the full story of how he became the world's most famous and infamous chef, how he became the celebrated culinary talent and media powerhouse that he is today. Gordon talks frankly about: his tough childhood; his father's alcoholism and violence and the effects on his relationships with his mother and siblings; his first career as a footballer; how the whole family moved to Scotland when he was signed by Glasgow Rangers at the age of fifteen, and how he coped when his career was over due to injury just three years later; his brother's heroin addiction; Gordon's early career learning his trade in Paris and London; how his career developed from there; his time in Paris under Albert Roux and his seven Michelin-starred restaurants; Gordon spills the beans about life behind the kitchen door, and how a restaurant kitchen is run in Anthony Bourdain-style; and how he copes with the impact of fame on himself and his family, his

television career, the rapacious tabloids, and his own drive for success.

Gordon Ramsay Neil Simpson 2006 In this biography of Gordon Ramsay, Neil Simpson paints a fascinating picture of the man in full, and uncovers the secret tragedies that turned Gordon into one of the most driven, successful and angry men in Britain.

White Slave Marco Pierre White 2008-06-01 When Marco Pierre White's mother died of a brain haemorrhage when he was just six years old, it transformed his life. Soon, his father was urging him to earn his own keep and by sixteen he was working in his first restaurant. He would go on to learn from some of the best chefs in the country. He survived the intense pressure of hundred-hour weeks in the heat of the kitchen, developed his own style, and struck out on his own. But he was also a man who might throw you out of his restaurant, and his temper was legendary, as younger chefs such would find out. He eventually opened several more restaurants, won every honour going and then realised it still wasn't enough. This book tells his astonishing story...