

## National Geographic's Cooking Expedition Series 'Gordon Ramsay: Uncharted' Serves Up the Season Three Premiere this Memorial Day at 9/8c, Available Next Day on Disney+

Gordon Ramsay is back, foraging for food and facing treacherous conditions around the globe in pursuit of culinary excellence in the third season of **GORDON RAMSAY: UNCHARTED**. National Geographic's cooking expedition series will premiere this Memorial Day, on Monday, May 31, at 9/8c, and will also air globally in 172 countries and 43 languages. After its Memorial Day premiere, the series will air weekly on Sundays at 9/8c, beginning on Sunday, June 6. The multi-Michelin-star chef and Ironman athlete buckles up this season as he serves up another thrilling adventure, exploring world cultures through food.

"During these unprecedented times, **UNCHARTED** provides an exciting escape to explore the world safely from home, and inspiration to try new flavors and cooking techniques from the food experts I meet along my journey," said Gordon Ramsay. "The world is a massive place, full of diversity and history, and we're just starting to dig into the boldest flavors the planet has to offer."

This upcoming season, Ramsay hits the road again and feasts his way through Portugal, Croatia, Mexico, Texas, Maine, Puerto Rico, Iceland and the Smoky Mountains, going off the grid and off the recipe to explore global cuisines and unique culinary customs. He'll herd cattle on horseback with the help of a helicopter and hunt for venomous rattlesnake in the backcountry of Texas. He'll brave giant pounding waves for fresh barnacles that cling to the rocky Portuguese coastline and struggle to keep up with a team of lobster fisherwomen off the coast of Maine's choppy waters. He'll fight for oxygen while freediving for local mollusks in Croatia and rappel down a treacherous waterfall and kayak through raging rapids deep in the Smoky Mountains.

Under the guidance of local experts and food legends he meets along the way, Ramsay will partake in culinary customs and learn about delicious delicacies and fresh flavors unique to each region. Every ingredient he harvests, dish he tastes and person he meets will inspire him to create a recipe from scratch intended to represent the heart of that culture. Each episode concludes with Ramsay challenging himself during a final big cookout with a local food legend by his side, as they prepare a meal together for the locals he met during his journey.

### **EPISODES INCLUDE:**

#### **TEXAS**

*Monday, May 31, at 9/8c*

Gordon Ramsay journeys to the wilds of south central Texas and meets some tough, gritty characters to learn what it means to be from the Lone Star State. He will herd cattle with the help of a helicopter, hunt for venomous rattlesnake in the backcountry and go on a night hunt for invasive and ferocious feral hogs. He'll need to dig deep and toughen up if he wants to show the acclaimed James Beard Award-winning chef Justin Yu and a group of locals that he has what it takes to cook his way through their state.

#### **PORTUGAL**

*Sunday, June 6, at 9/8c*

Gordon Ramsay explores the rugged landscape of Portugal, where the simple way of life is evident in the country's incredible cuisine. Gordon will chase black pigs across a farm to feed them, brave giant pounding waves for barnacles that cling to the rocky coastline and the open seas to fish for iconic sardines. He'll need to roll up his sleeves and bring his A-game in order to beat local chef, Kiko Martins, in an epic feast for the Mayor of Nazaré.

## **MAINE**

*Sunday, June 13, at 9/8c*

Gordon Ramsay discovers why Maine, United States, is called the "lobster capital of the world." Along the rugged coastline, he struggles to keep up with a team of lobster fisherwomen, dives for clams, harvests oysters, forages in freezing waters and tests his lumberjack skills. Can he earn the status of a tough Mainer as he tests his culinary skills against local legend chef Melissa Kelly, a two-time James Beard award-winner?

## **CROATIA**

*Sunday, June 20, at 9/8c*

Gordon Ramsay travels to the untouched peninsula of Istria, Croatia, for ingredients that rival the best of Italy in world-class quality. He fights for oxygen freediving for local mollusks, risks his pride fishing for rare cuttlefish and chases after goats for cheese and donkeys for milk. He learns the secrets to finding exquisite truffles and making exceptional olive oil before testing his newly found skills against local chef David Skoko.

## **PUERTO RICO**

*Sunday, June 27, at 9/8c*

Gordon Ramsay explores the enchanted island of Puerto Rico, from the bright blue sea to the lush mountains of the interior. Along the way, he learns about Hurricane Maria's recent devastating toll on the island and how food shortages have prompted locals to push for food independence. On this epic adventure, Gordon goes spearfishing, takes a helicopter ride to an organic coffee plantation, and rappels down a waterfall for delicious river shrimp. Throughout his journey, he is hosted by laid back surfer-chef José Enrique, who turns up the gas at the final cook.

## **ICELAND**

*Sunday, July 4, at 9/8c*

Gordon Ramsay heads to the land of fire and ice during the Icelandic summer to learn secret cooking techniques utilizing the volcanic landscape. He fishes in a glacial river for wild salmon and cooks bread in geothermally heated soil before heading north to the sparsely populated Westfjords. After sampling fermented shark and diving for scallops in the freezing fjords, he joins Iceland's first Michelin-rated chef, Ragnar Eiríksson, for a feast in a rainstorm.

## **SMOKY MOUNTAINS**

*Sunday, July 11, at 9/8c*

Gordon Ramsay is pushed to his limits in the Smoky Mountains. In his quest to unearth the region's culinary secrets, Gordon must rappel down a treacherous waterfall, kayak through raging rapids, and trek deep into the forest, attempting to find the most delicious ingredients in this magnificent mountain range. His culinary rival at the big cook is chef William Dissen, named one of America's "Most Sustainable Chefs," who knows these mountains, rivers and forests like the back of his hand.

## **MEXICO**

*Sunday, July 18, at 9/8c*

Gordon Ramsay discovers the culinary secrets of the country's legendary Oaxaca region, where mole reigns supreme. In addition to learning to make the storied chocolate- and chili-infused sauce, Gordon must rappel down a cliff in search of delicious butter worms, harvest the honey sacs from burrowing ants and fend off angry wasps in search of their coveted larva. In his effort to measure up to acclaimed Mexico City chef Gabriela Cámara, he will also engage in the punishing physical process of harvesting agave plants to make mescal.

**GORDON RAMSAY: UNCHARTED** is produced by Studio Ramsay for National Geographic. For Studio Ramsay, executive producers are Gordon Ramsay, Lisa Edwards, Jon Kroll and Tom Willis. For National Geographic, executive producer is Betsy Forhan, vice president of production is Kevin Tao Mohs and Alan Eyres is senior vice president of production and development.

For more information, visit [www.natgeotvpressroom.com](http://www.natgeotvpressroom.com).

### **About National Geographic Partners LLC:**

National Geographic Partners LLC (NGP), a joint venture between The Walt Disney Company and the National Geographic Society, is committed to bringing the world premium science, adventure and exploration content across an unrivaled portfolio of media assets. NGP combines the global National Geographic television channels (National Geographic Channel, Nat Geo WILD, Nat Geo MUNDO, Nat Geo PEOPLE) with National Geographic's media and consumer-oriented assets, including National Geographic magazines; National Geographic studios; related digital and social media platforms; books; maps; children's media; and ancillary activities that include travel, global experiences and events, archival sales, licensing and e-commerce businesses. Furthering knowledge and understanding of our world has been the core purpose of National Geographic for 133 years, and now we are committed to going deeper, pushing boundaries, going further for our consumers ... and reaching millions of people around the world in 172 countries and 43 languages every month as we do it. NGP returns 27 percent of our proceeds to the nonprofit National Geographic Society to fund work in the areas of science, exploration, conservation and education. For more information visit [natgeotv.com](http://natgeotv.com) or [nationalgeographic.com](http://nationalgeographic.com), or find us on [Facebook](#), [Twitter](#), [Instagram](#), [YouTube](#), [LinkedIn](#) and [Pinterest](#).

### **About Gordon Ramsay and Studio Ramsay**

Renowned for highly successful and award-winning original programming, Emmy-nominated Ramsay produces TV shows on both sides of the Atlantic seen by audiences worldwide in more than 200 territories, and he is the only talent on air in the U.S. with four prime-time national network shows. He hosts and executive produces "Hell's Kitchen," "MasterChef," "MasterChef Junior" and "Gordon Ramsay's 24 Hours to Hell and Back" all on Fox, in addition to specials including 2021's "Gordon Ramsay's American Road Trip."

His multimedia production company Studio Ramsay is behind several hit shows in both the U.S. and the U.K., with a growing slate of new shows and development. Launched in 2016, Studio Ramsay was created to develop unscripted, digital and scripted programming, focusing on new formats and innovative programming as well as fostering new talent. Studio Ramsay is behind the highly successful FOX series "Gordon Ramsay's 24 Hours to Hell and Back," which was the highest rated food show of 2019, and aired a successful 2-Hour "Save our Town" Special in 2020. It's also behind "Gordon Ramsay: Uncharted" on National Geographic Channel, which airs in 172 countries and 43 languages worldwide, accompanied by a first-of-its-kind stand-alone Gordon Ramsay: Uncharted digital and print magazine. In the U.K., Studio Ramsay is behind the new BBC1 format "Gordon Ramsay's Bank Balance" which will air this winter. It also produces the BAFTA-nominated "Gordon, Gino and Fred's Road Trip" for ITV, which recently aired a Christmas Special and is in production on

Season 3. The Second season of Road Trip was adapted for the U.S. in 2021 for a FOX Special as the successful “Gordon Ramsay’s American Road Trip.” The Studio is also behind the ITV series “The Savoy”, a fixed rig of the prestigious London hotel. Studio Ramsay also has shows in various stages of production and development for the BBC, other top U.K. Broadcasters as well as key U.S. Cable outlets.

Studio Ramsay’s Digital Division is behind all of Ramsay’s original content on his highly successful YouTube Channel, which has made Ramsay the most subscribed chef on the platform. The 18-34 dominated channel launched the trending interview series “Scrambled” is also behind the highly successful Ramsay in 10, which went live during the global Covid pandemic and will return in 2021. Studio Ramsay Digital oversee and creates content for all behind the scenes moments from Studio Ramsay linear programming and has also produced content for National Geographic and MasterClass. It also produces recipe content across Gordon’s over 75 Million plus Social Media reach including his breakout TikTok account.

Studio Ramsay was behind the daytime cooking series “Culinary Genius,” which premiered on ITV in the U.K. and syndicated on FOX stations in the U.S.; the ITV series “Gordon on Cocaine”; and FOX’s “The F-Word Live With Gordon Ramsay.” The highly popular children’s series “Matilda and the Ramsay Bunch,” starring Tilly Ramsay for U.K. children’s channel CBBC, is also produced by Studio Ramsay.

Ramsay also executive produced Bravo’s “Best New Restaurant” and Food Network’s competition series “Food Court Wars.” In the U.K., he’s produced “Gordon Ramsay Behind Bars” and “Gordon’s Great Escape” for Channel 4; food biography and nostalgia series “My Kitchen” for UKTV’s Good Food Channel; and two instructional cookery series, “Ultimate Home Cooking” and “Ultimate Cookery Course,” for Channel 4.

For more information, please visit [www.gordonramsay.com](http://www.gordonramsay.com) or follow Gordon Ramsay on Instagram, TikTok, Facebook and Twitter.

**National Geographic Media Contacts:**

Fowzia Iranpur, 562-900-0632, [Fowzia.Iranpur@natgeo.com](mailto:Fowzia.Iranpur@natgeo.com)

Madison Bell, 818-802-1495, [Madison.Bell@natgeo.com](mailto:Madison.Bell@natgeo.com)