

## Actividad 12: Listas ordenadas y no ordenadas

### 12.1 Estructurar una receta

A partir del texto base del documento hummous\_recipe.txt, introduce etiquetas de listas para que el resultado sea similar al de la imagen. Emplea también etiquetas de párrafo y encabezados, si es necesario.

#### Quick hummous recipe

This recipe makes quick, tasty hummus, with no messing. It has been adapted from a number of different recipes that I have read over the years.

Hummus is a delicious thick paste used heavily in Greek and Middle Eastern dishes. It is very tasty with salad, grilled meats and pitta breads.

#### Ingredients

- 1 can (400g) of chick peas (garbanzo beans)
- 175g of tahini
- 6 sundried tomatoes
- Half a red pepper
- A pinch of cayenne pepper
- 1 clove of garlic
- A dash of olive oil

#### Instructions

1. Remove the skin from the garlic, and chop coarsely.
2. Remove all the seeds and stalk from the pepper, and chop coarsely.
3. Add all the ingredients into a food processor.
4. Process all the ingredients into a paste.
5. If you want a coarse "chunky" hummus, process it for a short time.
6. If you want a smooth hummus, process it for a longer time.

For a different flavour, you could try blending in a small measure of lemon and coriander, chili pepper, lime and chipotle, harissa and mint, or spinach and feta cheese. Experiment and see what works for you.

#### Storage

Refrigerate the finished hummus in a sealed container. You should be able to use it for about a week after you've made it. If it starts to become fizzy, you should definitely discard it.

Hummus is suitable for freezing; you should thaw it and use it within a couple of months.

### 12.2 Listas anidadas

Realiza los cambios necesarios en el apartado anterior, para que el apartado "Instructions" se vea como en la siguiente imagen (lo demás no es necesario modificarlo).

#### Instructions

1. Remove the skin from the garlic, and chop coarsely.
2. Remove all the seeds and stalk from the pepper, and chop coarsely.
3. Add all the ingredients into a food processor.
4. Process all the ingredients into a paste.
  - If you want a coarse "chunky" hummus, process it for a short time.
  - If you want a smooth hummus, process it for a longer time.

### 12.3 Uso de atributos en una lista ordenada

a) Usando como base el fichero piedras.txt crea la siguiente lista:

1. Rubí
2. Zafiro Azul
3. Esmeralda
4. Amatista
5. Alejandrita
6. Ópalo
7. Topacio
8. Turquesa
9. Aguamarina

b) Modifícala mediante atributos para que aparezca de esta forma:

- e. Rubí
- f. Zafiro Azul
- g. Esmeralda
- h. Amatista
- i. Alejandrita
- j. Ópalo
- k. Topacio
- l. Turquesa
- m. Aguamarina

### 12.4 Uso de atributos en listas

Usando como base el fichero tecnicas.txt crea la siguiente lista:

- Técnicas
  - j. Óleo
  - i. Acrílico
  - h. Tinta
  - g. Carboncillo
  - f. Grafito
  - e. Pastel
  - d. Acuarela
- Material
  - A. Pincel
  - B. Rotulador
    - Punta fina
    - Punta gruesa
  - T. Plumilla
  - U. Lápiz
  - V. Espátula
- Motivo
  - II. Retrato
  - III. Paisaje
  - IV. Marina
  - V. Abstracto
  - VI. Bodegón

### 12.5 Lista de descripción

Crea la siguiente lista:

Glosario de siglas:

---

CSS	Cascading Style Sheets
HTML	HyperText Markup Language
W3C	World Wide Web Consortium

Añade la etiqueta <abbr> a las abreviaturas.