



## Chapter Fifteen

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### CLOSING



**Gordon Ramsay Teaches Cooking II: Restaurant Recipes at Home**

CLOSING

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Cooking is not a sprint—it's a marathon.

*Chapter Review*

Gordon never gets a new dish right the first time around. Cooking is a labor of love that takes time and effort to perfect. Practice each dish multiple times before you start building your first multi-course menu. Below are recipes from the overall dish of each chapter that you can make when you don't have time to cook and compose the complete dish.

**WHAT YOU CAN PRACTICE WITH A LITTLE BIT OF TIME:**

Sautéed Asparagus  
Red Wine Poached Egg  
Sautéed Spinach  
Porcini Mushrooms  
King Trumpet Mushrooms  
Honey Mustard Vinaigrette  
Yuzu-Sesame Seed Dressing  
Olive Pistou  
Sesame Crusted Tuna  
Pickled Cucumber Salad  
Green Asparagus Purée (or soup)  
Caramelized Red Endive

**AN HOUR OR SO:**

Udon Noodles + Ramen Broth  
Glazed Carrots and Turnips (including blanching)  
New Potatoes (including boiling)  
Mint Yogurt Sauce  
Vegetable stock  
Chicken stock  
Charred Cauliflower Steaks  
Crispy Five-Spice Duck Breast + Black Cherry Glaze  
Basil Crusted Rack of Lamb  
Roasted Turkish Spiced Eggplant with Fresh Basil and Feta Cheese

*Assignment*

For your final assignment, plan and execute a dinner party of whatever size you're ready to host. It might be a family dinner for four, or a big group of friends. Have a “dummy run” of your menu before the big night to refine the timing of each dish and ensure that you have plenty of time to spend with your guests.