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const food1 = {
  name: "Creme-Brulee",
  category: "Dessert",
  image: "images/creme-brulee.jpg",
  ingredients: "1 quart heavy cream,1 vanilla bean, split and scraped, " +
    "1 cup vanilla sugar, divided, 6 large egg yolks, 2 quarts hot water",
  directions: 'Preheat the oven to 325 degrees\n' +
    'Place the cream, vanilla bean and its pulp into a medium saucepan' +
    'set over medium-high heat and bring to a boil. Remove from the heat' +
    'cover, and allow to sit for 15 minutes. \nIn a medium bowl In a medium bowl,' +
    'whisk together 1/2 cup sugar and the egg yolks until well blended and it just' +
    'starts to lighten in color. Add the cream a little at a time, stirring continually.' +
    'Pour the liquid into 6 (7 to 8-ounce) ramekins. Place the ramekins into a large' +
    'cake pan or roasting pan. Pour enough hot water into the pan to come halfway up' +
    'the sides of the ramekins. Bake just until the creme brulee is set, but still' +
    'trembling in the center, approximately 40 to 45 minutes.',
  source: "https://www.foodnetwork.com/recipes/alton-brown/creme-brulee-recipe-1916827"
};

function display() {
  let html = `

## ${food1.name}</h2>` + `${food1.category}</h3>` + `


```