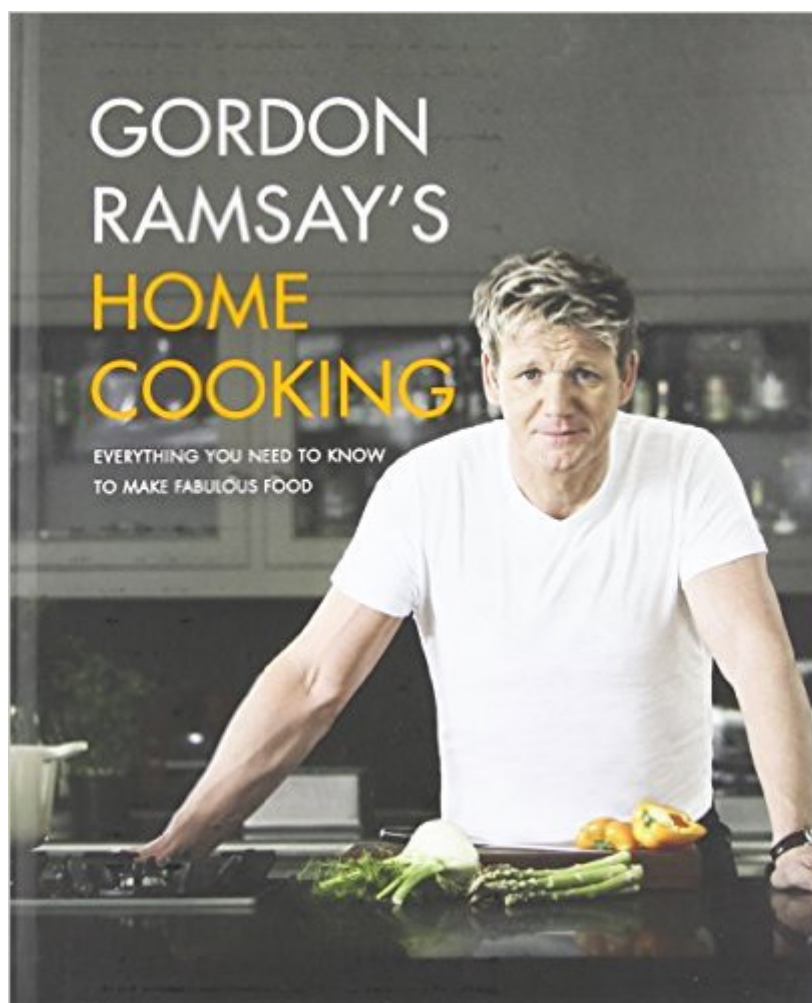


The book was found

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



Synopsis

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

Book Information

Hardcover: 320 pages

Publisher: Grand Central Life & Style; 3.10.2013 edition (April 9, 2013)

Language: English

ISBN-10: 1455525251

ISBN-13: 978-1455525256

Product Dimensions: 8.5 x 1 x 10.5 inches

Shipping Weight: 2.5 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars [See all reviews](#) (328 customer reviews)

Best Sellers Rank: #9,427 in Books (See Top 100 in Books) #13 in [Books > Cookbooks, Food & Wine > Cooking Methods > Cooking for One or Two](#)

Customer Reviews

I'd like to mention that the ULTIMATE COOKERY COURSE and HOME COOKING books from Gordon Ramsay are almost the same book! The second book is in fact an adaptation for the US market. This review is in fact NOT a review or an evaluation of the books. It's only showing the numerous but minor differences between them:- the first book is the original book published for the UK market (august 2012), the other is an adaptation for the US (april 2013)- their covers are slightly different but images, texts, page layout, recipes are EXACTLY identical. There is even a matching

page to page- the original uses metric measures (grams, millilitres, cm), the adaptation uses imperial measures (cups, ounces, pounds, inches). Both use tsp and tbsp for small quantities- the original uses °C Centigrade with gas level, the other °F Fahrenheit: 200°C/Gas 6 becomes 400°F- some ingredients are named/translated differently: double cream becomes heavy cream, caster sugar becomes sugar, spring onions become scallions, pak choi becomes bok choy, coriander becomes cilantro, kale becomes swiss chard, plain flour becomes all-purpose flour, fillet of beef becomes beef tenderloin, tenderstem broccoli becomes baby broccoli, chillies becomes chiles, cep mushrooms become porcini, demerara sugar becomes brown sugar, courgette becomes zucchini, cornflour becomes cornstarch, icing sugar becomes confectioner's sugar, bicarbonate of soda becomes baking soda, biscuits becomes cookies, pudding rice becomes short-grain white rice, etc.

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

[Download to continue reading...](#)

Gordon Ramsay's Home Cooking: Everything You Need to Know to Make Fabulous Food Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook

Recipes Everything You Need to Know About Snakes (Everything You Need Know) Gordon Ramsay's Family Fare Gordon Ramsay's Just Desserts Gordon Ramsay's World Kitchen ("F-Word") The Everything Guide To Cooking Sous Vide: Step-by-Step Instructions for Vacuum-Sealed Cooking at Home (Everything: Cooking) Everything You Need To Know About Geography Homework (Everything You Need To Know..) The Chicken Whisperer's Guide to Keeping Chickens: Everything You Need to Know . . . and Didn't Know You Needed to Know About Backyard and Urban Chickens 101 Recipes for Preparing Food in Bulk: Everything You Need to Know About Preparing, Storing, and Consuming with Companion CD-ROM (Back-To-Basics Cooking) Everything You Need to Know about Std's (Need to Know Library) Everything You Need to Know about Down Syndrome (Need to Know Library) Best Ever Book Of Paper Fun & Amazing Origami: Everything You Need To Know About: Papercraft Skills; Decorative Gift-wrapping; Personal Stationery; ... Origami; Fabulous Objects And Beautiful Gifts Don't Know Much About History, Anniversary Edition: Everything You Need to Know About American History but Never Learned (Don't Know Much About Series) Pilgrim Tips & Packing List Camino de Santiago: What you need to know beforehand, what you need to take, and what you can leave at home. NCLEX-RN Drug Guide: 300 Medications You Need to Know for the Exam (Kaplan Nclex Rn Medications You Need to Know for the Exam) 50 Physics Ideas You Really Need to Know (50 Ideas You Really Need to Know Series) by Baker, Joanne (2007) The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) The Reel Truth: Everything You Didn't Know You Need to Know About Making an Independent Film How to Keep an Amazing Hedgehog Pet. Featuring 'The African Pygmy Hedgehog' !!: Everything you Need to Know, Including, Hedgehog Facts, Food, Cages, Habitat and More

[Dmca](#)