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# IN-STORE Kitchen Confident

GORDON RAMSAY ISN'T AN EXACTING CHEF ONLY ON TV. SANDRA BALLENTINE CHECKS OUT HIS HOME RANGE.

**1. Thanks to his** shows on BBC America and Fox, the British mega-chef Gordon Ramsay is probably known by more Americans for his colorful language than for his multi-Michelin-starred cooking. That should change next week with the opening of his 12th restaurant — and his first venture stateside — the 45-seat Gordon Ramsay at the London NY hotel (212-307-5000). Why so few seats? "I'm a control freak," he says. "But only in my kitchens. Outside them, I'm lost."

**2. Ramsay is a** white-truffle hound, and his signature dish, cappuccino of white beans with grated white truffles, has been a fixture on the menu at his flagship, Gordon Ramsay, since the mid-1990's. Impeccable fresh truffles are elusive in this country, but Ramsay and chefs at other top New York restaurants (including Per Se and Daniel) have a secret source for fancy fungi: Plantin. The New Jersey outpost of this French company sells white truffles in season for \$1,800 to \$2,400 a pound. Go to [www.plantin.com](http://www.plantin.com).

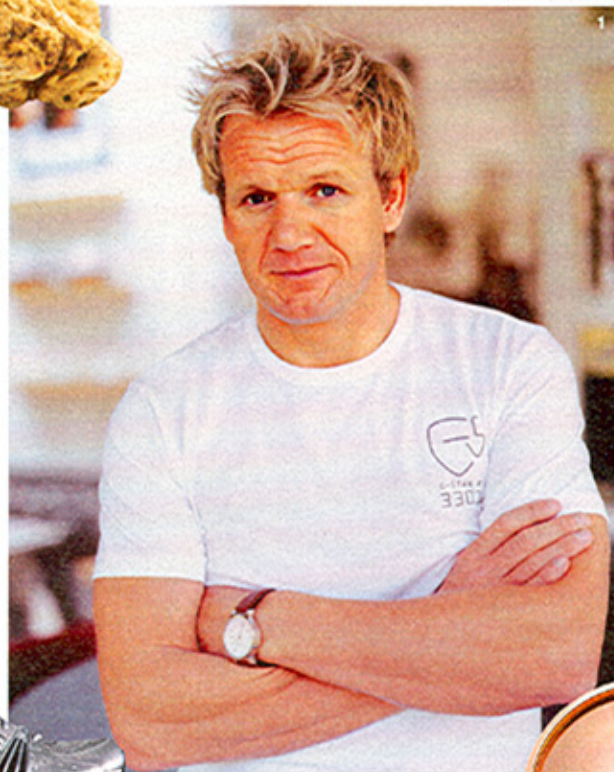
**3. His favorite knives,** from the German company Gustav Emil Ern, are even sharper than his repartee. "You have to feel at ease with your knives," he says. "These have



an amazing grip, nicely weighted handles, and the blades don't go blunt." Touché. From \$18 to \$188. Go to [www.russums-shop.co.uk](http://www.russums-shop.co.uk).

**4. The chef satisfies** his sweet tooth at the baker Konditor & Cook and frequents the branch at Borough Market, London's oldest food market. "I bring the lemon chiffon layer cake as a gift everywhere I go," he says. Go to [www.konditorandcook.com](http://www.konditorandcook.com).

**5. Ramsay's** larger-than-life personality used to be matched by his physique (eight years ago he weighed almost 250 pounds). Sick of the "fat, bad-tempered chef" stereotype, he started running, and now has seven London marathons under his belt. He planned to wear these Asics Gel-Kinsei sneakers (\$165; go to [www.asicsamerica.com](http://www.asicsamerica.com)) in today's New York Marathon.



**6. His superluxe** home kitchen was built around a \$106,000, two-and-a-half-ton, custom-made Rorgue stove, which was lifted into his London home with a crane. "It's like having a Bentley parked in the room." His New York restaurant boasts the first Rorgue in America. For stove information, call Rorgue, in France, at 011-33-1-55-87-25-25.

**7. To go with** the Bentley parked in his kitchen, there is a Ferrari in the garage. "There's nothing like a quick spin in my F430 for stress relief," he says. "I'm considering ordering the 599 GTB for my 40th birthday, which is November 8."

**8. Before Ramsay** became a chef, he played professional soccer for the Glasgow Rangers. An injury sidelined his career, but he and his son Jack still kick goals into a full-size net in their backyard. This Sonnonleder ball is \$245 at Moss, 148 Greene Street.

**9. The chef uses** a Bamix hand mixer (\$120; call 800-692-6724) to whip up breakfast smoothies with crème fraîche, mango and plain yogurt. "I graze so much at night that I can't eat solid food in the morning."

**10. Dining at** an English pub used to mean a plowman's lunch and a pint, but that's before gastro-pubs like the Anchor & Hope raised the bar. "Their celeriac-and-apple soup is to die for," Ramsay says (36 the Cut, London SE1 8LP; 011-44-207-928-9898).

**11. Ramsay collaborated** with Royal Doulton on a line of copper cookware, including this hefty 5.5-quart sauté pan (available in February for \$270; go to [www.royaldoulton.com](http://www.royaldoulton.com)). "Like knives, pans must be properly weighted and have secure handles. Finding the right pan is like fitting a glove."

**12. When not** modeling chefs' whites, he opts for stylish black suits, like this one from Prada. The jacket (\$1,420) and pants (\$585) are available at select Prada stores. ■