



by Susan Michals

The Man You Love to Hate

WORLD RENOWN CHEF GORDON RAMSAY GIVES US A PIECE OF HIS MIND

Gordon Ramsay has a bad reputation. Not for his food — but for that infamous temper we've witnessed on his show, *Hell's Kitchen*. Yet on a balmy Los Angeles day, the world-renowned chef is nothing short of, well — charming. When my water doesn't come *tout suite*, for example — he stops the interview and runs back to get it himself. "It's okay, no big deal," I tell him. Ramsay won't hear it. "You should *never* have to wait for something like that," says the culinary impresario. "We're in the business of service, and that's all there is to it."

His newest venture, Gordon Ramsay at the London — his 19th restaurant thus far — just opened in mid-June at the former Bel Age hotel on San Vicente and Sunset. Ramsay has been involved

in every aspect of the restaurant's birth — from the menu right down to the table linens. Some might say this is a bit of control freak behavior, but for this chef, it's just the way things are done. His unrelenting ambition won't stand for anything less.

He is a constant flurry of perfectionist activity. As of late, the 41-year-old has just taken over the Tante Marie Cooking School, as well as started his own production company, aptly named, One Potato Two Potato (his first show, *Cookalong Live* is already slated to begin airing on Channel 4 in the U.K. come this fall). And while people may construe Ramsay as a hot head, it's really just a sheer passion for food and perfection that gets his temperature boiling.

gordonramsay.com