



MASTERCLASS

GORDON RAMSAY

TEACHES COOKING



ABOUT GORDON RAMSAY

*“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.

1. INTRODUCTION

“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

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