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# Gordon Ramsay's Three Star Chef



## Synopsis

Gordon Ramsay's no-holds-barred television persona has garnered widespread attention both stateside and abroad, but his food continues to be his greatest achievement. His passion for fresh ingredients is fully apparent in this collection of fifty classic Ramsay recipes. Describing both the restaurant methods for preparation, along with a down-to-earth guide to recreating the dishes at home, this beautifully photographed book showcases Ramsay's immense talent. Including Gordon's signature Lobster Ravioli, Corn Reared Beef Fillet with Marrow Crust, Ginger Mousse and a Bitter Chocolate Cylinder with Coffee Granite, this cookbook is both a valuable cook's resource and an arresting look at a man who has been dubbed "the best chef of his generation." •

## Book Information

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## Customer Reviews

Where to begin? This book is truly a coffee-table book; at over 13 inches in height, it won't fit on any of my book shelves (and I own Peterson's "Cooking", which does.) Literally the first half of the book (128 out of 256 pages) consists of photographs of food, photographs of Gordon Ramsay, photographs of Gordon Ramsay touching food and quotes by and about Gordon Ramsay. Well, the book *\*is\** named "Three Star Chef", not "Three Star Food". The second half of the book consists of 50 recipes: 16 appetizers, 17 entrees and 17 desserts, followed by a section called "Basics" which describes the procedures for making assorted stocks, sauces, purees, etc. Another reviewer of this book asserted that it is not for the novice cook. This is something of an understatement. Let me give you a sense of what is involved in the production of what I consider one of the most approachable of

the entrees, the roasted filet of beef with a truffle and root vegetable infusion:This dish is composed from five elements: braised shank of beef, a clarified stock (made from the beef shank), vegetable garnish, beef filet, and a truffle and root vegetable infusion. The braising of the beef shank takes several hours, after which the meat is shredded and flattened into very thin wafers which are refrigerated overnight. The stock from the braise is then reduced and clarified. The vegetable garnish is simply blanched. The beef filet is pan-seared then oven-roasted. The truffle and root vegetable infusion is created by simmering the vegetables in the clarified stock and straining. The braised beef wafer (warmed to room temperature), the vegetable garnish, the beef filet and the infusion are then plated and served.

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