

## GORDON RAMSAY INSPIRED RECIPES

By Chef Jasbir

FAST &
EASY TO
COOK

HANDPICKED
RECIPES
FOR YOU



## JASBIR SINGH

SENIOR CHEF

I am Jasbir, a professional chef with over 4 years of experience in the culinary arts. I have worked in some of the finest restaurants in the world like Hyatt, JW Marriot and Sarovar Portico. My passion for food and for creating new and innovative dishes will excite your taste buds. I am always seeking to learn new techniques and grow as a chef. Doing experiments with Pasta and cooking some continental food are my favorite things about cooking. I believe that food should be a source of enjoyment and nutrition, and I strive to create dishes that are both healthy and delicious.

All of the recipes I've shown in this cookbook are the recipes inspired from the famous chef Gordon Ramsay. I am not claiming that these are my original recipes. I have only tried to replicate the magic that Gordon has done with these recipes.



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# Bread and Butter Pudding





#### **INGREDIENTS**

- 6 Pains Au Chocolat
- 3 Eggs
- 50 g Softened Butter
- 35 g Golden Raisins
- 4 tablespoons Demerara Sugar
- 3 tablespoons Apricot Jam
- 2 Vanilla Extract
- 500 ml Whole Milk
- 120 ml Double Cream
- 2 tablespoons Ground Cinnamon

- First, start by preheating the oven to 180°C. Begin to slice the pain au chocolat and spread the butter to all the slices of the bread. Further, prepare the custard for the pudding. Beat eggs, add whole milk, regular cream, cinnamon powder, and vanilla es- sence. Soak your pain au chocolat into the custard you've just prepared.
- Spread the jam over the baking dish, and add Demerara sugar, raisins, and cinnamon powder to the baking pan. Place the soaked pan au Chocolat into the baking dish and pour the leftover mixture over the top.
- Sprinkle a teaspoon of sugar and brush a spoonful of jam on the top of the pudding. Place the baking dish in the oven and bake the pudding for 25-30 minutes at 180°C.
- Slice a generous piece of the moist and delicious pudding, brush it with some left jam, and serve.



- Set a heavy-based pan over medium heat and add star anise to it. Add cardamom pods and caster sugar to the pan and let it melt.
- 3. After 10 minutes, deglaze them with ruby port and reduce the heat to simmer for 10 minutes.
- 2. Add cranberries to the pan when the sugar in the pan turns into rich dark caramel. Toss in chopped apples and coat them with caramel.
- When the sauce becomes thick, remove star anise and cardamom pods from the sauce and transfer the sauce into serving dish. You can store it in the refrigerator in an air-tight jar.



## Frittata





PREPARATION

5 MIN



CHEF JASBIR



COOKING

15 MINS



PORTION

FOUR

#### **INGREDIENTS**

- ½ cup Bacon
- 6 Egg:
- 1 tablespoon Oil
- 1 teaspoon Salt
- 1 teaspoon Black Pepper

- 1/2 cup Red Pepper (Chopped)
- ½ cup Spring Onions (Chopped)
- <sup>1</sup>/<sub>2</sub> cup Peas (Chopped)
- 2 cup Basil Leaves (Chopped)
- ½ cup Goat Cheese

- Heat some oil in a non-stick pan and add the bacon to it. Cook the bacon for about 2-3 minutes. Add the red pepper to it and cook until the bacon is crispy.
- 2. After that, add the onions and cook them for 4-5 minutes. Stir in the peas and basil.
- In a bowl, add eggs, salt, and pepper, and beat everything. Pour this mixture into the pan and let it just set. Scatter some more goat cheese on the top and place the pan under the grill.
- 4. Cook the frittata for 4-5 minutes until it looks golden. Take the pan out and slide the frittata out of it. Slice it and serve.

## Beer Bread











#### **INGREDIENTS**

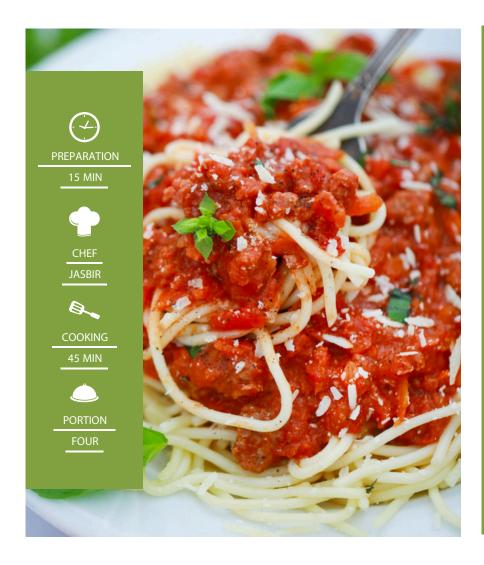
- 1.6 pounds Self-raising Flour
- Butter (for greasing)
- 2 tablespoon Milk
- 8.4 ounces Beer (or larger)
- 1/2 tablespoon Flaked Sea Salt
- 2.6 ounces Wholemeal Self-raising Flour

- 1. Grease the inside of a loaf tin with butter, dust some flour in the tin and shake off the excess flour out from the tin.
- 2. Add the flour to the mixing bowl and add salt. Mix them and add beer to the bowl. Mix them well until the mixture is free from lumps. This batter might appear too runny for the bread mix.
- 3. Pour the batter inside the tin until they're three-quarters full. Place these on a baking sheet and bake them for at least 30 minutes. Now, brush the top with milk and dust some flour on them. Bake again for 5 more minutes.
- Remove them from the oven. Now, let the loaves cool and for some time on a wire rack after you remove them from the tin.





## Spaghetti Bolognese



#### **INGREDIENTS**

- ½ pound Ground Beef
- 2 tablespoons Oil
- ½ cup Whole Milk
- 1 Onion
- 1 Carrot
- 2 Garlic (Cloves)
- 2 tablespoons Tomato Puree
- ½ cup Canned Tomatoes
- 2 tablespoons Red Wine
- 1 teaspoon Black Pepper
- 1 teaspoon Salt

CALORIES 479 kcal



- Take a stock pan filled with water and cook spaghetti until al Dante. Next, grate some carrots, onions, and garlic.
- 2. Heat oil in the pan, and add your grated onions and carrots. Sauté your onion, carrot, crushed garlic, salt, pepper and some oregano.
- Further, add tomato puree into the sauteed mixture. Now add ground beef, canned tomatoes and red wine to it. Mix everything well and then add some whole milk as well.

- 4. Let it simmer for 30 minutes until your bolognese sauce is cooked. Garnish the Bolognese sauce with your favorite toppings and serve to enjoy.
- 5. Place the cooked spaghetti on the plate and pour the Bolognese sauce over the pasta. Your Gordon Ramsay style Spaghetti Bolognese is ready.

Vegetarian Lasagna

#### **INGREDIENTS**

- 2 tablespoons Oil
- 1 Packet Lasagna Sheets
- 4 tablespoons Butter
- 2 tablespoons Flour
- ½ cup Milk
- ½ cup Cheddar Cheese
- ½ cup Onions (Chopped)
- ½ cup Garlic (Minced)
- 2 Chili Peppers
- 10 ounces Butternut Squash
- 2 Mushrooms (Chopped)
- ½ cup Tomatoes
- ½ cup Tomato Puree
- <sup>1</sup>/<sub>2</sub> cup Vegetable Stock
- 1 teaspoon Black Pepper
- 1 teaspoon Oregano
- 1 teaspoon Salt





#### **DIRECTION**

3.

Finely chop the vegetables. Pan-fry onions, chili peppers, butternut squash, and mushrooms. Cook the veggies until they are translucent. Season them with salt, pepper, and oregano.

**PREPARATION** 

10 MIN

**JASBIR** 

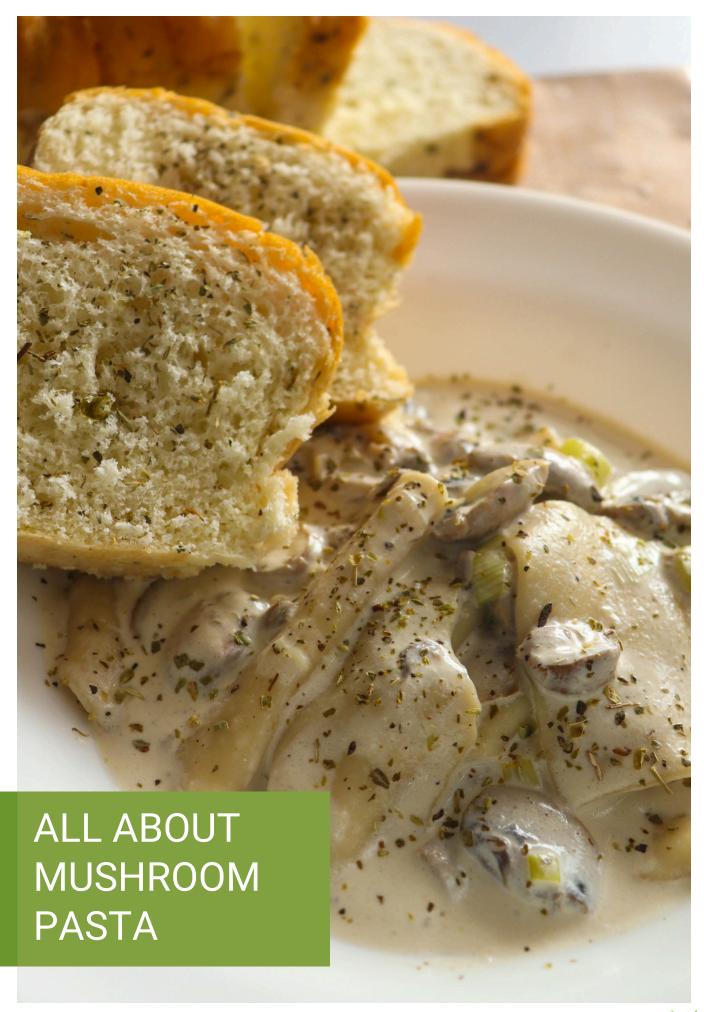
- 2. Then, add tomatoes, tomato puree, and vegetable stock. Simmer the sauce until it is thickened. Further, prepare the bechamel sauce in another pan. Add butter, flour, and milk to prepare the roux. Mix the roux nicely. Finally, add cheddar cheese to the pan and let the sauce thicken evenly.
  - Meanwhile, you can put the lasagna sheets to boil.

4. Take a large oven-proof dish to put together all the elements. Spray the ovenproof dish with the cooking spray. Spread the red tomato sauce into the pan, and pour the bechamel sauce over the red sauce, followed by boiled lasagna sheets.

**40 MIN** 

- Repeat the same process for the next layering.
  Garnish it with cheddar cheese on the top to achieve a creamy and cheesy filling.
- 5. Finally, it is time to bake the vegetarian lasagna. Place the dish in the oven and bake the lasagna for 20 minutes at 180 C.







## Mushroom Pasta

This is a tremendous way to showcase your mushrooms in a simple and delicious mushroom pasta.



#### **INGREDIENTS**

- 8 Lasagne Sheets
- ½ cup Refined Flour
- 2 Eggs
- ½ cup Water
- 8 ounces Button Mushrooms
- 1 Leek
- 2 tablespoons Tarragon Leaves
- 1 clove Garlic
- 1 cup Chicken Stock
- ½ cup Heavy Cream
- 2 tablespoons Olive Oil
- 1 teaspoon Sea Salt
- 1 teaspoon Black Pepper



- 1. First of all, make a pasta dough using refined flour and egg. If required, add some water. Make sure that the dough is firm enough to hold the shape.
- 2. Give it some rest for 15-20 minutes and roll out using a rolling pin. A thin sheet is to be made out of the dough. Cut the sheets vertically using a knife. Dust it with some refined flour.
- Fill up a large saucepan with water and add a bit of salt to it. Bring the water to a boil and add the lasagne sheets to it. Cook the sheetsfor about 3-4 minutes. Then drain the water and set the lasagne sheets aside.
- In a large frying pan, heat oil and add the mushrooms to it. Sprinkle some salt and pepper over them and saute the mushrooms for some time. After 2 minutes, add the garlic and saute for a minute. Then, add the leeks to it and cook. Cook this mixture for 6-8 minutes until the leeks are soft and the mushrooms are light brown in color. When the
- mushrooms and leeks are cooked, add the chicken stock to
  the pan and bring it to a boil. Boil it for about 5 minutes until it reduces to half of its volume. After that, add the heavy cream and cook on low heat for about 2-3 minutes.



### Focaccia Bread

#### **INGREDIENTS**

- 500 g Bread Flour
- 1 tablespoon Coarse Semolina
- 2 (7g) sachets Dried Yeast
- 75 g Black Olives
- 150 g Sunblush Tomatoes
- 3 sprigs Rosemary
- 50 ml Olive Oil
- 320 ml Warm Water
- Sea Salt & Ground Black Pepper

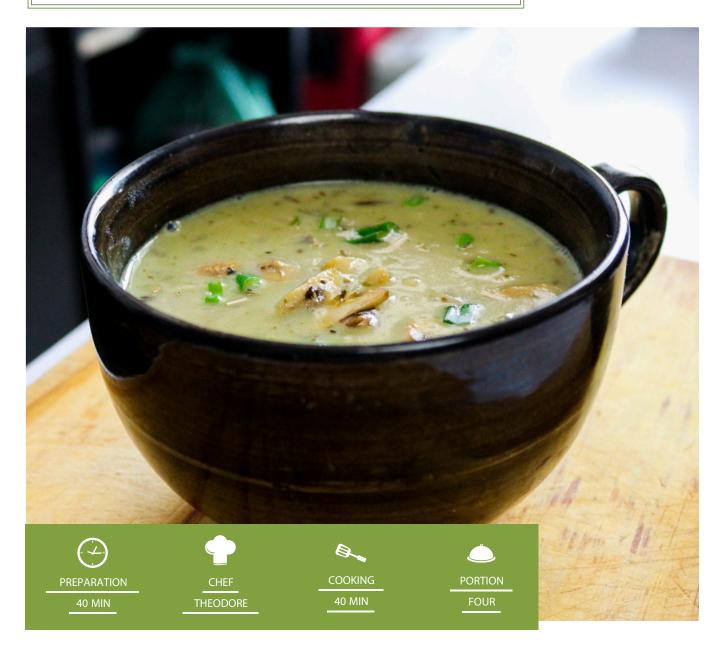




- In a large mixing bowl, add flour, semolina, yeast, and some salt and mix them. Now, add water and oil to it and mix until it begins to form into a rough dough. Then, take it out and place it on a flour-dusted surface. Knead it with your hands until it forms a smooth dough.
- 2. Clean and flour the mixing bowl and place the dough in it. Keep this bowl in a warm place for about an hour until the dough rises to double its size. Make sure you preheat the oven to 200°C. After that, brush a baking tray with oil and place the risen dough in it. With greased fingers, spread the dough all over the base of the baking tray.
- 3. Sprinkle a little salt over the dough and then, press tomatoes and olives over the dough. Press them to the point that they are still poking through the dough. Season the dough with sea salt and black pepper. Then, sprinkle the rosemary over the bread as well.
- Before placing the tray in the oven, drizzle some olive oil over the bread. After that, bake it for half an hour until it looks beautifully golden. Take the tray out of the oven and place the bread on a wooden board. Cut it into slices and serve. Your beautiful focaccia bread is ready.



## Mushroom Soup



#### **INGREDIENTS**

- 50 g Dried Porcini Mushrooms
- 60 g Button Mushrooms (chopped)
- 1 Onion (chopped)
- 1½ cloves Garlic (minced)
- 50 g Butter
- 3 sprigs Thyme
- and Olive Oil
- 250 ml Boiling Cream
- 2 tablespoon Chives
- 3 tablespoon Crème fraîche
- 300 ml Vegetable Stock
- Salt and Pepper (to taste)

- Boil water in a saucepan and pour it over the porcini mushrooms. Cover the bowl with the mushrooms and set it aside for 30 minutes. Drain them and save this stock for later.
- 2. Now heat oil and butter in a pan and cook onions and garlic in it with garlic chives and thyme. Add the button mushrooms and mushroom stock to the pan. Add the vegetable stock to this mixture. Season it with salt and pepper accordingly.
- Then using a blender, blend all the ingredients until smooth. Pour this soup into a bowl and top it with crème fraîche. Your mushroom soup is ready.







## Thank You

This cookbook is designed for you to up your cooking game. I really appreciate you for following all of the recipes till the end. So, get, set, cook!

We hope you enjoyed this cookbook and found it to be useful. As always, we graciously welcome feedback. You can email us at vatsal[at]the-foodxp.com to share your experiences and give any suggestions regarding our future cookbooks. Also, do check us on social media platforms mentioned below.

