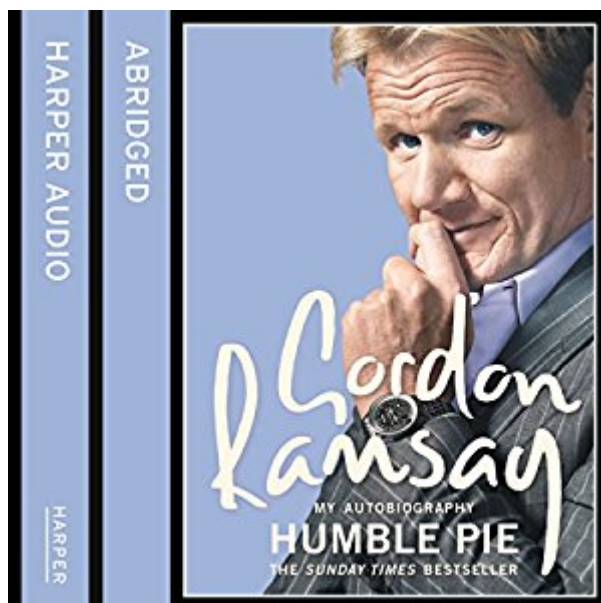


The book was found

Humble Pie



Synopsis

Everyone thinks they know the real Gordon Ramsay: rude, loud, pathologically driven, stubborn as hell. But this is his real story...This is Gordon Ramsay's autobiography - the first time he has told the full story of how he became the world's most famous and infamous chef: his difficult childhood, his brother's heroin addiction, his failed first career as a footballer, his working relationship (and subsequent feud) with Marco Pierre White: all of these things have made him the celebrated culinary talent and media powerhouse that he is today. Gordon talks frankly about: his tough childhood: his father's alcoholism and violence and the effects on his relationships with his mother and siblings; his first career as a footballer: how the whole family moved to Scotland when he was signed by Glasgow Rangers at the age of fifteen, and how he coped when his career was over due to injury just three years later; his brother's heroin addiction: Gordon's brother has a long-documented struggle with drug addiction and has spent time in prison. Now, he is clean and his real story is told for the first time - Gordon's early career: Gordon was Marco Pierre White's protege at the legendarily brutal kitchen at Harvey's, and now speaks out about the controversial truth behind their falling-out and subsequent feud. Gordon also discusses how his career developed from there: his time in Paris under Albert Roux and his seven Michelin-starred restaurants; kitchen life: Gordon spills the beans about life behind the kitchen door, and how a restaurant kitchen is run in Anthony Bourdain-style; and how he copes with the impact of fame on himself and his family: his television career, the rapacious tabloids, and his own drive for success. --This text refers to an out of print or unavailable edition of this title.

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Customer Reviews

I've watched Chef Ramsey since he was on BBC doing Kitchen Nightmares. I've always seen him as this meticulous and passionate chef, but never thought how he became this larger-than-life character that we see on our TV's. In this book, no subject is off-limits. He is extraordinarily honest about his less than poor and humble beginnings. He talks about the mental, physical, emotional, and verbal abuse the whole family suffered from an alcoholic father. He was born in Glasgow, however, the family moved over and over because the father could never keep a job. He talks about getting his start in the kitchens in England and in France. During the book, I found a new respect for Chef Ramsey. He even goes into the heartache of having his younger brother hooked on heroin. I couldn't put this book down.

I have always loved Gordon Ramsey. Even though he has a temper and uses bad language I still admire him. This book really opens up on the reason he is the hard driven man he is today. I respect how he has persevered through many hardships. He has remained a very successful in spite of all he had to endure. One thing for sure he has helped many along the way find their true purpose in preparing high quality food. If you cannot give it your best than leave the kitchen. Also I admire how he has taken his own hard earned money to help others succeed in their restaurants. Very enlightening book on the man Gordon Ramsey.

Thoroughly enjoyed Mr Ramsay's book. I think deep down inside he is a humble person, therefore, the title fits the book perfectly. Very interesting to read about his life journey and realise the hardships his family endured with their abusive father. He loves his mum to bits, and that alone makes me love the guy!!! On the culinary side, if you ever want to cook awesome dishes, just get it from Gordon!! Lovely read.

I read this book immediately on the heels of reading Marco Pierre White's "The Devil in the Kitchen" and the two made a magnificent pair. You get the gossip from both sides and although I'm very partial due to my giant GR crush, I appreciated Gordon's book so much more. Why? Because he shows his vulnerability as a human being by digging deep into some very serious personal issues. White's book is definitely more about the food except, of course, when he pauses to trash a former colleague or employee or boast he HE was the first of celebrity chefs, not GR or anyone else for that matter. GR devotees see in him the tenderness that comes from being a battered kid hell-bent on escaping his past through food. Yes, the book is ghost-written but it matters not because I can

hear Gordon's own voice in my head (swoooooon) as I read. The book captures all of his wit and naughty humor and then some. Whether you are a GR fan, a chef or wannabe or just curious about this "squishy-faced" Scotsman we've come to know/love/hate, there is something for you in this book. A quick read with some great photos at end, I was surprised (and a little wistful) when I so quickly reached the last page.

Ramsay was a chef before being a chef was trendy. In his book, he chronicles the adversities that have made him into a culinary genius. Through a lot of personal drama (very brief and concise but the flow of the book needs some work) and a ton of hard work, he pulls through. Ramsay is absolutely honest in the whole book, it shows his grittiness in full color. He talks about the underbelly of the cooking world, the massive pressure to cook and above all, cook well. Though the language in the book may a bit too colorful, it gives Ramsay his signature attitude. I wish the book would have included a little bit of footnotes as Gordon talks about a lot of his famous contemporaries, though his descriptions are adequate, it is not nearly enough unless you are a food critic.

Like most, I learned of Gordon Ramsay from his television shows. I was intrigued by his style, and overwhelming passion for perfection. He seems to have a keen eye for detail, and high expectations. As with every television series; the drama is high, as the focus is entertainment. I enjoyed the series "Ramsay's Best Restaurant" most, since it seemed genuine, and had limited drama! In any case, I was interested in learning more about Mr. Ramsay, and bought "Roasting in Hell's Kitchen" to get a more accurate depiction of this internationally renowned chef! The content of the book was what I expected, however, I had some difficulty relating to the vernacular (British English, not American English!), and some of the stories lost me as they jumped forward and backward a bit. However, all-in-all, this was a great book, and revealed what I expected; Mr. Ramsay is a talented guy who's hard work has paid off! I enjoyed learning more about his background and upbringing, as this explains why he is who he is. I'd highly recommend this book to anyone wanting to learn more about the man who conquered the culinary world. P.S. I'd love to see Mr. Ramsay featured on TED talks; he's got a lot of value to share!

I bought this for my husband who is a big Ramsay fan and he really likes the book. An open look into the life of the great Chef Gordon Ramsay. I always assume that famous people live charmed lives with 'rich people problems' but Chef has a background that many of us 'down to earth people'

might relate to. An intriguing story that adds even more flavor to the man who makes some reality TV still worth watching. Now if I just lived in region of the world that I could visit one of his restaurants!!

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