

RANDOM HOUSE  BOOKS



Hell's Kitchen

Marco Pierre White



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Soufflé Rothschild with a Purée of Apricots 'Albert Roux'

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Stocks and Essences

Stock Syrup

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Sweet Pastry Tart Case

Sweet Sabayon

Sweet Tart Pastry

Tapenade

Tapenade Sauce

Tart of Pear and Red Fruits, Poire Williams

Terrine of Bresse Chicken, Sweetbreads and Foie Gras in Aspic

Terrine of Foie Gras with a Sauternes Jelly

Tomato Coulis

Tomato Fondue

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Tranche of Calf's Liver, Sauce Bercy

Tronchonette of Turbot with Citrus Fruits, Fresh Coriander Oil

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Vinaigrette of Leeks and Langoustines with Caviar

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White Asparagus with Truffle

About the Book

Long before Gordon Ramsay and Antony Bourdain, there was Marco Pierre White: the first and the greatest enfant terrible of the cookery world. His book, *White Heat*, caused a sensation on publication in 1990. Now Marco puts his chef's whites back on and returns to the kitchen for the first time in years as he puts the celebrities through their paces on this exciting and enduringly popular television show, moving into its third series. The colourful chef, as famous for his ability to make headlines as for making headturning dishes, serves up 100 delicious recipes in this mouthwatering cookery book. Alongside the wonderful recipes - ranging from partridge pie with creamy wild mushroom sauce to melting chocolate soufflé with vanilla cream - come shortcuts, masterful tips and tricks of the trade. Marco Pierre White is a natural for television and this fully illustrated book allows his talents to shine. Use this book at home and you'll have a taste of what it's like to cook in the company of a culinary genius.

About the Author

Marco Pierre White was born on a council estate in Leeds in 1961, and his Italian mother died when he was six years old. He became the youngest chef ever to be awarded three Michelin stars and today is a star chef of international renown and a multi-millionaire businessman. His many restaurants include Mirabelle, Drones, L'Escargot and the Belvedere.

Marco Pierre White in
Hell's Kitchen



EBURY
PRESS



ITV Productions Limited



To Luciano, Marco and Mirabelle, the 3 stars that really shine.



Foreword

I have been condemned many times in my life for being controversial, though I've never thought of myself as such because I have always put foundation behind my statements. Maybe my 'methods' could be construed as being controversial but if you open up the Michelin Guide today, it proves they worked. Most of my reputation is a product of exaggeration and ignorance.

I couldn't live a lie or stray from my stove, which is why on 23 December 1999 I hung up my apron for what I thought was the last time. However, like great boxers, we all have one last fight left within us. That 'want' to step into the ring one last time is the only way I can explain my feelings. To risk everything that I have ever worked for and everything I have ever stood for is lunacy, but let's not forget that for me stepping back into the kitchen is stepping back into a world that I feel very comfortable in - indeed, it is the world, the environment that I grew up in.

Some of the programmes I see on television do not give a true insight into how a kitchen is run. They don't show you the love, the romance, the true story. This is my reason for stepping back into the ring, putting my apron back on, maybe for the very last time. I feel I have a duty, not just to my industry, but also to my children and to myself. When you've been put down as many times as I have you get to like the smell of the canvas.

The world that I walked into was Escoffier's world, the tail end of that world. As a boy I put my career into the hands of many great chefs. I never asked them how many hours I would have to work or how much I would be paid.

I was there for the knowledge, the experience, the philosophy and the privilege to cook with those heavyweights. Let's never forget the bollockings they gave me, because without all those bollockings I would never have been the cook I became. As my first-ever boss, Colin Long of the Box Tree, said, 'Never forget, Marco, it's better to be s**t upon than to be ignored'.

You see, in a strange sort of way it's a form of affection. It's never personal. Service is service, we have a job to do, a duty to our customers and a reputation to defend and uphold. One of the things I love about my industry is that it accepts everybody from every background, without ever asking too many questions.

If we are really honest we are in the business of selling fun - a night out. Food and wine are a by-product of what we do. To take food too seriously is to take yourself too seriously. Unfortunately most young chefs are fuelled and ruled by their insecurity. Let's not forget that success is born out of arrogance. Most cooks when they are young tend to overwork their food to hide their lack of confidence and appreciation for Mother Nature. In time they learn that she is the true artist - we're just the cooks. There's nothing better than to watch a young chef develop and his confidence grow. It always shows on the plate.

It was Fernand Point of the celebrated restaurant Les Pyramides in Vienne who once said: 'Perfection is lots of little things done well.' I didn't ever meet Fernand but his book *Ma Gastronomie* is the only book I have ever read from cover to cover more than once. This was the man who invented La Cuisine Nouvelle, which was derived from classical French cuisine but 'lightened'. It is as my mother always told me: 'A tree without roots is a piece of wood.'

Thus every cook needs a solid foundation and to learn to respect the classics.

I was a boy who saw the tail end of the 'old world', hence I'm old school. Maybe today I'm out of date, but that's fine. Every ship needs an anchor and I'm happy to be that anchor to my industry. When I was a boy there was no such thing as the 'celebrity chef'. You went to work to learn your trade and do your job. The industry I stepped into all those years ago was a special world - and still is in many ways. The thing I disapprove of in modern gastronomy is the politics. The hotel and restaurant world is a very large jigsaw made up of many pieces and many people doing a myriad of jobs. We need to respect them all because without each and every piece it would be a very boring world indeed.

For me the true golden age of gastronomy has gone. It's a different world now, full of different people with different values. There are too many awards and too many chefs wanting to be celebrities. I say be famous for being behind your stove and for what you put on the plate. Only a fool strays from his stove. If you no longer want to be there then pluck up the courage to let go of your status and give back your stars. No chef is happy to live a lie and by letting go you will have the time and energy to be kinder to yourself, to discover yourself. It is only by growing to know yourself that you do things for the right reasons and maybe have a chance to be really happy and realise your true potential as a person. Being at that high level in the world of gastronomy you become emotionally stunted and socially inept, which is understandable as all of your energy and creativity goes into your food.

Cooking should be a way of life - an extension of oneself - never a job.

Marco Pierre White

London, 2007

Great chefs are born out of insecurity.
Great food is born out of love.



Chef's note

When cooking I don't always season with salt, especially when it comes to meat. Instead I like to season using chicken stock cubes (Knorr is my preference). I add a pinch or two when cooking all meat sauces and gravies and also when making vegetable soups. Firstly, this is more forgiving than salt and, secondly, when finishing sauces you don't have to reduce them so much to reach their desired flavour. This makes the finished product lighter rather than over-reduced and over-strong in natural salt.

When cooking vegetables, a crumbled cube in the water vastly improves their flavour. Another great use is when roasting a chicken: create a light paste using chicken stock cubes and some olive oil, then spread this over the breast of the chicken and inside the cavity walls of the bird, rather than seasoning with lots of salt.

Too many chefs turn their noses up at certain products, but when you think about it a burger is not a burger without ketchup; an English breakfast is not a breakfast without HP sauce; fish 'n' chips are not the same without malt vinegar; and that great British institution the ham sandwich is not a proper ham sandwich without English mustard.

Let's not forget that good food is all about flavour and the home cook should never be afraid to use these products. Dry good stores in many acclaimed restaurants have all these ingredients and more in them and chefs use them freely and without compunction.

Good eating.

Chapter One

Soups



Painting by numbers is one thing but cooking by them is something else.

Recipe List

Chilled Tomato Soup

Curried Mussel Soup

Soup of Red Mullet with Saffron

Cream of Celery Soup with Chives

A Soup of Salt Cod, Cream and Leeks