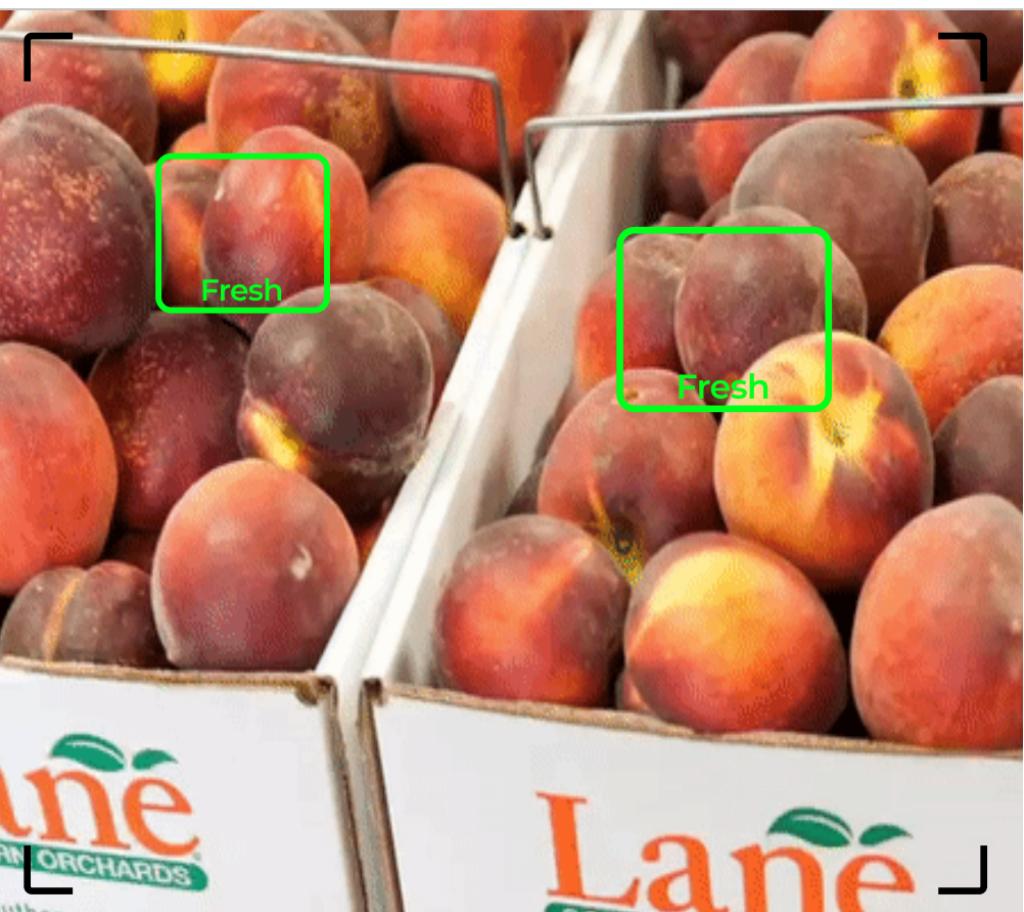


Smart Scan



pick the ingredients labeled as **fresh** on your camera as you scan them.

Scanned Item Information:

Name:

Peach

Estimated Calories:

58cal (per item)

Status

Ripe

Storage tips:

Keep in the fridge



Need Help?



Search
Recipe



Live
Learning



Smart
Scan



Chef Assistant Bot



Hi chef, what can I help you with?

Ask something...



Search
Recipe



Live
Learning



Smart
Scan



Chef Assistant Bot



Hi chef, what can I help you with?



How much water do I need to cook rice?



For each cup of rice, use two cups of water.

Ask something...



Search
Recipe



Live
Learning



Smart
Scan

How much water do I need to cook rice?

q

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a

s

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g

h

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l



z

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c

v

b

n

m



123

space

return





Culinary Hub

Click to continue...

Food Type

Select option



Duration

Select option



Diet

Select option



Cuisine

Select option



Chinese

Italian

Mexican

Indian

Apply Filters

Food Type

Select option



Duration

Select option



Diet

Select option



Cuisine

Select option



Apply Filters

Food Type

Select option



Duration

Select option



Diet

Select option



Cuisine

Italian



Apply Filters



Filter results



Search Recipes



milk

eggs

orange



Orange pie

★ 3.9

⌚ 45 min



Orange Scones with Spiced Glaze

★ 4.4

⌚ 45 min



Orange cheesecake

★ 3.6

⌚ 30 min



Filter results



Search Recipes



Italian



Orange pie!

★ 3.9

⌚ 45 min



Penne Alla Vodka

★ 4.5

⌚ 1 hr



Shrimp and asparagus pasta

★ 4.8

⌚ 75 min



Taco lasagna

★ 4.1

⌚ 45 min



Pepperoni pizza

★ 3.9

⌚ 35 min



Search
Recipe



Live
Learning



Smart
Scan

Are you sure you want to clear
the filters?

Yes

No

Recipes



Search Recipes



Today's picks for you ...

Recipe recommendations for you



Cinnamon Donuts



Orange Pie



Tatter Tot Hotdish



Pan-Fried Dumplings

★ 4.3 ⏳ 26 min

★ 3.9 ⏳ 45 min

★ 4.7 ⏳ 15 min

★ 3.9 ⏳ 45 min

Trending Recipes ...

Hot and Trending recipes



Tuscan Chicken Skillet



Birria Tacos



Crunchy Meatballs



Garlicky Sphagetti

★ 4.3 ⏳ 26 min

★ 3.9 ⏳ 45 min

★ 4.7 ⏳ 15 min

★ 3.9 ⏳ 45 min

Quick Recipes

Quick recipes that save your time



Taco Salad



Chicken Salad Sandwich



Salmon Tacos



Vegetable Burger

★ 4.3 ⏳ 25 min

★ 3.9 ⏳ 30 min

★ 4.7 ⏳ 15 min

★ 3.9 ⏳ 45 min



Search results



Pie

**Orange Pie**

3.9

45 min

**Apple Pie**

4.1

1 hr

**Strawberry Pie**

4.7

30 min



Search Recipe

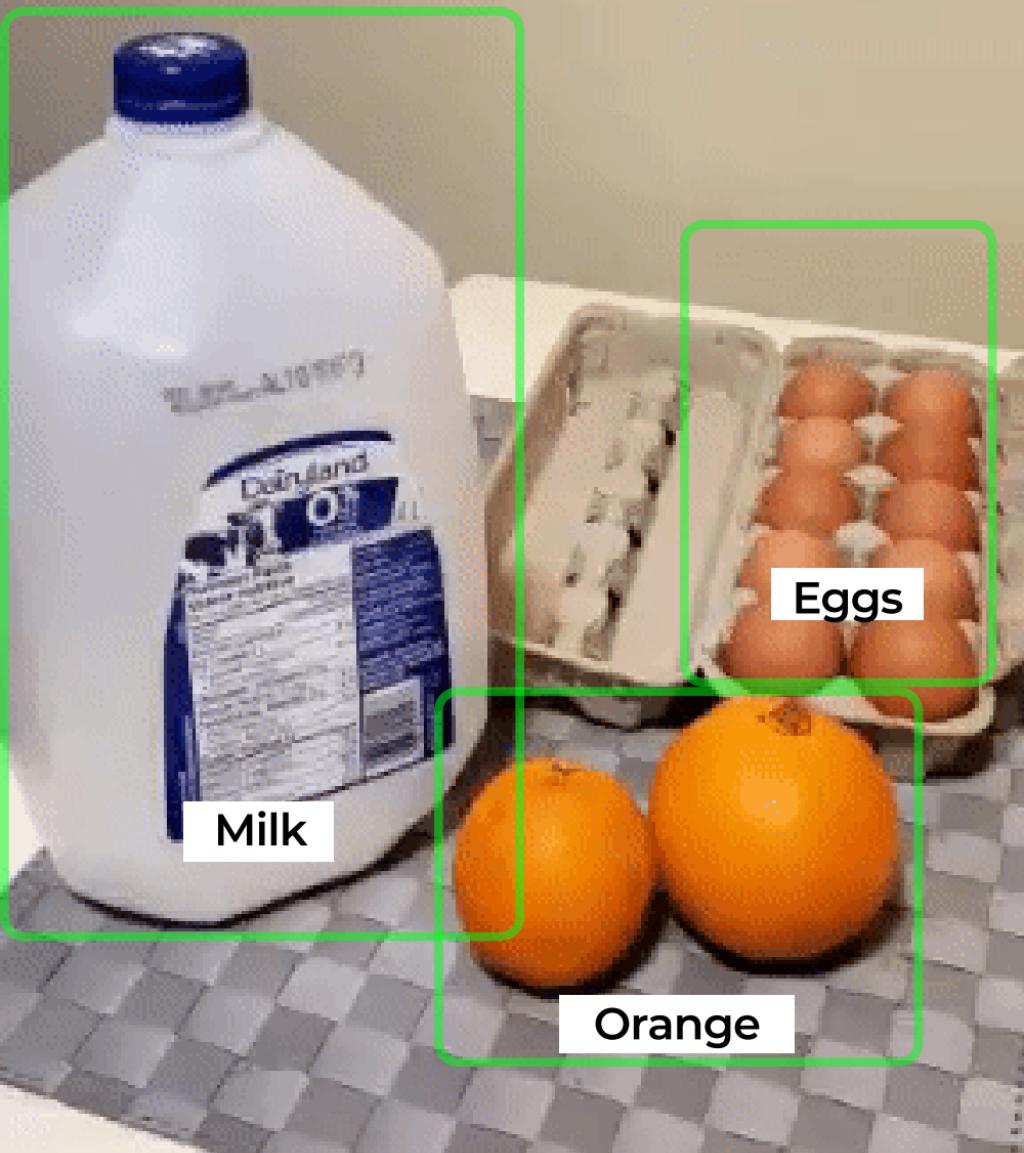


Live Learning



Smart Scan

Return



Ingredients Found by scanning

Milk



Eggs



Orange



Add Ingredient

Find Recipes



Filter results



Search Recipes



milk

eggs

orange

flour



Orange pie

★ 3.9

⌚ 45 min



Orange Scones with Spiced Glaze

★ 4.4

⌚ 45 min



Orange cheesecake

★ 3.6

⌚ 30 min

q w e r t y u i o p

a s d f g h j k l

↑ z x c v b n m ✖

123

space

return



Ingredients Found by scanning

Milk

Eggs

Orange

**What ingredient do you
wish to add?**

Enter Ingredient name...

q w e r t y u i o p

a s d f g h j k l



Z

X

C

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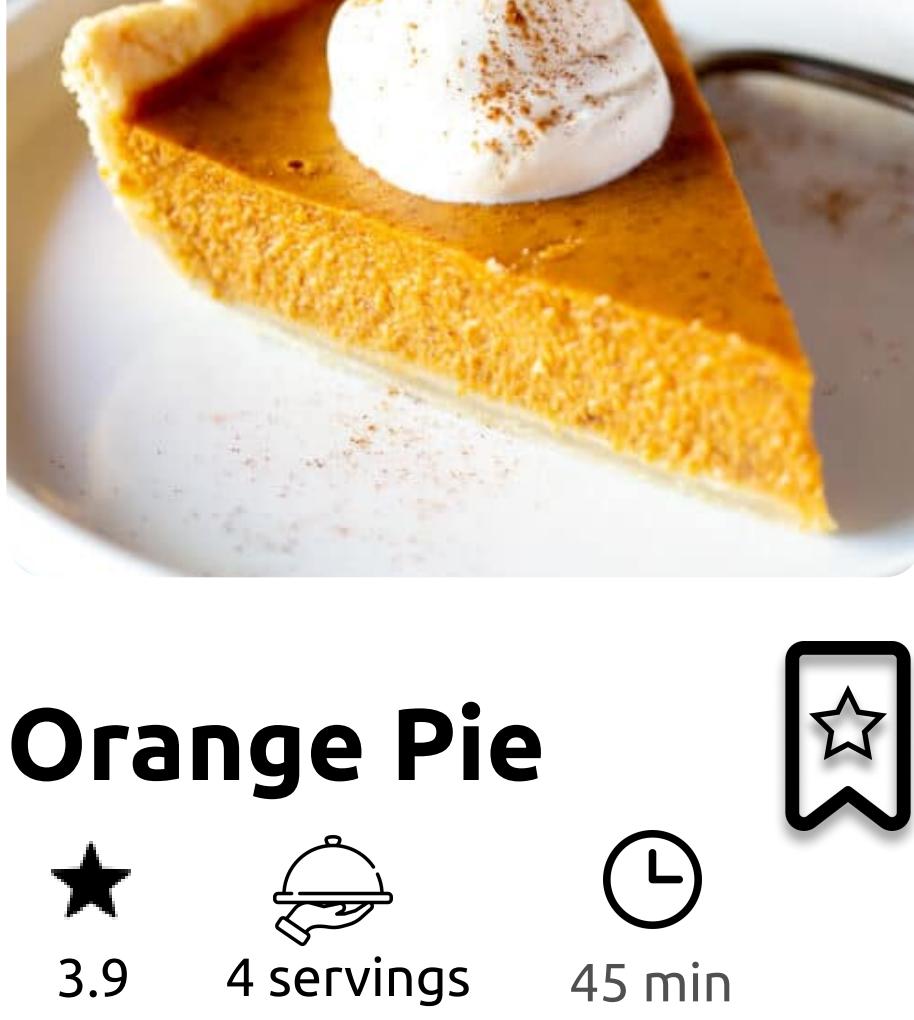
123

space

return



Recipe details



Orange Pie



3.9



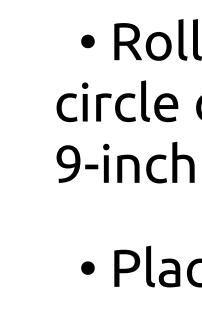
4 servings



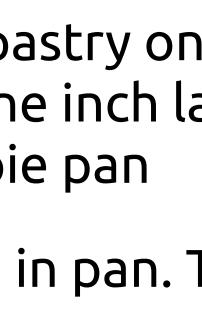
45 min

Ingredients Required

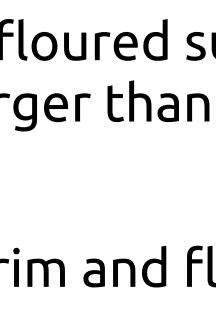
- 8 litres Orange Puree
- 6 litres fat-free evaporated milk
- 3 eggs
- 1/4 teaspoon salt
- 2 cups Flour
- 1/4 teaspoon cinnamon



Orange puree



evaporated milk



eggs



salt



flour



cinnamon

TIP: Tap on the **Highlighted** Ingredients to view their alternatives!

Directions to Prepare

- Pre-heat oven to 425° F
- Roll pastry on floured surface into circle one inch larger than inverted 9-inch pie pan
- Place in pan. Trim and flute edge.
- Beat Orange, evaporated milk and eggs in large bowl
- Beat in remaining ingredients
- Pour into pastry shell
- Bake at 425°F for 15 minutes
- Reduce heat to 350°F and bake another 30-40 minutes
- Pie is done when a knife inserted near center comes out clean
- Cool on wire rack and serve

Related Tags

orange

pie

dessert

lessthanonehour

milk

eggs

easy



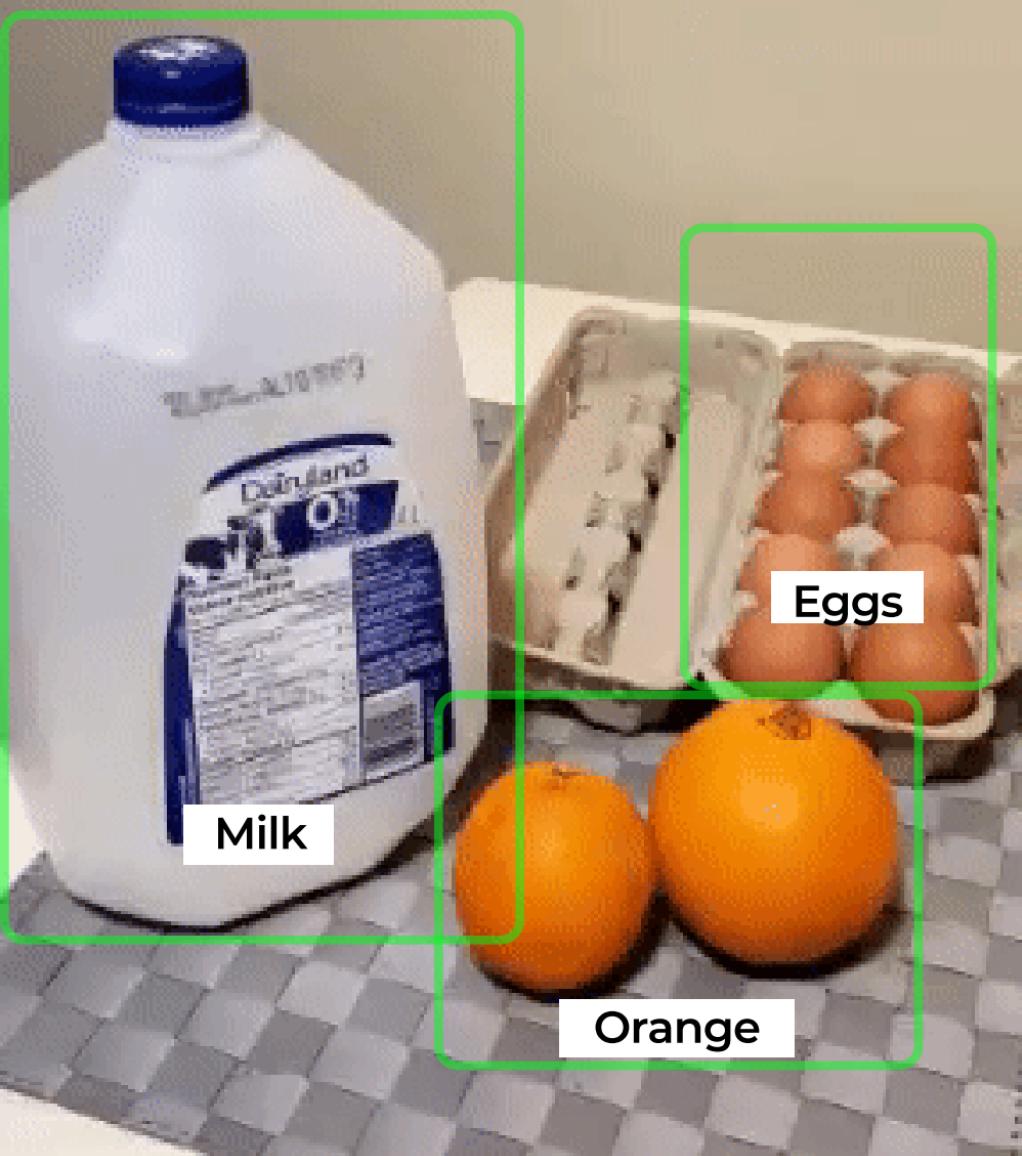
Search Recipe



Live Learning



Smart Scan



Ingredients Found by Scanning

Milk

X

Eggs

X

Orange

X

Flour

X



Add Ingredient

Find Recipes

Fat free evaporated milk Can be substituted with:



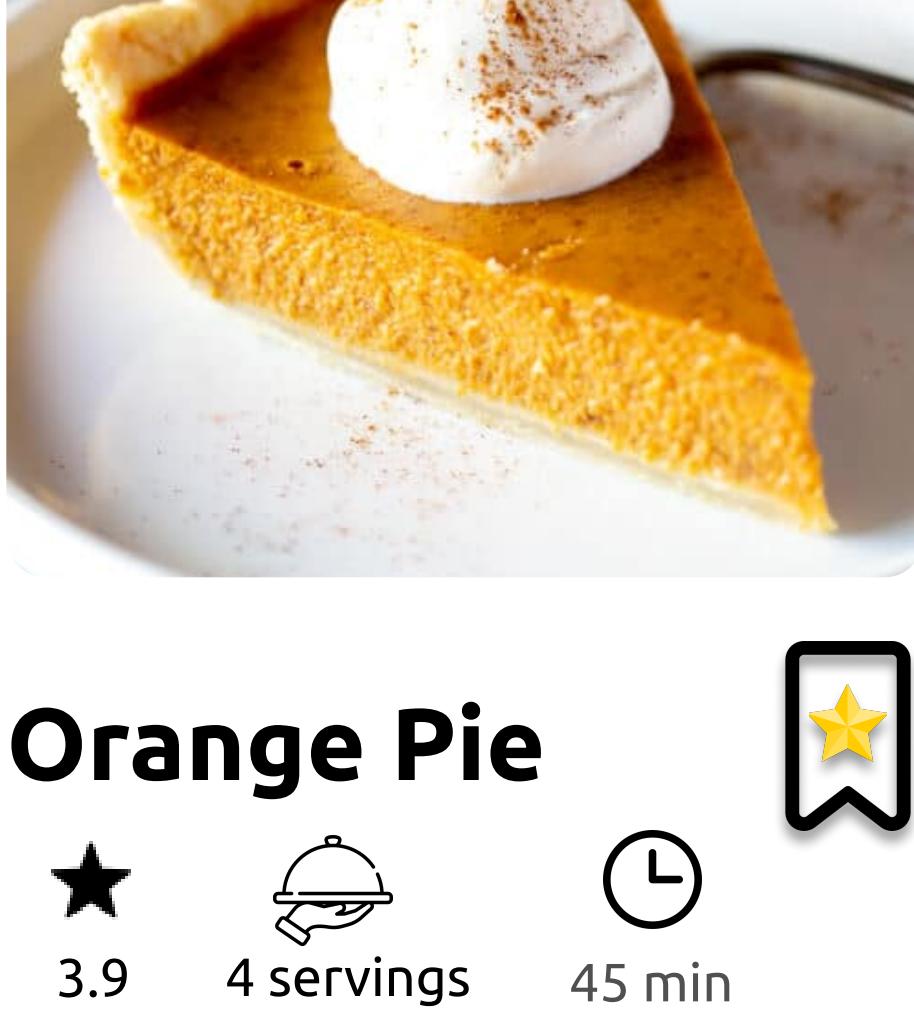
Low fat milk

Salt Can be substituted with:



Sea salt

Recipe details



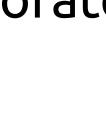
Orange Pie



3.9



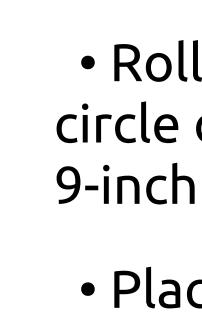
4 servings



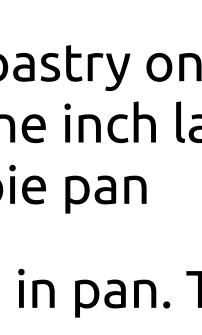
45 min

Ingredients Required

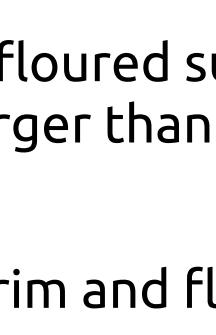
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- 6 litres fat-free evaporated milk
- 3 eggs
- 1/4 teaspoon salt
- 2 cups Flour
- 1/4 teaspoon cinnamon



Orange puree



evaporated milk



eggs



salt



flour



cinnamon

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Related Tags

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dessert

lessthanonehour

milk

eggs

easy



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Cuisine

Italian



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Vincenzo Vause
Italian Cuisine

★ 4.5

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 Vincenzo 

Cuisine

Select option 

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Vincenzo Vauez
Italian Cuisine

★ 4.5

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Cuisine

Chinese



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Xinli Lui
Chinese Cuisine

★ 4.2

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Cuisine

Select option



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Vincenzo Vausez

Italian Cuisine

★ 4.5

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Gordon Ramsey

Any Cuisine

★ 4.9

[Join Session](#)



Rajesh Khanna

Indian Cuisine

★ 4.3

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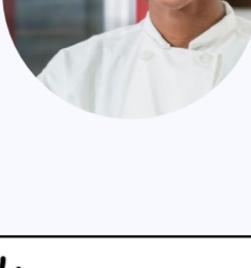


Paul Bocuse

Mexican Cuisine

★ 3.9

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Xinli Lui

Chinese Cuisine

★ 4.2

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Live Learning



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Vincenzo Vausez



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Cuisine

Mexican



Instructors Available Online



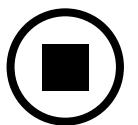
Paul Bocuse
Mexican Cuisine

★ 3.9

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Cuisine

Indian



Instructors Available Online



Rajesh Khanna
Indian Cusine

★ 4.3

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Cuisine

Select option

Chinese
Italian
Mexican
Indian

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