

YOUR RELIABLE RECIPE FINDER

Recipeez

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com.sologarry.recipeez



Apa itu Recipeez?

Recipeez adalah aplikasi pencari resep makanan yang menggunakan API Spoonacular.

SMART RECIPE SEARCH

- Pencarian berdasarkan nama resep
- Pencarian berdasarkan bahan-bahan yang tersedia
- Pencarian menggunakan filter seperti jenis masakan, diet, dan tipe hidangan

RECIPE BROWSER

- Menampilkan resep dalam bentuk grid yang rapi
- Informasi resep yang detail
- Navigasi yang mudah

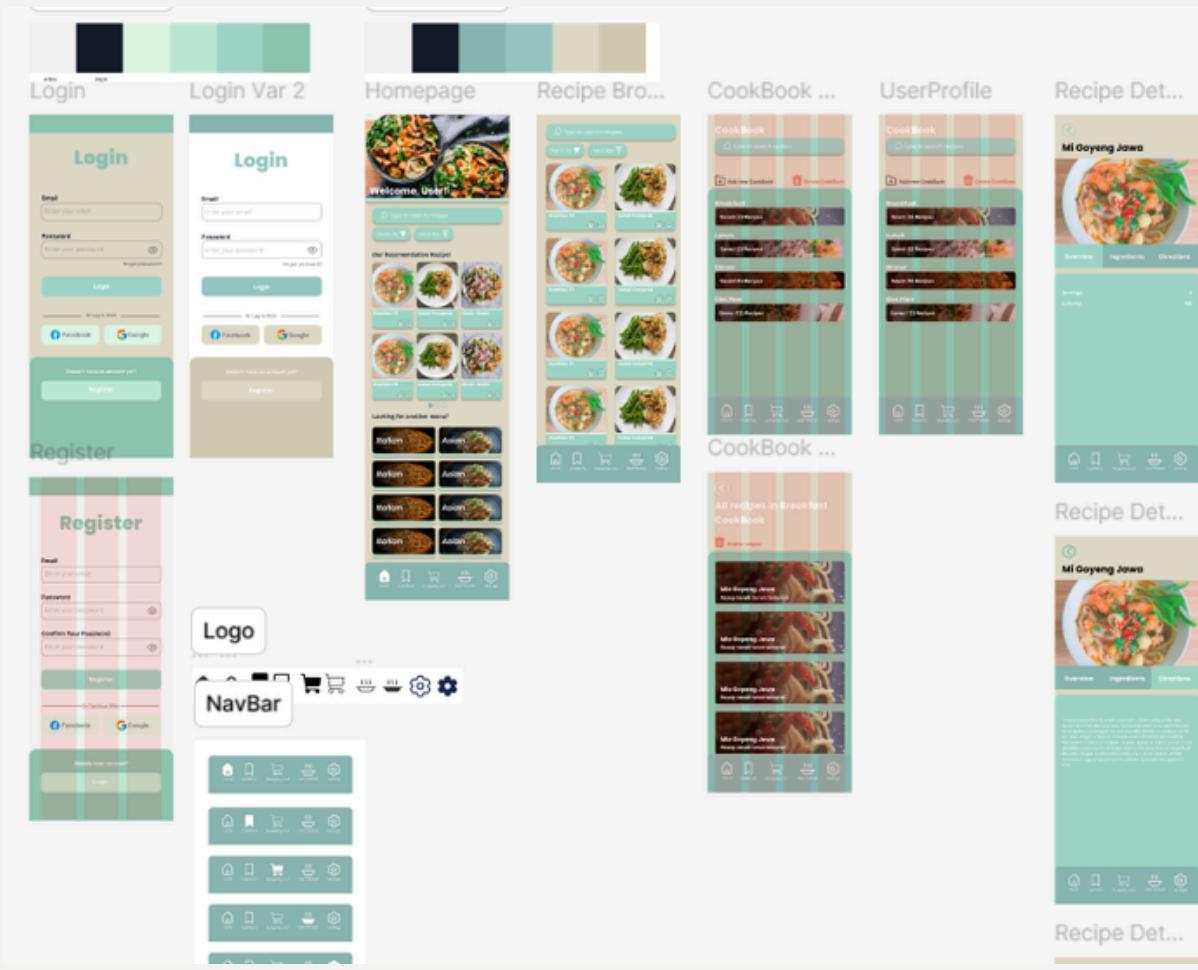
COMPLETE RECIPE DESCRIPTION

- Menampilkan infomasi lengkap seperti:
 - Deskripsi resep
 - Bahan-bahan resep
 - Cara memasak resep

UI Component

Komposisi elemen estetika Recipeez:

FIGMA DESIGN



COLOR SCHEME

#89B5AF

#96C7C1

#DED9C4

#D0CAB2

#161B2B

#F2F2F0

FONTS

POPPINS BLACK
POPPINS BOLD

Open Sans Bold
Open Sans Regular

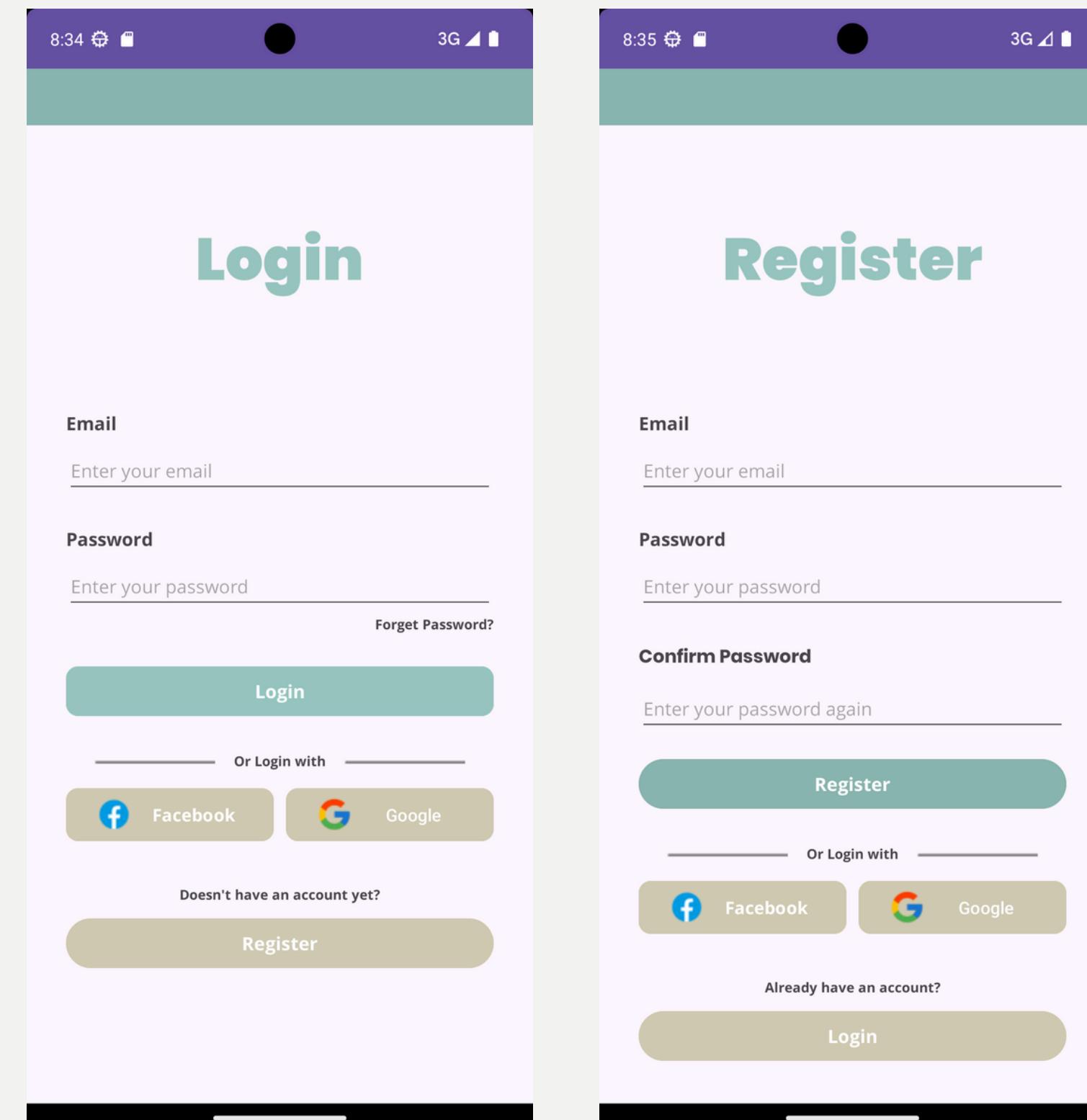
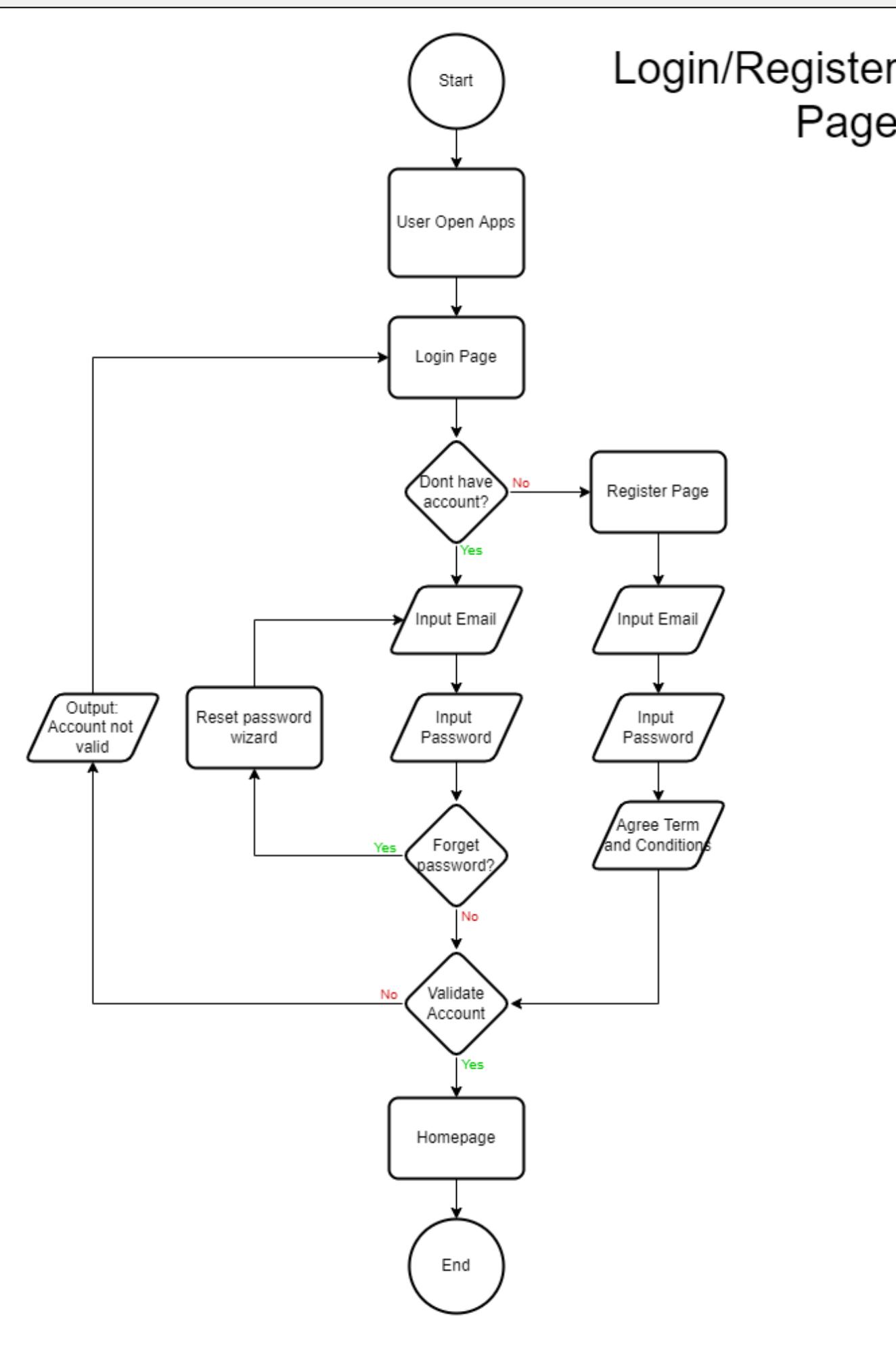


A C T I V I T I E S

Recipeez

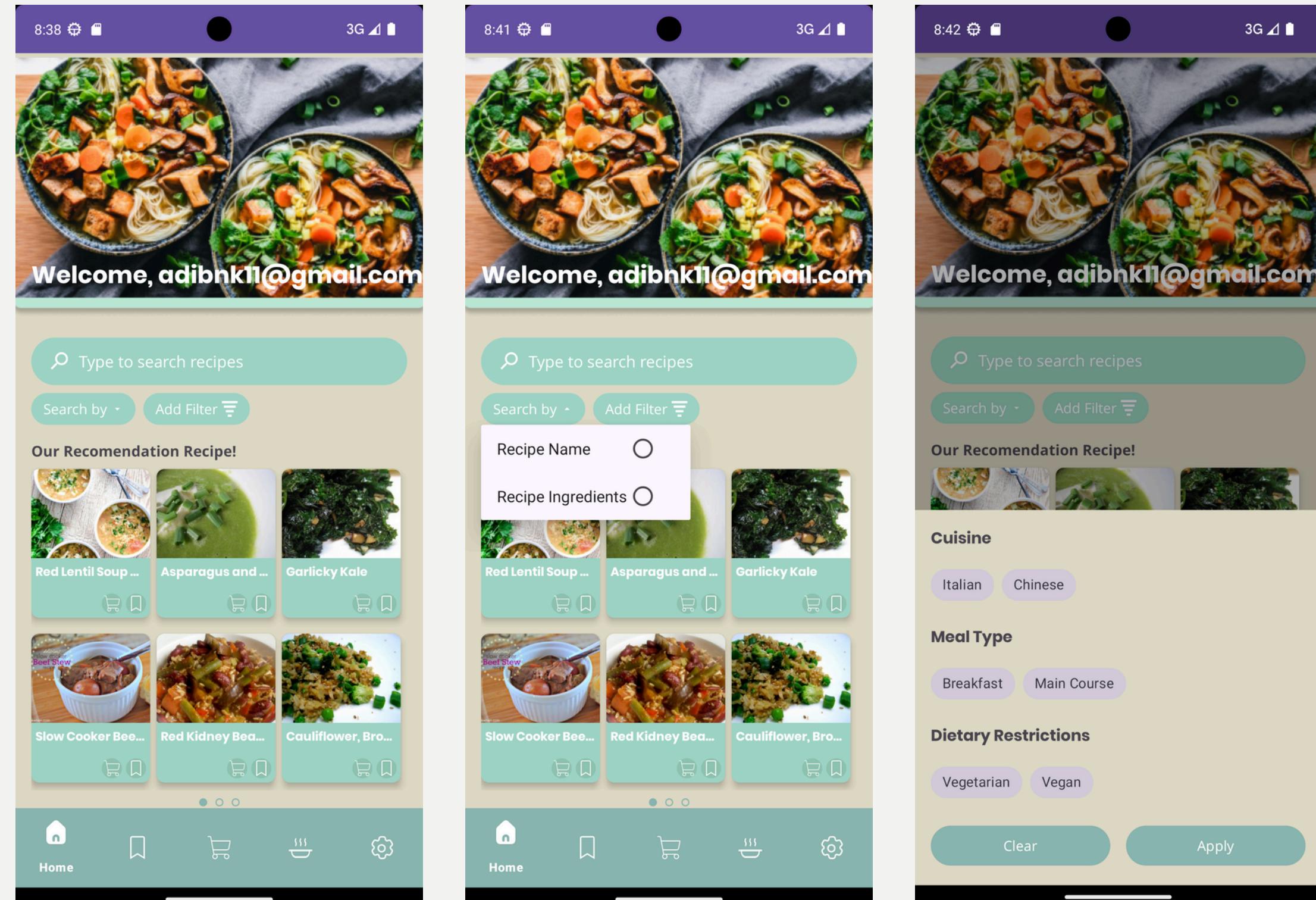
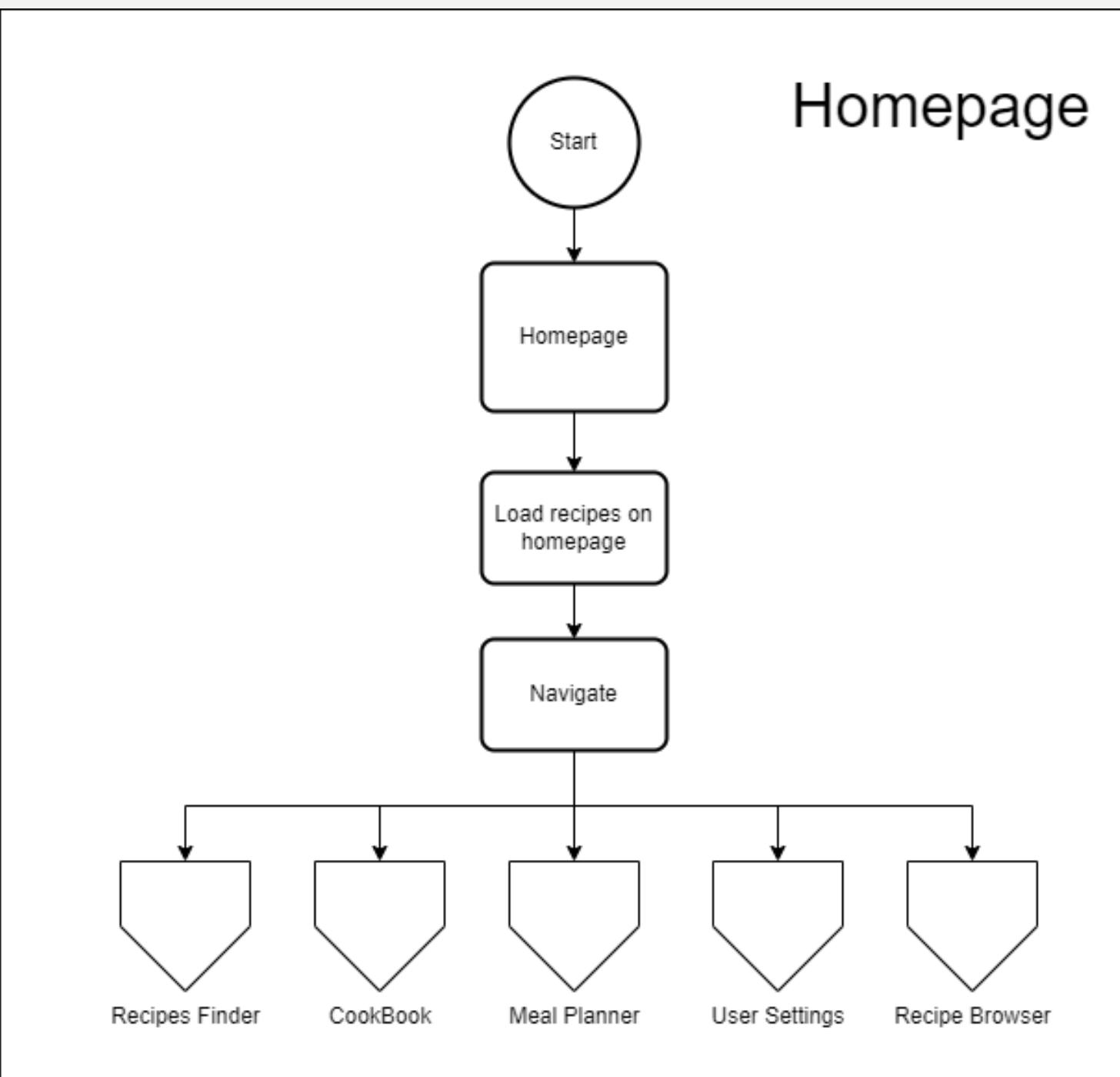
Login/Register

Halaman awal ketika belum melakukan register pada aplikasi



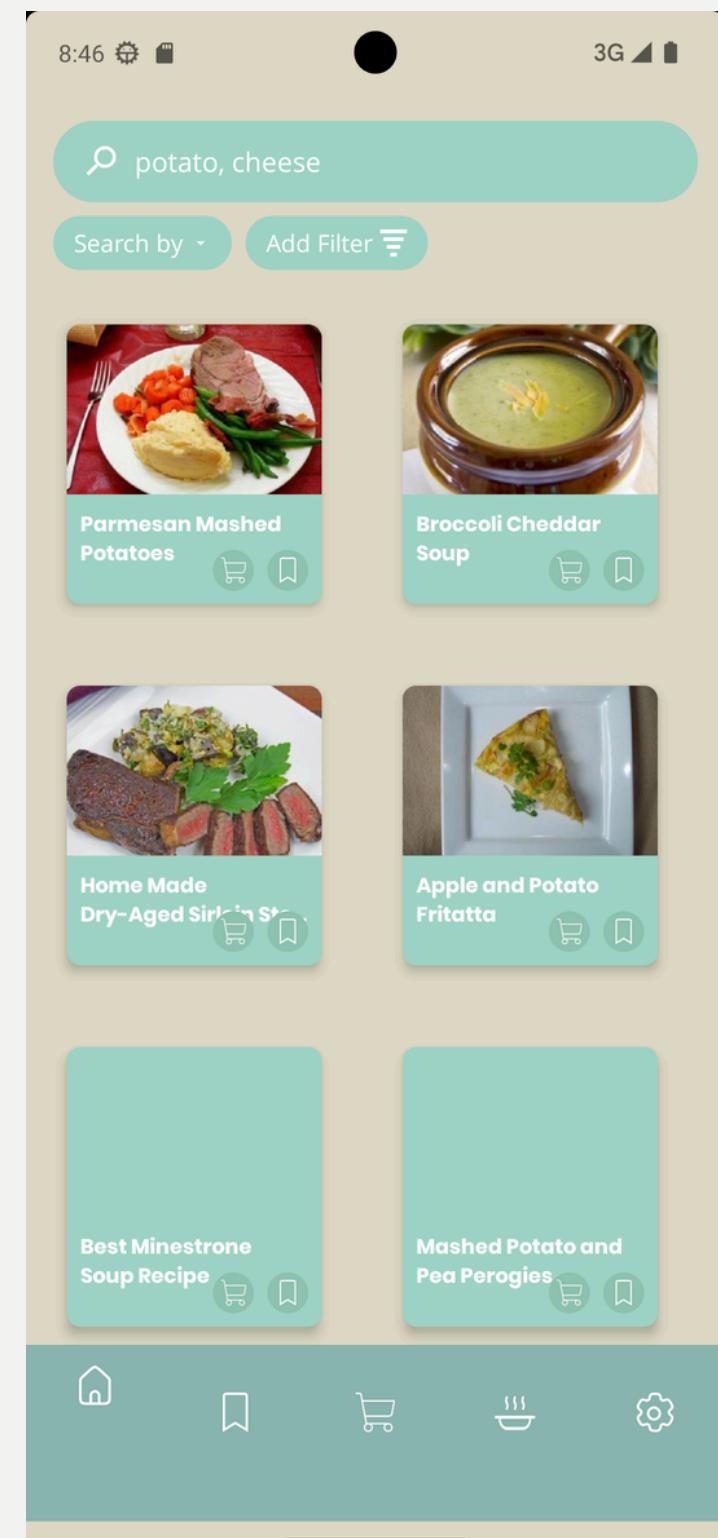
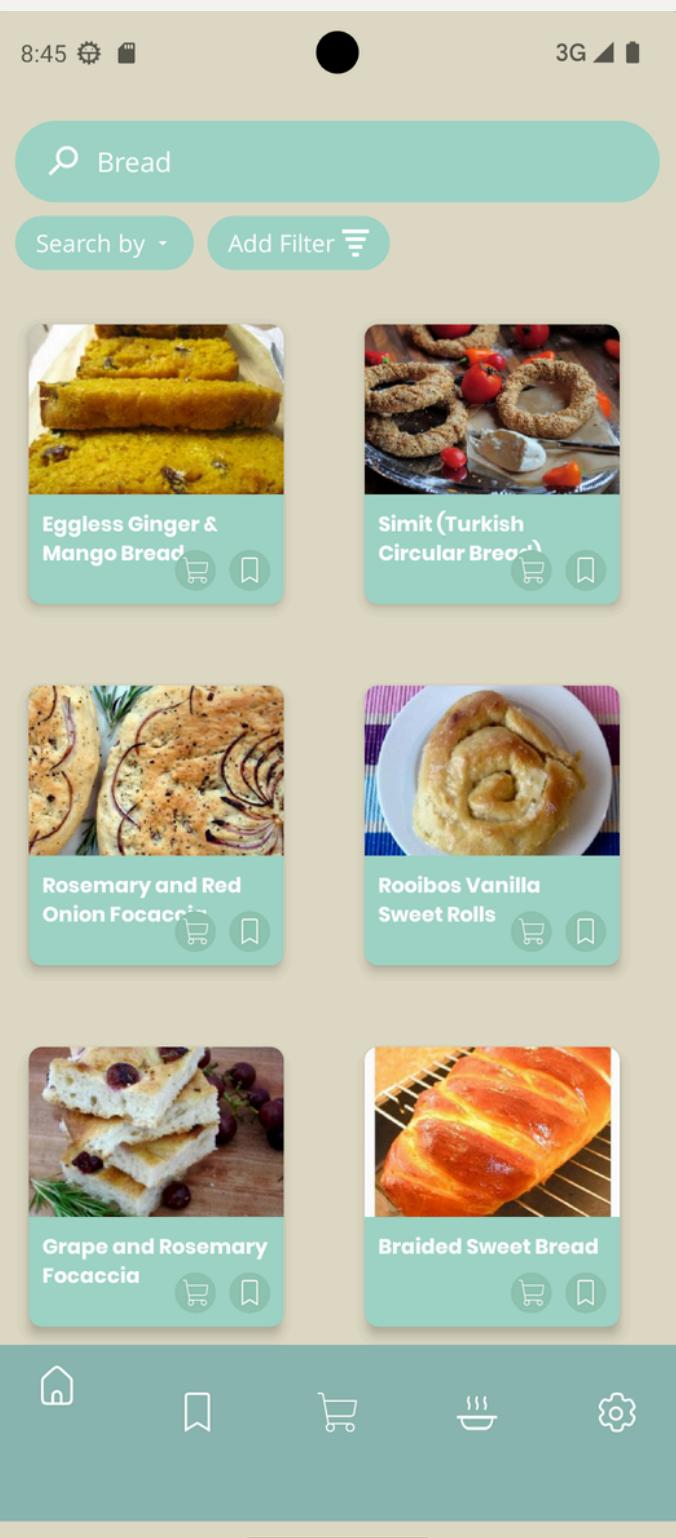
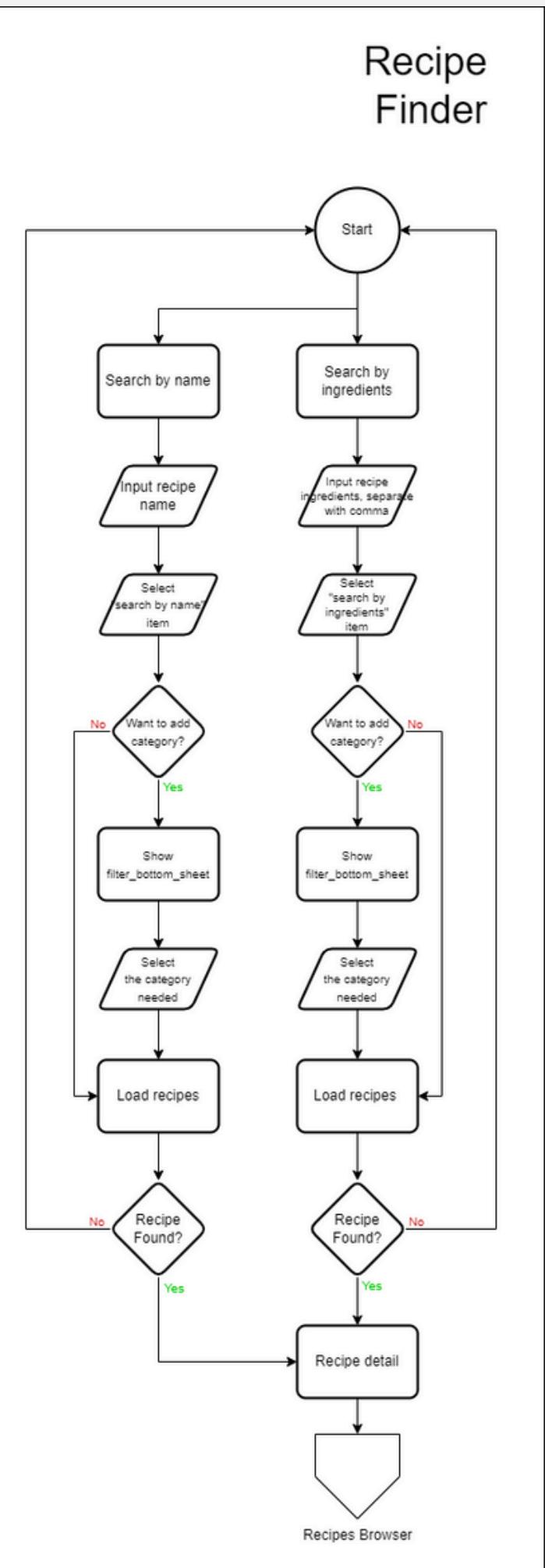
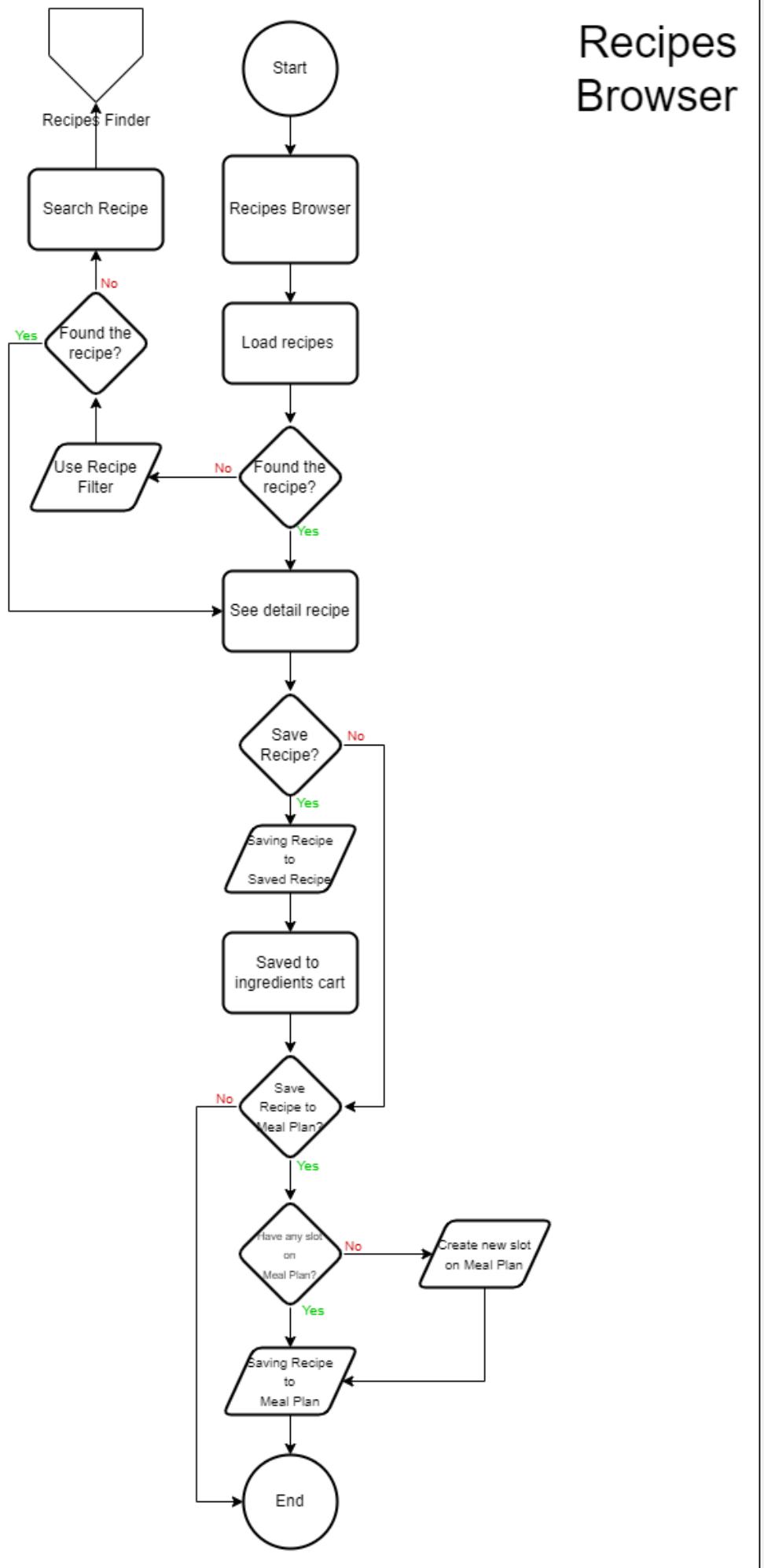
Main/Homepage

Homepage, berisi searchbar untuk mencari resep dan rekomendasi resep terkini



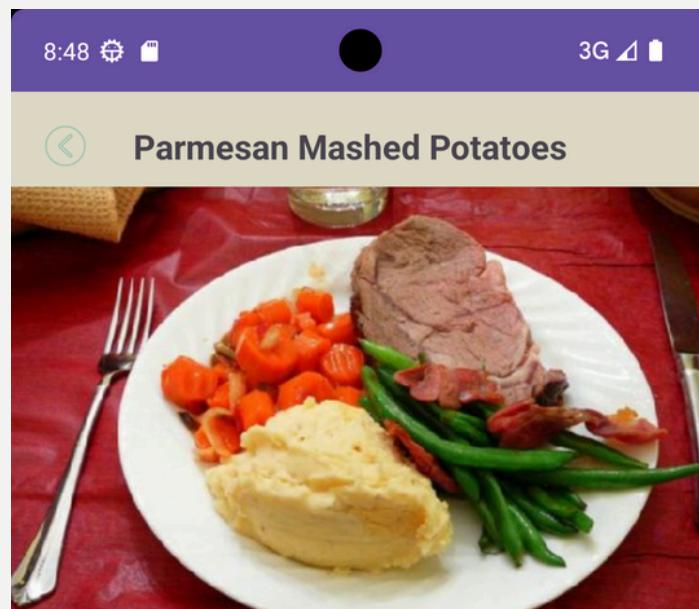
Recipe Browser

Berisi list resep yang dicari menggunakan search bar



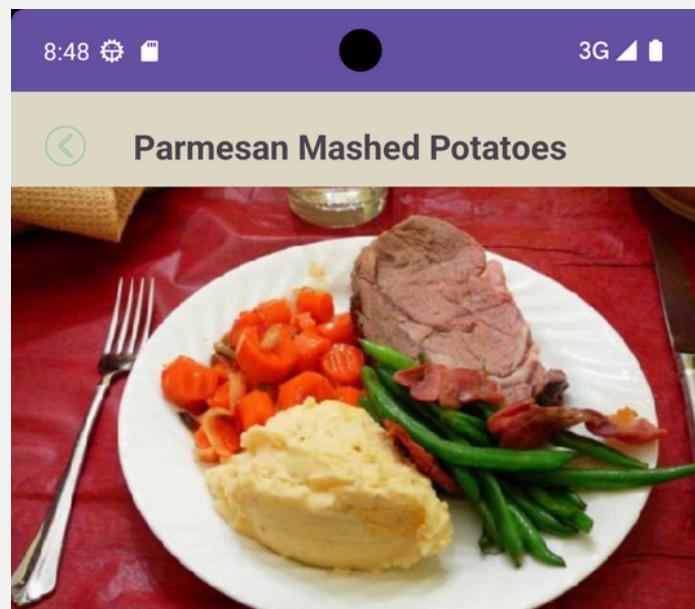
Recipe Detail

Deskripsi detail mengenai resep yang dicari



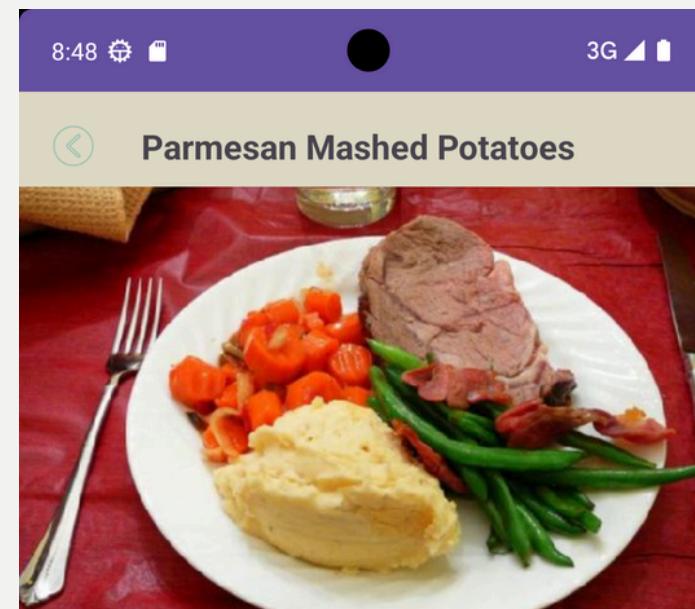
Servings 4
Ready in 45 mins

The recipe Parmesan Mashed Potatoes can be made in around 45 minutes. This recipe makes 4 servings with 690 calories, 15g of protein, and 51g of fat each. For \$1.39 per serving, this recipe covers 17% of your daily requirements of vitamins and minerals. Thanksgiving will be even more special with this recipe. 9 people have made this recipe and would make it again. It is brought to you by Foodista. Head to the store and pick up butter, cream, russet potatoes, and a few other things to make it today. It works well as a reasonably priced side dish. It is a good option if you're following a gluten free diet. All things considered, we decided this recipe deserves a spoonacular score of 48%. This score is solid. Try Parmesan Mashed Potatoes, Parmesan Garlic Mashed Potatoes, and Parmesan-Rosemary Mashed Potatoes for similar recipes.



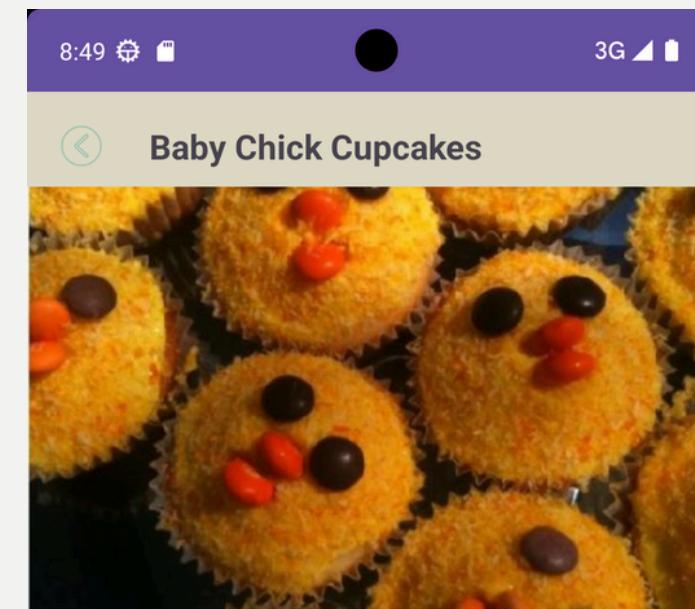
Required Ingredients

- 1/4 cup Butter or margarine
- 1 1/2 cups cream
- 1 cup grated Parmesan cheese
- 2 pounds russet potatoes, peeled and cubed
- 1/4 teaspoon salt and pepper



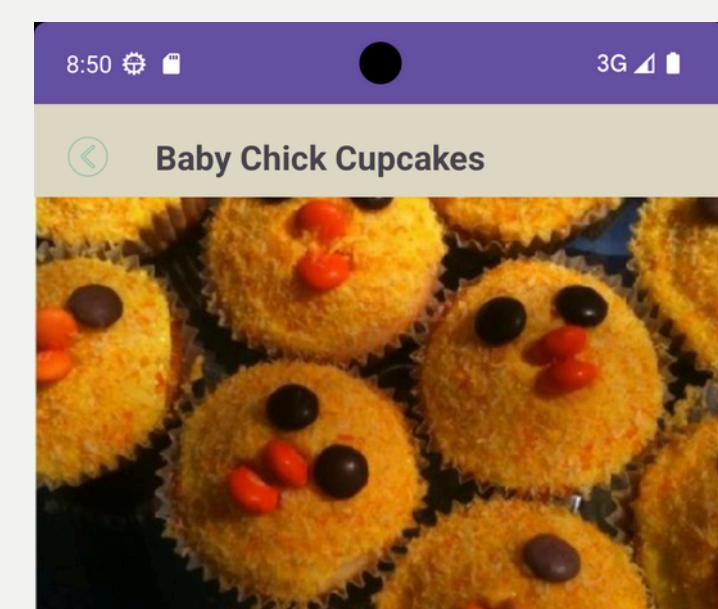
Cooking Instructions

- Place potatoes in a medium pot and cover with cold water. Bring to a boil, heat to a simmer.
- Add a generous pinch of salt and continue to simmer until potatoes are fork tender, about 20 minutes.
- Heat cream, salt and pepper and butter in a medium saucepan over medium heat until steaming hot, about 6 minutes. When potatoes are done, drain and return potatoes to pot to dry slightly. Optional: Run potatoes through food mill or potato ricer into pot.
- Add potatoes to the cream and butter mixture. Stir in parmesan cheese, taste for seasoning.



Servings 12
Ready in 45 mins

If you want to add more American recipes to your recipe box, Baby Chick Cupcakes might be a recipe you should try. This recipe makes 12 servings with 538 calories, 5g of protein, and 27g of fat each. For 83 cents per serving, this recipe covers 11% of your daily requirements of vitamins and minerals. Only a few people really liked this dessert. 7 people were glad they tried this recipe. It is brought to you by Foodista. It is a good option if you're following a lacto ovo vegetarian diet. A mixture of flour, coconut, baking powder, and a handful of other ingredients are all it takes to make this recipe so scrumptious. From preparation to the plate, this recipe takes about 45 minutes. All things considered, we decided this recipe deserves a spoonacular score of 22%. This score is not so great. Users who liked this recipe also liked Baby Chick Cupcakes, Maman and Baby Chick



Cooking Instructions

- Heat oven to 180 C. Put paper cases in 24 muffin tins (or halve the recipe and do 12, or bake 12 at a time).
- In a medium bowl, beat flour, sugar, butter, milk, baking powder, salt, vanilla and egg. Either beat 3 minutes with a mixer, or get that baking bicep out and mix by hand for a few minutes. Fill paper cases half full.
- Bake 15-20 minutes until a toothpick inserted in the centre comes out clean. Cool completely on a rack.

Future Dev!

Recipeez masih jauh dari kata sempurna, ada beberapa fitur yang belum dikembangkan:

- CookBook: Menyimpan resep-resep kedalam sebuah cookbook yang dapat kita organisir dan beri nama
- Shopping Cart: Menyimpan bahan-bahan dari resep yang ingin kita buat kedalam keranjang virtual
- Meal Planner: Merencanakan menu makanan dalam sehari dan dapat terintegrasi dengan kalender

RECIPEEZ

App Demo!

Thank You!

GO CHECK ON

<https://github.com/1Frazel/Recipeez>