# Recipe / procedure book for colleagues or buddys

Some examples with soup recipes 2019-03-08

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### Introduction

#### Context: How to do this thing that only your colleague do when he's not here ?

This project contains a little framework to list procedures in a structured way that can be shared with all colleagues.

The YAML file contains all procedures and is versionable as a simple text file containing data: procedures or here soup recipes. This file contains a list of soup recipes in the form of a YAML file.

This is an example for a more procedure dictionnary oriented documentation.

When there are many procedures or recipes, you can use the search tool of bookdown to find the one you need more easily.

Adding new procedure is relatively easy thanks to YAML file structure.

Recipes are identified by an id. There is a possibility to fill a dependencies field when other procedures / recipes are needed before. Two dates gives creation date and update date of the procedure involved.

Procedure p004 present an empty shell procedure to show few principles of structuring procedures here.

Procedure p006 is a minimal procedure showing how to build this book

Here are the recipes

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# p001 - Butternut squash soup with chilli & crème fraîche

id	date_creation	date_update	author	frequency_execution	languages
p001	2018-12-19	2019-01-07	Good Food	every week	SAS, python

#### 1.0.0.1 comments

- Come in from the cold to a warming bowlful of autumn
- Easy
- Serves 4
- Prep: 15 mins; Cook: 50 mins

#### 1.0.0.2 path\_procedure

https://www.bbcgoodfood.com/recipes/12808/butternut-squash-soup-with-chilli-and-crme-frache

#### 1.0.0.3 path\_programs

/home/user/gui/kitchen/

#### 1.0.0.4 path\_results

/home/user/gui/dining\_room

#### 1.0.0.5 sources

- some ingredients from a market place (ingredients here but in a procedure there are some data sources instead)
- butternut squash, about 1kg, peeled and deseeded
- 2 tbsp olive oil
- 1 tbsp butter
- 2 onions, diced
- 1 garlic clove, thinly sliced
- 2 mild red chillies, deseeded and finely chopped

- 850ml hot vegetable stock
- 4 tbsp crème fraîche, plus more to serve

#### 1.0.0.6 context

from Automn leaves to winter end

- 1: Heat oven to 200C/180C fan/gas 6.
- 2: Cut 1 peeled and deseeded butternut squash into large cubes, about  $4\text{cm}/1\frac{1}{2}$  in across, then toss in a large roasting tin with 1 tbsp of the olive oil.
- 3: Roast for 30 mins, turning once during cooking, until golden and soft.
- 4: While the butternut squash cooks, melt 1 tbsp butter with the remaining 1 tbsp olive oil in a large saucepan, then add 2 diced onions, 1 thinly sliced garlic clove and 34 of the 2 deseeded and finely chopped red chillies.
- 5: Cover and cook on a very low heat for 15-20 mins until the onions are completely soft.
- 6: Tip the butternut squash into the pan, add 850ml hot vegetable stock and 4 tbsp crème fraîche, then whizz with a stick blender until smooth. For a really silky soup, put the soup into a liquidiser and blitz it in batches.
- 7: Return to the pan, gently reheat, then season to taste.
- 8: Serve the soup in bowls with swirls of crème fraîche and a scattering of the remaining chopped chilli.

# p002 - A fake procedure example

id	date_creation	date_update	author	frequency_execution	languages
p002	2018-12-19	2019-01-07	GPR	weekly	R

#### 2.0.0.1 comments

For this procedure you need internet access and a R and RStudio setup

#### 2.0.0.2 path\_procedure

path/to/procedure/procedure\_example

#### 2.0.0.3 path\_programs

path/to/procedure/scripts

#### 2.0.0.4 path\_results

path/to/procedure/results

#### 2.0.0.5 sources

http://www.codage.ext.cnamts.fr/codif/tips/index\_presentation.php?p\_site=AMELI

#### 2.0.0.6 context

PostGreSQL database and API

- 1: Download .dbf files and unzip
- 2: Open arborescence\_depuis\_html2.R, change version parameter and launch this script
- 3: Verify it's ok and take the results to update the database

# p003 - Sweet potato & lentil soup

id	date_creation	date_update	author	frequency_execution	languages
p003	2018-12-19	2019-01-07	Good Food	every week	R, Perl

#### 3.0.0.1 comments

- Satisfying and simple to make, homemade soup is a great supper or take-to-work lunch
- Easy
- Serves 6
- Prep: 10 mins; Cook: 25 mins

#### 3.0.0.2 path\_procedure

https://www.bbcgoodfood.com/recipes/13416/sweet-potato-and-lentil-soup

#### 3.0.0.3 path\_programs

/home/user/gui/kitchen/

#### 3.0.0.4 path\_results

/home/user/gui/dining\_room

#### 3.0.0.5 sources

- 2 tsp medium curry powder
- 3 tbsp olive oil
- 2 onions, grated
- 1 eating apple, peeled, cored and grated
- 3 garlic cloves, crushed
- 20g pack coriander, stalks chopped
- thumb-size piece fresh root ginger, grated
- 800g sweet potatoes
- 1.2l low-sodium vegetable stock
- 100g red lentils

- 300ml milk
- juice 1 lime

#### 3.0.0.6 context

from Automn leaves to winter end

- 1: Put the curry powder into a large saucepan, then toast over a medium heat for 2 mins. Add the olive oil, stirring as the spice sizzles in the pan. Tip in the onions, apple, garlic, coriander stalks and ginger, season, then gently cook for 5 mins, stirring every so often.
- 2: Meanwhile, peel, then grate the sweet potatoes. Tip into the pan with the stock, lentils, milk and seasoning, then simmer, covered, for 20 mins. Blend until smooth using a stick blender. Stir in the lime juice, check the seasoning and serve, topped with roughly-chopped coriander leaves.

# p004 - An empty shell procedure

id	date_creation	date_update	author	frequency_execution	languages
p004	2018-12-19	2019-01-07	GPR	weekly	R, bash

#### 4.0.0.1 comments

where you write what you cannot write elsewhere

#### 4.0.0.2 path\_procedure

where is eventually a document (docx, pdf, html) with more detailed procedure

#### 4.0.0.3 path\_programs

where are the scripts

#### 4.0.0.4 path\_git

where the scripts are versioned

#### 4.0.0.5 path\_results

where the results are produced

#### 4.0.0.6 sources

where to find the data source, or what they are

#### 4.0.0.7 context

In which context is this procedure involved, for what and

#### 4.0.0.8 dependencies

list of other  $p[0-9]{3}$  procedures we need before to do this one (ie: p002, p003, p112)

- 1: step one in few words (open the script)
- 2: step two in few words (run the script)
- 3: ok, you have the result
- 4: analyze and communicate this result

# p005 - Lightly spiced carrot soup

id	date_creation	date_update	author	frequency_execution	languages
p005	2018-12-19	2019-01-07	Emma Lewis	weekly	R, bash

#### 5.0.0.1 comments

- A satisfying soup which is delicately spiced and works well as a rustic starter
- Easy
- Serves 6

#### 5.0.0.2 path\_procedure

https://www.bbcgoodfood.com/recipes/12276/lightly-spiced-carrot-soup

#### 5.0.0.3 path\_programs

/home/user/gui/kitchen/

#### 5.0.0.4 path\_results

/home/user/gui/dining\_room/

#### 5.0.0.5 sources

- 1 tbsp vegetable oil
- 1 onion, finely chopped
- 1 garlic clove, chopped
- knob of fresh root ginger
- Ginger, grated
- 1 red chilli
- Chillies, deseeded and chopped
- 1 tsp mild curry powder, plus extra
- 1kg carrots, trimmed and sliced
- 2 lemongrass stalks, bashed
- 2 strips orange zest

- 400g can coconut milk
- 700ml vegetable stock

#### 5.0.0.6 context

Carrot is needed.

- 1: Heat the oil in a large pan with a lid. Tip in the onion, garlic, ginger and chilli, then cook for 3-5 mins until soft. Stir in the curry powder, followed by the carrots, lemongrass and zest, then cover and cook over a low heat for 10 mins more.
- 2: Give the coconut milk can a shake, then pour most of it into the pan along with the vegetable stock. Bring to the boil, then turn down and simmer for 15 mins until the carrots are really soft. Remove the lemongrass and orange zest, then use a stick blender or food processor to whizz until smooth. Ladle into bowls and top with a swirl of reserved coconut milk and an extra sprinkling of curry powder, if you like.

# p006 - To build this book

id	date_creation	date_update	author	frequency_execution	languages
p006	2018-12-19	2019-01-07	Gui. Pre	at your discretion !	R

#### 6.0.0.1 comments

How to build this book

#### 6.0.0.2 path\_procedure

/it/is/here/you/are/right

#### $6.0.0.3 \quad path\_programs$

./\_render\_book.R

#### 6.0.0.4 path\_git

https://github.com/GuillaumePressiat/reciproceed

#### 6.0.0.5 path\_results

./\_book, ./docs

#### 6.0.0.6 sources

./index\_procedures.yaml

#### 6.0.0.7 context

Once you've build this, you will be able to build another book with your own procedures if you want

- 1: Download the git repository and unzip
- 2: Open the RStudio proj and then open \_render\_book.R script, launch it
- 3: You can modify the source yaml file to modify the book