Lovereading.co.uk
Helping you choose your next book

You loved your last book...but what are you going to read next?

Using our unique guidance tools, Love**reading** will help you find new books to keep you inspired and entertained.

Opening Extract from...

Gordon Ramsay's Ultimate Home Cooking

Written by Gordon Ramsay

Published by Hodder & Stoughton

All text is copyright © of the author

This Opening Extract is exclusive to Love**reading**.
Please print off and read at your leisure.

First published in Great Britain in 2013
by Hodder & Stoughton
An Hachette UK company

1

Copyright © Gordon Ramsay 2013

Programme, Programme Material and Format
copyright © One Potato Two Potato Limited 2012

Photography Copyright © Con Poulos 2013

The right of Gordon Ramsay to be identified as the Author of the Work has been asserted by him in accordance with the Copyright, Designs and Patents Act 1988.

All rights reserved. No part of this publication may be reproduced, stored in a retrieval system, or transmitted, in any form or by any means without the prior written permission of the publisher, nor be otherwise circulated in any form of binding or cover other than that in which it is published and without a similar condition being imposed on the subsequent purchaser.

A CIP catalogue record for this title is available from the British Library

Hardback ISBN 978 1 444 78078 9
Ebook ISBN 978 1 444 78079 6

Typeset in Bembo and Futura

Design and art direction by James Edgar
at Post98design.co.uk

Printed and bound in Italy by Graphicom

Hodder & Stoughton policy is to use papers that are natural, renewable and recyclable products and made from wood grown in sustainable forests. The logging and manufacturing processes are expected to conform to the environmental regulations of the country of origin.

Hodder & Stoughton would like to thank:
Bricket Davda (brickettdavda.com), Cutipol (cutipol.pt), Folklore (shopfolklore.com), Jia (jia-inc.com), Le Creuset (lecreuset.co.uk), Mono (mono.de), and The Conran Shop (conranshop.co.uk).

Hodder & Stoughton Ltd
338 Euston Road
London NW1 3BH

www.hodder.co.uk

Recipes extracted from *Gordon Ramsay's Ultimate Home Cooking* by Gordon Ramsay, published by Hodder & Stoughton on 29th August, £25.

Photography © Con Poulos

MERGUEZ-SAUSAGE-AND-FONTINA-STUFFED CROISSANTS

SERVES 4

This is a big, bold and punchy start to the day, a kind of European take on the hot dog, with merguez sausages, garlic and melted cheese, all wrapped up in croissant buns. Merguez are spicy lamb sausages originally from North Africa. When I was living in France I treated myself to them for breakfast at least two or three times a week as they can't fail to wake you up. Fontina is a great cheese for grilling, especially when sliced thinly, but something like Gruyère or Emmenthal would also work well.

Olive oil, for frying
8 merguez sausages, cut into 3cm pieces
2 garlic cloves, peeled and finely sliced
Small handful of chopped parsley
2 tbsp capers, rinsed
4 best-quality croissants
175g Fontina or Port Salut cheese, thinly sliced
Sea salt and freshly ground black pepper

1. Place a frying pan over a medium heat, add a dash of olive oil and fry the sausage slices with a little salt and pepper until cooked through and lightly coloured on the outside. Remove and slice on the diagonal, then place in a bowl.
2. Add the garlic to the pan and fry for 30 seconds, then add the parsley and capers and heat for another 30 seconds. Mix with the sausages.
3. Preheat the grill.
4. Slice the very top off each croissant to create a lid. Fry the cut sides in the hot pan until golden. Gently push down the inside of the croissants to create a hollow, then fill with the sausage mixture. Top with the slices of cheese and season with salt and pepper.
5. Place the filled croissants (without the lids) on a baking sheet and put under the hot grill for 1–2 minutes, until the cheese has melted. Place the lids on top and serve.

Recipes extracted from *Gordon Ramsay's Ultimate Home Cooking* by Gordon Ramsay, published by Hodder & Stoughton on 29th August, £25.

Photography © Con Poulos

Recipes extracted from *Gordon Ramsay's Ultimate Home Cooking* by Gordon Ramsay, published by Hodder & Stoughton on 29th August, £25.

Photography © Con Poulos

BAKED SPICY MEXICAN EGGS

SERVES 6

Eggs poached or baked in a fiery tomato sauce is a popular breakfast all around the world. There's a famous North African version called shakshuka, which sometimes has artichokes or broad beans in it, but here I'm giving it a more Latin American flavour by adding black beans and cooking it on a base of corn tortillas. Grated cheese and chopped coriander finish it off nicely, but you could always go further and add sliced avocado and sour cream if you like.

Olive oil, for frying and greasing
1 red onion, peeled and diced
1 wide green chilli, e.g. jalapeño, or ordinary green chilli if unavailable, sliced
2 garlic cloves, peeled and finely sliced
1 tsp cumin seeds
1 x 400g tin chopped tomatoes
1 x 400g tin cooked black beans, drained and rinsed
4–6 corn tortillas, halved
6 free-range eggs
50g Cheddar cheese, finely grated
2 pinches of chilli flakes, or to taste
Small handful of coriander, finely chopped
Sea salt and freshly ground black pepper

1. Preheat the oven to 180ºC/Gas 4, and heat the grill as well if you have an oven grill function.
2. Place a frying pan over a medium heat and add a glug of olive oil. Add the onion, chilli and garlic with a pinch of salt and pepper and sauté until tender and dark golden, about 6 minutes. Add the cumin and cook until aromatic. Stir in the tomatoes and gently simmer for 5 minutes. Add the beans, heat through for 2 minutes, then set aside.
3. Grease a baking dish with a little oil and sprinkle some seasoning in the bottom of it. Line the dish with the tortillas, overlapping them and raising them slightly above the edge of the dish. Pour in the tomato mixture, then make 6 little wells in it.
4. Break an egg into a cup, then pour it into a well so that the yolk sits neatly in the middle. Repeat with the remaining eggs. Sprinkle over the cheese and chilli flakes and season with salt and pepper.
5. Place the dish on a shelf two-thirds of the way up the oven so that the grill (if on) can colour the cheese. Bake for 8–10 minutes, or until the egg whites are cooked through, the yolks runny and the cheese

melted and golden. If you don't have an oven grill, bake for a further 3–4 minutes.

6. Scatter with the coriander before serving.

Recipes extracted from *Gordon Ramsay's Ultimate Home Cooking* by Gordon Ramsay, published by Hodder & Stoughton on 29th August, £25.

Photography © Con Poulos

Recipes extracted from *Gordon Ramsay's Ultimate Home Cooking* by Gordon Ramsay, published by Hodder & Stoughton on 29th August, £25.

Photography © Con Poulos

SMOKY BACON, SWEETCORN AND POTATO SOUP

SERVES 4–6

You can make a tasty and nourishing soup out of the humblest ingredients, as this sweetcorn chowder shows. I like to make it with a combination of creamed corn and whole kernels so it has good depth of flavour but keeps its chunky texture. You can always purée it if you prefer, adding the bits of bacon at the end. Serve with my American style Cheese Biscuits (page 70) to make it a meal in its own right.

Olive oil, for frying
1 onion, peeled and diced
4 rashers of smoked streaky bacon, chopped into small pieces
2 bay leaves
2 potatoes, peeled and diced into 1cm cubes
1 leek, trimmed and finely chopped
1 x 375g tin creamed corn
1 x 200g tin sweetcorn, drained
750ml chicken or vegetable stock
500ml whole milk
Sea salt and freshly ground black pepper

1. Place a large saucepan or hob-proof casserole dish over a medium heat. Add a dash of oil and fry the onion until softened. Add the bacon and continue to cook until lightly coloured. Stir in the bay leaves.
2. Add the potatoes and leek and cook for 5–7 minutes, until the leek is soft.
3. Stir in the creamed corn and sweetcorn, then pour in the stock and milk. Bring to a gentle simmer and cook for 15 minutes, or until the potatoes are completely soft and the flavour well developed. Taste and adjust the seasoning as necessary. Serve in warm bowls.

Recipes extracted from *Gordon Ramsay's Ultimate Home Cooking* by Gordon Ramsay, published by Hodder & Stoughton on 29th August, £25.

Photography © Con Poulos

Recipes extracted from *Gordon Ramsay's Ultimate Home Cooking* by Gordon Ramsay, published by Hodder & Stoughton on 29th August, £25.

Photography © Con Poulos

CARROT, CUMIN AND ORANGE SALAD
SERVES 4

This is a lovely sunny-looking salad typical of Morocco. It's also that rare thing – a salad that gets better for standing around a bit and allowing the flavours to mingle. Serve with grilled meat or fish.

5 carrots, peeled and grated
Zest and juice of 1 orange
75g pumpkin seeds
50g sunflower seeds
1½ tsp cumin seeds, toasted
1 tbsp Dijon mustard
1 tbsp runny honey
1 tbsp white wine vinegar
3–4 tbsp olive oil
2 tbsp torn coriander leaves
2 tbsp torn mint leaves
Sea salt

1. Mix the carrots in a bowl with the orange zest and juice, the pumpkin and sunflower seeds.
2. Grind the cumin seeds with a little sea salt using a pestle and mortar, then stir them into the carrot mixture.
3. Combine the mustard, honey, vinegar and olive oil in a bowl. Add the mint and coriander leaves, then taste and adjust the seasoning as necessary. Pour over the salad and toss well. This can be eaten straight away, or will keep for up to 2 days in the fridge.

Recipes extracted from *Gordon Ramsay's Ultimate Home Cooking* by Gordon Ramsay, published by Hodder & Stoughton on 29th August, £25.

Photography © Con Poulos

Recipes extracted from *Gordon Ramsay's Ultimate Home Cooking* by Gordon Ramsay, published by Hodder & Stoughton on 29th August, £25.

Photography © Con Poulos

LEMON AND PISTACHIO BAKLAVA

makes 16–20 pieces

The classic Middle Eastern tea-time treat of layers of chopped nuts interlaced with flaky filo pastry and finished off in sugar syrup. The lemon helps to cut through the sweetness but I'm not going to pretend that this is anything other than very indulgent. Best served with tea or coffee.

300g unsalted pistachio nuts, chopped
(you may find this easiest to do in a blender)
100g caster sugar
Zest of 1 lemon
200g butter, melted
16 sheets of filo pastry, cut in half

For the syrup
200g caster sugar
Zest and juice of 1 lemon

1. Preheat the oven to 160ºC/Gas 3.
2. Put the pistachios, caster sugar and lemon zest into a bowl and mix together.
3. Select a baking tray the size of your halved filo sheets. Brush it with melted butter and place a halved sheet of filo on it. Brush this with butter, sprinkle with some of the pistachio mixture, and continue layering the sheets in the same way until you have used all 32 of them.
4. Using a sharp knife, cut the layered pastry into bite-sized squares. Bake for 30–40 minutes, until golden and crisp on top.
5. Meanwhile, make the syrup. Put the sugar, lemon zest and juice into a small saucepan with 200ml water and bring to the boil, stirring to help the sugar dissolve. Simmer for 7–10 minutes, until the syrup has slightly thickened. Set aside to cool.
6. When the baklava are ready and piping hot, place the tray on a work surface and pour the syrup over them, making sure it penetrates every bit of them and runs between the gaps. Leave for at least 12 hours before eating. The baklava can be stored in an airtight container for up to a week.

Recipes extracted from *Gordon Ramsay's Ultimate Home Cooking* by Gordon Ramsay, published by Hodder & Stoughton on 29th August, £25.

Photography © Con Poulos

Recipes extracted from *Gordon Ramsay's Ultimate Home Cooking* by Gordon Ramsay, published by Hodder & Stoughton on 29th August, £25.

Photography © Con Poulos

LAMB KOFTAS WITH MINT AND YOGHURT DRESSING

SERVES 4

These spicy Middle Eastern meatballs make a great midweek supper either with a crisp green salad, or stuffed inside a warmed pitta bread with lettuce, cucumber and tomatoes. Either way, drizzle over plenty of mint and yoghurt dressing to counteract the spice of the koftas. My Beetroot Houmous with Za'atar Sprinkle also works well with this dish (page 173). Photograph overleaf.

Olive oil
1 onion, peeled and finely diced
2 garlic cloves, peeled and crushed
2 tsp cumin seeds, toasted and ground
Chilli flakes, to taste
500g minced lamb
2 tbsp chopped parsley leaves
2 tbsp chopped mint leaves
Sea salt and freshly ground black pepper

For the dressing
Small bunch of mint, leaves only
½ tsp toasted cumin seeds
2–3 tbsp natural yoghurt
Freshly ground black pepper
1 tbsp lemon juice

1. Place a small frying pan over a medium heat and add a dash of oil. When hot, sauté the onion and garlic until tender. Add the cumin seeds and chilli flakes and cook, stirring, for about 2 minutes. Set aside to cool slightly.
2. Put the lamb into a mixing bowl, add the onion mixture and chopped herbs along with a drizzle of olive oil and a pinch of salt and pepper. Mix well with your hands.
3. Roll the lamb mixture into pieces the size of golf balls and flatten them into patties about 1 cm thick. Place on a plate drizzled with a little oil, and drizzle the tops of the patties with more oil, ready for cooking. Cover and chill for about 10 minutes to firm up.
4. Meanwhile, make the dressing. Put the mint into a mortar and bash it with the pestle to bruise it. Add the remaining ingredients and mix well. Taste and adjust the seasoning as necessary, then transfer to a serving bowl.
5. Place a griddle pan over a medium high heat. When hot, griddle the koftas for 5–6 minutes, turning halfway through so that both sides are well browned.
6. Serve the koftas warm with the dressing on the side.

Recipes extracted from *Gordon Ramsay's Ultimate Home Cooking* by Gordon Ramsay, published by Hodder & Stoughton on 29th August, £25.

Photography © Con Poulos