02. Gordon's Journey: Learning from the Masters

"For every six months I stayed in France, I was getting myself more and more in debt, but the knowledge—it was incredible."

TAKE IT FURTHER

- Get to know the chefs Gordon worked for in London and Paris when he was starting out. Read tips for home cooks from Marco Pierre White, a chef under whom Gordon trained at Harvey's in London.
- In the late eighties and early nineties, Gordon worked for chefs Guy Savoy and Joël Robuchon in France. Check out the menus at Savoy's restaurant in Paris and Robuchon's bills of fare at his global restaurants, and let their dishes inspire your own.
- Purchase cookbooks by these chefs, or borrow them from the library; start off with White's *White Heat 25*, Savoy's *Simple French Recipes for the Home Cook*, and *The Complete Robuchon*.

ASSIGNMENT

Gordon greatly appreciates the mentorship he received from chefs like Marco Pierre White, the Roux brothers, Guy Savoy and Joël Robuchon. Find yourself a culinary mentor, either a local chef at your favorite restaurant, or a family member or friend who is an excellent cook. Ask your mentor to cook a meal with you once a week for a month. Be involved in every step of the process, from start to finish. Go shopping for ingredients together, ask questions about purchasing produce and pairing flavors, and cook side by side. Take notes on the tips your mentor provides, and record each step of the recipes.

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