

Gordon Ramsay Autobiography

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Gordon Ramsay Neil Simpson 2006 In this biography of Gordon Ramsay, Neil Simpson paints a fascinating picture of the man in full, and uncovers the secret tragedies that turned Gordon into one of the most driven, successful and angry men in Britain.

No Experience Necessary Norman Van Aken 2013-12-07 No Experience Necessary is Chef Norman Van Aken's joyride of a memoir. In it he spans twenty-plus years and nearly as many jobs—including the fateful job advertisement in the local paper for a short-order cook with “no experience necessary.” Long considered a culinary renegade and a pioneering chef, Van Aken is an American original who chopped and charred, sweated and seared his way to cooking stardom with no formal training, but with extra helpings of energy, creativity, and faith. After landing on the deceptively breezy shores of Key West, Van Aken faced hurricanes, economic downturns, and mercurial moneymen during the decades when a restaurant could open and close faster than you can type haute cuisine. From a graveyard shift grunt at an all-night barbeque joint to a James Beard-award finalist for best restaurant in America, Van Aken put his trusting heart, poetic soul, natural talent, and ever-expanding experience into every venture—and helped transform the American culinary landscape along the way. In the irreverent tradition of Anthony Bourdain's Kitchen Confidential, and populated by a rogues' gallery of colorful characters—including movie stars, legendary musicians, and culinary giants Julia Child, Emeril Lagasse, and Charlie Trotter—No Experience Necessary offers a uniquely personal, highly-entertaining under-the-tablecloth view of the high-stakes world of American cuisine told with wit, insight, and great affection by a natural storyteller.

Covert Cows and Chick-fil-A Steve Robinson 2019-06-11 The longtime chief marketing officer for Chick-fil-A tells the inside story of how the company turned prevailing theories of fast-food marketing upside down and built one of the most successful and beloved brands in America. Covert Cows will help you... Discover unexpected, out-of-the-box marketing methods and new ways of approaching business problems. Understand the positive impact of building a business based on biblical principles. Receive an insider's look at the evolution of one of America's most beloved brands. Learn key marketing and business insights from the man who was the chief marketing officer for Chick-fil-A for thirty-four years. During his thirty-four-year tenure at Chick-fil-A, Steve Robinson was integrally involved in the company's growth--from 184 stores and \$100 million in annual sales in 1981 to over 2,100 stores and over \$6.8 billion in annual sales in 2015--and was a first-hand witness to its evolution as an indelible global brand. In Covert Cows and Chick-fil-A, Robinson shares behind-the-scenes accounts of key moments, including the creation of the Chick-fil-A corporate purpose and the formation and management of the now-iconic "Eat Mor Chikin" cow campaign. Drawing on his personal interactions with the gifted team of company leaders, restaurant operators, and the company's founder, Truett Cathy, Robinson explains the important traits that built the company's culture and sustained it through recession and many other challenges. He also reveals how every aspect of the company's approach reflects an unwavering dedication to Christian values and to the individual customer experience. Written with disarming candor and revealing storytelling, Covert Cows and Chick-fil-A is the never-before-told story of a great American success.

Food and Masculinity in Contemporary Autobiographies Nieves Pascual Soler 2017-12-12 This book is concerned with food autobiographies written by men from the 1980s to the present. It concentrates on how food has transformed autobiographical narratives and how these define the ways men eat and cook nowadays. After presenting a historical overview of the place of food within men's autobiography, this volume analyzes the reasons for our present interest in food and the proliferation of life narratives focused on cooking. Then it centers around the identities that male chefs are taking on in the writing of their lives and the generic models they use: the heroic, the criminal and the hunting autobiographical scripts. This study gives evidence that autobiographies are crucial in the redefinition of the new masculinities emerging in the kitchen. It will appeal to readers interested in Food Studies, Autobiographical Studies, Men's Studies and American Literature and Culture.

Last Shot Jock Zonfrillo 2021-07-28 A coming-of-age memoir of addiction, ambition and redemption in the high-stakes world of Michelin star kitchens. From reckless drug addict to one of Australia's top chefs and television stars: MasterChef judge Jock Zonfrillo's powerful life story will shock and inspire. Jock's life spiralled out of control when he tried heroin for the first time as a teenager while growing up in 1980s Glasgow. For years he balanced a career as a rising star amongst legendary chefs with a crippling drug addiction that took him down many dark paths. Fired from his job at a Michelin star restaurant in Chester, England, after a foul-mouthed rant, Jock made his way to London looking for work and found himself in front of the legendary Marco Pierre White. He credits White for saving his life, but Jock continued to struggle with addiction in a world of excess, celebrity, and cut-throat ambition. On New Year's Eve 1999, Jock shot up his last shot of heroin before boarding a plane to Sydney, where he would find passion and new meaning in life in the most unexpected places. There would be more struggles ahead, including two failed marriages, the closure of his prized restaurant during COVID-19, his time on-country, and some very public battles. This is his unforgettable story. Praise for Last Shot "Last Shot is Trainspotting meets Kitchen Confidential. Jock's ability to not sugarcoat the truth and his brutal honesty about his struggle with his inner demons will resonate with so many people. That coupled with his absolute passion for food, his commitment to highlighting the culture and food of Australia's First Nations People and his pure love for his family makes this a truly stunning book. I loved it." Actress, Rebecca Gibney "Oh my goodness what a book. I've just finished it, devoured it in under four hours. I laughed and cried and marvelled at him." News Corp's National Entertainment Writer, Lisa Woolford

Gordon Ramsay's Healthy Appetite Gordon Ramsay 2012-03-06 The celebrity chef shares options for healthy family meals and special occasions, including mango and smoked chicken salad, wild mushroom risotto with baked courgettes, and roasted peaches with vanilla and spices.

White Heat 25 Marco Pierre White 2015-04-07 A 25th anniversary edition of the collection of classic recipes from the 'enfant terrible' of the UK restaurant scene, featuring striking photographs of his kitchen and his cooking. Once in a blue moon a book is published that changes irrevocably the face of things. White Heat is one such book. Since it was originally produced in 1990, it has gone on to become one of the most enduring classic cook books of our time. With its unique blend of outspoken opinion, recipes, and dramatic photographs, White Heat captures the magic and spirit of Marco Pierre White in the heat of his kitchen. Marco Pierre White, the original 'enfant terrible', has earned his place in British culinary history as much for his strong temperament as for his unique talent as a chef. The youngest chef ever to earn three Michelin stars, he has become not only a star chef of international renown and food icon of our time, but also a multimillionaire entrepreneur. White Heat has combined sales of over 75,000 copies since first publication in 1990 This immensely influential cookbook is regarded by many chefs and foodies as one of the greatest cookbooks of all time Features 73 recipes and reportage from behind the scenes in Marco's kitchen, illustrated with iconic photographs by Bob Carlos Clarke 'White Heat is an edifying read ... a book that breaks new ground.' - Time Out 'Wonderfully illustrated with photographs by Bob Carlos Clarke...this will sit equally well on your coffee table or kitchen worktop.' - GQ 'Amazingly religious experience' - Anthony Bourdain 'White Heat is as unlike any previously published cook book as Marco is unlike any run-of-the-mill chef.' - Sunday Telegraph

Gordon Ramsay's Great British Pub Food Gordon Ramsay 2010-07-08 In his outstanding new cookbook, Gordon Ramsay teams up with Mark Sargeant to showcase the best of British cooking. Packed full of sumptuous and hearty traditional recipes, Gordon Ramsay's Great British Pub Food is perfect for relaxed, homely and comforting cooking.

Hugh Fearlessly Eats It All Hugh Fearnley-Whittingstall 2011-05-15 'It has been said that I will eat anything. That is, of course, nonsense. A fried egg that still has a pool of runny egg white clinging to the yolk is a definite no-no. Still, I must admit that it was with some pride that I read, in one review of my series A Cook on the Wild Side, that I had been given the sobriquet "Hugh Fearlessly Eats it all"...' For almost two decades Hugh has been writing about food in all its guises. To some, his concept of 'good eating' might seem a bit skewed - he'd always bypass a McBurger in favour of a squirrel sandwich, and make a detour for fresh road kill - but to others he is a shining and shaggy beacon of good sense in a food world gone mad. Armed with a broad mind, a quick wit and a ready appetite, Hugh covers almost every area of global food culture, whether singing the praises of offal; playing 'poisson roulette' with the deadly fugu fish in Tokyo; analysing the tea-dunking qualities of some classic British biscuits; or reminding us that a reindeer isn't just for Christmas, but tasty all year round.

Humble Pie Gordon Ramsay 2010-04-01 Everyone thinks they know the real Gordon Ramsay: rude, loud, driven, stubborn. But this is his real story...

Gordon Ramsay's Ultimate Home Cooking Gordon Ramsay 2013-08-29 'My rules are simple. Home cooking has to be easy. It got to be fast. It's got to be delicious. If you think you can't cook amazing food at home, think again. I'm going to prove that however busy you are it's still possible to cook stunning food. These are the only recipes you'll ever need.' GORDON RAMSAY Gordon Ramsay's Ultimate Home Cooking is a collection of over 120 delicious new recipes that are infused with Gordon's expertise and skill gleaned from his years in professional kitchens. Divided into chapters to see you through the whole day from weekday breakfasts through to Saturday night dinners, the book is all about the pleasure of cooking and sharing the very best home-cooked food with family and friends. AS SEEN ON CHANNEL 4 Learn how to cook incredible, flavoursome dishes in just ten minutes with Ramsay in 10, the new book out 14/10/21.

The Devil in the Kitchen Marco Pierre White 2013-02-14 The long-awaited autobiography of the archetypal kitchen bad boy - Marco Pierre White When Marco Pierre White's mother died when he was just six years old, it transformed his life. Soon, his father was urging him to earn his own keep and by sixteen he was working in his first restaurant. White went on to learn from some of the best chefs in the country, such as Albert Roux, Raymond Blanc and Pierre Koffmann. He survived the intense pressure of hundred-hour weeks in the heat of the kitchen, developed his own style, and then struck out on his own. At Harveys in Wandsworth, which he opened in 1987, he developed a reputation as a stunning cook and a rock 'n' roll sex god of the kitchen. But he was also a man who might throw you out of his restaurant, and his temper was legendary, as younger chefs such as Gordon Ramsay and Heston Blumenthal would find out when they worked for him. He eventually opened several more restaurants, won every honour going and then realised that it still wasn't enough. Here Marco takes the reader right into the heat of the kitchen with a sharp-edged wit and a sizzling pace that will fascinate anyone brave enough to open the pages of this book and enter his domain.

Restaurant Man Joe Bastianich 2012-05-01 The New York Times Bestselling Book--Great gift for Foodies "The best, funniest, most revealing inside look at the restaurant biz since Anthony Bourdain's Kitchen Confidential." —Jay McInerney With a foreword by Mario Batali Joe Bastianich is unquestionably one of the most successful restaurateurs in America—if not the world. So how did a nice Italian boy from Queens turn his passion for food and wine into an empire? In Restaurant Man, Joe charts a remarkable journey that first began in his parents' neighborhood eatery. Along the way, he shares fascinating stories about his establishments and his superstar chef partners—his mother, Lidia Bastianich, and Mario Batali. Ever since Anthony Bourdain whet literary palates with Kitchen Confidential, restaurant memoirs have been mainstays of the bestseller lists. Serving up equal parts rock 'n' roll and hard-ass business reality, Restaurant Man is a compelling ragu-to-riches chronicle that foodies and aspiring restaurateurs alike will be hankering to read.

Gordon Ramsay Neil Simpson 2009-02-02 Gordon Ramsay is the most exciting and high-profile chef of today. His amazing talent, huge personality and non-nonsense attitude have propelled him to the top of his profession and won him legions of admirers the world over. His television programmes such as Ramsay's Kitchen Nightmares and The F Word attract huge audiences; viewers just can't seem to get enough of this driven, outspoken kitchen wizard. But what lies behind the man in the chef's whites and just how did he manoeuvre himself into such a prominent position in the culinary world? A multi-millionaire by the time he was 30, Ramsay is as ambitious today as he was when he was a teenager. At the age of 18, he was a professional footballer playing for Glasgow Rangers. An injury sent him from the football field to the kitchen, where he well and truly made his mark. He juggles 18-hour days in the kitchens of his various restaurants with his television career and his role as devoted father and husband -- and still finds time to run marathons! This in-depth and affectionate book traces the life of Gordon Ramsay from the council estates of Glasgow and the picturesque countryside of Stratford-upon-Avon to some of the finest and most expensive restaurants in the world. It also examines how he has overcome the allegations which threatened to tear apart his world and the empire he has worked so hard to build. Sometimes hilarious and sometimes heart-breaking, it uncovers the secret tragedies that helped to turn Ramsay into one of the most successful men of his generation. An in-depth and affectionate look at what lies behind the man in the chef's whites and just how he manoeuvred himself into such a prominent position in the culinary world.

Roasting in Hell's Kitchen Gordon Ramsay 2009-10-13 Everyone thinks they know the real Gordon Ramsay: rude, loud, pathologically driven, stubborn as hell For the first time, Ramsay tells the full inside story of his life and how he became the world's most famous and infamous chef: his difficult childhood, his brother's heroin addiction, his failed first career as a soccer player, his fanatical pursuit of gastronomic perfection and his TV persona—all of the things that made him the celebrated culinary talent and media powerhouse that he is today. In Roasting in Hell's Kitchen Ramsay talks frankly about his tough and emotional childhood, including his father's alcoholism and violence and their effect on his relationships with his mother and siblings. His rootless upbringing saw him moving from house to house and town to town followed by the authorities and debtors as his father lurched from one failed job to another. He recounts his short-circuited career as a soccer player, when he was signed by Scotland's premier club at the age of fifteen but then, just two years later, dropped out when injury dashed his hopes. Ramsay searched for another vocation and, much to his father's disgust, went into catering, which his father felt was meant for “poofs.” He trained under some of the most famous and talented chefs in Europe, working to exacting standards and under extreme conditions that would sometimes erupt in physical violence. But he thrived, with his exquisite palate, incredible vision and relentless work ethic. Dish by dish, restaurant by restaurant, he gradually built a Michelin-starred empire. A candid, eye-opening look into the extraordinary life and mind of an elite and unique restaurateur and chef, Roasting in Hell's Kitchen will change your perception not only of Gordon Ramsay but of the world of cuisine.

Gordon Ramsay's Home Cooking Gordon Ramsay 2013-04-09 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.

Gordon Ramsay Quick and Delicious Gordon Ramsay 2020-09-01 Create chef-quality food without spending hours in the kitchen -- these are the recipes and straightforward tips you need to make good food fast. With unlimited access to recipes, why does anyone need another cookbook? Because not all recipes are born equal. Not all of them have been created by a global superstar chef who has built his reputation on delivering the very best food -- whether that's the ultimate fine dining experience at his 3 Michelin-star Restaurant, Gordon Ramsay, or the perfectly crafted burger from his Las Vegas burger joint. Over the course of his stellar career, Gordon has learned every trick in the trade to create dishes that taste fantastic and that can be produced without fail during even the busiest of days. Armed with that knowledge, he has written an inspired collection of recipes for the time-pressed home cook who doesn't want to compromise on taste or flavor. The result is 100 tried and tested recipes that you'll find yourself using time and again. All the recipes take 30 minutes or less and use readily available ingredients that are transformed into something special with Gordon's no-nonsense approach to delicious food.

Gordon Ramsay's Fast Food Gordon Ramsay 2012 Presents more than one hundred accessible recipes that are organized in accordance with everyday needs and special occasions, in a volume that places an emphasis on fast preparation and features tips on stocking a pantry.

Ramsay in 10 Gordon Ramsay 2021-10-14 This is fine food at its fastest and fast food at its finest - 100 new incredibly delicious recipes, all clocking in at around 10 minutes. Inspired by his YouTube series, you'll be challenged to get creative in the kitchen and learn how to cook impressive, flavoursome dishes in no time. Whether you're looking to excite the whole family with a tasty One Pan Pumpkin Pasta or some Chicken Souvlaki, or you need something super quick to assemble, like Microwave Sticky Toffee Pudding - these are recipes guaranteed to become instant classics. Plus, with each time you cook, you'll get faster and faster with Gordon's shortcuts to speed up your cooking, reduce your prep times and get the very best from simple, fresh ingredients. 'When I'm shooting Ramsay in 10, I'm genuinely full of excitement and energy because I get to show everyone how to really cook with confidence. It doesn't matter if it takes you 10 minutes, 12 minutes or even 15 minutes, to me, it's about sharing my 25 years' of knowledge, expertise and hands-on experience, to make everyone feel like better, happier cooks.' - Gordon Ramsay Have fun and get cooking! Great food is only 10 minutes away.

Where I Come from Aaron Sanchez 2021-05-04 America's most prominent Latino chef shares the story behind his food, his family, and his professional journey Before Chef Aarón Sánchez rose to fame on shows such as MasterChef and Chopped, he was a restless Mexican American son, raised by a fiercely determined and talented woman who was a successful chef and restaurateur in her own right--credited with bringing Mexican cuisine to the New York City dining scene. Aarón Sánchez was destined to follow in his mother's footsteps. He spent nights as a child in his family's dining room, surrounded by some of the most influential chefs and restaurateurs in New York. He lost his father at a young age, and at 16 he was sent to work for renowned chef Paul Prudhomme in New Orleans. In this memoir, Sánchez delves into his formative years with remarkable candor, injecting his story with adrenaline and revealing how he fell in love with cooking and made a go of it in the fast-paced culinary world. Sánchez shares invaluable lessons he learned--both inside and outside the kitchen--and offers an intimate look into the chaotic and untraditional life of a professional chef and television personality. This is Sánchez's highly personal account of a fatherless Latino kid whose talent and passion took him to the top of his profession.

Gordon Ramsay's World Kitchen Gordon Ramsay 2010 In a guide to many varieties of worldwide cuisine, a top TV chef offers recipes for 100 dishes--including Spinach, Ricotta and Pine Nut Ravioli; Fragrant Green Curry; and many more--all augmented by full-color photos. By the best-selling author of Gordon Ramsay's Maze. Original.

Gordon Ramsay's Playing with Fire Gordon Ramsay 2009-01-26 Not a sausage. That is what Gordon Ramsay had when he started out as a chef, working 16-hour days, 6 days a week. When he was struggling to get his first restaurant in the black, he didn't think he'd be famous for a TV show about how to run profitable eateries, or that he'd be head of a business empire. But he is and he did. Here's how.

Gordon Ramsay's Secrets Gordon Ramsay 2003 In this collection of recipes, Gordon Ramsay reveals some of his best-kept culinary secrets. He shows how a relatively straightforward recipe can be varied or embellished. Included are recipes for fish and shellfish, poultry and game, meat, vegetables, salads, fruits, and breads and pastries.

Yes, Chef Marcus Samuelsson 2013-06-06 Travel to Marcus Samuelsson's Red Rooster restaurant in Harlem and you will find a truly diverse, multiracial dining room - where presidents and prime ministers rub elbows with jazz musicians, aspiring artists, bus drivers and nurses. It is also a place where an orphan from Ethiopia, raised in Sweden, living in America, can finally feel at home. Samuelsson was only three years old when he, his mother, and his sister, all battling tuberculosis, walked seventy-five miles to a hospital in the Ethiopian capital city of Addis Adaba. Tragically, his mother succumbed to the disease shortly after she arrived, but Marcus and his sister recovered, and one year later they were welcomed into a new family in Göteborg, Sweden. It was there that his new grandmother, Helga, sparked in him a lifelong passion for food - from a very early age, there was little question what Marcus was going to be when he grew up. He made his way to the US via some of the most demanding and cutthroat restaurants in Switzerland and France, taking in some gruelling stints on cruise ships before becoming executive chef at Aquavit in New York, where at the age of 24 he became the youngest chef ever to be awarded a coveted three-star rating from the New York Times. His profile has only continued to grow from there - he's cooked state dinners for Barack Obama, runs seven restaurants including the phenomenally popular Red Rooster in Harlem, and has appeared on numerous television shows including Top Chef Masters, which he won, beating 21 world-class chefs in the process. His profile is set to rise internationally as his reputation grows, and as his incredible story is told.

Gordon Ramsay Ultimate Fit Food Gordon Ramsay 2018-01-04 'These are my go-to recipes when I want to eat well at home. My great hope is that they will inspire you to get cooking to improve your own health whatever your personal goal.' GORDON RAMSAY The dream combination - a Michelin-starred superchef who is also a committed athlete. Gordon knows how important it is to eat well, whether you're training for a triathlon or just leading a busy active life. And just because it's healthy food you don't have to compromise on taste and flavour. The book is divided into three sections, each one offering breakfasts, lunches, suppers, sides and snacks with different health-boosting benefits. The Healthy section consists of nourishing recipes for general wellbeing; the Lean recipes encourage healthy weight loss; and the Fit section features pre- and post-workout dishes to build strength and energise. This is the ultimate collection of recipes that you'll enjoy cooking and eating, and will leave you in great shape whatever your fitness goals. Learn how to cook incredible, flavoursome dishes in just ten minutes with Ramsay in 10, the new book out 14/10/21.

Marco Pierre White in Hell's Kitchen Marco Pierre White 2013-07-31 Long before Gordon Ramsay and Antony Bourdain, there was Marco Pierre White: the first and the greatest enfant terrible of the cookery world. His book, White Heat, caused a sensation on publication in 1990. Now Marco puts his chef's whites back on and returns to the kitchen for the first time in years as he puts the celebrities through their paces on this exciting and enduringly popular television show, moving into its third series. The colourful chef, as famous for his ability to make headlines as for making headturning dishes, serves up 100 delicious recipes in this mouthwatering cookery book. Alongside the wonderful recipes - ranging from partridge pie with creamy wild mushroom

sauce to melting chocolate souffle with vanilla cream - come shortcuts, masterful tips and tricks of the trade. Marco Pierre White is a natural for television and this fully illustrated book allows his talents to shine. Use this book at home and you'll have a taste of what it's like to cook in the company of a culinary genius.

A Life in the Kitchen Michel Roux, Jr. 2009-01 The Roux family is the most influential family associated with food in Britain. Through their various restaurants (Le Gavroche, Waterside Inn, Brasserie Roux) and catering services they have trained many of Britain's top chefs. Albert and Michel Sr brought French high cuisine to Britain in the sixties, much of the produce being brought twice weekly from France by Michel's mother in the family car. Michel grew up in an environment of respect for fine food and ingredients, of never settling for second best, and of traditional French family excursions to find wild food. He tells the story of what it was like to grow up as part of this close-knit family. He left school at 16 to start his first apprenticeship with Maitre Patissier Hellegourarche in Paris. He then worked with Alain Chapel at Mionnay before doing his military service at the Elysee Palace cooking for Presidents Giscard d'Estaing and Francois Mitterrand. After a stint cooking at the Mandarin Hotel in Hong Kong and catering in London, he took over the running of Le Gavroche in 1994.

Gordon Ramsay Neil Simpson 2007 Presents a biography of celebrity chef Gordon Ramsay. This book uncovers the secret tragedies that turned Gordon Ramsay into one of the most driven, successful and angry men in Britain. It talks about his best-friend and protege's bizarre suicide, his decade-long battle to save his younger brother from heroin addiction and crime, and more.

Cooking with Friends 1996

Gordon Ramsay's World Kitchen Gordon Ramsay 2012 In a guide to many varieties of worldwide cuisine, a top TV chef offers recipes for one hundred dishes, including spinach, ricotta, and pine nut ravioli; fragrant green curry; and spicy stir-fried vegetables.

Nobu Nobu Matsuhisa 2019-09-24 "In this outstanding memoir, chef and restaurateur Matsuhisa...shares lessons in humility, gratitude, and empathy that will stick with readers long after they've finished the final chapter." —Publishers Weekly (starred review) "Inspiration by example" (Associated Press) from the acclaimed celebrity chef and international restaurateur, Nobu, as he divulges both his dramatic life story and reflects on the philosophy and passion that has made him one of the world's most widely respected Japanese fusion culinary artists. As one of the world's most widely acclaimed restaurateurs, Nobu's influence on food and hospitality can be found at the highest levels of haute-cuisine to the food trucks you frequent during the work week—this is the Nobu that the public knows. But now, we are finally introduced to the private Nobu: the man who failed three times before starting the restaurant that would grow into an empire; the man who credits the love and support of his family as the only thing keeping him from committing suicide when his first restaurant burned down; and the man who values the busboy who makes sure each glass is crystal clear as highly as the chef who slices the fish for Omakase perfectly. What makes Nobu special, and what made him famous, is the spirit of what exists on these pages. He has the traditional Japanese perspective that there is great pride to be found in every element of doing a job well—no matter how humble that job is. Furthermore, he shows us repeatedly that success is as much about perseverance in the face of adversity as it is about innate talent. Not just for serious foodies, this "insightful peek into the mind of one of the world's most successful restaurateurs" (Library Journal) is perfect for fans of Marie Kondo's The Life-Changing Magic of Tidying Up and Danny Meyer's Setting the Table. Nobu's writing does what he does best—it marries the philosophies of East and West to create something entirely new and remarkable.

Humble Pie Gordon Ramsay 2010-02-25 Everyone thinks they know the real Gordon Ramsay: rude, loud, pathologically driven, stubborn as hell. But this is his real story...

Playing with Fire Gordon Ramsay 2008 Not a sausage. That is what Gordon Ramsay had when he started out as a chef, working sixteen-hour days, six days a week. When he was struggling to get his first restaurant in the black, he didn't think he'd be famous for a TV show about how to run profitable eateries, or that he'd be head of a business empire. But he is and he did. Here's how.

Matilda & The Ramsay Bunch Matilda Ramsay 2017-05-04 Inspired by the third series of hit CBBC cookery show Matilda & The Ramsay Bunch and the family's adventures around California, comes the first cookbook from Tilly Ramsay, including 60 simple, delicious recipes and nourishing recipes to make at home for family and friends - plus tips and tricks from Tilly's superstar chef dad, Gordon. Start your day the Tilly way, with a nourishing Smoothie Bowl, followed by some Vitamin Packed Power Balls for a late morning pick-me-up. Cool down mid-afternoon with a Fro-Yo Cooler, followed by some Lean Machine Chicken and Super Light Raspberry Macarons. Impress all your friends with a Green Goodness Picnic or throw a fun-filled Ramsay-style Feast of Pulled Pork and Smokey American Beans, with Surprise Rainbow Cake and Hollywood Raspberry Fizz for dessert! The book will encourage Tilly's fans, tweens & teens to start cooking and have some fun with easy-to-follow recipes, that can be enjoyed by all. Chapters will include: Brunch; Sleep-over Feasts; Cook Your Own Dinner; Health Kick; Big Bakes.

Sunday Lunch Gordon Ramsay 2012-09-04 The celebrity chef shares some recipes for eating with family and friends, including monkfish with curried mussels, coffee and chocolate mousse cups, and herb buttered turkey with citrus bread crumbs.

The Hell's Kitchen Cookbook 2015 "The first official companion cookbook from the enormously popular Fox cooking competition show,"--Amazon.com.

It's Not a Rehearsal Amanda Barrie 2003-08-18 Born Shirley Broadbent, Amanda Barrie has been working since she was three. She has performed on stage countless times, from chorus girl to West End lead, appeared in a number of films and has been a familiar face on television from its earliest beginnings. In this autobiography, Amanda recounts anecdotes from her packed professional life, including her famous roles in Carry On Cleo, as Alma in Coronation Street and conwoman Bev in Bad Girls. She also reflects, with characteristic humour, on events in her personal life including her disrupted childhood, disastrous school life and her relationships with men and women including the remarkable threesome that she shared with her husband Robin Hunter.

Humble Pie Gordon Ramsay 2006 This is Gordon Ramsay's autobiography - the first time he has told the full story of how he became the world's most famous and infamous chef, how he became the celebrated culinary talent and media powerhouse that he is today. Gordon talks frankly about: his tough childhood; his father's alcoholism and violence and the effects on his relationships with his mother and siblings; his first career as a footballer; how the whole family moved to Scotland when he was signed by Glasgow Rangers at the age of fifteen, and how he coped when his career was over due to injury just three years later; his brother's heroin addiction; Gordon's early career learning his trade in Paris and London; how his career developed from there; his time in Paris under Albert Roux and his seven Michelin-starred restaurants; Gordon spills the beans about life behind the kitchen door, and how a restaurant kitchen is run in Anthony Bourdain-style; and how he copes with the impact of fame on himself and his family, his television career, the rapacious tabloids, and his own drive for success.

Eat A Peach David Chang 2021-02-04 The celebrated chef behind Momofuku and star of Netflix's Ugly Delicious gets uncomfortably real in his New York Times bestselling memoir. In 2004, Momofuku Noodle Bar opened in Manhattan's East Village. Its young chef-owner, David Chang, served ramen and pork buns to a mix of fellow restaurant cooks and confused diners whose idea of ramen was instant noodles in Styrofoam cups. Eat a Peach chronicles Chang's journey to becoming one of the most influential chefs of his generation. Laying bare his mistakes and feelings of otherness and inadequacy, Chang gives us a penetrating look at restaurant life... 'Full of humour and honesty, it provides nourishment and a sense of solidarity' New York Times For fans of Anthony Bourdain's Kitchen Confidential and Nigel Slater's Toast

Gordon Ramsay's Fast Food Gordon Ramsay 2009 Throw out the frozen dinners and takeout menus. Who better to show readers how to cook real food, real fast and make it really tasty than Gordon Ramsey, three-star chef and TV celebrity? "Gordon Ramsay's Fast Food" includes over 100 delicious recipes that are super-fast and easy to prepare. The book is divided into short sections: 15 feature fast recipes classified by group, such as starters, soups, fish, meat, pasta, working lunches, and desserts, and 15 more sections contain great menus for everyday and entertaining. Many of the dishes can be prepared and cooked in as little as 15 minutes, and none take longer than half an hour. The menus provided take 30-45 minutes from start to finish, each

with a timing plan. There's also advice on essential ingredients to keep in stock for speedy

cooking, plus lots of great ideas for shortcuts.