

The Whats4T? homepage initially welcomes the user and gives a brief summary of the main aims of the website so users accessing the site immediately know what to expect. The navigation bar is simple and displays 3 further navigation links including: > Browse > Login > Register. The navigation links would be condensed to a burger bar for smaller devices including mobile. The My Recipes navigation link is displayed across the wireframes but this link would only be available to users who have registered and have an active session. The homepage shows 2 further sections beneath the welcome summary, displaying groups of recipes including: > Recently Added - the 4 most recently added recipes would be displayed in this group to users > Most Viewed - the 4 most viewed recipes would be displayed in this group to users. Each recipe is displayed with the recipe title, summary, views and total time overlaid against the recipe image. The summary field would only show the first line with an ellipsis to indicate to the user that's there more information available. A 'View' action button is displayed underneath to allow the users to view the full recipe details. The footer is kept simple with a copyright logo for the website owner and social media icons linking to the respective social media pages.



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What is in my cupboard?

Got some random ingredients left in your cupboard that you don't know what to do with? Why not use the helpful ingredients search tool below to help you find recipes that match what's in your cupboard so nothing is left to waste.

My Ingredients:

Q Enter the ingredients you have to find recipes to match.

Search

In a hurry?

Are you a bit short on time or arrived late home from work and need something quick yet nutritious? Search for recipes that be be made within your time frame.

Total Time (mins):

Q Enter the time you have available to make some tea

Search

Lasagne Al Forno

A tasty classic recipe for every..

 15  20 mins

View

Lasagne Al Forno

A tasty classic recipe for every..

 15 20 mins

View

Lasagne Al Forno

A tasty classic recipe for every..

👁 15 ⌚ 20 mins

View

Lasagne Al Forno

A tasty classic recipe for every..

👁 15 ⌚ 20 mins

View

Lasagne Al Forno

A tasty classic recipe for every..

👁 15 ⌚ 20 mins

View

Lasagne Al Forno

A tasty classic recipe for every..

 15  20 mins

View

1 2 3




A Web Page

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http://

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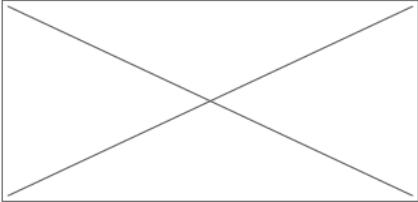


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My Recipes

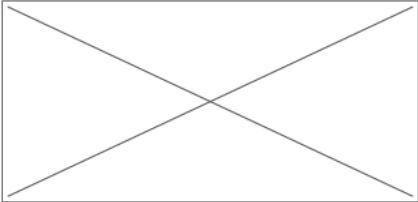
Here's a list of recipes you've added to the collection



Lasagne Al Forno

A tasty classic recipe for every homes favourite lasagne dish..

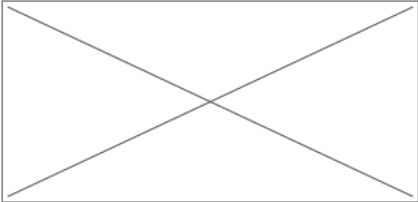
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Lasagne Al Forno

A tasty classic recipe for every homes favourite lasagne dish..

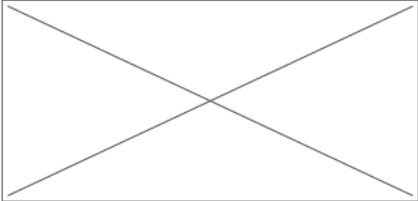
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Lasagne Al Forno

A tasty classic recipe for every homes favourite lasagne dish..

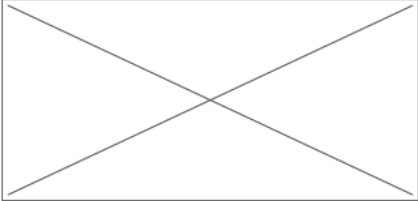
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Lasagne Al Forno

A tasty classic recipe for every homes favourite lasagne dish..

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Lasagne Al Forno

A tasty classic recipe for every homes favourite lasagne dish..


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Got a new recipe you'd like to share?

Add details of your recipe below

Image

Title




Summary

Ingredients

Method

Tags

Prep Time	Cooking	Total Time
<input type="text"/>	<input type="text"/>	<input type="text"/>


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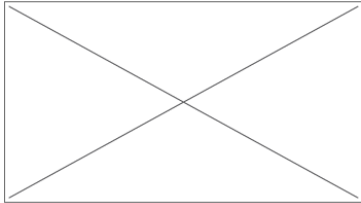
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Edit your recipe



Image

https://www.bbcgoodfood.com/

Title

Lasagne Al Forno

Summary

Little is lot more satisfying than cooking a classic to perfection

Ingredients

3 tbsp olive oil
2 celery sticks, finely chopped
1 onion, finely chopped
1 carrot (about 100g/4oz) finely chopped
3 garlic cloves, crushed

Method

First infuse the milk to make the béchamel sauce. Put the 1 ½ litres milk, 1 thickly sliced onion, 3 bay leaves and 3 cloves into a large saucepan and bring very gently just up to the boil. Turn off the heat and set aside for 1 hr to infuse.

For the meat sauce, put the 3 tbsp oil, 2 finely chopped celery sticks, 1 finely chopped onion, 1 finely chopped carrot, 3 crushed garlic cloves and 140g cubed mince in another large saucepan. Gently

Tags

Pasta

Prep Time

30

Cooking

60




Total Time

90

Update Recipe

Back

Delete

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Confirm Delete

Are you sure you want to delete this recipe?


The Edit Recipe page would only be available to logged in users and the logged in user would then only be able to make changes to recipes they added. The Edit Recipe page would display all of the current details of the selected recipe, with the current image and content, and all fields would be amendable. Fields are configured according to their type and length is also restricted for some including the title and summary. For the fields displaying time, these would be displayed as numeric fields and would only allow number entries to be made. Once the user has finished making changes, they would be able to use one of three actions buttons beneath the form. These include: > Update Recipe - the changes made to the recipe would be updated in the database and any subsequent views would display the revised changes > Back - this would allow the user to return to the View My Recipes page and no changes would be made > Delete - this button would allow the user to delete the selected recipe. To ensure that permanent deletion is confirmed, on click, a modal box would be displayed to the user and they would have to confirm Yes or No as to whether they intended on deleting the recipe. Clicking Yes would remove the recipe from the database and return the user to the View My Recipes page. Clicking No would return the user to the Edit Recipe screen.

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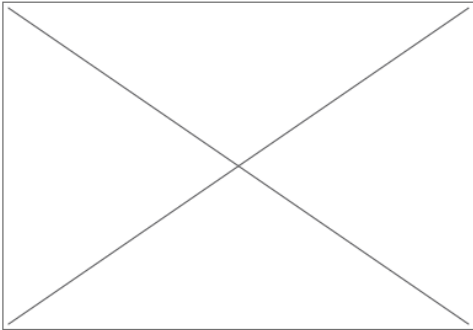
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Browse recipes

Q Enter an ingredient or keyword to search





Classic Lasagne al forno


A tasty classic recipe for every homes favourite lasagne dish..

Preparation time

Cooking time

 10 mins

 20 mins

 15

Ingredients

Method

Ingredients

Ingredients

500g minced beef

50g 1 onion finely chopped

3 cloves garlic

2 tins chopped tomatoes

1 tsp oregano


1 tsp basil


1 green pepper


250g mushrooms




1 beef stock cube

Recipe reviews









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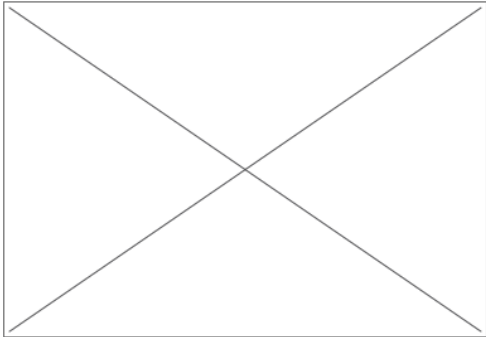
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Classic Lasagne al forno

A tasty classic recipe for every homes favourite lasagne dish..

Preparation time

Cooking time

⌚ 10 mins

⌚ 20 mins

👍 15

Ingredients

Method


Method


1. First infuse the milk to make the béchamel sauce. Put the 1 ½ litres milk, 1 thickly sliced onion, 3 bay leaves and 3 cloves into a large saucepan and bring very gently just up to the boil. Turn off the heat and set aside for 1 hr to infuse.


2. For the meat sauce, put the 3 tbsp oil, 2 finely chopped celery sticks, 1 finely chopped onion, 1 finely chopped carrot, 3 crushed garlic cloves and 140g cubed pancetta in another large saucepan. Gently cook together until the veg are soft but not coloured.




3. Tip in 500g pork mince and 500g beef mince, 200ml milk and 2 cans of chopped tomatoes. Using a wooden spoon, stir together and break up and mash the lumps of mince against the sides of the pan.

Recipe reviews









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