

Humble Pie Gordon Ramsay

From one of England’s most celebrated writers, a funny and superbly observed novella about the Queen of England and the subversive power of reading
When her corgis stray into a mobile library parked near Buckingham Palace, the Queen feels duty-bound to borrow a book. Discovering the joy of reading widely (from J. R. Ackerley, Jean Genet, and Ivy Compton-Burnett to the classics) and intelligently, she finds that her view of the world changes dramatically. Abetted in her newfow kitchens, the Queen comes to question the prescribed order of the world and loses patience with the routines of her role as monarch. Her new passion for reading initially alarms the palace staff and soon leads to surprising and very funny consequences for the country at large.
With the poignant and mischievous wit of The History Boys, England’s best loved author Alan Bennett revels in the power of literature to change even the most uncommon reader’s life.

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.

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 conta 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.

“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 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; 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 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 Meyers’ 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.

A Memoir

How Faith, Cows, and Chicken Built an Iconic Brand

Where I Come from

Temper Tantrums, F Words, and the Pursuit of Perfection

Life Lessons from a Latino Chef

Lessons Learned from Chef Gordon Ramsay

Everyone thinks they know the real Gordon Ramsay: rude, loud, pathologically driven, stubborn as hell. But this is his real story...

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. '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, flavourome dishes in just ten minutes with Ramsay in 10, the new book out 14/10/21.

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.

Gordon Ramsay's Just Desserts

Gordon's Great Escape Southeast Asia: 100 of my favourite Southeast Asian recipes

Le Cordon Bleu's Complete Cooking Techniques

Ramsay 3 Star

On Top of the World

Gordon Ramsay's Ultimate Home 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.

Everyone thinks they know the real Gordon Ramsay: rude, loud, driven, stubborn. But this is his real story...

A volume of deeply personal comfort food recipes by the legally blind Master Chef champion offers insight into how the loss of her sight compelled her to learn to cook by sense, drawing on her experiences with both Vietnamese and American culinary cultures to share advice on how to produce professional results in a home kitchen.

Getting right to the heart of why Gordon Ramsay is such a celebrated chef, this book shows 50 of his classic recipes presented as they would be in one of his restaurants. It then shows the dishes presented in a domestic situation with full recipes and step-by-step instructions to recreate them yourself.

Gordon Ramsay's Fast Food

Gordon Ramsay's Home Cooking

Tilly's Kitchen Takeover:

Playing with Fire

Gordon Ramsay

Delicious recipes for breakfast, lunch and dinner to cook at home

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.

Presents a biography of celebrity chef Gordon Ramsay. This book uncovers the secret tragedies that turned Gordon Ramsay into one of the most driven, successful and angry men in Britain. It talks about his best-friend and protege's bizarre suicide, his decade-long battle to save his younger brother from heroin addiction and crime, and more. 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.

'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 EatsItal"...' 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 'poisson 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.

Don't be a Donkey is a true story about the life and career of Chef Chadd McArthur. It is about the lessons, about both kitchen and life, that he learned while working for Gordon Ramsay. Eighteen hours a day, five days a week... when you work with a great chef and leader that much, his wisdom will rub off on you, and at times traumatize you. The lessons learned will stick with Chef McArthur for the rest of his life, and now, with funny stories and clever insights into working with one of the world's most well-known chefs, he's sharing them in this very audiobook. From having Chef Gordon Ramsay himself fling a ravioli at him, to the integrity with which Ramsay dealt with the death of a colleague, Chef McArthur has a lot to tell about his three years spent working in Ramsay's flagship restaurant in London, sometimes directly under the man himself. Each chapter also includes a recipe, some created wholly by the author, and some influenced by Chef Ramsay's own signature dishes. Enjoy this fresh new take on Gordon Ramsay, and the challenges of a chef who survived Ramsay's kitchen for years.

Gordon Ramsay Bread Street Kitchen

Everything You Need to Know to Make Fabulous Food

The Uncommon Reader

The Unofficial Gordon Ramsay Swear Word And Insult Coloring Book For Adults

Recipes from My Home Kitchen

Restaurant Man

The Devil in the Kitchen

Humble Pie

The Devil in the Kitchen

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Restaurant Man

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.

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.

America's most prominent Latino chef shares the story behind his food, his family, and his professional journey. Before Chef Aaron Sánchez, rose to fame on shows such as MasterChef and Chopped, he was a restless Mexican American son, raised by a fiercely determined and talented woman who was a successful chef and restaurateur in her own right—credited with bringing Mexican cuisine to the New York City dining scene. Aaron Sánchez was destined to follow in his mother's footsteps. He spent nights as a child in his family's dining room, surrounded by some of the most influential chefs and restaurateurs in New York. He lost his father at a young age, and at 16 he was sent to work for renowned chef Paul Prudhomme in New Orleans. In this memoir, Sánchez delves into his formative years with remarkable candor, injecting his story with adrenaline and revealing how he fell in love with cooking and made a go of it in the fast-paced culinary world. Sánchez shares invaluable lessons he learned—both inside and outside the kitchen—and offers an intimate look into the chaotic and untraditional life of a professional chef and television personality. This is Sánchez's highly personal account of a fatherless Latino kid whose talent and passion took him to the top of his profession.

"The first official companion cookbook from the enormously popular Fox cooking competition show,"--Amazon.com.

Nobu

Gordon Ramsay Quick and Delicious

Tiger Woods

Mouthwatering Recipes to Fuel You for Life

Gordon Ramsay's Playing with Fire

Three Star Chef

On the second leg of his Great Escapes series, Gordon Ramsay sets out to discover the flavours of Asia, on a remarkable journey that leads him through Thailand, Cambodia, Malaysia and Vietnam. 100 new recipes are inspired by the tastes and experiences he encounters along the way.

COLOURING BOOKS FOR GROWN-UPS - GIFT IDEAS - HUMOROUS This book is filled with unique patterns and 40 iconic quotes from the undisputed master of swearing and insults - Gordon Ramsay. Whether you are a fan of Gordon Ramsay and his way with words, a fellow chef or just a f*cking Panini Head, this book will release your inner artist, relax you and serve as a motivator to get sh*t done. HAPPY F*CKING COLORING! Book Details: 40 iconic quotes on unique coloring patterns Printed single-sided on bright white paper Hilarious Gordon Ramsay illustrations on reverse pages The perfect gag gift for special occasions For adults only (NOT FOR CHILDREN)

The inspiration for the HBO documentary from Academy Award-winning producer Alex Gibney. The #1 New York Times bestseller based on years of reporting and interviews with more than 250 people from every corner of Tiger Woods’s life—this “comprehensive, propulsive...and unsparring” (The New Yorker) biography is “an ambitious 360-degree portrait of golf’s most scrutinized figure...brimming with revealing details” (Golf Digest). In 2009, Tiger Woods was the most famous athlete on the planet, a transcendent star of almost unfathomable fame and fortune living what appeared to be the perfect life. But it turned out he had been living a double life for years—one that exploded in the aftermath of a Thanksgiving night crash that exposed his serial infidelity and sent his personal and professional lives over a cliff. In this “searing biography of golf’s most blazing talent” (GOLF magazine), Jeff Benedict and Armen Keteyian dig deep behind the headlines to produce a richly reported answer to the question that has mystified millions of sports fans for nearly a decade: who is Tiger Woods, really? Drawing on more than four hundred interviews with people from every corner of Woods’s life—many of whom have never spoken about him on the record before—Benedict and Keteyian construct a captivating psychological profile of a mixed race child programmed by an attention-grabbing father and the original Tiger Mom to be the “chosen one,” to change not just the game of golf, but the world as well. But at what cost? Benedict and Keteyian provide the startling answers in this definitive biography that is destined to linger in the minds of readers for years to come. “Irresistible...Immensely readable...Benedict and Keteyian bring us along for the ride in a whirlwind of a biography that reads honest and true” (The Wall Street Journal).

Ultimately, Tiger Woods is “a big American story...exhilarating, depressing, lawdny, and moving in almost equal measure” (The New York Times). 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.

Passion for Seafood

Cooking for Friends

You F*cking Donkey

the indispensable reference demonstrates over 700 illustrated techniques with 2,000 photos and 200 recipes

Gordon Ramsay's Maze

Gordon Ramsay's Great British Pub Food

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. Covert Cows will help you! Discover unexpected, out-of-the-box marketing methods and new ways of approaching business problems. Understand the positive impact of building a business based on biblical principles. Receive an insider’s look at the evolution of one of America’s most beloved brands. Learn key marketing and business insights from the man who was the chief marketing officer for Chick-fil-A for thirty-four years. During his thirty-four-year tenure at Chick-fil-A, Steve Robinson was intimately involved in the company’s growth—from 184 stores and over \$6.8 billion 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 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.

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.

Aimed at home chefs, especially those not used to cooking seafood, this guide shows how to choose, fillet, skin, trim, prepare, marinate, flavour and freeze all kinds of fish and shellfish. There are 100 recipes, from simple Fish Pie to Crab Ravioli with Lemongrass Vinaigrette.

Features new and classic recipes of appetizers, entrees, and desserts from the Michelin star restaurant, where food of different tastes is served in small portions.

Gordon Ramsay's Secrets

100 Recipes to Cook in 30 Minutes or Less

The Hell's Kitchen Cookbook

A Novella

Roasting in Hell's Kitchen

The Autobiography

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 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.

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.

With this exceptional opus, over 100 years of unparalleled experience and expertise are put at the fingertips of every home cook using the same hands-on approach promoted in practical classes at Le Cordon Bleu's institutes. This indispensable and unique reference work teaches essential preparation and cooking skills and professional tricks-of-the-trade, with over 700 cooking techniques shown in more than 2,000 color images. Whatever the interest -- providing family-pleasing everyday fare or mastering a top chef's recipe, or even attempting to re-create a dish from a restaurant menu -- Le Cordon Bleu Complete Cooking Techniques will enable people to cook what they want with success. Its hundreds of illustrated techniques are invaluable kitchen aids, as are the many integral recipes. Cooks interested in ethnic cuisines, readers of chef inspired, ingredient-led, or occasion-oriented cookbooks, as well as devotees of simple home cooking will turn to this book again and again and wonder how they ever cooked without it. Le Cordon Bleu Complete Cooking Techniques is destined to become a classic kitchen reference.

The Biography

Asian and American Comfort Food from the Winner of MasterChef Season 3 on FOX(TM)

Heritage

Hugh Fearlessly Eats It All

A Chef for All Seasons

Gordon Ramsay's Healthy, Lean & Fit

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, flavourome dishes in just ten minutes with Ramsay in 10, the new book out 14/10/21.

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-circuted 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.

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.

Dispatches from the Gastronomic Front Line