



Gordon Ramsay's Sunday Lunch: And Other Recipes from the F Word

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Gordon Ramsay presents a collection of 25 menus for Sunday lunch from around the world, each featuring a starter, main course and a pudding, plus an invaluable timetable, alternative recipe and menu suggestions.

Gordon Ramsay's Sunday Lunch: And Other Recipes from the F Word Details

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From Reader Review Gordon Ramsay's Sunday Lunch: And Other Recipes from the F Word for online ebook

Linda says

Not much here that I would try, or even choose to order in a restaurant.

Darren says

Frustrated by the average Briton not sitting down to some home-cooked food, perhaps in the good company of friends and family, acclaimed Michelin chef and "man of the people" Gordon Ramsay took it upon himself to go and get Britain cooking again, with the traditional Sunday Dinner being at the middle of his campaign.

This artily-designed, hardback book contains recipes that featured on the "F Word" television series with Ramsay and is split into 25 different chapters based around specific ingredients or food styles. Set as a meal, the recipes would be a typical starter, main and dessert. At the start of the book is an introduction designed to inspire the reader and then a detailed recipe list. After a mass of recipes, advice and lots of pictures of the "great man" doing his "stuff" the book ends with a few basic recipes and then a typical index.

There is nothing wrong with this book per se, it certainly covers a wide range of different dishes ranging from the relatively simple and basic to the more engaging, fussy dish. It is good that the reader, particularly the relatively-inexperienced, has some challenges ahead. Unfortunately the book's design seems to lack a common thread or purpose. It appears that someone had run amok in a paint and font factory and threw the various elements to the four winds. The blur of colours, different font sizes, faces and attempts to be "ultra modern" with design were, after a time, distracting and the book just felt a bit too hard work to plough through. This is a shame when you see the recipes, consider the knowledge of the chef and his attempts at passing his knowledge on to a wide audience. There is even a free DVD that shows Ramsay cooking a typical Sunday lunch.

The recipes themselves, design issues notwithstanding, are quite easy to understand and follow and Ramsay's writing and presentation style is encouraging and it does not assume you are a member of his kitchen brigade with the attendant understanding of culinary terms and methods. When you consider that this book does a good job at mixing education and entertainment together, it is a shame that the design just seems to get in the way and try to become the main message. If you are able to shut this out then the book could be perfect as you get a lot of useful hints and tips, recipes and background knowledge. If you are not able to switch it all out there is a good chance you will get very frustrated and maybe even copy Ramsay and start expressing your views in rather fruity anglo-saxon terms and more besides.

If possible, and you perceive a need for a book of this kind, try and look at it beforehand. It is worth a visit to the bookstore to consider it, that much we can promise. This is though a book that has put style a little too much over reader comfort and overall content and that is a crime.

Gordon Ramsay's Sunday Lunch: And Other Recipes from the "F Word", written by Gordon Ramsay and published by Quadrille Publishing Ltd. ISBN 9781844002801, 255 pages. Typical price: GBP10. YYY.

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Mckinley says

Full menus of what to cook and when to prepare what. Just not a lot I want to try.
I don't like the layout.

Julia says

trouble is I chucked my work on this book due to being upset that he wasn't with me. And I had plans to open various restaurants for special famous people who need comfort in secret locations all over the world. Troisieme. Accent grave missing don't know how to find it on the keyboard. So it's a great perfume by Caron which I bought for you as a tester from Les Senteurs and gave the three samples to Richard Johnson 'cos he's a bloke and nice and I didn't have one and it'd smell better on you because, Gordon Ramsay: you are perfect and mine forever as it always was semper eadem and we will run stuff. Plotting world domination cross reference Nazism and ideas of not allowing stupid ugly people to breed. Is that fascism? Anyway. So I enjoyed cooking tonight and am not yet tired. So we have psychoanalysis and Adam Phillips who uses words and dances with them. Not that I'd dance in public. Without lessons. And I'm sorry I can't sing. Other people can and I enjoy them. So we have my grandfather Richard Ohlstroem who read the Chambers Dictionary of Etymology cover to cover and sent back corrections and they said yeah, cheers. Because of Platt (sp?) Deutsch and Latin and stuff. So it is in my blood. So we get back to metaphysics and bombs and dates and I really want to speak to Mum's cousin Helmut Satz who can't be arsed to travel, but, perhaps, for 'family', he'd make an exception. So we have the lineage shit and past lives and witchcraft and being hurt and burnt and memory of water cross-reference homoeopathy and humours, Shakespeare. Malaise, the French. So I need to get cognisant of more languages. I have disposition and aptitude. Dad used to speak loads fluently and stuff and my sister did whatever. So I need to buy a download thing from someone proper 'cos HSBC is the world's local bank and I'll need it and will want to work in tandem with Steve Green in terms of drought and world debt and carbon footprints and stuff. And the State education in this country is shit and people need to sort it out if we're to be main players. It's embarrassing, frankly.

Rachel says

Despite his foul-mouthness on TV, I think he is an awesome chef with really great recipes. He's probably my favorite British chef, though my hubby would probably rate Jamie Oliver higher. He created this cookbook after being appalled that not enough Britons sat down as a family for a meal and ate too many frozen meals. Most of the recipes are pretty easy and straightforward, but as is the case with most British cookbooks, some of the ingredients would be really hard to find out here. I did manage to find about eight recipes that I wanted to try. My English husband assures me that mixing jello, fruit and ice cream with biscuits and chocolate does make for an excellent dessert, so I will have to give the Knickerbocker Glory a try. Other recipes I would like to try are the Artichoke, Asparagus, Tomato and Onion Tart, Red Cabbage Slaw, Gordon's Apple Pudding, his Red Wine Gravy, Ginger & Port Marinated Lamb Skewers (though this recipe will probably be

very infrequent given the cost of lamb in the States), and Paella. 3 stars.

Melanie Garrett says

I return to this again and again. Brilliant!

Sara says

Yum. A fat brick of a book chockfull of scrumptious Sunday lunch dishes and desserts to match. I want to make every recipe in this book, although it might take a decade or two. Some of that time will be spent trying to figure out how much 250 ml of heavy cream is.

Jodi says

I look forward to making several recipes from the book. Tonight I will make Onion and sweet potato rosti.
