Recipe Sharing Platform.

# Aim of the project:

With this website we aim to connect home cooks and make sharing of cooking recipes convenient around the globe.

# 10 continental recipes from around the world.

## Asia (Southeast):

1. Pad Thai (Thailand) - Stir-fried rice noodles with vegetables, egg, and protein (chicken, shrimp, tofu).

2. Pho (Vietnam) - Fragrant noodle soup with beef or chicken, herbs, and lime.

3. Laksa (Malaysia) - Spicy noodle soup with coconut milk, seafood, and vegetables.

4. Rendang (Indonesia) - Slow-cooked beef curry with rich spices and coconut milk.

5. Spring Rolls (Vietnam) - Savory deep-fried rolls with various fillings like vegetables, meat, or seafood.

6. Tom Yum Soup (Thailand) - Hot and sour soup with shrimp, lemongrass, kaffir lime leaves, and mushrooms.

7. Gyoza (Japan) - Pan-fried or steamed dumplings filled with meat or vegetables.

8. Bibimbap (Korea) - Mixed rice dish with assorted vegetables, meat, egg, and a fried egg on top.

9. Tandoori Chicken (India) - Chicken marinated in yogurt and spices, then cooked in a tandoor oven.

10. Dumplings (China) - Steamed or boiled dough pockets filled with savory or sweet fillings.

## Asia (East):

11. Sushi (Japan) - Vinegared rice with various toppings like raw fish, vegetables, and egg.

12. Ramen (Japan) - Noodle soup with a rich broth, toppings like pork, vegetables, and a soft-boiled egg.

13. Miso Soup (Japan) - Simple soup with miso paste, seaweed, and tofu.

14. Bibimbap (Korea) (included in Southeast Asia)

15. Bulgogi (Korea) - Marinated and grilled beef strips.

16. Mandarin Orange Chicken (China) - Deep-fried chicken in a sweet and tangy orange sauce.

17. Mapo Tofu (China) - Spicy tofu dish with ground pork, fermented black beans, and Sichuan peppercorns.

18. Kung Pao Chicken (China) - Stir-fried chicken with peanuts, vegetables, and chili peppers.

19. Yakitori (Japan) - Grilled skewered chicken pieces with various sauces.

20. Korean BBQ (Korea) - Selection of marinated meats cooked at the table on a grill.

## Europe:

21. Pizza (Italy) - Flatbread topped with tomato sauce, cheese, and various toppings.

22. Pasta Carbonara (Italy) (included in Continental Europe)

23. Paella (Spain) - Rice dish with seafood, chicken, vegetables, and saffron.

24. Ratatouille (France) (included in Continental Europe)

25. Moussaka (Greece) - Layered casserole with eggplant, ground meat, potatoes, and a creamy béchamel sauce.

## Africa:

26. Jollof Rice (West Africa) - One-pot rice dish with tomatoes, spices, and meat or vegetables.

27. Ethiopian Stew (Ethiopia) - Spicy stew served on injera (flatbread) with various 29. vegetables and lentils.

28. Bunny Chow (South Africa) - Curried meat or vegetables served inside a hollowed-out loaf of bread.

29. Couscous (North Africa) - Steamed semolina grains served with vegetables, meat, or stew.

30. Plantain Fufu (West Africa) - Mashed plantains served with stews or soups.

## The Americas:

31. Tacos (Mexico) - Tortillas filled with various fillings like meat, vegetables, and salsa.

32. Burritos (Mexico) - Larger flour tortillas filled with rice, beans, meat, cheese, and other toppings.

33. Enchiladas (Mexico) - Corn tortillas rolled with fillings, covered in sauce and cheese, then baked.

34. Chili (United States) - Spicy stew with beans, meat (optional), tomatoes, and spices.

35. Poutine (Canada) - French fries topped with cheese curds and gravy.

## Middle East:

36. Hummus (Levant) - Mashed chickpeas blended with tahini, olive oil, lemon juice, and garlic.

37. Falafel (Levant) - Deep-fried balls or patties made from ground chickpeas and herbs.

38. Baba Ganoush (Levant) - Roasted eggplant mashed with tahini, olive oil, lemon juice, and garlic.

39. Cajun Jambalaya (United States) - Rice dish with sausage, chicken, shrimp, vegetables, and Cajun spices.

40. Empanadas (Latin America) - Savory or sweet pastries filled with various ingredients.

41. Ceviche (Latin America) - Raw seafood marinated in citrus juices, onions, and spices.

42. Jerk Chicken (Jamaica) - Chicken marinated in a spicy jerk sauce and grilled.

43. Pão de Queijo (Brazil) - Cheese bread rolls made with tapioca flour.

## Oceania:

44. Fish & Chips (Australia) - Deep-fried battered fish served with french fries.

45. Pavlova (New Zealand) - Meringue cake topped with whipped cream and fresh fruit.

46. Lamington (Australia) - Square sponge cake dipped in chocolate and rolled in coconut.

## Additional European Delights:

47. Wiener Schnitzel (Austria): Thin veal cutlet dipped in egg and breadcrumbs, then pan-fried until golden brown. Enjoy this Austrian classic with a squeeze of lemon and potato salad.

48. Sauerbraten (Germany): Marinated beef pot roast slowly braised in red wine with vegetables and spices. This flavorful German dish is traditionally served with mashed potatoes or red cabbage.

49. Swiss Fondue (Switzerland): Melted Gruyère and Vacherin cheeses with kirsch, creating a decadent cheese fondue for dipping bread cubes in a delightful Swiss tradition.

50. Baklava (Greece): Layers of filo pastry filled with chopped nuts (walnuts or pistachios) and cinnamon, then baked until golden brown and crispy. This rich Greek dessert is drizzled with syrup for a touch of sweetness.