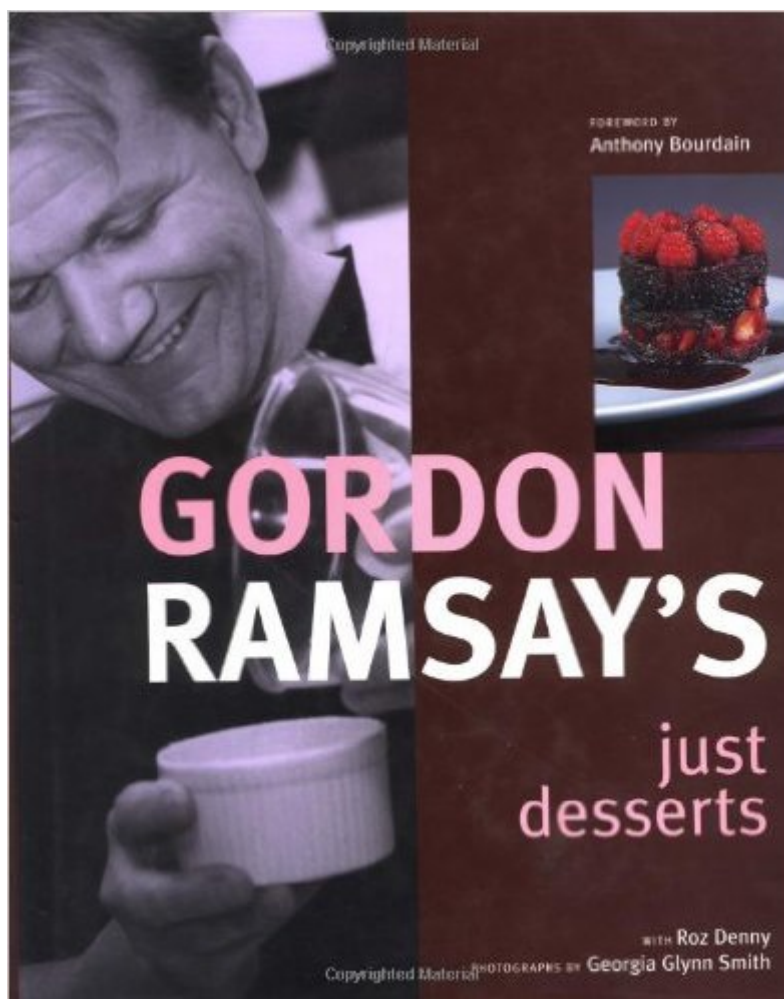


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# Gordon Ramsay's Just Desserts



## Synopsis

Gordon Ramsay's *Just Desserts* gives readers and cooks entrance to the in-house patisserie of his critically acclaimed London restaurant. His methods are classical, his desserts extraordinary, and his flair for teaching the basic building blocks for all 100 of these delicious recipes makes every masterpiece completely achievable. From the first few chapters dealing with simpler methods, Gordon paces cooks step-by-step, expanding their range with confidence. Desserts are never mandatory, but Gordon's mission to share his passion for flavor makes these treats simply irresistible.

## Book Information

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Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (18 customer reviews)

Best Sellers Rank: #715,388 in Books (See Top 100 in Books) #299 in [Books > Cookbooks, Food & Wine > Professional Cooking](#) #1899 in [Books > Cookbooks, Food & Wine > Desserts](#) #1988 in [Books > Cookbooks, Food & Wine > Regional & International > European](#)

## Customer Reviews

No wonder he's a star in Britain. Fabulous, imaginative recipes covering everything from easy cook basics to recipes you definitely need to practice! Examples - red berries with hibiscus and basil syrup; slow roasted peaches with orange caramel sauce; chocolate and thyme ice cream; apricot and cinnamon mousse; fruit tempura and many more. Not a book for beginners (he is a Michelin 3 Star chef) but very, very good.

When ordering any book by Chef Ramsay be sure that if you are not familiar with the metric system that you are in fact ordering an American addition. This can be confusing as books may look alike but have different titles. I ordered both additions and I am very happy with them. Most of these desserts call for items that are very hard to find unless you have an import store. I usually just order my ingredients off of . The dessert demonstrate why he is the best chef and has many high reviews.

Received fast and in new condition. Be aware In his cookbooks, since Chef Ramsey is from the UK he uses measurements and terms that are not standard and in some cases not familiar to us US cooks, which is very disappointing since that means we will need to purchase equipment that reads grams and milliliters And the oven temps are in centigrade so also have to be converted. I found no conversion chart anywhere in his cookbooks, so in order to try his I'm sure excellent recipes, will require considerable time to convert!

This book is definitely not made for beginners. The recipes are very complex and intricate some using very sophisticated ingredients. I love Gordon and look forward to learning more from this book. There are a lot of great recipes in here and I look forward to making the vanilla bean ice cream.

Have his brioche rising right now and it should be ready to eat around midnight. Very nicely put together book and the pictures are great. Won't give it 5 stars until I've tried several more dishes, but if it's like some of his other cookbooks I own that shouldn't be a problem. I have yet to change any of his stuff. It's always good as written.

Gordon Ramsay is amazing, he not only masters the techniques needed to be one of the best chefs in the world as he also do Great DESSERTS! Not only great Desserts: quick ones, easy ones, some simple, some complex but all of them very well explained in his Just Desserts cookbook. The summer pudding is an easy assembling with an incredibly delicious result. The Brioche is outstanding and easy to make (I already did it 3 times and I will do it again and again and again), The Chocolate Mocha tart stands out! The recipes are completely available and Gordon really have a flair for teaching! Great Book! Great Desserts!

This book is as good as advertised and as other reviewers have stated. Just remember, because it is European, the measurements are grams and milliliters. Don't let that stop you from trying these great recipes. The metric equipment is readily available in most American stores these days. You'll need a scale that weighs in grams (many scales now do both pounds and grams) and a liquid measure for mililitres. Some recipes also call for Tablespoons as well, which may be the European Tablespoon, bigger than American.

Anything Gordon Ramsay is a delight for me. The book along with many other's I have purchased of the chef have all been a delight to add to my collection. The in very enjoyable. Happy, Narcisse

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