Cookbook Schema

```
"type": "Sponge",
                           "name": "Always perfect chocolate sponge cake",
                           "image": "http://ukcdn.ar-cdn.com/recipes/port500/d2c3bbf1-8f9b-4729-bded-d40aa90cc4de.jpg",
                           "cuisine": "UK",
                           "author": "John Doe", Types (strings/numbers)
                           "rating": 4,
Attributes
                            "views": 100,
                           "description": "A classic sponge cake made into a chocolate sponge cake. This is completely fail-safe.",
                           "healthy": "Low Calorie",
                           "time_to_cook": {
                               "prepTime": 30,
                                                         Nested doc
                               "cookTime": 20,
                               "readyIn": 50
                           "serves": 10,
                           "ingredients": [
                               "3 eggs",
                               "caster sugar",
                                                                               Arrays
                               "margarine or unsalted butter",
                           "instructions": [
                               "Weigh your three eggs with their shells. Take that weight and measure the same amount each for the sugar, margarine
                               and flour. Weigh the flour last. ",
                               "Preheat the oven to 170 C / Gas 3. Grease two 23cm sandwich tins and line with baking parchment."
```