



GORDON RAMSAY TEACHES COOKING II:

RESTAURANT RECIPES AT HOME

MASTERCLASS

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Cooking at home is the new going out.



Chapter Review

Many of the recipes in this class are based on dishes from Gordon's flagship restaurant, Restaurant Gordon Ramsay, which has held three Michelin stars for 17 years and running. Gordon is going to teach you many of the same methods he teaches chefs in his professional kitchens. He'll walk you through the cooking and plating of each dish, and once you've mastered his version, he looks forward to seeing your unique spin as you gain confidence and creativity in the kitchen.

The recipes in this workbook are designed to serve four to six people but are often scaled down to a single serving in the video lessons so that you can get a close look at Gordon's technique without missing any details. Start your practice at a small scale and build up to cooking multiple courses for a group of dinner guests.

About This Workbook

- For each chapter, we've created a cooking timeline that will help you visualize the order of operations in the kitchen and show you which steps can be done simultaneously.
- The Preparation section indicates what recipe elements can be prepared ahead of time. Whenever you prep something, label it with the date it was cooked and when it will expire so that you don't lose track of freshness.
- The Ingredient Notes section offers you workarounds if you can't find specific ingredients at your local store. You can also try to find specialty ingredients online.
- The Dietary Restrictions section notes modifications that can be made to accommodate dietary restrictions like vegan or gluten-free.
- Got leftovers? Some chapters include additional recipes that can put your leftovers to good use. Note that these are not part of the video lessons.
- Each chapter is also accompanied by a beverage pairing.



A Note on Essential Ingredients

- Gordon loves to use Maldon sea salt in his cooking for its flakiness, crunch, and clean flavor. It's from the UK but available in many stores worldwide. Fleur de sel or kosher salt can also be used in its place.
- Invest in a good pepper mill and whole black peppercorns. The flavor of fresh cracked pepper is more vibrant and powerful than pre-ground pepper.
- Always use fresh garlic that you chop or mince yourself. The pre-chopped garlic found in grocery stores doesn't have the sweetness or potency of fresh garlic and can impart bitterness into the dish.
- All of the recipes that call for cubed butter do so because it is easier to handle in smaller pieces. Cube your butter in bulk. Cut butter can be stored in the refrigerator for one month.
- Many of Gordon's recipes call for fresh herbs. Fresh herbs are good for about five days. The easiest way to store fresh herbs is wrapped in damp paper towels kept inside ziplock bags in the vegetable crisper. Watch for discoloration and drying of the leaves at the grocery store and while the herbs are stored in your fridge.