

Celebrity chefs

and their restaurants



Nowadays our vision of chefs is very different to what it was. In the past they were 'cooks' who worked in kitchens. We didn't see them. We knew their names but not their faces. Now chefs are celebrities and when someone says 'Heston, Jamie, Gino or Gordon,' British people know who they are. Because of television exposure some chefs are as famous as football players in the Premier League and people love them.



Heston Blumenthal is the mad scientist of haute cuisine. His kitchen is like a laboratory where he experiments with textures and flavours. He makes egg and bacon ice cream for dessert and he is famous for making starters and main course¹ dishes that few chefs can create.

His restaurant 'The Fat Duck' in Berkshire is one of only four restaurants in Britain to have three Michelin stars for excellence. 'Dinner by Heston Blumenthal', in London is a restaurant with a chic and contemporary ambience². Heston prepares dishes that come from recipes that were used in the royal courts of King Henry VIII.



Jamie Oliver is dyslexic and he doesn't read books but he writes cookery books. Amongst the 'superchefs', he is very successful. He has a restaurant called 'Fifteen', in London and in Cornwall. 'Jamie's Italian' began in Oxford in 2008. Now there are more than 30 restaurants worldwide.

Jamie uses his fame to bring attention to problems which are close to his heart. His 'School Dinner Campaign' improved food in schools in Britain. His restaurant 'Diner', is about to open in London. The concept is simple – great food in a funky surrounding and the bill isn't too high at the end of the meal.



MICHELIN STARS

A Michelin star is a mark of fine quality dining. The Michelin company produces hotel and restaurant guides, and has many anonymous restaurant reviewers. They write about each restaurant they visit.

- ★ a good place to stop on your journey. Cuisine of a high standard.
- ★★ a restaurant that is worth a detour. Excellent cuisine which is skilfully prepared
- ★★★ a restaurant that is worth a special journey. Superb food and wonderful ingredients.

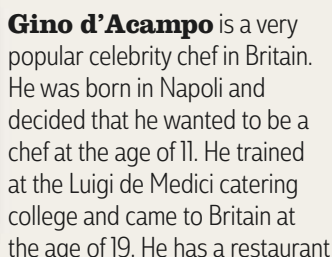
1 Leggi il testo e correggi gli errori in queste frasi.

- 1 Celebrity chefs in Britain are not known by their first name.
- 2 Celebrity chefs do not have time to write books.
- 3 Some celebrity chefs do not want to appear on TV.
- 4 Heston Blumenthal only cooks fat ducks.
- 5 'Dinner by Heston Blumenthal' is a restaurant with a traditional ambience.
- 6 'Jamie's German' began in Oxford in 2008.
- 7 Gino d'Acampo is British.
- 8 Gordon Ramsay's set lunch menu has two courses.

TRAVEL DICTIONARY

2 Abbina i vocaboli (1-6) tratti dal testo alle definizioni (a-f).

- | | | | |
|---|--------------------------------------|---|---------------------------------------|
| 1 | ☐ flavours | a | some money for the waiter or waitress |
| 2 | ☐ dessert | b | small first courses |
| 3 | ☐ starters | c | the sweet part of the meal |
| 4 | ☐ bill | d | food needed to make a particular dish |
| 5 | ☐ tip | e | the distinctive taste |
| 6 | ☐ ingredients | f | what you pay at the end of the meal |



Gordon Ramsay is Scottish but he grew up in Stratford-upon-Avon in England. He wanted to be a professional football player but he had an injury. He changed career and did a Hotel Management Course

GLOSSARY

- 1** *main course*
piatto principale
- 2** *ambiance*
atmosfera
- 3** *to reserve*
prenotare

A SET LUNCH

This is a two or three course meal offered at a fixed price. There is usually a choice of three dishes for each course.

SERVICE CHARGE

This is a percentage of a bill for service (for the waiter or waitress). When there is no service charge people leave a tip.

 BLOG IT!

- 3 Ora scrivi tu la tua pagina di blog seguendo le indicazioni date.**



- 4**  **21** Completa il dialogo tra il cameriere di un ristorante (W, *waiter*) e due clienti (B, Bill; L, Liz) con le parole date. Poi ascolta e controlla.

menu • starter • drink • dessert • table • soup
main course • rare • order

- W** Good evening. Have you got a reservation?
- B** Yes, in the name of Bill Yates.
- W** Ah, yes. A ¹ for two. Please follow me.
- B** Thank you.
- W** Here is the ²

W Are you ready to ³ _____ ?

- B** Yes, we are.
- W** What would you like as a ⁴
- B** I would like paté to start with.
- L** And I would like ⁵
- W** And for ⁶ ..?
- B** We would both like the steak.
- W** How would you like your steak?
- B** I would like it ⁷
- L** Medium for me please.
- W** What would you like to ⁸ ..?
- B** A bottle of sparkling water please.
- L** What do you recommend for ⁹ ..?
- W** The toffee pudding is delicious.

- 5 Sei al ristorante. Formula domande per chiedere:**

- 1 un tavolo per quattro persone.
- 2 se c'è un menu a prezzo fisso.
- 3 cosa ti consigliano da mangiare.
- 4 qualcosa da bere.
- 5 se il servizio è incluso.