

# Gordon Ramsay S Ultimate Home Cooking English Edi

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## **Gordon Ramsay's World Kitchen** - Gordon Ramsay 2012

Gordon Ramsay has a world of dishes for you to enjoy! This internationally minded cookbook features recipes from across Europe, the US, Asia, and the Middle East. From French haute cuisine (Navarin of Lamb with Spring Vegetables) and Spanish Tortilla to fragrant curries and luscious Mississippi Mud Pie, this is global cooking at its best!

*Gordon Ramsay's Great Escape: 100 of my favourite Indian recipes* - Gordon Ramsay 2010-01-07

In his Channel 4 series TV chef Gordon Ramsay embarks on a culinary journey around India, discovering the breadth and depth of cooking of the country. His cookbook is packed with the best recipes from his travels, showing you how to cook authentic dishes that are bursting with flavour.

*Gordon Ramsay's Ultimate Home Cooking Signed* - Gordon Ramsay 2013-08-29

*Cooking for Friends* - Gordon Ramsay 2011-09-01

"Cooking for Friends" contains more than 100 of Ramsay's favorite recipes that he loves to cook and eat with friends and family--uncomplicated recipes featuring the chef's remarkable feeling for flavor and his extraordinary technical know-how.

*Recipes from a 3 Star Chef Limited Edition* - Gordon Ramsay 2007-10-01

These specially numbered limited editions are presented in a metal slipcase and perspex box, and are each signed by Gordon Ramsay.

**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.

*Gordon Ramsay Slipcase* - Gordon Ramsay 2010

A beautifully packaged collection of Gordon Ramsay's iconic tomes, Chef's Secrets, Desserts, and A Chef for All Seasons. The books are newly formatted and designed, three wonderful titles at a great price.

*Gordon Ramsay's Ultimate Cookery Course* - Gordon Ramsay 2012-08-30

"I want to teach you how to cook good food at home. By stripping away all the hard graft and complexity, anyone can produce mouth-watering recipes. Put simply, I'm going to show you how to cook yourself into a better cook." GORDON RAMSAY Gordon Ramsay's Ultimate Cookery Course is about giving home cooks the desire, confidence and inspiration to hit the stoves and get cooking, with over 120 modern, simple and accessible recipes. The ultimate reference bible, it's a lifetime's worth of expertise from one of the world's finest chefs distilled into a beautiful book. Learn how to cook incredible, flavoursome dishes in just ten minutes with Ramsay in 10, the new book out 14/10/21.

**Cooking for Friends** - Gordon Ramsay 2010-02-25

TV's most popular chef, Gordon Ramsay, bridges the gap between his famous chef's table (situated in the white heat of his restaurant kitchen) and his table at home with Tana and their young family. This cookbook is packed with simple, seasonal, modern British recipes.

*The Hell's Kitchen Cookbook* - Hell's Kitchen 2015-10-27

The official companion cookbook from the enormously popular Fox cooking competition show. Hell's Kitchen debuted in 2005 on Fox and is currently in its 14th season. On the show, one explosive, charismatic Head

Chef oversees 16 chefs as they battle it out to win a job as Head Chef of top restaurant with a total prize value of \$250,000. In each episode the chefs are put to the test in a skill's-based challenge, and must follow it up by completing dinner service at the exclusive Hell's Kitchen restaurant set in Los Angeles. Now, in their first ever cookbook, readers will learn how to recreate over one hundred of the contestant's delectable, restaurant-worthy dishes in their own home and will be given access to the recipes, menus, and behind-the-scenes secrets that they've been craving!

**Ramsay in 10** - Gordon Ramsay 2021-11-02

Packed with recipes that are max 10 minutes to prep and 10 minutes to cook, RAMSAY IN 10 is your new everyday cookbook. In Ramsay in 10, superstar chef, Gordon Ramsay, returns with 100 new and delicious recipes inspired by his YouTube series watched by millions across the globe - you'll be challenged to get creative in the kitchen and learn how to cook incredible, flavorsome dishes in just ten minutes. Whether you need something super quick to assemble, like his Microwave Sticky Toffee Pudding, or you're looking to impress the whole family, with a tasty One Pan Pumpkin Pasta or some Chicken Souvlaki - these are recipes guaranteed to become instant classics and 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 This is fine food at its fastest and fast food at its finest.

**Gordon Ramsay's Healthy, Lean & Fit** - Gordon Ramsay 2018-09-25

The definitive guide to eating well to achieve optimum health and fitness, by one of the world's finest chefs and fitness fanatic, Gordon Ramsay. Gordon Ramsay knows how important it is to eat well, whether you're training for a marathon or just trying to live healthier. And just because it's healthy food, doesn't mean you have to compromise on taste and flavor. As a Michelin-star super-chef who is also a committed athlete, Gordon Ramsay shares his go-to recipes for when he wants to eat well at home. Healthy, Lean & Fit provides readers with 108 delicious recipes divided into three sections--each one offering breakfasts, lunches, dinners, sides, and snacks--highlighting different health-boosting benefits. The Healthy section consists of nourishing recipes for general well-being; the Lean section encourage healthy weight loss; and the Fit section features recipes to fuel your next workout and post-workout dishes to build continued strength and energy. Whatever your personal goals, these dishes will inspire you to get cooking and improve your own health.

*Gordon Ramsay's Passion for Flavour* - Gordon Ramsay 2014-03-03

Gordon Ramsay is one of the world's best-known chefs and food personalities. In Passion for Flavour he demonstrates his stunning range of recipes, combining the freshest of ingredients and easy-to-learn techniques to produce intense flavours and sublime dishes. Stunning photography by Geoff Lung captures the superb detail of Gordon's cooking, making this cookbook a source of delight for the keen amateur and armchair gourmet alike.

*How to Cook the Perfect...* - Marcus Wareing 2014-11-03

Learn the essential skills behind exceptional culinary results 'Marcus Wareing oozes perfection and I can't think of a better cookbook to have by the stove' Gordon Ramsay Winner of Great British Menu and Best

Dessert, Marcus Wareing shows you how to cook 80 enticing recipes, offering a Michelin star chef's level of understanding, with step-by-step recipes so that you can achieve perfect results, every time. Master family favourites and key classics, such as roast chicken, risotto, Irish soda bread, banana bread, and New York cheesecake. Inspired by his mother's home cooking, Marcus draws on his experience as Chef Patron at the Savoy Grill in London, and as a father teaching his young sons to cook food for the family. Every recipe has a Key to Perfection, with all the need-to-know tips and techniques that promise success, plus All-Is-Not-Lost advice to rescue you from mistakes. This book will give you the confidence to tackle any dish, safe in the knowledge that you will get perfect results every time.

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

Cook with confidence and find inspiration with Gordon Ramsay's fun, delicious recipes for novice cooks and experienced chefs alike. 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.

Cooking Like a Master Chef - Graham Elliot 2015-10-27

In the first cookbook from Graham Elliot, cohost of the popular Fox series MasterChef and MasterChef Junior, 100 deliciously creative recipes show home cooks the basics of cooking and combining flavors—and then urge them to break the rules and put their own spin on great meals. Graham Elliot wants everyone to cook. To push up their sleeves and get some good food on the table. It's Graham's simple philosophy that, while there is no right or wrong when it comes to creativity in the kitchen, you will benefit from knowing some time-honored methods that enable you to serve tasty meals to your family day after day, week after week. So, to teach you his methods and infuse some fun into the process, he's written Cooking Like a Master Chef, an easygoing, accessible guide for the home cook to create delicious, beautiful food for every occasion. Grouped by season (without being a strictly seasonal cooking book), Graham's 100 recipes are illustrated with gorgeous, full-color photographs and accompanied by simple, straightforward instructions—with great twists for every palate. That's because being a top-notch chef or a talented home cook means being a free thinker, spontaneous, like a jazz musician. Cooks need to change the music every so often—once they're comfortable with the basics—to stay on their toes and infuse their routine with new excitement and energy. Here you'll find recipes for pork chops with root beer BBQ sauce, halibut BLTs, buffalo chicken with Roquefort cream, corn bisque with red pepper jam and lime crema, smoked salmon with a dill schmear and bagel chips, truffled popcorn, and much more. Kids will love whipped yams with roasted turkey, potato gnocchi with brown butter, PBJ beignets, and classic banana splits. It's no wonder so many people love Graham and his energetic creativity in the kitchen. With Cooking Like a Master Chef, now you can learn to be a skilled, resourceful, and endlessly inventive cook who makes food everyone, adults and kids alike, will absolutely relish.

Cooking Like a Master Chef - Graham Elliot 2015-10-27

Elliot wants everyone to push up their sleeves and get some good food on the table. His simple philosophy is that, while there is no right or wrong when it comes to creativity in the kitchen, you will benefit from knowing some time-honored methods that enable you to serve tasty meals to your family day after day, week after week. So, to teach you his methods and infuse some fun into the process, he's written an easygoing, accessible guide for the home cook to create delicious, beautiful food for every occasion.

**Restaurant Gordon Ramsay** - Gordon Ramsay 2023-08-17

Arguably the best chef of his generation, Gordon Ramsay has had an illustrious career and built a global

restaurant empire from London to Bordeaux and from Seoul to Singapore. But alongside these bustling locations, tucked away in a quiet Chelsea street in London, is the jewel in Gordon's crown - Restaurant Gordon Ramsay. The tiny dining room, which he opened over 25 years ago, has built a legendary reputation and been awarded three Michelin stars for the past 22 years. Restaurant Gordon Ramsay: A Story of Excellence is an intimate look behind the scenes at one of the best restaurants in the world and describes the constantly evolving quest for culinary perfection as Gordon and his brilliant team challenge themselves to stay ahead of the game in the ever-competitive world of fine dining. With personal reminiscences and stories from across the years, alongside 40 signature recipes, showcasing the creativity and attention to detail that goes into creating perfection on the plate, the book offers a fascinating insight into the unforgettable experience of eating at Restaurant Gordon Ramsay.

**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.

Gordon Ramsay's Family Fare - Gordon Ramsay 2010-04

Superstar chef Gordon Ramsay's aim is to get us all cooking up a storm and sitting down at the table with friends and family to share brunch on Saturdays and Sundays and other leisure times. Drawing on different traditions he features home cooked dishes that range from traditional roasts to lighter summer fare, from easy 30-minute meals to Italian, Indian, and Moroccan-influenced family feasts. As always, Ramsay is there to help the home cook at every stage-buying the right ingredients, preparation and serving, and helping coordinate the cooking of several dishes to arrive on the table simultaneously. Featuring twenty-five menus derived from his The F-Word TV show, each features a starter, main course and a dessert, plus an invaluable timetable and all sorts of helpful culinary hints--such as carving and what to do when things go wrong in the kitchen. For those who want to pick and choose, there are alternative recipe and menu suggestions, as well as expert advice and techniques from Britain's top chef, making this a must-have purchase for all Ramsay fans.

**In the Heat of the Kitchen** - Gordon Ramsay 2005-04-29

The exciting, new book by Gordon Ramsay, star of "Hell's Kitchen," the hot reality show airing now on Fox. Gordon Ramsay, the temperamental and demanding star of "Hell's Kitchen," which is airing on Fox this summer, is known around the world for his culinary expertise. How does he achieve such success? Ramsay's brand-new cookbook, In the Heat of the Kitchen, reveals all, from techniques and short cuts to clever cooking tips. This is also a collection of superb recipes, every one tested to ensure success in the home kitchen, including gorgeous full-color photographs of finished dishes and photos of step-by-step techniques as well. With chapters on fish, poultry, meat, vegetables, salads, fruits and breads, this is a cookbook you will turn to whenever you want to cook with lots of style and a minimum of fuss.

Christmas with Gordon - Gordon Ramsay 2011

Gordon gives inspiration, advice and 75 fail-safe and delicious recipes for all occasions over the Christmas period. The stars of the show are 5 Christmas Feasts . suitable for whenever you choose to have your main Christmas meal.

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...

Gordon Ramsay Easy - Gordon Ramsay 2005

Glorious photographs, 100 sophisticated but effortless recipes, and smart graphic design will make this book a must for all Gordon Ramsay's fans. Each chapter contains 6-10 recipes either arranged as a selection or as menus.

*Gordon Ramsay Bread Street Kitchen* - Gordon Ramsay 2016-10-20

'If you think you can't eat as well at home as you do in a restaurant - think again. I'm going to show you how to cook stunning recipes from Bread Street Kitchen at home.' GORDON RAMSAY From breakfast to dinner and everything in between, this is a collection of 100 fresh new recipes from Gordon Ramsay and the award-winning team at Bread Street Kitchen. Like the restaurant itself, the book is all about relaxed and sociable

eating, using fresh ingredients, simple techniques all delivered with the signature Gordon Ramsay stamp so that you know it's going to be good. Recipes include Ricotta Hotcakes with Honeycomb Butter - perfect for a weekend brunch, Sea Trout with Clams or a Crispy Duck Salad for a weekday supper. For a weekend get together, get things off to a good start with a Bread Street Kitchen Rum Punch and Slow Roast Pork Belly with Apple & Cinnamon Sauce, followed by Pineapple Carpaccio with Coconut Sorbet or a super indulgent Coconut Strawberry Trifle. Learn how to cook incredible, flavoursome dishes in just ten minutes with Ramsay in 10, the new book out 14/10/21.

**Home Made** - Tana Ramsay 2010

Nothing beats the taste and comfort of real home made food. Bestselling cook Tana Ramsay has devised a fabulous range of mouth-watering recipes that will leave family and friends begging for second helpings. Always easy to make, you'll be free to spend more time with the people that count. Great food brings people together and Tana Ramsay's Home Made will do just that. Her recipes are a perfect combination of traditional flavours and modern twists, and are divided into 12 ingredient-led sections for ease of reference, including Chicken, Lamb, Pizzas and Chocolate. Beautifully illustrated throughout, highlights include succulent lemon chicken stew, crispy roast pork with haricot beans, pancetta & thyme, lazy bubble & squeak and a seriously sticky chocolate treacle pie. This is the perfect cookbook for anybody who wants to feed their loved ones great food every day.

*MasterChef: the Masters at Home* - Bloomsbury Publishing 2015-07-16

Ever wondered what chefs love to cook when they are in their own kitchen? Away from the intensity and heat of restaurant service, what food makes them happiest on a weekend off? 33 globally renowned chefs have each shared three recipes for their favourite weekend treats in this special MasterChef collection of food at home. The fascinating background of each chef is explored and accompanying candid snapshots from their home life provide a unique, never-seen-before window into their world. Such an intimate showcase of chefs' private cooking is artistically captured by the legendary photographer David Loftus. The chefs featured include: Ferran Adria, Andoni Aduriz, Michael Anthony, Elena Arzak, Jason Atherton, Joe Bastianich, Lidia Bastianich, Claude Bosi, Massimo Bottura, Claire Clark, Wylie Dufresne, Graham Elliot, Andrew Fairlie, Peter Gilmore, Peter Gordon, Bill Granger, Angela Hartnett, Tom Kerridge, Tom Kitchin, Atul Kochhar, Pierre Koffmann, Jamie Oliver, Ashley Palmer-Watts, Neil Perry, Gordon Ramsay, Eric Ripert, Joan and Jordi Roca, Ruth Rogers, Curtis Stone, David Thompson, Mitch Tonks and Tetsuya Wakuda.

*A Chef for All Seasons* - Gordon Ramsay 2000

Ramsay, a rugby player turned U.K. superchef, has done a rare thing: he's created a chef's cookbook of impeccable yet unfussy food that's truly approachable.

**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.

**Gordon Ramsay's Ultimate Cookery Course Special Sales** - Gordon Ramsay 2013-09-27

**Gordon's Great Escape Southeast Asia: 100 of my favourite Southeast Asian recipes** - Gordon Ramsay 2011-05-12

On the second leg of his Great Escapes series, Gordon Ramsay sets out to discover the flavours of Asia, on a remarkable journey that leads him through Thailand, Cambodia, Malaysia and Vietnam. 100 new recipes are inspired by the tastes and experiences he encounters along the way.

*Gordon Ramsay Makes It Easy* - Gordon Ramsay 2006

Shows how you can eat great food at home, without breaking the bank or spending hours in the kitchen. This is a collection of dishes featuring flavour combinations and uncomplicated cooking methods. The recipes cater for every occasion - from breakfast through to dinner, informal and formal, for friends and family, for grown-ups and kids.

**Cooking for Friends** - Gordon Ramsay 2009-10-13

In *Cooking for Friends*, award-winning chef, world-renowned restaurateur, bestselling author, and Hell's Kitchen star Gordon Ramsey offers us more than 100 exceptional recipes from his own family table. The holder of ten Michelin stars and ranked as one of the world's most powerful celebrities by Forbes magazine in 2008, the sometimes intimidating Ramsey displays his softer side, sharing the scrumptious dishes he serves to his own family and loved ones. This intimate, full-color cookbook is not a collection of royal feasts for the lofty and privileged. Gordon Ramsey is *Cooking for Friends*—with all the warmth, care, and love that entails.

**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.

**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 soufflé 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.

**Cooking for Friends** - Lisa Holderness 1998

Presents sixty-five recipes appropriate for casual dinner parties that can be prepared in about thirty minutes using fresh ingredients and unique flavor combinations, including appetizers, entrees, noodles, one-dish meals, side dishes, and desserts.

[Recipes from My Home Kitchen](#) - Christine Ha 2013-05-14

A volume of deeply personal comfort food recipes by the legally blind Master Chef champion offers insight into how the loss of her sight compelled her to learn to cook by sense, drawing on her experiences with both Vietnamese and American culinary cultures to share advice on how to produce professional results in a home kitchen.

[Gordon Ramsay's Ultimate Home Cooking \(Ss\)](#) - Gordon Ramsay 2013-08-29

**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 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.