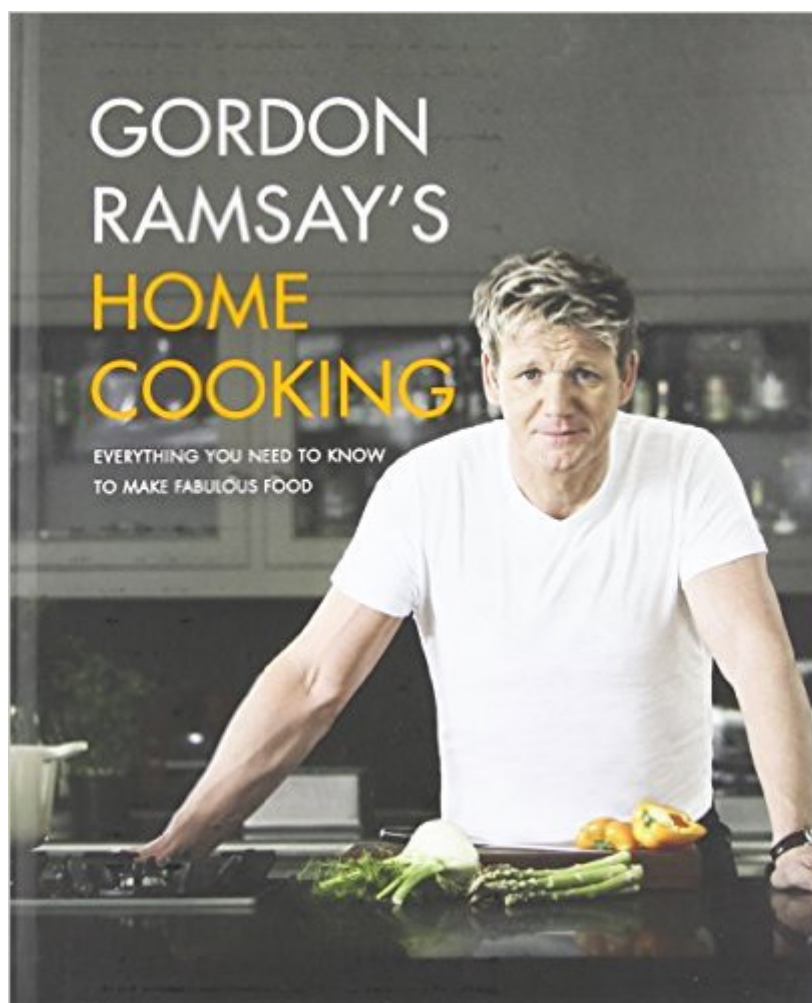


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# Gordon Ramsay's Home Cooking: Everything You Need To Know To Make Fabulous Food



## 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

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## 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.

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