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Humble Pie [Gordon Ramsay's Healthy, Lean & Fit Cooking for Friends Cooking for Friends Cooking for Friends Gordon Ramsay's World Kitchen Ramsay in 10 Gordon Ramsay's Great British Pub Food Gordon Ramsay's Playing with Fire Gordon Ramsay's Secrets Gordon Ramsay Bread Street Kitchen Gordon Ramsay's Ultimate Home Cooking Gordon Ramsay's Playing with Fire Restaurant Man Gordon Ramsay Makes It Easy Gordon Ramsay's Just Desserts Gordon Ramsay's Home Cooking Recipes from My Home Kitchen Matilda & The Ramsay Bunch Roasting in Hell's Kitchen Gordon Ramsay Quick and Delicious You F*cking Donkey Gordon Ramsay's Great Escape: 100 of my favourite Indian recipes Ramsay 3 Star Gordon's Great Escape Southeast Asia Gordon Ramsay's Fast Food Gordon's Great Escape Southeast Asia: 100 of my favourite Southeast Asian recipes The Conscious Cook Cookbook Gordon Ramsay's World Kitchen Alone in the Kitchen with an Eggplant The Voluptuous Vegan My Last Supper Home Made Nobu Gordon Ramsay The Hell's Kitchen Cookbook Playing with Fire Christmas with Gordon Gordon Ramsay's Great Escape You F*cking Donkey Nov 08](#)

2021 COLOURING BOOKS FOR GROWN-UPS - GIFT IDEAS - HUMOROUS This book is filled with unique patterns and 40 iconic quotes from the undisputed master of swearing and insults - Gordon Ramsay. Whether you are a fan of Gordon Ramsay and his way with words, a fellow chef or just a f*cking Panini Head, this book will release your inner artist, relax you and serve as a motivator to get sh*t done. HAPPY F*CKING COLORING! Book Details: 40 iconic quotes on unique coloring patterns Printed single-sided on bright white paper Hilarious Gordon Ramsay illustrations on reverse pages The perfect gag gift for special occasions For adults only (NOT FOR CHILDREN) [Ramsay in 10](#) Feb 23 2023 Packed with recipes that are max 10 minutes to prep and 10 minutes to cook, RAMSAY IN 10 is your new everyday cookbook. In Ramsay in 10, superstar chef, Gordon Ramsay, returns with 100 new and delicious recipes inspired by his YouTube series watched by millions across the globe - you'll be challenged to get creative in the kitchen and learn how to cook incredible, flavorsome dishes in just ten minutes. Whether you need something super quick to assemble, like his Microwave Sticky Toffee Pudding, or you're looking to impress the whole family, with a tasty One

Pan Pumpkin Pasta or some Chicken Souvlaki - these are recipes guaranteed to become instant classics and with each time you cook, you'll get faster and faster with Gordon's shortcuts to speed up your cooking, reduce your prep times and get the very best from simple, fresh ingredients. 'When I'm shooting Ramsay in 10, I'm genuinely full of excitement and energy because I get to show everyone how to really cook with confidence. It doesn't matter if it takes you 10 minutes, 12 minutes or even 15 minutes, to me, it's about sharing my 25 years' of knowledge, expertise and hands-on experience, to make everyone feel like better, happier cooks.' -- Gordon Ramsay This is fine food at its fastest and fast food at its finest.

Gordon Ramsay's Home Cooking Apr 13 2022 Cook with confidence and find inspiration with Gordon Ramsay's fun, delicious recipes for novice cooks and experienced chefs alike. Based on a new cooking show, this book will give experienced as well as novice cooks the desire, confidence and inspiration to get cooking. Ramsay will offer simple, accessible recipes with a "wow" factor. Gordon has travelled the world from India and the Far East to LA and Europe, and the recipes in this book will draw all these

culinary influences together to show us simple, vibrant and delicious recipes that reflect the way we eat today. For example: Miso braised salmon fillet with Asian vegetables, Pork and Bacon slider with home made bbq sauce, Curried Sweetcorn Soup, Wild Mushroom Risotto Arrancini, and Baked Lemon Cheesecake with Raspberries. Each chapter will concentrate on a different area of cooking--from the classics to the secret of cooking with Chili and spice, through roasting, baking, and helpful sections on cooking good food for less and cooking for a crowd. Woven into the book will be useful tricks and tips--from ways to save time and money, to cleaning and prepping ingredients, to pan frying like a pro. Stuffed full of delicious recipes, invaluable tips and lashings of Gordon's trademark cheeky wit, Gordon Ramsay's Home Cooking is the ultimate cooking lesson from the ultimate chef.

My Last Supper Nov 27 2020 The Aristocrats meets Vanity Fair in this stunning celebration of the world's most famous chefs.

Gordon's Great Escape Southeast Asia: 100 of my favourite Southeast Asian recipes Jun 03 2021 On the second leg of his Great Escapes series, Gordon Ramsay sets out to discover the flavours of Asia, on a remarkable journey that leads him through Thailand, Cambodia, Malaysia and Vietnam. 100 new recipes are inspired by the tastes and experiences he encounters along the way.

Matilda & The Ramsay Bunch

Feb 11 2022 Inspired by the third series of hit CBBC cookery show Matilda & The Ramsay Bunch and the family's adventures around California, comes the first cookbook from Tilly Ramsay, including 60 simple, delicious recipes and nourishing recipes to make at home for family and friends - plus tips and tricks from Tilly's superstar chef dad, Gordon. Start your day the Tilly way, with a nourishing Smoothie Bowl, followed by some Vitamin Packed Power Balls for a late morning pick-me-up. Cool down mid-afternoon with a Fro-Yo Cooler, followed by some Lean Machine Chicken and Super Light Raspberry Macarons. Impress all your friends with a Green Goodness Picnic or throw a fun-filled Ramsay-style Feast of Pulled Pork and Smokey American Beans, with Surprise Rainbow Cake and Hollywood Raspberry Fizz for dessert! The book will encourage Tilly's fans, tweens & teens to start cooking and have some fun with easy-to-follow recipes, that can be enjoyed by all. Chapters will include: Brunch; Sleep-over Feasts; Cook Your Own Dinner; Health Kick; Big Bakes.

Gordon Ramsay's Healthy, Lean & Fit Jul 28 2023 The definitive guide to eating well to achieve optimum health and fitness, by one of the world's finest chefs and fitness fanatic, Gordon Ramsay. Gordon Ramsay knows how important it is to eat well, whether you're training for a marathon or just trying to live healthier. And just because it's healthy food, doesn't mean you have to compromise on taste and

flavor. As a Michelin-star super-chef who is also a committed athlete, Gordon Ramsay shares his go-to recipes for when he wants to eat well at home. Healthy, Lean & Fit provides readers with 108 delicious recipes divided into three sections--each one offering breakfasts, lunches, dinners, sides, and snacks--highlighting different health-boosting benefits. The Healthy section consists of nourishing recipes for general well-being; the Lean section encourage healthy weight loss; and the Fit section features recipes to fuel your next workout and post-workout dishes to build continued strength and energy. Whatever your personal goals, these dishes will inspire you to get cooking and improve your own health.

Playing with Fire Jun 22 2020 Not a sausage. That is what Gordon Ramsay had when he started out as a chef, working sixteen-hour days, six days a week. When he was struggling to get his first restaurant in the black, he didn't think he'd be famous for a TV show about how to run profitable eateries, or that he'd be head of a business empire. But he is and he did. Here's how.

Gordon Ramsay's Fast Food Jul 04 2021 Presents more than one hundred accessible recipes that are organized in accordance with everyday needs and special occasions, in a volume that places an emphasis on fast preparation and features tips on stocking a pantry.

Gordon Ramsay's Great British Pub Food Jan 22 2023 In his outstanding new cookbook,

Gordon Ramsay teams up with Mark Sargeant to showcase the best of British cooking. Packed full of sumptuous and hearty traditional recipes, Gordon Ramsay's Great British Pub Food is perfect for relaxed, homely and comforting cooking.

Gordon Ramsay Makes It Easy

Jun 15 2022 Shows how you can eat great food at home, without breaking the bank or spending hours in the kitchen. This is a collection of dishes featuring flavour combinations and uncomplicated cooking methods. The recipes cater for every occasion - from breakfast through to dinner, informal and formal, for friends and family, for grown-ups and kids.

Gordon Ramsay's Just Desserts

May 14 2022 The master chef shares his secrets for preparing great desserts for every occasion, using step-by-step instructions for teaching a wide variety of methods, from roasting fruit to rolling classic cookies. Reprint.

Gordon Ramsay's Playing with Fire

Dec 21 2022 Not a sausage. That is what Gordon Ramsay had when he started out as a chef, working 16-hour days, 6 days a week. When he was struggling to get his first restaurant in the black, he didn't think he'd be famous for a TV show about how to run profitable eateries, or that he'd be head of a business empire. But he is and he did. Here's how.

Gordon Ramsay's World

Kitchen Mar 24 2023 Gordon Ramsay has a world of dishes for you to enjoy! This internationally minded cookbook features recipes from

across Europe, the US, Asia, and the Middle East. From French haute cuisine (Navarin of Lamb with Spring Vegetables) and Spanish Tortilla to fragrant curries and luscious Mississippi Mud Pie, this is global cooking at its best!

Home Made Oct 27 2020

Nothing beats the taste and comfort of real home made food. Bestselling cook Tana Ramsay has devised a fabulous range of mouth-watering recipes that will leave family and friends begging for second helpings. Always easy to make, you'll be free to spend more time with the people that count. Great food brings people together and Tana Ramsay's Home Made will do just that. Her recipes are a perfect combination of traditional flavours and modern twists, and are divided into 12 ingredient-led sections for ease of reference, including Chicken, Lamb, Pizzas and Chocolate. Beautifully illustrated throughout, highlights include succulent lemon chicken stew, crispy roast pork with haricot beans, pancetta & thyme, lazy bubble & squeak and a seriously sticky chocolate treacle pie. This is the perfect cookbook for anybody who wants to feed their loved ones great food every day.

Humble Pie Aug 29 2023

Everyone thinks they know the real Gordon Ramsay: rude, loud, driven, stubborn. But this is his real story...

Gordon Ramsay Bread

Street Kitchen Oct 19 2022 'If you think you can't eat as well at home as you do in a

restaurant - think again. I'm going to show you how to cook stunning recipes from Bread Street Kitchen at home.'

GORDON RAMSAY From breakfast to dinner and everything in between, this is a collection of 100 fresh new recipes from Gordon Ramsay and the award-winning team at Bread Street Kitchen. Like the restaurant itself, the book is all about relaxed and sociable eating, using fresh ingredients, simple techniques all delivered with the signature Gordon Ramsay stamp so that you know it's going to be good. Recipes include Ricotta Hotcakes with Honeycomb Butter - perfect for a weekend brunch, Sea Trout with Clams or a Crispy Duck Salad for a weekday supper. For a weekend get together, get things off to a good start with a Bread Street Kitchen Rum Punch and Slow Roast Pork Belly with Apple & Cinnamon Sauce, followed by Pineapple Carpaccio with Coconut Sorbet or a super indulgent Coconut Strawberry Trifle. Learn how to cook incredible, flavoursome dishes in just ten minutes with Ramsay in 10, the new book out 14/10/21.

The Voluptuous Vegan Dec 29

2020 A bold step forward in healthful eating, "The Voluptuous Vegan" offers more than 200 recipes that dispel the stereotypes of meatless and dairy-free cuisine. It delivers luscious food everyone, not just dedicated vegans, will love.

Ramsay 3 Star Sep 06 2021

Getting right to the heart of why Gordon Ramsay is such a celebrated chef, this book shows 50 of his classic recipes

presented as they would be in one of his restaurants. It then shows the dishes presented in a domestic situation with full recipes and step-by-step instructions to recreate them yourself.

Roasting in Hell's Kitchen Jan 10 2022 Everyone thinks they know the real Gordon Ramsay: rude, loud, pathologically driven, stubborn as hell For the first time, Ramsay tells the full inside story of his life and how he became the world's most famous and infamous chef: his difficult childhood, his brother's heroin addiction, his failed first career as a soccer player, his fanatical pursuit of gastronomic perfection and his TV persona—all of the things that made him the celebrated culinary talent and media powerhouse that he is today. In **Roasting in Hell's Kitchen** Ramsay talks frankly about his tough and emotional childhood, including his father's alcoholism and violence and their effect on his relationships with his mother and siblings. His rootless upbringing saw him moving from house to house and town to town followed by the authorities and debtors as his father lurched from one failed job to another. He recounts his short-circuited career as a soccer player, when he was signed by Scotland's premier club at the age of fifteen but then, just two years later, dropped out when injury dashed his hopes. Ramsay searched for another vocation and, much to his father's disgust, went into catering, which his father felt was meant for “poofs.” He trained under some of the most famous and

talented chefs in Europe, working to exacting standards and under extreme conditions that would sometimes erupt in physical violence. But he thrived, with his exquisite palate, incredible vision and relentless work ethic. Dish by dish, restaurant by restaurant, he gradually built a Michelin-starred empire. A candid, eye-opening look into the extraordinary life and mind of an elite and unique restaurateur and chef, **Roasting in Hell's Kitchen** will change your perception not only of Gordon Ramsay but of the world of cuisine.

Alone in the Kitchen with an Eggplant Jan 30 2021 Presents a collection of essays on cooking and eating for one by twenty-six top writers and foodies, including Ann Patchett, Marcella Hazan, Haruki Murakami, Courtney Eldridge, and Nora Ephron.

Recipes from My Home Kitchen Mar 12 2022 Easy Vietnamese comfort food recipes from the winner of MasterChef Season 3. In her kitchen, Christine Ha possesses a rare ingredient that most professionally-trained chefs never learn to use: the ability to cook by sense. After tragically losing her sight in her twenties, this remarkable home cook, who specializes in the mouthwatering, wildly popular Vietnamese comfort foods of her childhood, as well as beloved American standards that she came to love growing up in Texas, re-learned how to cook. Using her heightened senses, she turns out dishes that are remarkably delicious, accessible, luscious, and crave-

worthy. Millions of viewers tuned in to watch Christine sweep the thrilling MasterChef Season 3 finale, and here they can find more of her deftly crafted recipes. They'll discover food that speaks to the best of both the Vietnamese diaspora and American classics, personable tips on how to re-create delicious professional recipes in a home kitchen, and an inspirational personal narrative bolstered by Ha's background as a gifted writer. Recipes from **My Home Kitchen** will braid together Christine's story with her food for a result that is one of the most compelling culinary tales of her generation.

Restaurant Man Jul 16 2022 The New York Times Bestselling Book--Great gift for Foodies “The best, funniest, most revealing inside look at the restaurant biz since Anthony Bourdain’s **Kitchen Confidential**.” —Jay McInerney With a foreword by Mario Batali Joe Bastianich is unquestionably one of the most successful restaurateurs in America—if not the world. So how did a nice Italian boy from Queens turn his passion for food and wine into an empire? In **Restaurant Man**, Joe charts a remarkable journey that first began in his parents’ neighborhood eatery. Along the way, he shares fascinating stories about his establishments and his superstar chef partners—his mother, Lidia Bastianich, and Mario Batali. Ever since Anthony Bourdain whet literary palates with **Kitchen Confidential**, restaurant memoirs have been mainstays

of the bestseller lists. Serving up equal parts rock 'n' roll and hard-ass business reality, Restaurant Man is a compelling ragu-to-riches chronicle that foodies and aspiring restaurateurs alike will be hankering to read.

Cooking for Friends Apr 25 2023 Presents sixty-five recipes appropriate for casual dinner parties that can be prepared in about thirty minutes using fresh ingredients and unique flavor combinations, including appetizers, entrees, noodles, one-dish meals, side dishes, and desserts.

Gordon Ramsay Aug 25 2020 Gordon Ramsay is the most exciting and high-profile chef of today. His amazing talent, huge personality and non-nonsense attitude have propelled him to the top of his profession and won him legions of admirers the world over. His television programmes such as Ramsay's Kitchen Nightmares and The F Word attract huge audiences; viewers just can't seem to get enough of this driven, outspoken kitchen wizard. But what lies behind the man in the chef's whites and just how did he manoeuvre himself into such a prominent position in the culinary world? A multi-millionaire by the time he was 30, Ramsay is as ambitious today as he was when he was a teenager. At the age of 18, he was a professional footballer playing for Glasgow Rangers. An injury sent him from the football field to the kitchen, where he well and truly made his mark. He juggles 18-hour days in the kitchens of his various restaurants with his television

career and his role as devoted father and husband -- and still finds time to run marathons! This in-depth and affectionate book traces the life of Gordon Ramsay from the council estates of Glasgow and the picturesque countryside of Stratford-upon-Avon to some of the finest and most expensive restaurants in the world. It also examines how he has overcome the allegations which threatened to tear apart his world and the empire he has worked so hard to build. Sometimes hilarious and sometimes heart-breaking, it uncovers the secret tragedies that helped to turn Ramsay into one of the most successful men of his generation. An in-depth and affectionate look at what lies behind the man in the chef's whites and just how he manoeuvred himself into such a prominent position in the culinary world.

Cooking for Friends May 26 2023 TV's most popular chef, Gordon Ramsay, bridges the gap between his famous chef's table (situated in the white heat of his restaurant kitchen) and his table at home with Tana and their young family. This cookbook is packed with simple, seasonal, modern British recipes.

Gordon Ramsay's Ultimate Home Cooking Sep 18 2022 'My rules are simple. Home cooking has to be easy. It got to be fast. It's got to be delicious. If you think you can't cook amazing food at home, think again. I'm going to prove that however busy you are it's still possible to cook stunning food. These are the only recipes you'll ever need.' GORDON

RAMSAY Gordon Ramsay's Ultimate Home Cooking is a collection of over 120 delicious new recipes that are infused with Gordon's expertise and skill gleaned from his years in professional kitchens. Divided into chapters to see you through the whole day from weekday breakfasts through to Saturday night dinners, the book is all about the pleasure of cooking and sharing the very best home-cooked food with family and friends. AS SEEN ON CHANNEL 4 Learn how to cook incredible, flavoursome dishes in just ten minutes with Ramsay in 10, the new book out 14/10/21.

Christmas with Gordon May 22 2020 Gordon gives inspiration, advice and 75 fail-safe and delicious recipes for all occasions over the Christmas period. The stars of the show are 5 Christmas Feasts . suitable for whenever you choose to have your main Christmas meal.

Cooking for Friends Jun 27 2023 Ramsay, the star chef of the TV show "Hell's Kitchen," bridges the gap between the food he serves his customers and what he makes at home. Includes such dishes as sorrel soup, fisherman's stew, lamb shank cassoulet, and fig ice cream.

Gordon Ramsay's Great Escape: 100 of my favourite Indian recipes Oct 07 2021 In his Channel 4 series TV chef Gordon Ramsay embarks on a culinary journey around India, discovering the breadth and depth of cooking of the country. His cookbook is packed with the best recipes from his travels, showing you

how to cook authentic dishes that are bursting with flavour.

The Hell's Kitchen

Cookbook Jul 24 2020 The official companion cookbook from the enormously popular Fox cooking competition show. Hell's Kitchen debuted in 2005 on Fox and is currently in its 14th season. On the show, one explosive, charismatic Head Chef oversees 16 chefs as they battle it out to win a job as Head Chef of top restaurant with a total prize value of \$250,000. In each episode the chefs are put to the test in a skill's-based challenge, and must follow it up by completing dinner service at the exclusive Hell's Kitchen restaurant set in Los Angeles. Now, in their first ever cookbook, readers will learn how to recreate over one hundred of the contestant's delectable, restaurant-worthy dishes in their own home and will be given access to the recipes, menus, and behind-the-scenes secrets that they've been craving!

Gordon Ramsay's World

Kitchen Feb 28 2021 Back with more exploits from his top rating television show, Gordon Ramsay delivers the most delicious and popular recipes from his latest F Word series.

Gordon's Great Escape

Southeast Asia Aug 05 2021 Gordon Ramsay travelled to Vietnam, Cambodia, Malaysia and Thailand to experience the cultures and traditions of the countries, and after sampling the flavours and ingredients of the cooking, he has compiled this cookbook of 100 recipes - some that are traditional and some inspired by the countries he visited and the chefs he

cooked with on his journey.

Gordon Ramsay Quick and

Delicious Dec 09 2021 Create chef-quality food without spending hours in the kitchen -- these are the recipes and straightforward tips you need to make good food fast. With unlimited access to recipes, why does anyone need another cookbook? Because not all recipes are born equal. Not all of them have been created by a global superstar chef who has built his reputation on delivering the very best food -- whether that's the ultimate fine dining experience at his 3 Michelin-star Restaurant, Gordon Ramsay, or the perfectly crafted burger from his Las Vegas burger joint. Over the course of his stellar career, Gordon has learned every trick in the trade to create dishes that taste fantastic and that can be produced without fail during even the busiest of days. Armed with that knowledge, he has written an inspired collection of recipes for the time-pressed home cook who doesn't want to compromise on taste or flavor. The result is 100 tried and tested recipes that you'll find yourself using time and again. All the recipes take 30 minutes or less and use readily available ingredients that are transformed into something special with Gordon's no-nonsense approach to delicious food.

Gordon Ramsay's Secrets

Nov 20 2022 In this collection of recipes, Gordon Ramsay reveals some of his best-kept culinary secrets. He shows how a relatively straightforward recipe can be varied or

embellished. Included are recipes for fish and shellfish, poultry and game, meat, vegetables, salads, fruits, and breads and pastries.

The Conscious Cook May 02 2021 The Conscious Cook shows readers that avoiding the health risks and ethical dilemmas of eating meat and dairy does not mean sacrificing taste or satisfaction. The starters, soups, sandwiches, entrées, and desserts here offer culinary adventure that will truly revolutionize the way the world experiences meatless food. A former steak-lover himself, Chef Tal struggled for years on a vegan diet that left him filled with cravings for meat and dairy. Frustrated by the limited options available and unwilling to sacrifice the delicious flavors he associated with eating meat, he decided to create vegan meals that could hold their own at the center of the plate. Chef Tal found that by applying traditional French culinary techniques to meatless cuisine, he was able to create delicious meals full of rich flavor and healthy fat—meals that any food-lover, even devoted meat-eaters, would find completely satisfying. Seventy groundbreaking recipes later, Chef Tal is ready to share his magic. The Conscious Cook features vegan versions of tried-and-true dishes such as Oysters Rockefeller, Caesar Salad, Corn Chowder, and Paella, as well as adventurous new cuisine like Lemongrass Consommé with Pea Shoot and Mushroom Dumplings and Peppercorn-Encrusted Portobello Filets. A full-color

photo accompanies each of the recipes. Also included are engaging stories from influential people in the vegan world; a peek into Chef Tal's pantry and kitchen; a guide to eating seasonally; and a selection of dinner party menus.

Cookbook Apr 01 2021

Nobu Sep 25 2020 "In this outstanding memoir, chef and restaurateur Matsuhisa...shares lessons in humility, gratitude, and empathy that will stick with readers long after they've finished the final chapter." —Publishers Weekly (starred review) "Inspiration by example" (Associated Press) from the acclaimed celebrity chef and international restaurateur, Nobu, as he divulges both his dramatic life story and reflects on the philosophy and passion that has made him one of the world's most widely respected Japanese fusion culinary artists. As one of the world's most widely acclaimed restaurateurs, Nobu's influence

on food and hospitality can be found at the highest levels of haute-cuisine to the food trucks you frequent during the work week—this is the Nobu that the public knows. But now, we are finally introduced to the private Nobu: the man who failed three times before starting the restaurant that would grow into an empire; the man who credits the love and support of his family as the only thing keeping him from committing suicide when his first restaurant burned down; and the man who values the busboy who makes sure each glass is crystal clear as highly as the chef who slices the fish for Omakase perfectly. What makes Nobu special, and what made him famous, is the spirit of what exists on these pages. He has the traditional Japanese perspective that there is great pride to be found in every element of doing a job well—no matter how humble that job is. Furthermore, he shows us repeatedly that success is as much about perseverance in

the face of adversity as it is about innate talent. Not just for serious foodies, this "insightful peek into the mind of one of the world's most successful restaurateurs" (Library Journal) is perfect for fans of Marie Kondo's *The Life-Changing Magic of Tidying Up* and Danny Meyer's *Setting the Table*. Nobu's writing does what he does best—it marries the philosophies of East and West to create something entirely new and remarkable.

Gordon Ramsay's Playing with Fire Aug 17 2022 Not a sausage. That is what Gordon Ramsay had when he started out as a chef, working 16-hour days, 6 days a week. When he was struggling to get his first restaurant in the black, he didn't think he'd be famous for a TV show about how to run profitable eateries, or that he'd be head of a business empire. But he is and he did. Here's how.

Gordon Ramsay's Great Escape Apr 20 2020 "100 of my favourite Indian recipes"--Cover.