

# Claridges The Cookbook

In this collection of recipes, Gordon Ramsay reveals some of his best-kept culinary secrets. He shows how a relatively straightforward recipe can be varied or embellished. Included are recipes for fish and shellfish, poultry and game, meat, vegetables, salads, fruits, and breads and pastries.

This celebration of the grand culinary tradition at the Ritz Paris features inspirational stories of three great men and is completed with sixty recipes. At the age of thirteen, the young sommelier Cesar Ritz was summarily dismissed by his employer who told him he lacked the flair and talent to succeed in the hospitality business. Of course, Ritz went on to become one of history's greatest hoteliers, creating the Ritz in Paris and its world-renowned restaurant L'Espadon with the help of renowned chef Auguste Escoffier. Both Escoffier and Ritz loved simplicity, but perfection reigned in their finest of dining rooms. Today, having climbed the ranks at L'Espadon, Michel Roth is now at the helm of this Michelin two-starred restaurant. His menus pay tribute to the heritage of Escoffier, using his classical standard as the backdrop for outstanding contemporary cuisine. The spectacular, award-winning egg-shaped macaroni and truffles dish inspired by Escoffier appears among the sixty featured recipes. Superb photographs accompany each recipe, inviting the

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reader behind the scenes of this legendary culinary monument.

A full-color, plant-based guide to help you slim down and eat and feel better; filled with eighty delicious, vegan recipes and nutritious meal plans from the international phenomenon and bestselling brand BOSH! BOSH! has revolutionized plant-based eating! As the largest and fastest-growing plant-based food channel on the web, and the brand behind the smash international bestselling cookbook, BOSH! has introduced readers across the globe to fun, mouth-watering vegan recipes even meat eaters can love. Now, Henry and Ian are on a mission to help you eat well, feel better, and even lose weight. A comprehensive guide to nutritious, wholesome living using only the power of plants, BOSH!: Healthy Vegan features eighty delicious recipes and nourishing meal plans to get you started and help you stay on track. Packed full of nutrition hacks and lifestyle tips, BOSH!: Healthy Vegan will motivate anyone looking to achieve a fit, lean, and healthy body while staying vegan.

Drink like one of the Bright Young Things with Cecil Beaton's Cocktail Book Cecil Beaton (1904-80) was one of the most celebrated British portrait photographers of the 20th century, so renowned for his images of celebrities and high society that his own name has become synonymous with elegance, glamour and style. In the 1920s and '30s, Beaton

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used his camera, his ambition and his larger-than-life personality to mingle with a flamboyant and rebellious group of artists and writers, socialites and partygoers whose spirit and style cut a dramatic swathe through the epoch. Canonizing the era's "Bright Young Things" in his distinctive brand of opulent studio portraiture, Beaton worked his way up from middle-class suburban schoolboy to glittering society figure. This miniature cocktail book features a delightful array of recipes inspired by the decadent drinks of Beaton's youth, and the fabulous friends and celebrities whom he photographed. Period classics such as the Hanky Panky, Manhattan, Negroni and Sidecar are given contemporary twists by the Head Bartender and Mixologist of the world famous Claridge's Hotel in London, which played host to some of the most extravagant Bright Young gatherings. It is illustrated with the artist's own photographs and the witty and distinctive drawings he produced throughout his life, recording people, travels and experiences, which were featured in Vogue magazine. A must-have for every well-appointed bar cart, Cecil Beaton's Cocktail Book brings to life a deliriously eccentric, glamorous and creative era.

The owners of the Joe Beef restaurant offer a book of more than 125 recipes, engaging anecdotes, culinary history and more than 100 full-color photos. Feeding friends is totally relaxed with Roman, author

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of Dining In and New York Times columnist. This abundant collection of all-new recipes is for gatherings big and small, from the weeknight to the weekend.

'...Not that I intend to die, but when I do, I don't want to go to heaven, I want to go to Claridge's' - Spencer Tracy 'When I pass through the revolving doors into the glamorous lobby of Claridge's in London, I always feel a thrill. You enter a world of sophistication and wonderful service... Claridge's is my ultimate treat' - Lulu Guinness This glorious guide contains all the inspiration you'll need for the cocktail hour, with a spirited - and no/low - selection of more than 500 recipes suitable for every occasion. Whatever your tastes and wherever your location, this new bartender's bible will enable you to share the magic of Claridge's with family and friends, from your own cocktail cabinet. Co-authored by Denis Broci (Director of Bars) and Nathan McCarley-O'Neill (Director of Mixology), this handsome volume encompasses classics from every period in Claridge's history, new inventions that reflect the evolution of the art of drink-making and drinks of every style from every elegant space within this grand institution. Whether you prefer something sparkling, sweet, stirred, complex, sharp, refreshing, bracing or sour, an inviting glass awaits.

**CONTENTS INCLUDES:** Champagne & Sparkling  
Featuring Champagne cobbler, French 75 and

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Gimlet royale Stirred & Complex Featuring Oaxacan old fashioned, Silver bullet martini and Widows' kiss Short & Sharp Featuring Between the sheets, Gin basil smash and London calling Long & Refreshing Featuring Peachblow fizz, Singapore sling and Tom Collins No & Low Featuring Adonis, Diplomat and Rome with a view

One of America's most innovative and accomplished chefs gives us a book full of deliciously original recipes both for everyday meals and for memorable entertaining. Over the course of a brilliant career, David Burke has created imaginative and irresistible updates of classic American cuisine. Now he makes it easy for the home cook to master a classic dish and then add innovative touches to make it even more tempting, in what he calls contemporary classics. In addition, he includes "Second Day Dishes," a new and magical approach to leftovers. Here is how it works: classic Eggs Benedict with Hash Brown Potatoes and Oven-Dried Tomatoes leads to Canadian Bacon and Onion Potato Cake with Poached Eggs and Spicy Tomato Salsa, which in turn leads to Bacon, Potato, and Eggs Strudel on the second day. Traditional Broiled Shrimp with Scampi Butter and Tomato-Rice Pilaf is transformed into Sautéed Shrimp with Spinach-Lasagna Roll and Crisp Spinach, and then into Shrimp Fried Rice and Sausage the next day. A Classic Chef's Salad Bowl can be turned into

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Carpaccio of Chef's Salad, and then Chef's Salad Bruschetta. Roast Chicken "Farmhouse Style" with Potatoes, Mushrooms, Bacon, Onions, and Apple Cider Gravy is reconceived as Seawater-Soaked Chicken with Thyme and Poppy Seed Gnocchi, and a day later can become Chicken-Potato Pancakes with Apple-Sour Cream Sauce. New York Cheesecake becomes Grand Marnier Soufflés, changed on the next day into Coconut Cheesecake Beignets with Red Fruit Sorbet and Berries. From appetizers to desserts, for breakfast, lunch, and dinner—117 delectable recipes (including Titanic French Toast with Three Jams; Oh, My Cod!; Chocolate Chip UFOs; and many more of Burke's signature whimsical creations)—a fabulous cookbook. Collects more than one hundred eclectic recipes from some of London's best restaurants, dessert shops, coffee houses, cocktail lounges, and hole-in-the-wall gems--all adapted for the home kitchen.

In Lets Eat, Tom Parker Bowles gives us more than 140 of his kitchen staples; the dishes he cooks day in, day out. This is home cooking at its best ; Fish Pie, Shoulder of Lamb with Pommes Boulanger, Noodle Soup, Treacle Tart ; all shamelessly indulgent, but straightforward to prepare and affordable. Accompanied by beautiful photographs by Cristian Barnett.

Sunday Times Bestseller It's a national icon, a British institution, the finest grocer of them all. Fortnum & Mason is a store that has fuelled the tide of British history, fed the appetites of kings and queens, maharajahs and czars, emperors, dukes and divas alike.

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The Ivy Now contains all the dishes, secrets and stories behind the restaurant's success. Charismatic Director and former maître d' Fernando Peire tells the story - the history, the theatre, the celebrities and the scandal - and with classic recipes from Executive Chef Gary Lee, including the Ivy's signature shepherd's pie, Asian-inspired salads, desserts and cocktails, this is the must-have book for a new generation of Ivy fans.

The British Table: A New Look at the Traditional Cooking of England, Scotland, and Wales celebrates the best of British cuisine old and new. Drawing on a vast number of sources, both historical and modern, the book includes more than 150 recipes, from traditional regional specialties to modern gastropub reinventions of rustic fare. Dishes like fish pie, braised brisket with pickled walnuts, and a pastry shop full of simple, irresistible desserts have found their way onto modern British menus—delicious reminders of the depth and breadth of Britain's culinary heritage. The book blends these tradition-based reinventions by some of the finest chefs in England, Scotland, and Wales with forgotten dishes of the past worthy of rediscovery.

For over 300 years Fortnum and Mason has been internationally renowned for its style, elegance and English charm. This captivating gift book captures its essence and guides the reader through a compendium of honey and preserves; from jams to honeys, from marmalades to mustards and from chutneys to curds that Britain is famous for. The book includes over 50 delightful recipes, such as 'Marmalade-glazed ham', 'Scottish raspberry trifle' and 'Honey and date macaroons' and is beautifully illustrated throughout with full-colour photographs. Fortnum and Mason is synonymous with high-quality honey, its rooftop in the heart of Piccadilly is home to a colony of bees with a waiting list for their exclusive honey. Look inside to learn about the honey

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called 'Fortnum's Bees' that changes flavour according to the season. Read about the fascinating history of preserves and the traditional and modern methods of harvesting honey, as told through the history of Fortnum and Mason.

6 continents, 52 countries, 80 cakes. Cake, in all its multifarious incarnations, is adored the world over. Top pastry chef Claire Clark explores six continents of cake culture in this treasury of adventurous baked delights. Discover the cakes most loved around the world and make the best versions of them in your own home. These favourites are finessed to perfection and each given the inimitable Claire Clark twist. An inspiring and diverse range of indulgent cakes for every home baker to enjoy! Photography by Jean Cazals.

From the acclaimed chefs behind award-winning Los Angeles restaurant Bavel comes a gorgeous cookbook featuring personal stories and more than eighty recipes that celebrate the diversity of Middle Eastern cuisines. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY TIME OUT •

“Ori and Genevieve manage to pull off a style of cooking that is both familiar (and therefore comforting) but also new (and therefore fresh and exciting). This is the sort of food I could live on.”—Yotam Ottolenghi When chef Ori Menashe and pastry chef Genevieve Gergis opened their first Los Angeles restaurant, Bestia, the city fell in love. By the time they launched their second restaurant, Bavel, the love affair had expanded to cooks and food lovers nationwide. Bavel, the cookbook, invites home cooks to explore the broad and varied cuisines of the Middle East through fragrant spice blends; sublime zhoughs, tahini, labneh, and hummus; rainbows of crisp-pickled vegetables; tender, oven-baked flatbreads; fall-off-the-bone meats and tagines; buttery pastries and tarts; and so much more. Bavel—pronounced bah-VELLE, the Hebrew name for Babel—is a metaphor for the myriad cultural, spiritual, and political differences that divide

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us. The food of Bavel tells the many stories of the countries defined as “the Middle East.” These recipes are influenced by the flavors and techniques from all corners of the region, and many, such as Tomato with Smoked Harissa, Turmeric Chicken with Toum, and Date-Walnut Tart, are inspired by Menashe’s Israeli upbringing and Gergis’s Egyptian roots. Bavel celebrates the freedom to cook what we love without loyalty to any specific country, and represents a world before the region was divided into separate nations. This is cooking without borders.

Perfect the art of French pâtisserie with over 70 classic recipes from award-winning pastry chef Will Torrent. 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.

Cooking With Heroes celebrates the centenary of The Royal British Legion with 100 regional recipes from 100 parts of the world, each accompanied by a profile of a local military hero. Written by military personnel and veterans, it features recipes from high-profile Legion supporters including Ainsley Harriott, Jamie Oliver and the Hairy Bikers.

This debut cookbook from James Beard Rising Star Chef Gabriel Rucker features a serious yet playful collection of 150 recipes from his phenomenally popular Portland restaurant. In the five years since Gabriel Rucker took the helm at Le Pigeon, he has catapulted from culinary school dropout to award-winning chef. Le Pigeon is offal-centric and meat-heavy, but by no means dogmatic,

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offering adventures into delicacies unknown along with the chance to order a vegetarian mustard greens quiche and a Miller High Life if that's what you're craving. In their first cookbook, Rucker and general manager/sommelier Andrew Fortgang celebrate high-low extremes in cooking, combining the wild and the refined in a unique and progressive style. Featuring wine recommendations from sommelier Andrew Fortgang, stand-out desserts from pastry chef Lauren Fortgang, and stories about the restaurant's raucous, seat-of-the-pants history by writer Meredith Erickson, *Le Pigeon* combines the wild and the refined in a unique, progressive, and delicious style. Create your own artisanal "farm-to-glass" specialty cocktails using local, seasonal, unusual, and organic produce with this illustrated bartending guide from the renowned cocktail chef who is transforming modern mixology. Matthew Biancaniello, the former cocktail chef for the Hollywood Roosevelt Hotel's famous Library Bar, is creating cocktails the world has never tasted before. Going beyond the quotidian Whiskey Sour or Tom Collins, Biancaniello is mixing it up with imaginative drinks such as "The Heirloom Tomato Mojito", a twenty-five-year-aged balsamic vinegar and strawberry libation named "The Last Tango in Modena," and a fresh arugula-infused "Roquette." One of the fastest-rising and most unique talents in the world of bartending, Biancaniello crafts exciting new drinks based on farm-fresh, seasonal, organic ingredients. A complement to farm-to-table dining, his fresh take on cocktails is ushering in a new age of drinking: "farm-to-glass", and with the addition of his foraging and gardening methods,

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“ground to glass.” Captured in gorgeous full-color photographs, the libations in *Eat Your Drink* are both aesthetically beautiful and delicious. *Eat Your Drink* explores cocktails that push boundaries though never-before-imagined flavor combinations. Following Biancaniello’s lead, you too can learn to blend alcohol and food together to create an elevated cocktail experience that requires you to savor, explore and . . . eat your drink.

80 stunning recipes and inspiration for how to host and bake for the ultimate afternoon tea party with instruction from master patissier Will Torrent. Arranged by season, and with extra chapters on a Classic afternoon tea and a Showstopper afternoon tea, Will showcases his no-nonsense approach to the techniques involved in patisserie, baking, chocolate work and serving savoury dishes. Beautifully illustrated and an invaluable source of inspiration, there are also six guest recipes from top restaurants and hotels: The Ritz; The Dorchester; The Gramercy Tavern; The Berkeley; Harrods and Raymond Blanc's Les Manoir aux Quat'Saisons. Starting with a brief history of British afternoon tea, Will then offers up recipes for jams, spreads, butters and curds – everything you might need to serve with an afternoon tea. Recipes include Smoked Salmon & Whipped Cream Cheese sandwiches, Cherry & Almond Bakewell Tarts and Fruited Scones; as well as more adventurous offerings of Prosecco, Lime & Mint Jellies and Lemon & Lime Matcha Tea Friands.

Hailed as a superfood and loved for its cool, tangy taste, yogurt's popularity continues to grow. *Yogurt Every Day*

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feeds this frenzy for yogurt, serving up 75 delicious recipes for breakfast, lunch, dinner, snacks and dessert, including how to make your own yogurt at home. After years of serving as a quick breakfast fix or mid-afternoon pick-me-up, yogurt is finally having its day, embraced by a public passionate about the art of living and eating well. The surging popularity of Greek, Skyr and other yogurts testifies not only to their celebrated probiotics and healthful benefits, but to their versatility, creamy textures and rich tangy flavours. In *Yogurt Every Day*, celebrated nutritionist Hubert Cormier shows just how easy and delicious it is to incorporate yogurt into your daily life, offering 75 recipes for breakfast, lunch, dinner, snacks and dessert--including a full section on how to make your very own yogurt. Whether using a yogurt maker, a slow cooker, or the equipment available in every home kitchen (a saucepan, the stove and the oven), Hubert couldn't make it easier for you to create your favorite type of yogurt--from Swiss, Balkan, Skyr to Greek as well as Coconut yogurt for a dairy-free alternative. With recipes ranging from Chia Seed Pudding with Kiwi, and Frozen Smoothie Yogurt Cubes, to Coquilles Saint-Jacques, Tagliatelle a la Carbonara and Avocado Lassi, *Yogurt Every Day* offers something for everyone, be it the cook on the go, or the health-minded foodie seeking new recipes, new ingredients and new kitchen adventures.

An informative, beautiful, photography-filled edition that celebrates the seasonal bounty of Britain's produce as shown through the mind of one of the country's most exciting talents. In this book, Madalene Bonvini-Hamel

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brings her passion for seasonal, locally-sourced produce to the fore, aiding her crusade to convert all who love food to thinking and eating seasonally. This is a month-by-month tour of the best produce that the country has to offer, paired and transformed in her own unique way. Madalene's own sumptuous food photographs, created and styled by her own hands, make *The British Larder Cookbook* an incredibly glowing testament to her immense talent and her admirable ethos.

"Claridge's: The Cookbook is a sophisticated addition to your cookbook collection - and a purse-friendly alternative to an overnight stay." Stylist "...not that I intend to die, but when I do, I don't want to go to heaven, I want to go to Claridge's" Spencer Tracy "I love to check myself into Claridge's now and then for a few nights - just to spoil myself" Jade Jagger "When I pass through the revolving doors into the glamorous lobby of Claridge's in London, I always feel a thrill. You enter a world of sophistication and wonderful service... Claridge's is my ultimate treat." Lulu Guinness "It's the best in the world" Alex James An art deco jewel set in the heart of London's Mayfair, Claridge's - one of the world's best luxury hotels - has long been known for inspiring menus and exceptional dining from breakfasts and elevenses, through lunch and afternoon tea, and on to drinks, dinner and the dessert cart. *Claridge's: The Cookbook* celebrates that heritage in style, with a collection of over 100 of the best-loved dishes and drinks from The Foyer and Reading Room, the Bar and The Fumoir. With interludes ranging from the magic of Christmas to how to host dinner for 100, the extraordinary experience of

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dining at Claridge's is brought to life in book form. The book will include delectable dishes and drinks for every time of day: from the Arnold Bennett omelette, to the Lobster, langoustine & crab cocktail and the Smoked duck salad. Treats include Cheddar Eccles cakes and a Raspberry marshmallow. Savour everything from the prized Claridge's chicken pie to a slice of Venison Wellington, with some Truffled macaroni gratin or Pommes château. Share the essence of Claridge's with family and friends, in the comfort of your own home - and enjoy!

Couture Chocolate examines the origins of one of the world's most popular foods--explaining the method of creating chocolate, how its quality depends to a large extent on the variety of beans used, and the differences between plain, milk and white chocolates. It reveals how some of today's most popular flavors - such as vanilla and chilli - were those favored by the pioneering Aztec chocolatiers centuries ago. William shares his techniques and most mouth-watering recipes, starting with the basics: tempering and making a bar of chocolate; advice on how to add exotic flavors like rosemary or raspberry; and introducing different textures. Once those skills have been mastered, it's time to tackle some of the authors incredible creations.

Capturing the magic and finest festive traditions of Fortnum & Mason, Christmas and Other Winter Feasts gathers together everything you need to enjoy a truly delicious winter.

**\*FREE SAMPLER\*** "...not that I intend to die, but when I do, I don't want to go to heaven, I want to go to

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Claridge's" Spencer Tracy "I love to check myself into Claridge's now and then for a few nights - just to spoil myself" Jade Jagger "When I pass through the revolving doors into the glamorous lobby of Claridge's in London, I always feel a thrill. You enter a world of sophistication and wonderful service... Claridge's is my ultimate treat." Lulu Guinness "It's the best in the world" Alex James An art deco jewel set in the heart of London's Mayfair, Claridge's - one of the world's best luxury hotels - has long been known for inspiring menus and exceptional dining from breakfasts and elevenses, through lunch and afternoon tea, and on to drinks, dinner and the dessert cart. Claridge's: The Cookbook celebrates that heritage in style, with a collection of over 100 of the best-loved dishes and drinks from The Foyer and Reading Room, the Bar and The Fumoir. With interludes ranging from the magic of Christmas to how to host dinner for 100, the extraordinary experience of dining at Claridge's is brought to life in book form. The book will include delectable dishes and drinks for every time of day: from the Arnold Bennett omelette, to the Lobster, langoustine & crab cocktail and the Smoked duck salad. Treats include Cheddar Eccles cakes and a Raspberry marshmallow. Savour everything from the prized Claridge's chicken pie to a slice of Venison Wellington, with some Truffled macaroni gratin or Pommes château. Share the essence of Claridge's with family and friends, in the comfort of your own home - and enjoy!

From one of the most exciting young chefs in America today, a cookbook with more than 80 recipes that celebrate impeccable technique and bridge her Korean

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heritage, Michigan upbringing, Boston cooking years, and more. Kish won legions of fans, first by helming two of Barbara Lynch's esteemed Boston restaurants, and then by battling her way back from elimination to win season ten of Top Chef. Her path from Korean orphan to American adoptee, sometime model to distinguished chef, shines a light on her determination and love of food. Her recipes are surprising yet refined, taking the expected--an ingredient or a technique, for example--and using it in a new way to make dishes that are unique and irresistible. She sears avocado and pairs it with brined shrimp flavored with coriander and ginger. A broth laced with pancetta and parmesan is boosted with roasted mushrooms and farro for an earthy, soulful dish.

Caramelized honey, which is sweet, smoky, and slightly bitter, is spiked with chiles and lemon and served with fried chicken thighs. The results are delicious, inspiring, and definitely worth trying at home.

The ultimate stylish kitchen resource, exploring the history of sixty spices and their uses--a must have for cooks and food lovers alike

'Jason is one of the greats. He's the best of both worlds: the prowess of a Michelin-starred chef with accolades from every corner of the globe, but also the person you want to be preparing your Sunday supper.' Thomas Keller More than 100 recipes make up this stunning yet eminently approachable collection of suppers from Jason Atherton: perfect meals to share with friends and family. It is not only a showcase of Jason's favourite things to cook, both savoury and sweet, but also a celebration of the flavours and techniques that have inspired him from

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all around the world. Every dish bears the hallmark of excellence on which he has built his reputation as one of the world's truly great and most innovative chefs. Beautiful, inspiring photography by John Carey completes this collection of stunningly good suppers. Author of the cult-favorite *Cooking for Artists*, Mina Stone, returns with a collection of 80 new recipes inspired by her traditional Greek heritage and her years cooking for some of New York's most innovative artists. Growing up in a close-knit Greek-American household, Mina Stone learned to cook from her Yiayia, who taught her that food doesn't have to be complicated to be delicious—and that almost any dish can be improved with judicious amounts of lemon, olive oil, and salt. In this deeply personal cookbook, Stone celebrates her grandmother and the other influences that have shaped her life, her career, and her culinary tastes and expertise. *Lemon, Love & Olive Oil* weaves together more than 80 Mediterranean-style dishes with the stories that inspired them. Stone offers home cooks a taste of her heritage with healthy, flavorful, and uncomplicated dishes such as Syrian Bulgur and Yogurt with Brown Butter Pine Nuts; Persian Figs with Cardamom and Rosewater; Baby Lettuces with Toasted Sesame Seeds, Mint, and Meyer Lemon Yogurt; and Braised Chickpeas with Orange Zest and Garlic Bread Crumbs. These recipes use fresh, flavorful ingredients to create elegantly simple dishes, complemented by beautiful, minimalist photography and original art throughout. A fresh and unconventional fusion of art and food, *Lemon, Love & Olive Oil* is an engaging (and delicious!) cultural and culinary tour, all

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complimented by the design of world-renowned artist Urs Fischer.

Get a taste of the history and culture of London. From haute cuisine to traditional greasy spoons, London: The Cookbook tells the story of this vibrant city through the food most beloved by its inhabitants. London's top chefs offer up recipes for signature dishes alongside traditional fare from local favourites. Part recipe collection and part travel guide, the book takes a tour of London's foodie hotspots, from Borough Market to Brixton, classic restaurants and the new world-beaters. Features 50 recipes from London's best restaurants, including classics like The Ivy, The Wolseley, Bentley's and Sweetings, and new classics including Portland, Koya, Caravan, Lyles and Barafina.

"Good bread begins with just four honest ingredients: flour, water, salt and yeast. Nothing could be simpler and yet nothing is more gratifying." GAIL's Since opening the first GAIL's in 2005, the team behind London's most inviting artisan bakery has been on a mission to bring high-quality, handmade bread and delicious vibrant food to local communities. In this, their first, stunning cookbook, GAIL's take us through the day with inventive, fresh recipes. This abundant recipe book brings the spirit of GAIL's alive. It starts with the essential how-to's of mixing, kneading and shaping loaves before going on to offer over 100 varied savoury and sweet recipes inspired by the simplicity of cooking good bread and all the delicious mealtime possibilities around it. GAIL's will encourage you to try your hand at a basic foolproof bloomer, bake a satisfying sourdough, create morning muffins and pastries, bold salads, flavoursome pies, appetizing tarts and sandwiches, easy afternoon biscuits and cakes, and finally cook delicious savoury meals and desserts for supper. Simply divided into

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Baker's Essentials, Bread, Breakfast, Lunch, Tea and Supper, the GAIL's Cookbook includes: White poppy seed bloomer French dark sourdough Wholemeal loaf Focaccia Brioche plum and ginger pudding Buckwheat pancakes with caramelised apples and salted butter honey Pizza Bianca with violet artichokes and burrata Truffle, raclette and roast shallot toastie Teatime sandwiches Savoury scones & fruit scones Red quinoa and smokey aubergine yoghurt salad Baked sardines with sourdough crumbs and heritage tomato salad Fregola and chicken salad Baked bread and chicken soup Tuna Nicoise on toast Sourdough lasagna Root vegetable and Fontina bake Leek and goat's cheese picnic loaf Brown sourdough ice cream with raspberry

Taking tea is one of the quintessentially English occasions, and who is a greater authority on the subject than the sumptuous Ritz London Hotel? This charming Edwardian-style book captures the essence of this traditional British pastime, and provides us with all the expertise on the ceremony as well as the recipes. Stories about the legendary afternoon teas at The Ritz and fascinating details about the history of tea drinking are complemented with passages from such diverse writers as Charles Dickens to Oscar Wilde. Over fifty recipes are included for different kinds of afternoon tea specialities, from delicate sandwiches, strawberry shortcake and rose petal jam, to crumpets and muffins for hearty teas in front of a roaring fire. The author gives an infallible guide to the many blends of tea and their suitability to particular occasions. Beautifully presented and delightfully illustrated, this book is the perfect gift for tea drinkers everywhere.

Classic British Cooking is a collection of our very best national and regional dishes. With over 300 recipes, it includes both timeless favourites and forgotten gems. It covers everything from soups and fish dishes to sauces and sides, from vegetable and meat courses to puddings, breads

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AS SEEN ON TV As featured on ITV's 'Inside the Ritz' series 'When you look at the dishes in this book, the photographs - it's beyond beautiful. You wouldn't need to cook a thing. You could just flick through these pages - it is a proper feast for

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the eyes.' - Graham Norton 'As sumptuous as Williams's exquisite cooking, this is a magnificent volume. And a fitting tribute to one of the world's great restaurants. The recipes aren't simple but this is one of those books to immerse yourself in. Five-star brilliance.' - Tom Parker Bowles, Mail on Sunday 'Less a classic cookbook than a contemporary guide to gracious living... Subdividing its contents into four seasons, each is introed with a classic cocktail, and there are contributions from The Ritz's stellar staff. But really this is Williams's show, a masterclass in munificence...' - British GQ 'A real tour de force ... Definitely the stand-out recipe book of the year for me.' - The Caterer 'John Williams's food at the Piccadilly institution is revered. Now it has brought out the cookbook so you can recreate the magic at home.' - ES Magazine 'Part technical recipe book, part memoir. There are Williams's memories of growing up in South Shields, the son of a trawlerman, who accompanied his mother on shopping trips to the butcher and developed a precocious taste for tripe and Jersey Royals. As for the recipes, certain classics are within the range of the dinner-party cook (salt-baked celeriac, for instance, or venison Wellington).' - Telegraph 'A work of art, full of recipes exactly as they are made in the Ritz kitchen, beautifully photographed by John Carey. Marvel at the sheer amount of work and skill that goes into each dish, the processes and the perfectionism - and maybe start with the recipe for scones on page 112.' - hot-dinners.com '... As an exemplar of classic and timeless dishes, it is an invaluable book that lets the reader peer behind the screen of one of the capital's most enduring institutions. For Williams' anecdote on the eating habits of the late Margaret Thatcher, it is worth the cover price alone.' - Big Hospitality 'Distinctive cookbook... This upscale offering is wholly in keeping with its subject: elegant, carefully studied, and more aspirational than practical.' - Publishers Weekly The Ritz: The Quintessential

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Cookbook is the first book to celebrate recipes of the dishes served today, at lunch and at dinner. The book features 100 delicious recipes, such as Roast scallops bergamot & avocado, Saddle of lamb belle époque and Grand Marnier Soufflé, and is divided into the four seasons: spring, summer, autumn and winter. The recipes reflect the glorious opulence and celebratory ambience of The Ritz; seasonal dishes of fish, shellfish, meat, poultry and game. Desserts include pastries, mousses, ice creams and spectacular, perfectly-risen soufflés. There are recipes that are simple and others for the more ambitious cook, plus helpful tips to guide you at home. Along the way, John Williams shares his culinary philosophy and expertise. For any cook who has wondered how they do it at The Ritz, this book will provide the answers. There will be plenty of entertaining tales about the hotel and unique glimpses of London's finest kitchen beneath ground. Pies and tarts are the ultimate comfort food. Whether sweet or savoury, elegant or hearty, they are great for relaxed entertaining, family get-togethers and even weekday suppers. In this irresistible book Eric Lanlard, AKA Cake Boy, demonstrates how to make the best pastry and shares his favourite recipes for sweet and savoury tarts and pies. His recipes include classics with a twist plus ideas inspired by his travels, using deliciously imaginative flavour combinations. In the first part of the book, Pastry Basics, Eric shares his professional expertise and provides step-by-step instructions for making every type of pastry - shortcrust (sweet and savoury), puff, almond, chocolate and brioche. There is a wealth of helpful baking hints to ensure a great bake every time. Savoury Tarts & Pies features such classics as a 'Proper' Quiche Lorraine and a Cider and Pork Pie plus attention-grabbing treats including Fig, Lardon and Dolce Latté Tart and Lamb and Moroccan Spice Pie. The chapter ends with a selection of quick bakes using ready-roll pastry

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(for when time is short) and a delicious collection of accompaniments including salsas, chutneys and vegetable side dishes. Sweet Tarts & Pies will bring some of Eric's trademark glamour to the dessert course - including a Strawberry Tart 'Royal', Exotic Fruit Meringue Crumble Pie and an Apricot, Honey and Pistachio Tart. Sweet pies include an Old-fashioned Apple Pie, Ginger Pear Frangipane Pie and a Classic Blueberry Pie. Once again there is a selection of quick bakes for desserts in a dash and a choice of accompaniments, including flavoured creams, spiced fruits and the perfect Crème Anglais. With foolproof recipes for tarts and pies that look and taste great, this wonderful book is a great way to bring some of Eric's culinary magic into your kitchen every time you bake.

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