



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

*Gordon Ramsay*

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## **Gordon Ramsay's Home Cooking: Everything You Need to Know to Make Fabulous Food** Gordon Ramsay

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.

## **Gordon Ramsay's Home Cooking: Everything You Need to Know to Make Fabulous Food Details**

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## **From Reader Review Gordon Ramsay's Home Cooking: Everything You Need to Know to Make Fabulous Food for online ebook**

### **Jaakko Koivula says**

I've loved every single recipe I have yet tried from this book. Good instructions for a beginner, Inspiring to read and includes tons of cookable recipes for home, not just impossibly expensive or convoluted ones.

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### **Anita Sosinka says**

Of course I did not read the book. That is not what books with recipes are meant for. One does not sit down on an autumn evening and read chapter by chapter, cover to cover.

They are meant to put them in action - to select 1 page at a time and cook. Enjoy the clear layout, mouthwatering photos, scan the ingredients and get in with the author reading his method, because that is where their style comes through.

Ramsay's recipes from this collection are easy to follow, very often really fast and from what I tried out, seriously good.

Don't worry if you are not fan of this particular chef, he does not shine in the book, he leaves the scene entirely to food.

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### **Cat says**

Being a huge fan of Ramsay's no nonsense style, this book hit the spot. Nothing earth shattering in terms of recipes or whatnot but very useful tips in down to earth style.

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### **Lynda says**

Really like this book. Especially the recipes for one or two. Recommend the spicy meatball recipe too. Not usually a fan of meatballs, but loved this.

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### **Maria says**

Quite a comprehensive book! I love Gordon Ramsay's style- he's quite plain and straightforward and this comes across in the book. It has a good setup for new cooks and what you need to get started in the kitchen and I loved the first lot of recipes. As Ramsay says- he's just trying to change the way we approach food and add a little panache to the food we cook so instead of just looking in the fridge and seeing eggs and making an omelette, it's starting to think about food differently and how to jazz up that omelette. Great approach in my opinion. And the recipes mirror this philosophy- they're simple enough ways to add a little spice to everyday meals. There's also a section here with more advanced recipes as well, if you're an advanced cook

and looking for more of a challenge. The only reason I didn't give this 5 stars is because of the measurements (which are in grams and ml) which makes it difficult for me as I have to convert everything (gets a bit tedious), other than this quibble -quite a good book.

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### **Olwen says**

More wonderful recipes.....

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### **Elizabeth says**

**PROS:** All of the recipes I tried from the book were packed with flavor. Also, I don't know if I was just lucky or if this is true of all the recipes, but nothing was incredibly hard to make. The book is clear and the recipes are easy to follow.

**CONS:** Gordon Ramsay has given himself a name in the entertainment world as being a dick – he's so mean on some of his shows. That's actually my only con and has nothing to do with the book itself.

**Overall:** Gordon Ramsay is a master of flavors. He has the ability to bring in flavors to his foods without making everything too complex. He is a good explainer and his book gives great instructions on how to accomplish these flavor combinations alone. I wish I had tie to try more of these recipes, including the Fish Pie, his version of Shakshuka (or what he calls North African Eggs,) Beef Meatballs with Orecchiette, Kale, and Pine Nuts, and the Malt Chocolate Doughnuts. Guess this is another book to add to my list of ones I need to buy!

You can read the review in full and see the food I made [here](#).

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### **Donna says**

The tips sections were great, but the recipes weren't as accessible as I was hoping for from a "home cooking" book.

Those who have easier access to specialty food shops (as well as pantry space for more limited-use ingredients) may enjoy this more than I did. But if, like me, you're just hoping for some fresh weeknight dinner ideas that you can throw together after one stop at a typical grocery store, check this out at the library before buying.

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### **Melissa D'andrea says**

Anyone who knows me is that I love the television version of this cookbook. For someone who has been made famous for his quite loud and intimidating persona, his ultimate cookery show is rather soothing and relaxing to watch. Even when I was going through a hard time and need something to soothe my tired heart and brain, I frequently would be lulled by the sounds of cooking and methodical narration of Gordon's. But

this is not where I review T.V. shows.

This cookbook is very similar to the show in that is very good at teaching you all the good basics around the kitchen, and then some. The recipes are not overly complicated but still beautiful and flavourful. He breaks down the book into several sections, such as cooking for a group or for two, and how to do things frugally. I have made the Cheat's 3 cheese souffle a couple times now and it turns out beautifully. I have my eye on soda bread next, and few entrees as well.

He is wonderfully informative cookbook for those who do have some basic skills in the kitchen, but would love to hone their skills and execute their dream recipe (for me a souffle), or up their dinner game.

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### **Denise says**

Not a single f word! Must have been ghostwritten.

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### **Lance Hankins says**

#### **Apparently not everything...**

Lots of info here but to someone who has eaten almost none of the types of food listed in this book, I'm afraid it isn't going to do me much good. I don't even know what most of those ingredients are, much less whether I would like them. I suspect for someone who is a "foodie", and is looking for recipes with some instruction that this would be a good book. For someone who mostly eats fast food with a few basic comfort type foods around the edges, it isn't going to be much help. And that would be me. I'd like to eat better, but I don't want to spend much time at it. And I really don't like to try a lot of new stuff. I actually bought this based on an article by Ramsay about cooking steak. If I'd seen the rest of it before buying, I'd have skipped it.

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### **beentsy says**

Really happy I bought this, even though I have too many cookery books already. Excellent tips and techniques and some fantastic ideas to help with your daily cooking. Entire chapter dedicated to cooking for one/two person meals too which was great.

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### **Miguel David says**

The book was a disappointment. The title seems to indicate that it is a book to teach people how to cook, however apart from a few tips at the beginning of each chapter, the book dives into recipes that require a lot of additional knowledge as well as ingredients that are hard to find. If you are starting to learn how to cook, do not buy this book.

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### **Jules says**

I'm having a cookbook clear-out, and have decided to leave reviews for some of the cookbooks before I donate them to charity.

This is a big cookbook! It is well presented. Good illustrations and full of tips and advice, as well as loads of recipes, but I just find I never use it, so to charity it goes.

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### **Jordan Stephens says**

Gordon Ramsay brings his lifetime of experience and culinary expertise to this book, and there is a lot offered in it. While none of the recipes struck me as particularly innovative or "new," they are solid interpretations of classic dishes around the world. One of the strongest aspects that Ramsay brings to these dishes is the balance in flavors throughout them.

In an effort to simplify cooking for chefs, Ramsay chose to title his dishes by the ingredients and flavors in the dishes rather than title them classical titles and cuisines they were interpreted from. Just one example is the a classic Thai dish that was called noodles with chili, ginger, and lemongrass.

An upside of this choice is that it gets new cooks thinking like a chef, focusing on ingredients and tastes present in a dish. One downside is that the book could have benefited from mentioning the dishes they were based on, providing a background for the reader. Even knowing where a dish originated can be extremely beneficial for a cook. It can help them understand how Ramsay is changing some of the elements from the classics around to provide a more balanced flavor.

Overall, this book has some very solid and tasty recipes. Ramsay's palate and experience comes through in the dishes. There is a ton of information beneficial for cooks new to the kitchen, from buying ingredients to cooking techniques and equipment. Cooks who are more experienced can also benefit from seeing how Ramsay has manipulated elements of classic dishes to bring out flavors and achieve balance in dishes.

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