



MASTERCLASS

**GORDON RAMSAY**

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TEACHES COOKING





## ABOUT GORDON RAMSAY

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“When you cook, it’s not from a script—it’s from the heart.” —Gordon Ramsay

### A FEW NOTABLE FACTS

- Gordon was born in 1966 in Johnstone, Scotland, and raised in Stratford-Upon-Avon, England.
- At the age of 16, Gordon enrolled in a course in Hotel Management at North Oxfordshire Technical College, England.
- Gordon worked under eminent chefs Marco Pierre White and the Roux brothers before moving to Paris in 1990, then returning to London to open his first restaurant, Aubergine, in 1993.
- Gordon’s restaurant empire includes over 30 highly-acclaimed restaurants throughout Europe, Asia and the USA.
- Gordon received his first Michelin star in 1994 and second star in 1997. His prestigious third Michelin star was earned at his eponymous Restaurant Gordon Ramsay in 2001, making Gordon the first ever Scottish chef to win 3 Michelin stars, an accolade which he still holds today.
- Gordon lives with his wife Tana and their 4 children, Megan, Holly, Jack and Matilda between their homes in London, Cornwall and Los Angeles.
- Gordon was made an Officer of the Order of the British Empire (OBE) by Queen Elizabeth II in 2006.

# 01. INTRODUCTION

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“Everything that I’ve learned, understood, grabbed, stolen, perfected, is laid bare across this MasterClass.” —Gordon Ramsay

## HOW TO USE THIS CLASS

Before you dive in we have a few recommendations for getting you started

## THINGS YOU MIGHT NEED

To enjoy this class you only need your computer and a desire to learn. Access to a kitchen is obviously a plus (!), as are a few other items to enhance your learning experience.

### CLASS WORKBOOK

This is your printable PDF filled with lesson recaps, complete recipes and assignments.

### SUGGESTED VIEWING SCHEDULE

Gordon's class runs over 20 chapters including 6 real-time dish recipe tutorials. We recommend watching the entire class over a few sittings, then returning to watch individual recipe chapters once you're all prepped for those specific dishes.

### KITCHEN EQUIPMENT

Gordon lays out some of his kitchen equipment essentials in Ch. 3 of the class (also in this workbook). Some of the recipes in the class call for additional equipment, so make a note of anything extra you may need before creating the dishes.

### INGREDIENTS

Each recipe has a comprehensive list of ingredients. When cooking the dishes yourself, make sure you have everything on hand and weighed out before getting started.

# NAVIGATING

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## THINGS YOU WILL SEE

Here are a few general tips for navigating your way around the class site.



### LESSON VIDEOS

Watch and listen to Gordon explain the nuts and bolts of his process, one lesson at a time.



### INTERACTIVE ASSIGNMENTS

Take advantage of the innovative tools and interactive assignments we've created to enhance your education.



### LESSON DISCUSSIONS

Share your works in progress and ask your peers for help and support if you've hit a roadblock.



### OFFICE HOURS

Submit video and text questions for the chance to have Gordon answer them himself!



### COMMUNITY

Continue connecting with your MasterClass peers with our community features.



### QUESTIONS AND FEEDBACK

We want to hear from you! E-mail [support@masterclass.com](mailto:support@masterclass.com)





### 03. Method: Kitchen Layout

“You don’t need a \$100,000 kitchen to cook good food.”

## TAKE IT FURTHER

- Learn how a kitchen's shape affects its functionality, the pros and cons of each, and which layout is right for you. Browse five popular layouts [here](#).
- Do you find your kitchen prohibitively small? It doesn't have to stay that way! Check out these [twenty storage tips](#) to maximize space.
- Brush up on your knife knowledge by reading [this comprehensive guide](#) on handling, selecting, and caring for your knives.
- Plating and presentation are paramount. Read [this article](#) for rules and tips on visually stunning contemporary food presentation. Also consult [this list](#) of inexpensive and accessible kitchen tools that will elevate the presentation of your dishes to the caliber you'd see in a Michelin Star restaurant. Follow the world's greatest chefs on Instagram to keep up with plating trends.
- Check your kitchen for the items listed on the following page that are recommended by Gordon, then purchase what you're missing.

## NOTES

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## KITCHEN ESSENTIALS

- ## ASSIGNMENT

Love or hate your kitchen? Upload photos of your kitchen to The Hub, your online community that you share with your classmates! Tell them what you would like to update or add, and, in a perfect world, how you would remodel your kitchen. Start a kitchen wishlist on Amazon and share that as well.

## NOTES







## 05. Make: Poached Egg & Mushrooms on Brioche

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“Learn to make a poached egg to die for.”

Tired of the yolk of your egg breaking when it hits the water? Learn Gordon's method of using of a small bowl to lower the egg into a gentle, rolling boil, and never collapse your poached egg again. And what's the perfect toast for a French-trained chef? Buttery brioche, of course. Combining a velvety poached egg with the best mushrooms of the season, this delicious breakfast recipe boasts incredible texture and literally bursts with flavor.

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**SERVES 4**

**PREP 10 minutes**

**COOK 20 minutes**

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1 cup diced thick-cut, smoked bacon  
(If you don't eat bacon, try sautéing a combination of 1/2 finely chopped shallots and 1/2 finely chopped sun-dried tomatoes to impart a savory saltiness to your mushrooms.)

4 cups roughly chopped wild mushrooms (chanterelles, oyster, hen of the woods, trumpet, depending on what is available)

2 tablespoons butter

4 thick slices brioche, toasted (If you can't find brioche, any bread will do. You can also bake your own brioche using [this recipe](#).)

2 tablespoons white wine vinegar

4 eggs

- 1 Fill a medium-size sauce pot with water and bring to a gentle boil.
- 2 Heat a large skillet and cook bacon until lightly browned, 3 minutes. Add mushrooms to bacon and stir, coating mushrooms with rendered bacon fat. Season with salt and pepper, and cook until moisture releases (about 5 minutes). Add butter to the pan, melt and sauté mushroom mixture while the butter browns, 1 to 2 minutes. Transfer mixture to a paper towel-lined plate to drain off fat.
- 3 Take slices of toasted brioche and press into the leftover pan grease, then arrange on plates. Top each slice with even amount of mushroom and bacon.
- 4 Season boiling water with salt and add white wine vinegar. Stir the water with a whisk until swirling. Crack eggs into individual small bowls. Lower each bowl and gently drop eggs into water. Depending on the size of your pot, you may need to poach eggs in separate batches. Turn heat down to simmer. After 2 minutes, check eggs. If they are firm to touch, remove from water; if they wobble, put back into water for another 10 seconds. Remove eggs to paper towel-lined plate to drain excess moisture. Turn eggs presentation side up, season with salt and pepper, a drizzle of extra juices from mushroom pan and transfer to the tops of each toast. Serve immediately.

## 05. MAKE: POACHED EGG & MUSHROOMS ON BRIOCHE, CONTINUED

## TAKE IT FURTHER

- Poaching an egg can be tricky. There's no such thing as too much practice, so try some more of Gordon's poached egg recipes to become an expert. If you liked the use of toast in this lesson, go for a [recipe used at Gordon's restaurants](#) of avocado on toast with poached eggs. Indulge with Gordon's [Eggs Benedict](#), and, for extra help, [watch the man make it himself](#). Go international with [North African poached eggs](#), or add a poached egg to [miso broth with spring onions](#).
- Learn about poached eggs across different cultures. Read the recipe for [Changua](#), an egg and milk soup of Colombian origin. Check out [shakshuka](#), a Middle Eastern poached egg breakfast. Discover a Creole classic, [Eggs Sardou](#). Try [çulbır](#), a Turkish dish that combines poached eggs with garlic and dill yogurt.

## ASSIGNMENT

Unless you're a professional chef or an adventurous home cook, you've probably never cooked a duck egg. After you master poaching chicken eggs, move onto duck eggs, which you can find at your local farmers' market or Whole Foods; additionally, use [this search engine](#) to find duck eggs near you. Take note of the differences you encountered in poaching duck eggs compared to chicken eggs. Share your observations with your classmates, as well as any interesting recipes with duck eggs that you found online or in a cookbook.

## NOTES

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## 06. Method: Knife Skills

“Holding a knife is like driving in a car; you’ve got to feel so comfortable behind that wheel, but, more importantly, you’ve got to relax your hands.”

## IMPORTANT CONCEPTS

- A butternut squash is one of the most difficult vegetables to dice, but with Gordon's method, you'll be a pro in no time.
- When sharpening a knife, make sure your thumb is behind the guard of the steel sharpener. Never expose your fingers to the blade.
- Don't forget the three finger rule when slicing: one in front (your middle) and two behind.

## TAKE IT FURTHER

- Using soft vegetables like zucchini and working your way up to harder vegetables like carrots, practice your knife skills by mastering the classic French vegetable knife cuts. Learn about these cuts [here](#), and test your knowledge with [this quiz](#) by matching the French terms with their definitions!
- Concerned about letting your kids handle knives in the kitchen? [This NPR article](#) might change your mind. Learn how giving children responsibility in the kitchen and teaching them proper knife handling techniques can foster independence and an openness to healthy foods.

## NOTES

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Practice your dicing and cubing techniques with some of Gordon's other recipes for butternut squash. In the mood for a snack? Whip up some [roasted squash hummus](#). Gordon has a [video](#) of this recipe that you can view for extra help. Apply your cubing skills to [this appetizer](#) of pan-fried scallops with butternut squash. Share photos of your completed dishes! Get creative with your presentation, especially with the appetizer, and remember to plate intentionally!

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## 07. Make: Elevated Scrambled Eggs

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“The secret behind any great scrambled egg is stopping it from overcooking.”

Forget everything you’ve ever learned about scrambling an egg. No salt before cooking, no whisking in a bowl. Stop losing half of your egg to the bottom of the pan with Gordon’s foolproof technique. This dish of elevated, fluffy scrambled eggs will change the way you do breakfast forever. (For Gordon’s plain Scrambled Eggs, simply omit the uni and white truffle.)

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**SERVES 2**

**PREP 5 minutes**

**COOK 5 minutes**

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5 eggs

2 tablespoons butter

5 sea urchin tongues

1 teaspoon chopped chives

1 teaspoon crème fraîche

Salt

Freshly ground black pepper

(Optional: Shaved white truffle  
or truffle oil)

- 1 Crack and add eggs into nonstick skillet or saucepan. Do not beat eggs or season yet. Add butter and place pan over medium heat. Use a rubber spatula to constantly stir and turn the eggs until they start to thicken, scraping down the bottom and sides. Remove from heat, and continue to stir, cooking the eggs off heat for 20 seconds, then on heat for 90 seconds until eggs are soft, but not runny, about 4 minutes altogether.
- 2 Add in 1 sea urchin tongue, and stir, chopping it up slightly with the spatula. Fold in chives, crème fraîche, salt and pepper, folding in to incorporate. Taste for seasoning and adjust if necessary. Remove from heat. Place one sea urchin tongue at the bottom of each plate. Divide eggs evenly and top with remaining tongues. Shave white truffle over each dish and serve immediately. If you don’t have access to white truffle, a small drizzle of truffle oil would be a great substitute.

## 07. MAKE: ELEVATED SCRAMBLED EGGS, CONTINUED

## TAKE IT FURTHER

- Try some of Gordon's other recipes for scrambled eggs. For something almost as decadent as the Sea Urchin and White Truffle version, [try this recipe](#) in which butter croissants provide a base for eggs and sliced smoked salmon. [Watch Gordon's video](#) to see this recipe made.
- Did Gordon rock your breakfast world by telling you not to whisk or salt your eggs before scrambling them? [Read up on the science behind his suggestion](#).
- Purchase, or borrow from the library, the cookbook [The Science of Good Cooking](#), which explains the scientific principles behind 50 basic, everyday recipes.

## ASSIGNMENT

Make scrambled eggs the way you've been preparing them for years. Next, make scrambled eggs using the technique Gordon taught you in this lesson. No need for the sea urchin or white truffle at this point—the goal right now is to master the new method. Once both dishes are finished, photograph your results and share them. Describe your old process, comment on the differences between the look and feel of the two scrambled egg plates, and let your classmates marvel at your improvement!

## NOTES

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## 08. Method: Breaking Down a Whole Chicken

“Get comfortable with the chicken. Feel it first, understand the weight and what you’re working with before you start slicing into it.”

## IMPORTANT CONCEPTS

Make sure your hands are thoroughly washed with warm, soapy water before and after handling raw chicken. It's also crucial that you wash knives and cutting boards after they have been in contact with raw chicken. Practicing good hygiene in the kitchen will reduce the risk of food borne illnesses.

## TAKE IT FURTHER

- Gordon insists that every part of the animal be used, including the chicken carcass to make stock. Find recipes that use chicken stock like this [spiced jasmine rice pilaf](#). Keep a list of these dishes handy, as chicken stock is a classic, on-hand ingredient.
- Read [these tips](#) on selecting and purchasing a whole chicken.

## ASSIGNMENT

Now that you've broken the chicken down into all its individual components, cook a meal with each one. For the breast, make Chicken Suprême with Root Vegetables, covered in the next lesson, or [pan-fried chicken breast with asparagus and morel sauce](#). Try Gordon's [chilli chicken with ginger and coriander](#) as a way to use your thigh meat, or use the whole leg to make [stuffed chicken leg with Marsala sauce](#). Use cut up, leftover pieces and stock from the carcass in [chicken and autumn vegetable pies](#). Post photos of your chicken dishes for your classmates to see.

## NOTES

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## 09. Make: Chicken Suprême with Root Vegetables

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“Never cook chicken stone cold; it goes dry before it’s cooked in the center.”

Never eat a dry chicken breast again. Though it may be one of the trickier proteins to master, Gordon’s tips for working with chicken make this recipe a dream. Essences of thyme, rosemary, and parsley infuse roasted root vegetables that cook themselves. Gordon shows how the brown bits left in your chicken pan provide the perfect base for a delicious sauce.

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**SERVES 4**

**PREP 20 minutes**

**COOK 45 minutes**

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### For the root vegetables:

12 baby carrots  
8 baby turnips  
4 baby golden beets  
4 baby red beets  
1 small bunch rosemary  
1/2 small bunch thyme  
1 bunch parsley  
Sea salt

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### For the chicken:

4 boneless, skin-on chicken breasts  
Sea salt  
Freshly ground black pepper  
3 tablespoons grapeseed oil  
4 garlic cloves, crushed  
Remaining half bunch thyme  
1 stick butter  
2 shallots, thinly sliced  
1/4 cup brandy (substitute with a splash of apple juice)  
3/4 cup veal demi-glacé  
(Optional: Shaved White Truffle)

### MAKE THE ROOT VEGETABLES

- 1 Preheat oven to 425 degrees F°. Remove chicken from the refrigerator and allow it to come to room temperature. Season well with salt and pepper.
- 2 Wash all vegetables thoroughly and dry. Form a bed of rosemary, thyme and parsley in a roasting pan. Lay the vegetables on top, season with salt and seal tightly with aluminum foil, shiny side up. Place roasting pan over medium heat on the stove top. Let the vegetables heat up, about 1 minute, until you hear crackling, then transfer pan to oven. Cook the vegetables until they are knife-tender, 30 to 40 minutes depending on size.

### MAKE THE CHICKEN

- 1 Meanwhile, move on to your chicken. Place a large skillet over high heat and add grapeseed oil. Lower the heat to medium and add garlic and thyme. Then place the chicken breasts, skin-side down, into the pan. Don’t move the chicken until skin releases and browns on the edges, about 4 minutes. Tilt the chicken to the edge of the pan, searing the sides, about 10 seconds per side. Flip the chicken and add 6 tablespoons butter. As the butter melts, carefully and continuously spoon it over the chicken, basting the skin until golden, about 3 minutes. Flip the chicken back to skin-side down and transfer the pan to the oven for about 10 minutes, until golden brown and juices run

## 09. MAKE: CHICKEN SUPREME WITH ROOT VEGETABLES, CONTINUED

clear. Remove from oven and transfer the chicken to a plate to rest. Drain the excess fat from the pan to a small bowl.

- 2 Place the skillet back over medium heat on the stove top. Add shallots and remaining 2 tablespoons butter. Transfer garlic and thyme back into pan. Stirring frequently, continue to cook until shallots caramelize, about 4 minutes. Lower the heat and carefully pour brandy or splash of apple juice into the pan. If using brandy, be cautious of the flambé caused by the alcohol burning off. Scrape the bottom of the pan clean. Add demi-glace, stir, and season with salt and pepper. Let the sauce cook a few minutes, then pass through a strainer into a small sauce pot. Push the shallots and garlic into the strainer. Place back over heat and cook until reduced, about 5 minutes.
- 3 Halve the cooked vegetables and arrange on plates. Separate the chicken tender from each breast and slice breasts, then transfer all chicken pieces to plates. Drizzle sauce around chicken, careful not to moisten crispy skin. Grate truffle over the plates, if using.

## NOTES

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As always, make sure your hands are thoroughly washed with warm, soapy water before and after handling raw chicken. It is also crucial that you wash knives and cutting boards after they have been in contact with raw chicken. Practicing good hygiene in the kitchen will reduce the risk of foodborne illnesses.

- This approach to sauce can be applied to several types of meat. Translate what you've learned in this lesson into other dishes. Look for au jus recipes like [roast rack of lamb](#) with natural au jus and [prime rib with red wine jus](#). Keep a list of these recipes on hand to try in the future.

For his side dish, Gordon uses carrots, turnips, and golden beet roots on a bed of rosemary, thyme, and parsley. Change up the recipe by selecting different root vegetables and herbs. Save your jus for another dish and instead opt for a maple syrup and sage glaze. Coat your root vegetables in a balsamic vinegar and honey mixture, the sweetness of which will complement the chicken wonderfully. Learn how to make these two glazes and gather other ideas [here](#). Take photos of your spin on this recipe and share tasting notes with your classmates. What did you learn? What flavor combinations worked? Which didn't?



## 10. Mastering Ingredients: Fish & Shellfish

“There’s only one temperature for fish, and that’s perfection.”

### IMPORTANT CONCEPTS

- When buying a fish, make sure the gills are bright red and the eyes are not sunken. These indications mean the fish is fresh.
- Never leave a scallop in water. If you do, it’ll never develop color while roasting.
- Run clams, cockles, and mussels under cold water before cooking to get rid of any sand that might still be in and around the shellfish.
- Never cook a cracked or open shellfish.
- Always hold a lobster before buying one. It should feel firm and weighty, compact and solid.

### TAKE IT FURTHER

- Gordon believes salmon shouldn’t be on a menu every month of the year, but rather offered seasonally. Research other varieties of fish and learn when they are in season. Plan your dinners and lunches around their availability using [this fish calendar](#), and utilize the “fish finder” search engine to the left of the fish calendar. The Monterey Bay Aquarium’s Seafood Watch program provides [printable consumer guides](#) for each state that organize seafood by best choices, good alternatives, and items to avoid. Print the guide for your state and bring it to the market or fishmonger when you go shopping for seafood.
- Read what Gordon has to say about illegal overfishing in [this article](#).

### NOTES

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While a whole, live lobster can be expensive, Gordon calls it a

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## 13. Make: Salmon with Shellfish Minestrone

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“When you cook salmon, the skin is your safety net.”

Bored of salmon with asparagus and Hollandaise? We thought so. Here Gordon shows you how to nail a filet of salmon perfectly and create a delicious, light supper with an easy, yet elegant Italian-inspired shellfish and vegetable minestrone. Harness what Gordon calls “the jewels of the sea” in a broth that money can’t buy.

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### SERVES 4

**PREP** 40 minutes

**COOK** 30 minutes

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#### For the shellfish broth:

10oz mussels

10oz cockles or littleneck clams

2 tablespoons extra-virgin olive oil

1 rib celery, diced

1 carrot, peeled and diced

1 shallot, roughly chopped

1 sprig lemon thyme

1 lemon

Kosher salt

1½ cups dry white wine (such as Sauvignon Blanc)

2 cups unsalted chicken stock

Fennel fronds

### MAKE THE SHELLFISH BROTH

- 1 Scrub the mussels and clams well under cold, running water for 10 minutes, draining the water as needed. Remove the beards from the mussels and discard any open shells. Set aside. Heat the oil in a medium pot over medium-high heat. Add the mire-poix (carrot, celery and shallot), thyme and 1 lemon slice, reserving the rest of the lemon for later. Season with salt and sweat for 30 seconds. Add the shellfish and cover the pot with a lid. Cook for 30 seconds. Add the wine, cover and cook for an additional 30 seconds. Add the chicken stock, cover, and increase the heat to high, cooking for 5-7 minutes until the shellfish open. Strain the broth into a bowl and then pour the broth into a clean pot. Remove the shellfish from the shells into a bowl, discarding any shells that did not open. Set aside.

### MAKE THE VEGETABLES & PASTA

- 1 Bring a medium pot of salted water to a boil over high heat. Blanche the vegetables for 2 minutes. Quickly remove the vegetables with a hand-sieve or slotted spoon and rinse under cold water. Drain and reserve in a bowl. Add the beans to the vegetables. Into the pot of boiling water, add the pasta and cook for 7-8 minutes until just al dente. Strain the pasta into a colander, rinsing with cold water to both stop the cooking and remove the starch. Add the pasta to the vegetables and beans.

### 13. MAKE: SALMON WITH SHELLFISH MINISTRONE, CONTINUED

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#### For the vegetables & pasta:

1 small zucchini, diced into ¼" pieces

1 small bulb fennel with fronds, diced into ¼" pieces, fronds reserved

¾ cup fresh English peas, or frozen and thawed

¾ cup canned white beans, rinsed and drained

½ cup elbow macaroni (Gluten-free tip: there are many wheat-free pastas available in most grocery stores and online.)

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#### For the salmon:

4 (4.5-5oz) center-cut salmon filets, deboned with skin on

Kosher salt

Freshly ground black pepper

2 tablespoons extra-virgin olive oil, plus more for drizzling

#### MAKE THE VEGETABLES & PASTA

- 1 Score the skin of the salmon. Season both sides with salt and freshly ground black pepper. Heat a large nonstick pan over medium-high heat. Add the olive oil and gently place the salmon into the pan, skin-side down. Cook for 6-7 minutes, turning occasionally. Remove the fish to rest on a plate while you assemble the soup.

#### TO SERVE

- 1 Bring the pot of shellfish broth back to a boil over medium-high heat. Reduce the heat to a simmer. Add the fennel fronds and zest from the reserved lemon. Add the shellfish, vegetables, beans and pasta and cook gently, just to warm through. Season to taste with salt and a squeeze of lemon juice. Ladle the minestrone into the center of a bowl. Place the salmon on top, skin-side up and drizzle with olive oil.

#### TAKE IT FURTHER

- Now that you've made a salmon minestrone, try this soup with a different fish. Make Gordon's [Minestrone with Blue Eye Cod](#).
- Try a different kind of fish soup with Gordon's [cod and tomato chowder](#).

#### ASSIGNMENT

Change up this salmon with shellfish minestrone by using different stocks, pasta shapes, and even different types of shellfish. Experiment with herbs. If you don't have fennel, Gordon suggests tarragon or chervil for the salmon minestrone. Share your finished dish photos and tasting notes with your classmates.



## 14. Method: Making Pasta Dough

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“It’s about the feeling, the touch, and, more importantly, getting close to the action.”

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2 cups 00 flour

Salt

1 teaspoon extra virgin olive oil

4 whole eggs, plus 2 yolks

(Gluten-free tip: try [this gluten-free pasta recipe](#).)

### MAKE THE PASTA DOUGH

- 1 Put 00 flour onto a cold surface and use a fork to form a well in center. Season the center of the well with salt and add olive oil. Crack eggs into bowl and gently whisk together. Add a third of whisked eggs into well. Use the fork to gradually incorporate flour into the eggs. Once mostly soaked in, add another third, continuing to mix into the flour, careful not to let eggs slide out. Create another well in the middle of the flour and egg mixture and add the remaining egg, combining until the dough looks like crumbs.
- 2 Once all the egg is incorporated, flour your hands and begin forming a ball. Continue to flour your hands and knead the ball of dough until firm and elastic, turning and twisting the ball for about 10 minutes. Wrap in plastic and rest for at least 20 minutes before rolling.

#### 14. METHOD: MAKING PASTA DOUGH, CONTINUED

## IMPORTANT CONCEPTS

- It's important to make pasta dough on a cold surface such as marble.
- Too much flour and your pasta will be dry. Not enough flour and your pasta will be wet, sticking to the machines rollers when you feed the dough through.

## TAKE IT FURTHER

- Once you've mastered the art of making fresh pasta, get artistic with color and flavor! Try these recipes for [squid ink pasta](#), [orange tomato paste-colored pasta](#), [spinach-colored pasta](#), and [beet-colored pasta](#).
- Learn about the food you're making! [Read this article](#) on the history of pasta.

## ASSIGNMENT

Try using the same recipe to make a ball of pasta every week and see how temperature, humidity, and even your mood affect the texture and feel of the finished dough. Keep a note of your results.

## NOTES

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## 15. Method: Rolling Pasta Dough

"If it's a ravioli, or a tortellini, lasagna, cannelloni, tagliatelle, spaghetti—whatever you want, that dough is the base. That is it. That's your passport to great Italian dishes."

## IMPORTANT CONCEPTS

- You can always add flour, but you can't take it away.
- Lightly flour your machine before you feed the dough through every time to prevent it from sticking. Make sure your hands (both backs and palms), as well as your surface, are lightly coated in flour.
- Never wash your pasta machine.

## TAKE IT FURTHER

- Don't have a pasta machine? It's time to invest in one! Do some research on machines [using this article as your guide](#).

## ASSIGNMENT

Experiment with more pasta shapes and their classic Italian sauces. [Follow this guide](#) to pair shapes and sauces. Additionally, check out [this comprehensive chart](#) which categorizes pasta by type. Also noted are respective sauces and methods of cooking. Photograph your pastas when finished and write down your thoughts about the process, sharing them with your classmates. Which pastas turned out best? Which were the most difficult to make and why?

## NOTES

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## 16. Make: Lobster Ravioli

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“Get the confidence first. Feel the pasta. You’re going to screw these up. Don’t worry about it, please don’t stress out.”

Ever wonder what dish really put Gordon Ramsay on the map? Well wonder no more. While most lobster recipes focus on the tail, this dish utilizes meat from the less glamorous parts of the lobster—knuckles, claws and legs—transforming these “scraps” into a flavor-packed filling that is both luxurious and economical. Basil gently perfumes the lobster, and a fresh tomato chutney provides the perfect bed for these little pillows of perfection. This exact same dish is still on Gordon’s flagship London 3-Michelin-star restaurant menu, almost two decades after opening.

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### SERVES 4

**PREP 90 minutes** (includes making pasta dough and ravioli)

**ACTIVE COOKING 60 minutes**

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#### For the filling:

¼ pound salmon, skin and bones removed

1 egg white

Salt

Freshly ground black pepper

1 heaping cup cooked lobster meat, shells removed and reserved for sauce (this amount is equal to claw, knuckle and leg meat from two 1½ lb lobsters OR all meat including tail from one 1½ lb lobster)

1 tablespoon thinly sliced basil

Zest and juice of 1 lemon

### MAKE THE FILLING

- 1 In a food processor, coarsely grind the salmon. Slowly add in the egg white while pulsing until paste forms. Stop the processor and transfer the mousse to a large mixing bowl, then season with salt and pepper. Add 1 heaping cup diced lobster and use a rubber spatula to gently fold together. Add basil, lemon zest, lemon juice, salt, and pepper. Combine. Place the mixture in the refrigerator for at least 10 minutes.
- 2 Preheat oven to 400 degrees F°. Put lobster shells on a baking sheet and roast until dry, but not brown, about 20 minutes.

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## 16. MAKE: LOBSTER RAVIOLI, CONTINUED

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### For the stock and sauce:

Lobster shells  
2 tablespoons olive oil  
1 carrot, diced  
1 onion, diced  
1 stick celery, diced  
1 garlic clove, crushed  
1 stick lemongrass, halved and bruised  
1 teaspoon tomato paste  
1 tablespoon brandy  
2 cups veal stock  
4 cups chicken stock  
1 to 2 tablespoons heavy cream

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### For the tomato chutney:

4 plum tomatoes  
Olive oil  
Salt  
Freshly ground black pepper  
1 tablespoon thinly sliced basil

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### For the lemon vinaigrette:

1 tablespoon lemon juice  
4 tablespoons extra virgin olive oil  
Salt

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### Assembly of ravioli:

1 egg yolk, whisked  
Microgreens (micro basil, micro sorrel, depending on availability), for garnish

### MAKE THE POACHING STOCK

- 1 In a large stockpot heat olive oil, then sweat carrot, onion, celery, garlic and lemongrass until soft, about 4 minutes. Add lobster shells and tomato paste and stir, cooking for 2 minutes. Deglaze with brandy and cook alcohol out for about 30 seconds. Add veal and chicken stock, stir, and increase the heat to high to bring to a boil. Once at a boil, reduce heat and simmer for 30 to 40 minutes. Strain the stock, discarding solids. Reserve half the liquid for poaching ravioli. Transfer remaining half into a small saucepot and over high heat, reduce until thickened, about 30 minutes. Turn off the heat and stir in the cream. Keep warm.

### MAKE THE TOMATO CHUTNEY

- 1 Bring a medium-size pot of water to a boil. Remove the cores from the tomatoes and score both the bottom and top of each. Drop the tomatoes in boiling water for 30 seconds, until the tomato skins start to peel away. Transfer tomatoes to a bowl of ice water and let sit for 30 seconds. Take tomatoes and discard the skins, then dice. In a medium skillet over medium heat, add 2 tablespoons olive oil and diced tomatoes. Stew the tomatoes for 20 minutes, stirring occasionally. Finish with basil and check for seasoning.

### MAKE THE LEMON VINAIGRETTE

- 1 In a small mixing bowl, whisk lemon, oil and salt until emulsified.

### MAKE THE RAVIOLI

- 1 Roll out the pasta dough into thin sheets using a pasta machine. Transfer to a lightly floured surface and cut out 10 cm rounds with a pastry cutter. Place a heaping tablespoon of the lobster mixture into half of the pasta rounds, then brush the edges with egg yolk wash. Place another pasta round on top of each one and press the edges together to seal, stretching the dough slightly and molding it around the filling with your fingers to make sure there are no air gaps. Dust pasta with flour and keep covered with plastic wrap until ready to cook.

## 16. MAKE: LOBSTER RAVIOLI, CONTINUED

- 2 Bring lobster stock up to a gentle boil. Drop ravioli, cooking in batches if necessary, and gently rotate pot back and forth, so pasta does not stick together. Cook for 90 seconds. Add half of lemon vinaigrette to a large mixing bowl. Transfer ravioli to vinaigrette, season lightly with salt and lemon zest.
- 3 On each plate, put down 3 spoons of tomato chutney and top each with 1 ravioli. Drizzle with lobster stock and a little more vinaigrette. Garnish with microgreens.

## TAKE IT FURTHER

- [Watch](#) Gordon cook and break down a live lobster.
- Brainstorm additional side dishes or sauces that you think might go well with lobster ravioli.

## ASSIGNMENT

Share your finished lobster ravioli photos with your classmates, then attempt making other types of pasta—tortellini, caramelle, cappelletti—to stuff with your lobster filling. Consult the chart of pasta types in Lesson 15 for more ideas. Want something other than lobster? [Try Gordon's recipe for spinach, ricotta, and pine nut ravioli.](#)

## NOTES

[illegible]





## 18. Make: Beef Wellington

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“Enjoy it, because when the Beef Wellington comes out, you’re never going to see friends and family as excited as you will when you take that first slice off.”

It’s unclear whether this was the favorite meal of Arthur Wellesley, the 1st Duke of Wellington and namesake of the dish, but one thing is for certain: Gordon’s iconic Beef Wellington is the ultimate special-occasion showstopper. Gordon modernizes this old classic with his trusty cast iron pan, which gives the beef color, depth, and flavor. Dijon mustard tenderizes, marinates, and gives a gentle kick to the filet mignon. Layers of prosciutto, savory chive crepe, mushrooms and puff pastry literally seal the deal on what will become your go-to dish to impress.

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**SERVES 4 to 5**

**PREP 60 minutes**

**COOK 45 minutes**

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### For the mushroom duxelle:

3 tablespoons olive oil

2 portobello mushrooms, finely diced  
(about 4 cups)

Salt

Freshly ground black pepper

1 teaspoon thyme leaves

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### For the chive crepes:

2 eggs

1 cup flour, lightly packed  
and leveled

1 cup milk

1 teaspoon chopped chives

1 teaspoon thyme flowers

Pinch salt

Nonstick cooking spray

### MAKE THE MUSHROOM DUXELLE

- 1 Place a medium sauté pan over medium high heat. Add oil and when hot, add mushrooms. Season well with salt and pepper and add the thyme. Stirring frequently to be sure mushrooms don’t stick, cook until all the moisture has evaporated, about 10 minutes. Remove from heat and cool.

### MAKE THE CHIVE CREPES

- 1 In a large mixing bowl, combine eggs, flour, milk, chives, thyme and salt. Whisk until incorporated. Transfer to the refrigerator to rest for at least 30 minutes.
- 2 Lightly spray a 10-inch nonstick pan and place over low heat. Add 1/4-cup batter to the pan and swirl the pan so the batter spreads evenly along the bottom into a very thin pancake. Let it cook for 25 to 30 seconds until set, then using an offset spatula to lift one side, flip and cook on other side for just a few seconds. Move quickly because you don’t want any browning to occur. Remove crepe to plate. Continue cooking until batter is finished, making about 5 crepes. Place a parchment square between so they don’t stick.

CONTINUED



## 18. MAKE: BEEF WELLINGTON CONTINUED

### Assembly of Wellington:

1 pound center cut beef tenderloin,  
room temperature

Salt

Freshly ground black pepper

1 tablespoon grapeseed oil

1 tablespoon Dijon mustard

4 slices prosciutto

1 9.6 ounce sheet puff pastry,  
thawed if frozen (Gluten-free tip:  
you can buy gluten-free puff pastry  
[online.](#))

2 egg yolks

### MAKE THE WELLINGTON

- 1 Season beef liberally with salt and pepper on all sides. Use your hands to press salt and pepper in while rolling and shaping beef to be cylindrical. Heat a cast iron skillet and add grapeseed oil, then sear beef, cooking 60 seconds per side. Remove beef to sheet tray and pour the juices from the pan over it. While hot, brush Dijon mustard all over, and then let it rest.
- 2 Take a damp towel and moisten your cutting board. Layer three pieces of plastic wrap overlapping each other on the board. Depending on the width of the tenderloin, take 2 to 3 pancakes and trim into squares the length of the tenderloin, then line them up vertically on the plastic. Layer on the prosciutto slices. Spread the mushroom duxelle over the ham. Season with salt and pepper. Pour resting juices from the beef over the mushrooms, then place beef at the bottom of the crepe. Using the plastic wrap to lift as you pull the crepe over the beef, roll the beef up completely, smoothing plastic and twisting the ends to form a tight package. Refrigerate for 20 minutes.
- 3 Preheat convection oven to 425 degrees F° or non-convection to 450 degrees F°.
- 4 Again use a damp towel to moisten cutting board, then layer three pieces plastic wrap. Place puff pastry in center. Use a rolling pin or dowel to evenly roll it to 1/8-inch thick, trimming if necessary to fit beef. Unwrap beef and place on the pastry 1/3 of the way up. Lightly brush pastry with egg wash and season with salt and pepper. Lift the plastic wrap up and roll the pastry over the beef, until the edges meet, then massage the pastry, smoothing it evenly across and sealing the seam. Twist the plastic taking the excess pastry with it, until pastry melts together, and cut off the ends. Unwrap the wellington, discard the plastic and smooth the ends, then brush with egg wash. Use the back of a knife to gently score the wellington and create a decorative pattern. Season with more salt, place on a parchment-lined tray and insert thyme sprig. Refrigerate for 5 minutes.
- 5 Place in the center of the oven and bake for 18 to 20 minutes, until golden brown. Remove and let rest for 5 minutes before slicing and serving.

## 18. MAKE: BEEF WELLINGTON CONTINUED

## TAKE IT FURTHER

- Experiment with other kinds of savory crepes to wrap around your filet. In this lesson, Gordon uses chive and thyme flowers—a recipe included in the class workbook—but look for different combinations of spices to use in your crepes. Switch up your protein with Gordon's [salmon en croûte](#).
- In the middle of the season, Gordon uses porcini and ceps for the Wellington. Research mushrooms and their respective seasons, and learn about various flavors and textures. Every season, make the Wellington again, each time embracing the principles of seasonal cooking; use only mushrooms that are available and plentiful. A good place to start looking for seasonal mushrooms is your local farmers' market, where vendors will likely carry only what they are able to grow. Observe the way the Wellington's flavor changes with the season.
- Once you've mastered Beef Wellington, you're ready to nail many more of Gordon's dishes! These two cookbooks would be a valuable addition to your cookbook library and recipe repertoire: [\*Bread Street Kitchen: Delicious Recipes for Breakfast, Lunch and Dinner to Cook at Home\*](#) and [\*Home Cooking: Everything You Need to Know to Make Fabulous Food\*](#).

## ASSIGNMENT

Like any good chef, Gordon hates wasting leftover ingredients. After you're finished making your Wellington, you'll have remaining puff pastry scraps that might ordinarily be headed for the garbage, but don't throw them away! Cut out shapes from your scraps to decorate your Wellington with family initials or a seasonal pattern. Alternatively, try using the leftover dough for other treats. Check out [this recipe](#) to learn how to transform your puff pastry scraps into delicious tea cookies, and search for other ideas that appeal to you. Share photos and instructions for your recycled puff pastry recipes with your classmates!

## NOTES

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## 20. Closing

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“Even if you’re not interested in becoming a chef or running a restaurant, just being a foodie—knowing what works—is important.”

You’ve finished your MasterClass with Gordon Ramsay! We hope you feel inspired to set out to achieve your goals as a chef, an improved home cook, or restaurateur. We want to make sure that your experience with Gordon Ramsay and your peers doesn’t end when you finish watching the video chapters. Here are a few ways to stay in touch:

- Join the Hub to connect with your peers
- Contribute to the lesson discussions after each video lesson, and read what others have to say
- Submit an Office Hour question to Gordon Ramsay
- If you’re feeling ultra confident after your MasterClass, audition for [MasterChef!](#)