

# Great British Chefs

Robert Rankin

**Great British Chefs** Great British Chefs,2018-08-24 The debut cookbook from Great British Chefs contains 120 recipes from 60 of the best chefs cooking in the UK today. Every single one of the fully illustrated recipes in Great British Chefs is a testament to just how incredible the UK's food scene has become. From simple weeknight dinners to more complex courses for dinner parties, this book provides a wealth of inspiration for keen home cooks. Through each dish we chart the evolution of the UK's food culture, from the culinary masters that started it all and those championing modern British cooking, to the international cuisines we've fallen in love with and the next generation of exciting new talent. While the recipes in this book may come straight from the minds of top chefs, we've ensured that they're all suited to the home kitchen, perfect for ambitious cooks looking to impress. The chefs featured in the book are: Britain's Culinary Masters: Pierre Koffmann, Mark Dodson, Shaun Hill, Paul Heathcote, Marcus Wareing, Nathan Outlaw, Simon Rogan, Michael Wignall, Michael Caines, Sat Bains Flavours of Europe: Pascal Aussignac, Eric Chavot, Daniel Galmiche, Chris & Jeff Galvin, Francesco Mazzei, Theo Randall, Luke Holder, José Pizarro, Agnar Sverrisson Flavours of the World: Alfred Prasad, Vivek Singh, Peter Joseph, Andrew Wong, Robert Ortiz, Hideki Hiwatashi, Peter Gordon, Anna Hansen, Graham Hornigold, Marcello Tully, Scott Hallsworth Classic British & Pub Food: Jeremy Lee, Richard Corrigan, Robert Thompson, Geoffrey Smeddle, Frances Atkins, Galton Blackiston, Josh Eggleton, James Mackenzie, Emily Watkins, Dominic Chapman Modern British: Tom Aikens, Alyn Williams, Adam Byatt, William Drabble, Adam Gray, Martin Wishart, Paul Ainsworth, Simon Hulstone, Andy McLeish, Adam Stokes, Nigel Haworth, James Sommerin New Wave: Robin Gill, Merlin Labron-Johnson, Chantelle Nicholson, Lisa Goodwin-Allen, Phil Fanning, Paul Welburn, Paul Foster, Paul A Young

**Dans le frigo des grands chefs : Europe** Adrian Moore,Carrie Solomon,2015 What happens when culinary genius meet domestic reality? The authors of this revelatory innovative cook book visit the most daring and interesting chefs of today to profile their fridge contents, food habits, and favorite home recipes. From Yotam Ottolenghi to Bo Bech, call in on the gurus of gourmet and bring their cooking secrets to your kitchen.

**Great British Chefs: 1995** Kit Chapman,1995

**Chef! Great British Chefs, 100 Great British Recipes** James Winter,2010-10-01 With 100 recipes from 20 of the the best British chefs at work today, James Winter has assembled a landmark cookery book. The rich diversity of talent from all over Great Britain includes many household names as well as a few less familiar to the public at large, though brilliant none the less. Featured chefs amongst the stellar group include Michael Caines, Mark Hix, Marcus Wearing, Fergus Henderson, Atul Kochhar, Theo Randall, Rowley Leigh, Matt Tebbutt and Nathan Outlaw.

**Modern Seafood** Nathan Outlaw,2013-04-02 Seafood is Nathan Outlaw's passion and he is renowned for his unique style of cooking which encourages the individual flavors of the fish and shellfish to shine through.Sourcing only sustainable fish and local produce in season, Outlaw uses his considerable talents to take cooking seafood to extraordinary heights. In this impressive debut, he shares the secrets of his unique approach to cooking and provides a glorious collection of original recipes. In the book, Nathan Outlaw offers helpful advice and tips on buying the freshest fish and shellfish in a sustainably responsible way.He then guides you through various cooking techniques including how to pan-fry, grill, roast, steam and deep-fry fish to perfection. The core of the book takes you through the individual fish and shellfish--brill, bream, sea bass, salmon, scallops, squid and so on... For each type of fish or shellfish, Outlaw suggests the best cooking method and how to match the fish with sauces and accompaniments to create your own exquisite dishes. The recipes range from everyday quick meals to make at home for friends and family, to his signature restaurant dishes perfect for elegant dinner parties. Also included is a helpful photographic guide to preparing different types of fish and shellfish that details how to clean, bone and fillet seafood. Photographed on location in Cornwall, England, this sumptuous cookbook is a feast for ones eyes as well as ones palate.

**Sex and Drugs and Sausage Rolls** Robert Rankin,2000 He becomes funnier the more you read him.' Independent It has always been John Omally's secret ambition to become a rock star. In his youth he mastered air guitar and wardrobe-mirror posing, but he lacked that certain something. Talent. But at last an opportunity has arisen for John to get into 'The Industry'. A band called Gandhi's Hairdryer are looking for a manager, so all John has to do is persuade them that he is the new Brian Epstein. It should be a piece of cake. But - and there's always a but - there is something rather odd about this band. Something other-worldly. It might be the lead singer, whose voice has the power to heal. Might she be an angel, perhaps? Or could she be the Devil in disguise? Because, after all, the Devil does have all the best tunes. And this is Brentford. In this, his final offering of the twentieth century, Robert Rankin returns to the town of his birth, the friends of his youth and one of the loves of his life: Rock Music. 'Everybody should read at least one Robert Rankin in their life.' Daily Express

**A History of Food in 100 Recipes** William Sitwell,2013-06-18 A riveting narrative history of food as seen through 100 recipes, from ancient Egyptian bread to modernist cuisine. We all love to eat, and most people have a favorite ingredient or dish. But how many of us know where our much-loved recipes come from, who invented them, and how they were originally cooked? In A HISTORY OF FOOD IN 100 RECIPES, culinary expert and BBC television personality William Sitwell explores the fascinating history of cuisine from the first cookbook to the first cupcake, from the invention of the sandwich to the rise of food television. A book you can read straight through and also use in the kitchen, A HISTORY OF FOOD IN 100 RECIPES is a perfect gift for any food lover who has ever wondered about the origins of the methods and recipes we now take for granted.

**James Martin's Great British Adventure** James Martin,2019-02-07 Following on from his triumphant TV shows and books James Martin's American Adventure and James Martin's French Adventure, our food hero comes home and brings us what he does best in James Martin's Great British Adventure. The book sees James travel from coast to coast, cooking and eating everywhere from Whitby to Snowdonia, Bristol to Belfast, and Orkney to Padstow. On the way he cooks classic British dishes alongside some more surprising recipes, all with the best ingredients this small island has to offer."/P> It's the culinary journey that's right on your doorstep and here are recipes from the series, along with exclusive photography from behind the scenes on James's extraordinary food trip.

**Peru: The Cookbook** Gastón Acurio,2015-05-18 The definitive Peruvian cookbook, featuring 500 traditional home cooking recipes from the country's most acclaimed and popular chef, Gastón Acurio. One of the world's most innovative and flavorful cuisines, Peruvian food has been consistently heralded by chefs and media around the world as the next big thing. Peruvian restaurants are opening across the United States, with 20 in San Francisco alone, including Limon and La Mar. Acurio guides cooks through the full range of Peru's vibrant cuisine from popular classics like quinoa and ceviche, and lomo saltado to lesser known dishes like amaranth and aji amarillo. For the first time, audiences will be able to bring the flavors of one of the world's most popular culinary destinations into their own kitchen.

**Homemade Memories** Kate Doran,2015-06-04 Close your eyes and think of your favourite childhood treat. Maybe it's a bowl of crumble, a slab of chocolate cake, a chewy fruit pastille or a melting ice cream. Imagine how it looks and smells, the taste and texture, then let those senses transport you - to Sunday dinners with family and birthday parties with friends or days at the seaside, the air hot and sticky and the sand between your toes. Homemade Memories is a collection of my favourite childhood recipes, packed with enough sugar-dusted memories to savour long after the last crumb has been cleared away. In this, her debut cookbook, Kate Doran brings to life the recipes and stories that have made her blog thelittleloaf.com so popular. From Peanut Butter Jammie Dodgers and

Peach Melba Baked Alaska to Peppermint Marshmallows, Triple Chocolate Caterpillar Cake and Pear and Pecan Treacle Tart, this is the ultimate collection of 100 classic childhood treats reinvented with an irresistible homemade twist.

**Recipes from My Mother for My Daughter** Lisa Faulkner,2012-03 When Lisa Faulkner won Celebrity MasterChef it was the culmination of an emotional journey that began with her mother's death from cancer when Lisa was 16. Lisa's clearest memories of her mum are of her cooking delicious meals for the family, and in recreating her recipes in this book Lisa is not just keeping her mother's memory alive - she is also able to pass on to her own daughter, Billie, the love of cookery she inherited from her mum. With evocative photographs and easy-to-follow recipes, you too can tempt family and friends with fabulous home cooking all year round. With anecdotal snippets from Lisa's life as well as invaluable personal tips, the recipes include dishes suitable for entertaining - My MasterChef Fish Stew, Pan Fried Scallops with Pea and Mint, Lemon Mascarpone Tart and Pistachio Biscottii - alongside failsafe family fare: The Best Fish Pie, The Perfect Roast, Nanna's Bread and Mummy's Christmas Cake.

*How Baking Works* James Morton,2015-03-12 I want to show you how baking works. I want to prove how easy baking can be. Whether you want light cakes, squidgy brownies, perfect pastry, stress-free macarons or mountainous meringues, this book features a mini-masterclass for each one. Everything's split up into wee, simple steps. There's no faff and you don't need any expensive equipment. You don't even need a sieve. And for baking veterans, this book tells you why you're doing what you've been doing all these years. Here's to baking that just works.

Nathan Outlaw's Fish Kitchen Nathan Outlaw,2014-05-08 Like all top chefs, Nathan Outlaw is constantly evolving his cooking and creating fantastic new dishes in his kitchens. Here he shares his latest innovations in an exciting collection of over 70 recipes, every one of them photographed by David Loftus. The theme is simplicity: easy-to-prepare recipes based on sustainable species and easy-to-obtain ingredients. The book is divided into chapters by cooking technique: raw, cured, pickled and soured, smoked, steamed, poached, boiled and braised, grilled, barbecued, baked, pan-fried and deep-fried. Nathan begins each with an explanation of the particular technique, revealing the secrets of his simple approach to it, and detailing the varieties he considers best suited to the technique. The recipes that follow are mouthwatering: Whisky-cured salmon with kohlrabi and horseradish yoghurt; Scallops with hazelnut butter and watercress; and Seafood burger with celeriac and apple salad, to name a few. And for those who are buying whole fish - or catching their own - there is a step-by-step illustrated guide to their preparation. Essentially, this is an elegant easy-to-use cookbook for all fish lovers looking for fresh inspiration in the kitchen.

Once Upon a Chef: Weeknight/Weekend Jennifer Segal,2021-09-14 NEW YORK TIMES BESTSELLER • 70 quick-fix weeknight dinners and 30 luscious weekend recipes that make every day taste extra special, no matter how much time you have to spend in the kitchen—from the beloved bestselling author of *Once Upon a Chef*. “Jennifer’s recipes are healthy, approachable, and creative. I literally want to make everything from this cookbook!”—Gina Homolka, author of *The Skinnytaste Cookbook* Jennifer Segal, author of the blog and bestselling cookbook *Once Upon a Chef*, is known for her foolproof, updated spins on everyday classics. Meticulously tested and crafted with an eye toward both flavor and practicality, Jenn’s recipes hone in on exactly what you feel like making. Here she devotes whole chapters to fan favorites, from Marvelous Meatballs to Chicken Winners, and Breakfast for Dinner to Family Feasts. Whether you decide on sticky-sweet Barbecued Soy and Ginger Chicken Thighs; an enlightened and healthy-ish take on Turkey, Spinach & Cheese Meatballs; Chorizo-Style Burgers; or Brownie Pudding that comes together in under thirty minutes, Jenn has you covered.

**Out of My Tree** Daniel Clifford,2018-06

**Michael Caines At Home** Michael Caines,2014-11-27 Michael Caines, MBE, is a truly original British chef, who has created innovative and original dishes which have earned him two Michelin stars and numerous awards and accolades, including ‘the UK’s best all round restaurant’ (Hardens) and ‘perfect in every way’ (Sunday Times). For the last three years his flag ship restaurant, Gidleigh Park in Devon has been voted second only to Heston Blumenthal's Fat Duck as Britain's best restaurant. Michael Caines at Home is his first book which contains nearly 100 exciting, delicious recipes suitable for cooking in domestic kitchens, distilled from a life time of passionate cooking.

My Family Kitchen Sophie Thompson,2015-09-03 The debut cookbook from Britain's Celebrity Masterchef 2014 Winner, and revered actress of stage and screen, Sophie Thompson.

*Hog* Richard H. Turner,2015-04-02 'If you're after advice on what to do with any cut you can think of, look no further.' The Caterer 'Hog is a bible for pork fans everywhere...the book celebrates the versatility, appeal and - most importantly - the taste of the pig.' Great British Food Hog is a celebration of all things pig - from breeds and rearing, to butchering and preparing, with techniques, features and more than 150 recipes for nose to tail eating. The comprehensive range of dishes includes hams, bacon, sausages, charcuterie, pates, confits, roasts, grills, hotpots, ragouts, pies, casseroles, scratchings, crackling, trotters and much more - with a foreword from Josh Ozersky and guest contributions from a range of British, American and International chefs and cooks including Diana Henry, Meredith Erickson, Judy Joo, Valentine Warner, Neil Rankin, Mitch Tonks, Fergus Henderson and Aaron Franklin.

Great British Food Gary Rhodes,2008 From starters and fish dishes, to meat courses and desserts, this book lets you prepare a meal incorporating the eclectic flavors and styles that make up British cooking.

*Gordon Ramsay's Great British Pub Food* Gordon Ramsay,Mark Sargeant,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.

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