Gordon Ramsay MasterClass Online Cooking Course | Hell's Kitchen Recipes

Do find yourself making the same quick recipes over and over again, chicken stir, or the same old easy salad? Of course, there's nothing wrong with that, but it can be boring and not so challenging. Do you want to step up your culinary game? Why not learn from the master chef himself.

So, **How do you cook Gordon Ramsay**? You can learn how to cook like Gordon Ramsay by subscribing to MasterClass. Gordon Ramsay teaches you how to prepare six fabulous meals online, including his most famous recipe beef wellington.

Think about how much money you'll save being able to cook Michelin star caliber recipes for yourself and impress your date, partner, wife, husband. Instead of dining out, you can now just dine in at home with a nice bottle of your favorite wine without the restaurant price. Below I go over what you can expect when you subscribe to Gordon Ramsay Online Course.

What's Covered in Gordon Ramsay Cooking Lessons

1. Introduction:
"Everything that I've learned, understood, grabbed, stolen, perfected is laid bare across this MasterClass". Gordon goes over how to use the classes and things you will need to make sure you have to make it an enjoyable learning experience.

2. Gordon's Journey Learning from the masters:
"For every six months I stayed in France, I was getting myself more and more in debt, but the knowledge it was incredible." Get to know the chefs Gordon worked for in Paris and London when he first starting cooking.

3. Kitchen Layout:
"You don't need a $100,000 kitchen to cook good food." Learn how the design of a kitchen alters its functionality, the pros and cons of each, and which kitchen layout is the correct one for you.

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4. Mastering Ingredients Vegetables & Herbs:
“Never be put off by vegetables looking ugly because sometimes, the uglier the vegetable, the more flavor it has in it.” Chef Gordon cautions don’t over-chop fresh herbs. It’s vital not to bruise the herb or they’ll lose their scent, flavor and get left behind on the cutting board as well as buying vegetables when in season.

5. Make Poached Egg & Mushrooms on Brioche:
“Learn to make a poached egg to die for.” Tired of breaking the yolk of your egg when it hits the water? See how Gordon’s technique of gently lower the egg into a small bowl to rolling boil, and not ever ruin your poached egg again. Poaching an egg can be complicated. You can never have too much practice, so try Gordon’s poached egg recipes expert.

6. Knife Skills:
“Holding a knife is like driving in a car; you’ve got to feel so comfortable behind that wheel, but, more importantly, you’ve got to relax your hands.” Make sure your thumb is behind the guard of the steel sharpener whenever you are sharping a knife. Don’t let your fingers get exposed to the knife blade.

7. Make Scrambled Eggs:
“The secret behind any great scrambled egg is stopping it from overcooking.” Prepare scrambled eggs the way you’ve been making them your whole life. Next, prepare scrambled eggs be using the method Gordon will teach you in this lesson.

8. Breaking down a Whole Chicken:
“Get comfortable with the chicken. Feel it first, understand the weight and what you’re working with before you start slicing into it.” Gordon contends that all parts of the chicken can be used, as well as the chicken carcass to prepare the stock.

9. Make Chicken Suprême with Root Vegetables:
“Never cook chicken stone-cold; it goes dry before it’s cooked in the center.” This method of the sauce can be useful to numerous types of meat. Translate what you’ve learned in this class into other recipes.

10. Mastering Fish & Shellfish:
“There’s only one temperature for fish, and that’s perfection.” When purchasing a fish, always make certain the gills of the fish are bright red and the eyes are clear and not sunken. These signs mean the fish is fresh.

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11. Gordon's Journey to Becoming a Master:
"There's a very strong side to me that demands so much, but then there's also a strong side that gives so much, and those that are loyal, understanding, determined, focused they get it, and they get me." Gordon couldn't afford to buy costly ingredients when he first opened his restaurant Aubergine.

You may have similar circumstances in your home kitchen, but you can still prepare incredible meals on a tight budget. You can go to local farmers' markets and grocery stores, and finding least expensive vegetables and fruits when they are in season, and less expensive essential ingredients such as pasta, bread, meats, and herbs.

12. Breaking Down a Whole Fish:
"To fillet it (AKA to butcher it), you've got to maximize on the yield. You've got to maximize on the portions, and you cannot afford one wrong slip." Always check that to make sure there are no scales remaining. Start for head to tail brushing the skin back with the edge of your chef's knife. This makes the knife strokes much cleaner and easy.

13. Make Salmon with Shellfish Minestrone:
"When you cook salmon, the skin is your safety net." Are you tired of salmon with asparagus with Hollandaise over it? Yeah, I thought so. Gordon teaches you how to prepare a filet of salmon just perfectly and make a delightful, light dinner with ease.

14. Making Pasta Dough:
"It's about the feeling, the touch, and, more importantly, getting close to the action." When making pasta dough it is vital to make sure the surface is cold the way marble is. If you use too much flour and your pasta will turn out dry. Too much water and not enough flour pasta will turn out wet, and it will stick to your pasta machine when feeding pasta dough through it.

15. Rolling Pasta Dough:
"If it's a ravioli, or tortellini, lasagna, cannelloni, tagliatelle, spaghetti whatever you want, that dough is the base. That is it. That's your passport to great Italian dishes." Before you feed the dough through your pasta machine to be certain to dust it flour every time to keep the pasta from sticking. Always keep your hands both backs and palms as well as your working surface dusted as well.

16. Make Lobster Ravioli:
"Get the confidence first. Feel the pasta. You're going to screw these up. Don't worry about it, please don't stress out." Have you asked what recipe actually placed Gordon Ramsay on the map to master chef? You need not wonder anymore. While most lobster dishes focus on the

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lobster tail, this recipe uses the meat from the less glitzy parts of the lobster, knuckles, claws, and legs.

17. Mastering Meat:
“To be honest hand on heart I’m far more comfortable with the cheaper cuts because that’s how I started.” Get yourself familiarize with various cuts of beef lamb and pork their best uses for cooking techniques. Also, learn about United States history of meat.

18. Make Beef Wellington:
“Enjoy it because when the Beef Wellington comes out, you’re never going to see friends and family as excited as you will when you take that first slice off.” Try it with different kinds of flavorful crepes to wrap around your beef filet. In this lesson, Gordon utilizes thyme flowers and chive in a dish that is included with these class lessons but look for several combinations of spices with the crepes.

19. Advice for Life:
“Finding your passion in life is the most important thing you can do. Stop worrying about a bonus and financial security. Find a passion because everything else falls into place once you’ve got that track set to climb the ladder.” Gordon encourages you to find your thirst in life. Starting with your cooking passion.

What is that one thing you always wanted to prepare? What are the recipes have you tried over and over again with no success? You need to set that as your goal to conquer those dishes. Get in the routine of building a list every week and or month of methods and dish you want to learn how to prepare.

20. Gordon Closing:
“Even if you’re not interested in becoming a chef or running a restaurant, just being a foodie knowing what works is important.” You have now completed your MasterClass lessons with Gordon Ramsay! I hope you feel motivated to set out to accomplish your goals as a chef, a restaurateur, or a much better home cook.

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