Front-End UI/UX Mini Project

Recipes Blog Template

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Course: UI/UX Design Fundamentals

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Abstract

This project is a fully responsive restaurant website for Taste Haven, developed using HTML5 and CSS3 to create a clean, engaging, and user-friendly interface. The primary goal is to present the restaurant's brand, menu items, recipe details, and contact information in a visually appealing and accessible manner across all devices. The site leverages semantic HTML for clear content structure and modern CSS techniques like Flexbox and CSS Grid to ensure a consistent, mobile-friendly layout. The recipe section showcases detailed dish information with ingredients, preparation steps, and images, designed for clarity and ease of use. Font Awesome icons enhance the visual appeal of contact and social elements. The final outcome is a polished, professional front-end that effectively communicates Taste Haven's offerings and recipes, providing customers with an intuitive platform to explore, learn, and connect.

Objectives

1. **Design a user-friendly interface using modern UI principles**

   - Create a clean, visually consistent, and intuitive layout that guides visitors naturally through the site's content.

2. **Develop a fully responsive layout using only HTML and CSS**

   - Ensure the website adapts seamlessly to mobile, tablet, and desktop devices without relying on external frameworks.

3. **Implement structured HTML5 semantic elements**

   - Use semantic tags (header, nav, section, article, footer, etc.) to improve content structure, SEO, and accessibility.

4. **Apply CSS styling for branding, layout, and responsive behavior**

   - Leverage consistent color schemes, typography, and spacing to reflect the restaurant's brand identity while maintaining readability.

5. **Ensure accessibility and readability across devices**

   - Provide adequate contrast, legible fonts, ARIA attributes where needed, and adaptable layouts for an inclusive user experience.

Scope of the Project

This project focuses exclusively on the front-end design and development of the Taste Haven restaurant website.
It includes creating all visual and structural elements using pure HTML5 and CSS3, with an emphasis on semantic markup, responsive layouts, and a cohesive brand style.

- **Front-end only** — No JavaScript functionality, dynamic content loading, or server-side integration is included.

- **Multi-device support** — Designed and tested for optimal viewing on desktop, tablet, and mobile viewports using responsive design principles (Flexbox, CSS Grid).

- **Technology boundaries** — Developed using pure code and open-source tools (e.g., Font Awesome for icons). No external UI frameworks or proprietary software were used.

- **Content scope** — Includes homepage with hero banner, menu categories, recipe detail sections, about, contact, and footer. Does not integrate with databases, APIs, or online ordering systems.

This defines the project as a static, presentation-focused website, aimed at showcasing design, structure, and responsive layout without interactive or backend features.

Tools and Technology used

Tool/Technology	Purpose
HTML5	Markup and content structure
CSS3	Styling and layout management
VS Code	Code editor
Chrome DevTools	Testing and debugging

HTML Structure Overview

- **Semantic Tags Used:**

  The website makes extensive use of HTML5 semantic elements for clarity, accessibility, and SEO. Key tags include:

    - \<header\> — Contains the site logo and navigation bar.

    - \<nav\> — Holds the menu links for quick access to different sections.

    - \<main\> — Wraps the primary content of the page.

    - \<section\> — Divides the site into logical content areas (Hero, Menu, About, Contact).

    - \<footer\> — Holds copyright, social links, and the newsletter subscription form.

- **Reusable Sections:**

  The layout is cleanly structured into reusable, modular sections:

    - About — Brand story and imagery.

    - Menu/Projects — Menu items displayed as cards with images, prices, and descriptions.

    - Contact — Address, phone, and email, each styled with icons.

- **Navigation Structure:**

    - Implemented with a \<ul\> (unordered list) inside \<nav\>.

    - Each \<li\> contains an \<a\> anchor link referencing section IDs (e.g., #about, #menu, #contact), enabling smooth scrolling to that section when clicked.

CSS Styling Strategy

- **External Stylesheet:**
  All styles are maintained in an external file (style.css), ensuring separation of structure (HTML) and presentation (CSS) for better maintainability and cleaner code.

- **Organized with Comments and Sections:**
  The stylesheet is divided into clearly marked sections (reset, header, hero, menu, about, contact, footer), making it easy to navigate and update.

- **Layout Techniques — Flexbox & Grid:**

  - Flexbox is used for horizontally and vertically aligning elements such as navigation menus, contact info, and about-section content.

  - CSS Grid is used for menu items, allowing auto-fit/auto-fill responsive layouts without manual breakpoint adjustments.

- **Media Queries for Responsiveness:**
  Custom breakpoints adjust layout and text sizes for tablets and mobile devices, ensuring that the design adapts smoothly to different screen widths.

- **CSS Variables for Theme Customization:**
  (Optional for future scalability) Defining colors and common values in variables helps in maintaining brand consistency and allows quick theme changes.

- **Hover Effects & Transitions:**
  Interactive states are added to links, buttons, and menu cards (transform: scale(), text-decoration, color changes) to enhance UI engagement.

- **Mobile-First Design Approach:**
  Base styles are optimized for small screens first, with progressive enhancements for larger screens via media queries, ensuring accessibility on all devices.

Key Features:

Feature	How your code achieves it
Responsive Design	Flexbox & Grid provide fluid, stacking layouts
Smooth Navigation	HTML anchors with visually styled navigation links
Project Cards (Menu)	Grid + hover effects on cards, picture + info
Contact Form (non-functional)	Visual form and info blocks, styled, no JS/backend
Accessible Fonts & Colors	Arial font, color contrast, spacing, legibility

Challenges Faced and Solutions

Challenge	Solution (based on your code)
Overlapping elements on small screens	Used CSS Grid and Flexbox layouts (e.g., .menu-items and .contact-info) so elements stack or auto-wrap responsively; also included <meta name="viewport"> for scaling.
Difficulty aligning items using float	Entire layout is built with modern Flexbox (display: flex) and Grid (display: grid); floats are not used, avoiding alignment issues altogether.
Typography scaling issue	Used mostly relative units (rem, em) and readable fonts (font-family: Arial, sans-serif;) for better scaling and accessibility, although some px units remain (can be further improved by switching fully to rem/em).

Outcome

- **Achieved a clean, consistent, and visually engaging front-end layout**
  The website displays a polished design, using a warm color palette, modern card layouts, clear navigation, and well-organized sections. Elements such as the menu cards, hero banner, about, contact, and footer provide visual harmony and a cohesive brand feel.

- **All key components function as intended using just HTML and CSS**
  Every section—from navigation and content cards to contact details and forms—is rendered correctly and remains interactive and readable, all through semantic HTML and well-structured CSS without any JavaScript. Responsive features ensure the site looks and functions well on desktops, tablets, and mobile devices.

- **Learned about layout responsiveness and UI hierarchy in depth**
  The project applies CSS Grid and Flexbox extensively, guaranteeing responsive stacking and alignment across all screen sizes. HTML5 semantic tags and careful CSS styling emphasize hierarchy, guiding users through content logically and intuitively. This deepens understanding of modern web layout techniques and user experience design.

Future Enhancements

1. **Add JavaScript for Interactivity**
   Introduce client-side scripting to validate user inputs on the newsletter subscription and contact forms, ensuring data accuracy before submission. Additionally, implement dynamic content loading features such as menu filtering or interactive recipe steps to enhance user engagement.

2. **Integrate Animations or Transitions**
   Use CSS animations or JavaScript libraries to add smooth visual effects, including fade-ins, slide-ins, and hover transitions on buttons and cards. These enhancements can make the interface more lively and provide intuitive cues for user interactions.

3. **Backend Integration for Form Submission**
   Connect the front-end forms to a backend server to enable actual submission of

contact inquiries and newsletter sign-ups. This can involve setting up APIs, a
database, or using third-party services to collect and manage user data securely.

4. **Theme Toggler (Light/Dark Mode)**
Implement a toggle switch that switches the website's color scheme between light and
dark modes. This can be done using CSS variables and JavaScript to update styles
dynamically, improving accessibility and user personalization preferences.

Sample Code:

```html
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Taste Haven Blogs - Home</title>
    <link rel="stylesheet" href="css\style.css">
</head>
<body>

    <header class="site-header">
        <div class="header-container">
            <a href="index.html" class="logo">
                <img src="images/logo.png" alt="Taste Haven Blogs Logo">
                <span>Taste Haven Blogs</span>
            </a>
            <nav class="nav-links">
                <ul>
                    <li><a href="index.html" class="active">Home</a></li>
                    <li><a href="index.html#featured-dishes">Recipes</a></li>
                    <li><a href="contact.html">Contact</a></li>
                </ul>
            </nav>
        </div>
    </header>

    <main class="container">
        <h1>Welcome to Taste Haven</h1>
        <p style="text-align:center; color: var(--text-medium-gray); max-width: 700px; margin: 0 auto 40px;font-size: 25

        <section class="featured-dishes" id="featured-dishes">

            <div class="dish-category">
                <h2>Starters</h2>
                <div class="dish-grid">
                    <div class="dish-card">
                        <a href="recipe_pages\Chilli_Garlic_recipe.html">
```

```html
        <div class="dish-category">
            <div class="dish-card">
                <a href="recipe_pages\Chilli_Garlic_recipe.html">
                    <img src="images\recipe_pic\chilli_galric_panner.jpeg" alt="Bruschetta with Fresh Tomatoes">
                    <h4>Chilli Garlic Paneer</h4>
                </a>
            </div>
            <div class="dish-card">
                <a href="recipe_pages\Chicken_65_recipe.html">
                    <img src="images/recipe_pic/chicken_65.jpg" alt="Creamy Avocado Dip">
                    <h4>Chicken 65</h4>
                </a>
            </div>
        </div>
    </div>

    <div class="dish-category">
        <h2>Main Course</h2>
        <div class="dish-grid">
            <div class="dish-card">
                <a href="recipe_pages\Aloo_Paratha_recipe.html">
                    <img src="images\recipe_pic\Aloo_paratha.jpg" alt="Garlic Butter Pasta">
                    <h4>Aloo Paratha</h4>
                </a>
            </div>
            <div class="dish-card">
                <a href="recipe_pages\Chicken_Fried_rice_recipe.html">
                    <img src="images\recipe_pic\Jalojog_Special_Fried_Rice.jpg" alt="Lemon Herb Grilled Chicken">
                    <h4>Chicken Fried Rice</h4>
```

```html
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Aloo Paratha - Taste Haven Blogs</title>
    <link rel="stylesheet" href="..\css\style.css">
</head>
<body>

    <header class="site-header">
        <div class="header-container">
            <a href="..\index.html" class="logo">
                <img src="..\images/logo.png" alt="Taste Haven Blogs Logo">
                <span>Taste Haven Blogs</span>
            </a>
            <nav class="nav-links">
                <ul>
                    <li><a href="..\index.html">Home</a></li>
                    <li><a href="..\contact.html">Contact</a></li>
                </ul>
            </nav>
        </div>
    </header>

    <main class="container">

        <div class="recipe-content">
            <h1>Aloo Paratha</h1>

            <img src="..\images\recipe_pic\Aloo_paratha.jpg" alt="A beautiful picture of your dish">

            <article>
                <h3>Ingredients</h3>
                <ul>
                    <li><strong>For dough</strong>
                        <ul>
```

```html
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Brownie - Taste Haven Blogs</title>
    <link rel="stylesheet" href="..\css\style.css">
</head>
<body>

    <header class="site-header">
        <div class="header-container">
            <a href="..\index.html" class="logo">
                <img src="..\images/logo.png" alt="Taste Haven Blogs Logo">
                <span>Taste Haven Blogs</span>
            </a>
            <nav class="nav-links">
                <ul>
                    <li><a href="..\index.html">Home</a></li>
                    <li><a href="..\contact.html">Contact</a></li>
                </ul>
            </nav>
        </div>
    </header>

    <main class="container">

        <div class="recipe-content">
            <h1>Brownie</h1>

            <img src="..\images\recipe_pic\Oreo_Brownie.jpg" alt="A beautiful picture of your dish">

            <article>
                <h3>Ingredients</h3>
                <ul>
                    <li>1 cup unsalted butter (226g)</li>
                    <li>2 cups granulated sugar (400g)</li>
```

```html
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Cheesecake - Taste Haven Blogs</title>
    <link rel="stylesheet" href="..\css\style.css">
</head>
<body>

    <header class="site-header">
        <div class="header-container">
            <a href="..\index.html" class="logo">
                <img src="..\images/logo.png" alt="Taste Haven Blogs Logo">
                <span>Taste Haven Blogs</span>
            </a>
            <nav class="nav-links">
                <ul>
                    <li><a href="..\index.html">Home</a></li>
                    <li><a href="..\contact.html">Contact</a></li>
                </ul>
            </nav>
        </div>
    </header>

    <main class="container">

        <div class="recipe-content">
            <h1>Cheesecake</h1>

            <img src="..\images\recipe_pic\cheesecake.jpg" alt="A beautiful picture of your dish">

            <article>
                <h3>Ingredients</h3>
                <ul>
                    <li><strong>Graham Cracker Crust</strong>
                        <ul>
```

```html
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Chicken 65 - Taste Haven Blogs</title>
    <link rel="stylesheet" href="..\css\style.css">
</head>
<body>

    <header class="site-header">
        <div class="header-container">
            <a href="..\index.html" class="logo">
                <img src="..\images/logo.png" alt="Taste Haven Blogs Logo">
                <span>Taste Haven Blogs</span>
            </a>
            <nav class="nav-links">
                <ul>
                    <li><a href="..\index.html">Home</a></li>
                    <li><a href="..\contact.html">Contact</a></li>
                </ul>
            </nav>
        </div>
    </header>

    <main class="container">

        <div class="recipe-content">
            <h1>Chicken 65</h1>

            <img src="..\images/recipe_pic/chicken_65.jpg" alt="A beautiful picture of your dish">

            <article>
                <h3>Ingredients</h3>
                <ul>
                    <li><strong>Marination</strong>
                        <ul>
```

```html
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Chicken Fried Rice - Taste Haven Blogs</title>
    <link rel="stylesheet" href="..\css\style.css">
</head>
<body>

    <header class="site-header">
        <div class="header-container">
            <a href="..\index.html" class="logo">
                <img src="..\images/logo.png" alt="Taste Haven Blogs Logo">
                <span>Taste Haven Blogs</span>
            </a>
            <nav class="nav-links">
                <ul>
                    <li><a href="..\index.html">Home</a></li>
                    <li><a href="..\contact.html">Contact</a></li>
                </ul>
            </nav>
        </div>
    </header>

    <main class="container">

        <div class="recipe-content">
            <h1>Chicken Fried Rice</h1>

            <img src="..\images\recipe_pic\Jalojog_Special_Fried_Rice.jpg" alt="A beautiful picture of your dish">

            <article>
                <h3>Ingredients</h3>
                <ul>
                    <li>3 cups cooked rice (or ½ cup uncooked rice)</li>
                    <li>salt as needed</li>
```

```html
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Chilli Garlic Paneer - Taste Haven Blogs</title>
    <link rel="stylesheet" href="..\css\style.css">
</head>
<body>

    <header class="site-header">
        <div class="header-container">
            <a href="..\index.html" class="logo">
                <img src="..\images/logo.png" alt="Taste Haven Blogs Logo">
                <span>Taste Haven Blogs</span>
            </a>
            <nav class="nav-links">
                <ul>
                    <li><a href="..\index.html">Home</a></li>
                    <li><a href="..\contact.html">Contact</a></li>
                </ul>
            </nav>
        </div>
    </header>

    <main class="container">

        <div class="recipe-content">
            <h1>Chilli Garlic Paneer</h1>

            <img src="..\images\recipe_pic\chilli_galric_panner.jpeg" alt="A beautiful picture of your dish">

            <article>
                <h3>Ingredients</h3>
                <ul>
                    <li>200 grams paneer (cubed to ½ by ½ inch pieces)</li>
                    <li>To Make Batter</li>
```

```html
<!DOCTYPE html>
<html lang="en">
<head>
    <meta charset="UTF-8">
    <meta name="viewport" content="width=device-width, initial-scale=1.0">
    <title>Contact Us - Taste Haven Blogs</title>
    <link rel="stylesheet" href="css/style.css">
</head>
<body>

    <header class="site-header">
        <div class="header-container">
            <a href="index.html" class="logo">
                <img src="images/logo.png" alt="Taste Haven Blogs Logo">
                <span>Taste Haven Blogs</span>
            </a>
            <nav class="nav-links">
                <ul>
                    <li><a href="index.html">Home</a></li>
                    <li><a href="index.html#featured-dishes">Recipes</a></li>
                    <li><a href="contact.html" class="active">Contact</a></li>
                </ul>
            </nav>
        </div>
    </header>

    <main class="container">
        <h1>Get In Touch</h1>
        <p style="text-align:center; color: var(--text-medium-gray);">Have a question or some feedback? We'd love to hea
        
        <form action="#" method="POST" class="contact-form">
            <div class="form-group">
                <label for="name">Name</label>
                <input type="text" id="name" name="name" required>
            </div>
            <div class="form-group">
                <label for="email">Email</label>
```

```html
        <form action="#" method="POST" class="contact-form">
            <div class="form-group">
                <label for="name">Name</label>
                <input type="text" id="name" name="name" required>
            </div>
            <div class="form-group">
                <label for="email">Email</label>
                <input type="email" id="email" name="email" required>
            </div>
            <div class="form-group">
                <label for="feedback">Feedback / Message</label>
                <textarea id="feedback" name="feedback" required></textarea>
            </div>
            <div style="text-align: center;">
                <button type="submit" class="btn">Send Message</button>
            </div>
        </form>

    </main>

    <footer class="site-footer">
        <p>&copy; 2025 Taste Haven Blogs. All Rights Reserved.</p>
    </footer>

</body>
</html>
```
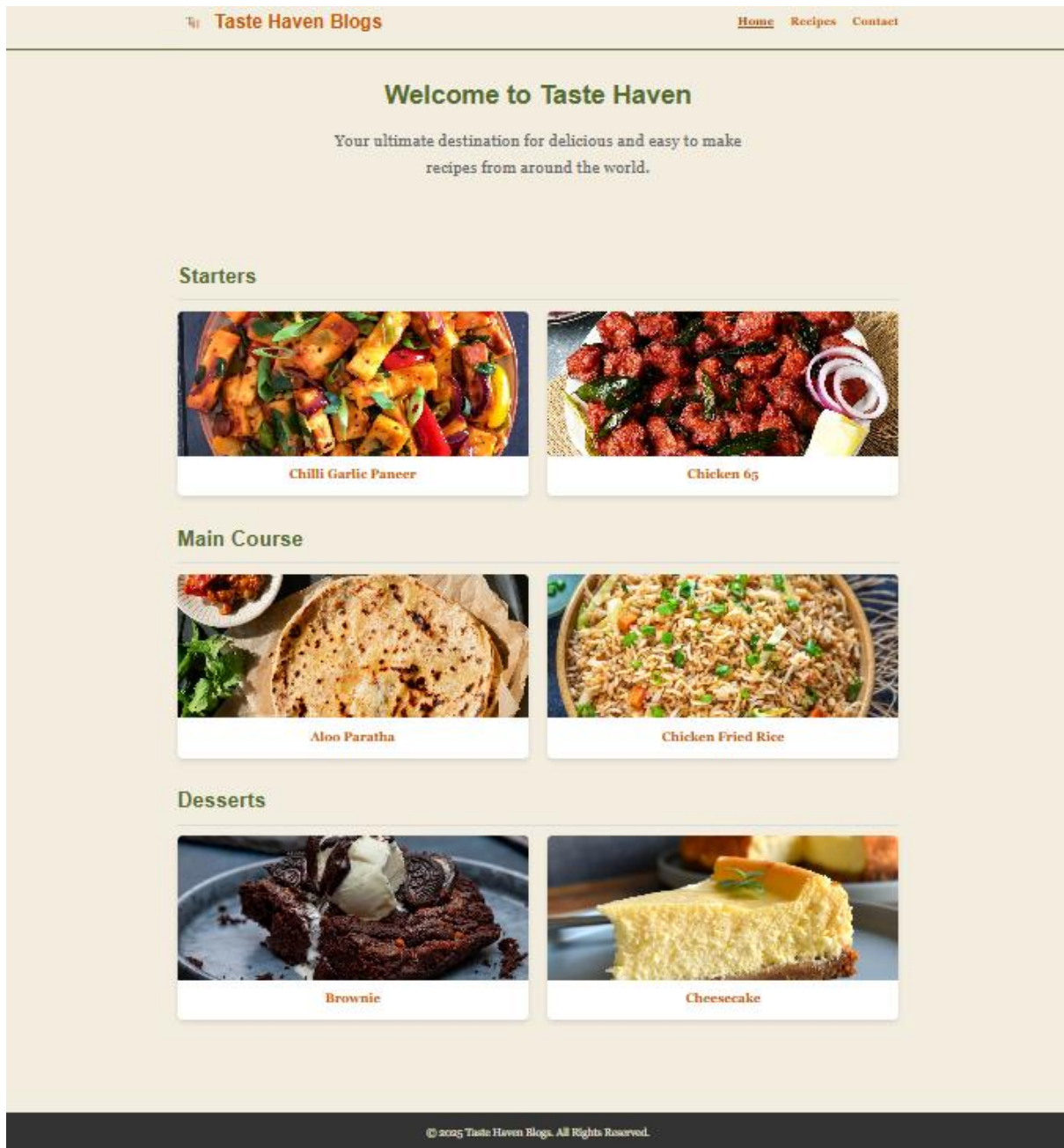
Screenshots of Final Output:

Chilli Garlic Paneer

Ingredients

- 200 grams paneer (cubed to ¾ by ¾ inch pieces)
- To Make Batter
  - ¼ teaspoon red chilli powder (kashmiri or less spicy kind) (optional)
  - 3 tablespoons cornstarch (white corn flour)
  - 3 tablespoons all-purpose flour (maida) (optional)
  - ¼ teaspoon black pepper (crushed or ground)
  - ¼ teaspoon salt (adjust to taste)
  - water (as needed)
  - 3 to 4 tablespoon oil (as needed for shallow frying)
- For Sauce
  - 1 tablespoon soya sauce (naturally brewed or organic)
  - 2 tablespoons red chilli sauce (or 1 tbsp hot sauce or green chilli sauce)(adjust to taste)
  - 2 tablespoons tomato ketchup
  - ¼ teaspoon vinegar (I use apple cider)
  - ¼ teaspoon red chili powder (or red chilli paste, optional)
  - 1 teaspoon sugar (adjust to taste)
- For Chilli Paneer Gravy
  - 1 tablespoon garlic (finely chopped)
  - 2 tablespoons spring onions (greens chopped)
  - 2 tablespoons spring onion (whites chopped)
  - ½ cup capsicum (bell pepper) cubed
  - 1 medium onion (cubed, layers separated)
  - 1 green chilies (slit and deseeded)
  - ¼ teaspoon black pepper (crushed black pepper)
  - 1 teaspoon cornstarch (2 tsp for more gravy)
  - ½ cup water (1 cup for more gravy) (adjust as needed)

Instructions

1. **Make batter to fry paneer**
   1. Add cornstarch, all-purpose flour, red chilli powder, crushed black pepper and salt to a mixing bowl.
   2. Pour water, about 6 tablespoons and begin to mix to make a batter. It should be neither too thick nor too runny. You may add 1 to 2 tablespoons more water if required. The batter has to be smooth without any lumps.
   3. On a medium flame, heat 3 to 4 tablespoons oil in a deep pan for shallow frying.
   4. Add 200 to 250 grams of cubed paneer to the batter. Gently coat paneer with the batter.
   5. Check if the oil is hot enough by dropping a small portion of batter. It must sizzle and come up to the surface without turning brown. This is the correct temperature.
   6. Pick up each batter coated paneer with a spoon and gently slide them in the hot oil. Space them apart from each other, do not crowd. Do not disturb them for a minute or until the batter firms up.
   7. Later stir and fry them on a medium heat on all the sides until crispy. Drain to a kitchen tissue or a steel colander.

2. **Prepare sauce**
   1. **Option 1 – For dry chilli paneer:** Stir in 1 tsp cornstarch to a bowl and mix with half cup water. Stir well & set aside. To another small cup, add 2 tbsps chilli sauce, 1 tbsp soya sauce, 2 tbsps ketchup, 1 tsp sugar, half tsp vinegar and half tsp red chilli powder (optional). Set this aside.
   2. **Option 2 – For chilli paneer gravy:** Add 2 tsp corn flour & 1 cup water to a bowl. Stir well and make a lump free slurry. Keep aside. Add in 2 tablespoons soya sauce, 4 tbsp chilli sauce, 1 teaspoon of vinegar, 3 tablespoons tomato ketchup and little more salt & sugar. For color add ¼ tsp red chilli powder. Stir well and set this aside.

3. **How to Make Chilli Paneer**
   1. Remove excess oil from the fry pan retaining 1 tbsp. Fry one tablespoon finely chopped garlic until it smells good.
   2. Then add in 2 tablespoons of spring onion whites and 1 medium onion cubed & layers separated.
   3. Also add in 1 slit green chili and half cup diced capsicum. Saute on a high flame for 2 mins.
   4. Stir the prepared sauce in the bowl and pour it to the pan.
   5. Next stir the prepared corn slurry and pour it to the pan. Mix everything & cook on a medium heat till the sauce thickens.
   6. Check the taste of the sauce. You can add more sauces or salt if you wish to adjust to your taste.
   7. If you want to thin down the sauce, just add some hot water to get the desired consistency. Turn off the heat and cool down slightly.
   8. Add crushed black pepper & fried paneer cubes to the chilli sauce and mix. Add the spring onion greens.
   9. Serve paneer chilli hot as an appetizer. You can also serve this with hakka noodles or fried rice.

See Other Recipes

Chicken 65

Ingredients

- **Marination**
  - 600 grams (1.3 lbs) chicken (or 1 kg (2 lbs) bone-in chicken)
  - 1 tablespoon ginger garlic paste
  - ½ teaspoon salt
  - 1½ teaspoon Kashmiri red chili powder (reduce for low heat)
  - ¼ teaspoon turmeric
  - 1 teaspoon garam masala (or ½ tsp garam masala, ¾ tsp coriander powder, ¼ tsp cumin powder)
  - 2 sprigs curry leaves (finely chopped)
  - 4 tablespoons curd (plain yogurt, refer notes)
  - 1 teaspoon lemon juice

- **To coat**
  - 4 tablespoons cornstarch (white corn flour)
  - 2 tablespoons rice flour (or all-purpose flour)
  - 1 egg white (or 2 ½ tablespoons curd, refer notes)

- **Other ingredients**
  - 1½ cups Oil (for deep frying)
  - 2 sprigs Curry leaves (rinse & pat dry completely)
  - 4 to 6 green chilies (slit, seeded & pat dry)
  - 1 tablespoon chopped garlic (2 large cloves)
  - ½ to 1 tablespoon garlic paste (or crushed, read my notes)
  - 2 teaspoons Kashmiri red chili powder
  - ½ teaspoon sugar
  - 1 teaspoon lemon juice or vinegar (optional, or 4 tablespoons thick yogurt) (avoid sour curd)
  - 2 tablespoons water (leave out if using yogurt to temper)
  - ¼ teaspoon salt (adjust to taste)
  - ½ teaspoons ground black pepper (optional, for extra heat)

Instructions

1. Preparation

1. Cut the chicken to approximately 1 by 1 inch pieces. Try to keep the sizes as uniform as possible, this helps in getting all the pieces fried evenly.

2. To a large mixing bowl, add chicken, salt, turmeric, red chilli powder, garam masala, ginger garlic paste, lemon juice, yogurt and finely chopped curry leaves.

3. Mix well and cover. Marinate for a minimum of 1 hour. You can refrigerate for up to 36 hours.

4. Prepare all the ingredients to temper before frying the chicken. Pat dry the curry leaves and deseeded green chilies. Keep them aside.

5. To a small bowl add the crushed garlic paste, red chili powder, sugar & lemon/ vinegar/ yogurt (optional). If not using yogurt pour water. Mix together to get a thick paste. Keep this aside.

2. Fry chicken

1. On a medium flame, heat oil in a heavy bottom deep pan for frying. While the oil heats up, add cornstarch, rice flour and egg white to the marinated chicken.

2. Mix well to coat the chicken well with flour and eggs or yogurt. The coating should be moist and not runny or too dry. If it is too dry, you may splash some water and mix well.

3. Test if the oil is hot enough by dropping a pinch of batter in the hot oil. It must come up immediately without becoming brown. If it sinks and remains there, it means the oil is not hot enough yet.

4. When the oil is hot enough, gently drop the chicken pieces into the oil. Do not crowd the pan.

5. Do not disturb the chicken pieces for 2 minutes. Stir and let them cook on a medium heat until crisp and golden. Reduce the heat slightly and let them fry the last 1 minute until deep golden & really crisp.

6. Remove them to a steel colander and continue to fry them in batches.

7. Once you are done with the chicken, reduce the flame to lowest and place 2 sprigs of curry leaves on a skimmer or strainer ladle and gently lower to the hot oil. Fry the curry leaves until crisp. Remove to the colander.

8. Place your slit and deseeded green chilies on the strainer ladle and lower it to the hot oil. Fry them until blistered. Turn off the heat. Toss all of these and serve this Chennai style Chicken 65 immediately or go ahead with the tempering below.

3. **To Bake in Oven**
   1. To Bake in the oven, preheat the oven to 200°C or 390°F for at least 15 mins. Place the chicken pieces on a tray lined with parchment paper or foil. Bake for 35 to 40 mins, flipping after 20 mins. When the chicken is almost done, place the curry leaves and slit green chilies. Broil for 2 mins. Adjust the baking time as every oven is different.

4. **To Air fry**
   1. Place the chicken on an air fryer parchment paper (perforated parchment paper). Air fry at 375°F or 180°C for 8 minutes, flip them and air fry for another 3 to 4 mins depending on how dry or crispy you want it. Place the sprig of curry leaves and slit green chilies and air fry for 2 more mins. Adjust the timings a bit as every air fryer is different.

5. **Temper Chicken 65**
   1. Pour 2 tablespoons oil to wok. You can use fresh oil or use the same fried chicken oil. When the oil turns hot, add chopped garlic, 5 to 6 curry leaves and 2 slit green chilies. Stir fry until the curry leaves turn crisp, do not brown the garlic.
   2. Slide the curry leaves and the chilies to a side in the wok. Lower the heat completely and pour the chilli garlic paste, 2 tablespoons water and salt. Mix well and let it cook on a medium heat until all of the water evaporates.
   3. Taste test the fried chicken and the sauce too. Adjust your sauce to your liking, by adding more salt or red chilli to your taste.
   4. Once it is done, you should have a thick oily chilli sauce in the wok. Add the fried chicken (set aside the previously deep fried curry leaves and green chilies for garnish).
   5. Turn off and toss well to coat the chicken with the tempering. Garnish chicken 65 with crunchy curry leaves and green chilies. Squeeze some lemon juice and serve with fresh cut raw onions.

See Other Recipes

Aloo Paratha

Ingredients

- **For dough**
  - 2 cups whole wheat flour (240 grams) (atta)
  - ¼ teaspoon salt
  - 1 tablespoon oil (optional, refer notes)
  - water as needed for kneading (about ¾ cup + 2 tbsps)

- **For filling**
  - 350 grams potatoes (3 medium potatoes)
  - 1 green chilli chopped (optional)
  - ¾ teaspoon grated ginger (or ¼ tsp ginger powder)
  - 2 tablespoons coriander leaves (very fine chopped)
  - ½ teaspoon salt (adjust to taste)
  - ½ to ¾ teaspoon garam masala (adjust to taste)
  - ½ teaspoon kashmiri red chilli powder (adjust to taste)
  - ¾ to 1 teaspoon coriander powder
  - ½ teaspoon chaat masala (or 1 tbsp lemon juice or ½ tsp amchur)
  - 1 teaspoon kasuri methi (dried fenugreek leaves)
  - ¼ teaspoon ajwain (carom seeds) (optional)
  - ½ teaspoon fennel seeds powder (saunf powder) (optional)

- **To pan fry**
  - ○ 4 tablespoons ghee (use as per preference)

Instructions

1. **Preparation**
   1. Boil potatoes just until fork tender without making them mushy. To pressure cook in traditional cooker, cook for 3 to 4 whistles depending on the size of potatoes. In instant pot, pressure cook for 5 mins for medium potatoes.

   2. While the potatoes boil, make the dough. Add flour, oil and salt to a bowl. Pour half cup water and begin to mix to form a dough. Pour more water as needed and make a soft yet non-sticky dough.

   3. Knead it well until soft & pliable. If you press down the dough with your finger, it should dent easily. Cover and rest until the filling is ready.

   4. When the potatoes are done, cool them slightly and peel while still warm. Ensure your boiled potatoes are not mushy or soggy.

   5. Grate or mash them well until no bits of potatoes remain. Using your fingers, break any chunks left in the mash. Do not over mash as potatoes will turn pasty and sticky.

   6. Add ginger, green chilies, coriander leaves, salt, red chilli powder, garam masala, coriander powder, kasuri methi and chaat masala. Crush the kasuri methi before adding.

   7. Optional: Also add ajwain and fennel powder if using.

   8. Mix all ingredients gently and taste test. Add more salt or spices as needed.

   9. Divide the aloo stuffing into 8 parts. Also divide the dough into 8 parts. Keep the dough covered.

2. **How to Make Aloo Paratha**
   1. Roll a dough ball in your palms to smooth. Lightly sprinkle some flour on the rolling area. Flatten the dough ball and dip it in some flour.

   2. **Method 1:** Dust off excess flour & roll to a 4 inch disc. Place a portion of aloo stuffing in the center. Gently bring the sides up shaping like a cup. Push the stuffing inside with your finger and bring the dough up until the edges come over the stuffing.

   3. If the stuffing is sticky, dip your fingers in flour. Bring the edges together over the stuffing and join to seal carefully.

   4. **Method 2:** Roll a 5 inch roti and place the stuffing in the center, hold the edges and make small pleats. Bring all on top and join to seal. Remove excess dough on top.

   5. Dip the stuffed ball in flour and flatten gently to spread the stuffing evenly. Dust off excess flour.

   6. Sprinkle some flour on the rolling area.

   7. Place the paratha disc on the rolling area with the sealed side down. Begin to roll evenly all over without putting pressure.

   8. Do not roll continuously. Rotate a little after every 4 to 6 rolls to avoid tearing or sticking. Sprinkle flour as needed but avoid excess. If stuffing comes out, gently apply some flour to seal.

   9. Roll the aloo paratha as thin or thick as you like without tearing. Typically 8 to 9 inches.

   10. Transfer the rolled ones to a dry area. Once you are done with 3, you can begin to fry them.

   11. **Method 3:** For 6 large parathas, divide dough into 12 and stuffing into 6 parts. Roll 2 rotis of 6 inches each. Spread aloo mixture on one roti. Wet edges with water. Place the other roti on top. Press down gently on sides to seal. Sprinkle flour and roll evenly.

3. **Frying**
   1. Heat a pan or griddle. It should be hot enough or parathas will turn hard.

   2. When hot, gently transfer a rolled aloo paratha to it.

   3. Within 2 to 3 mins, bubbles will appear. Flip to the other side and cook.

   4. When the paratha puffs and cooks well, drizzle ghee or oil all over and flip again.

   5. Smear some ghee on this side as well and press down the edges to cook thoroughly.

   6. When golden to light brown spots appear, remove to a plate and stack. This keeps them soft.

   7. Top with butter and serve with pickle or yogurt. Coriander or mint chutney also go well.

Chicken Fried Rice

Ingredients

- 3 cups cooked rice (or ½ cup uncooked rice)
- salt as needed
- 1 tablespoon garlic, chopped
- 1 tablespoon soya sauce (organic, adjust to taste)
- ¾ to 1 teaspoon rice vinegar (or apple cider vinegar)
- ¼ to ½ teaspoon sugar (optional)
- ¼ teaspoon crushed pepper (or pepper)
- 2 tablespoon oil
- 1 to 2 green chilies (optional) or any hot sauce as desired
- Veggies:
  - 2 sprigs scallions or spring onions or 1 small onion (greens & whites separated)
  - ¼ to ½ cup bell peppers, chopped
- For the chicken:
  - 150 grams chicken, chopped to bite size
  - 1 egg or ¾ tbsp corn starch or brine (refer notes)
  - ½ teaspoon soya sauce
  - 1 large pinch salt
  - 1 large pinch crushed black pepper (or powder)

Instructions

1. Wash rice at least twice and cook it al dente (firm & not mushy). Drain to a colander and cool it completely.
2. Do not add hot rice to the wok while making chicken fried rice, it makes the rice mushy.
3. Add chicken, a pinch of salt, pepper and 2 tablespoons of egg white to a bowl. You can also simply replace the egg with corn starch. Mix together and set aside.
4. In a small mixing bowl, stir together soya sauce, sugar and vinegar. (If you want you may add any other hot sauce you prefer.)
5. Heat 1½ tablespoon oil in a wok or pan and add the chicken.
6. Stir fry for 3 to 4 minutes until the chicken is almost cooked through. Move the chicken aside in the pan. Then whisk the remaining egg and pour it to the pan.
7. Scramble & cook the egg completely until it is firm but still soft. Do not overcook. Remove the chicken & egg to a plate.
8. Wipe off the wok with a kitchen tissue. Pour another half tbsp oil to the same pan. Add garlic and fry for 30 seconds.
9. Add spring onion whites/scallions, chilies (optional), bell peppers and toss on the highest heat just for 2 mins. The bell peppers must be crunchy and not soft.
10. Transfer the rice, sprinkle black pepper and pour the prepared sauce. Mix and fry on the highest flame for a minute.
11. Stir in the chicken and egg. Continue to fry until the rice turns hot. This takes just a minute or two. Taste test and add more salt or sauce you prefer. Don't over fry, this can make the rice hard.
12. Serve chicken fried rice hot.

See Other Recipes

Brownie

Ingredients

- 1 cup unsalted butter (226g)
- 2 cups granulated sugar (400g)
- ¾ cup unsweetened cocoa powder (75g)
- 3 large eggs room temperature
- 1 tablespoon vanilla extract
- 1 teaspoon salt
- 1 cup all-purpose flour (120g)
- 1½ cups semisweet chocolate chips (270g)

Instructions

1. Preheat the oven to 350°F. Lightly grease an 8×8-inch baking pan with baking spray and line it with parchment paper.

2. In a large microwave-safe bowl, melt the butter in the microwave in 20-second intervals stirring between each one until fully melted, about 2 minutes. Add the sugar and cocoa and whisk vigorously for 30 seconds. Whisk in the eggs, vanilla, and salt.

3. Add the flour and chocolate chips and mix together with a spatula until just combined. Spread the batter into the prepared pan. (You can sprinkle the top with more chocolate chips, if desired.)

4. Bake for about 35 to 40 minutes, inserting a toothpick into the center to check doneness, and removing it with several moist crumbs for fudgy brownies or only a few crumbs for cakey brownies. Let the brownies cool completely in the pan before slicing.

See Other Recipes

Cheesecake

Ingredients

- **Graham Cracker Crust**
  - 1 ½ cups graham cracker crumbs (170g)
  - 2 Tablespoons sugar
  - 1 Tablespoon brown sugar (can substitute white)
  - 7 Tablespoons butter, melted
- **Cheesecake**
  - 32 oz cream cheese, softened to room temperature (910g)
  - 1 cup sugar (200g)
  - ½ cups sour cream (120g)
  - 1 ½ teaspoon vanilla extract
  - ¼ teaspoon salt
  - 4 large eggs, room temperature, lightly beaten

- **Recommended Equipment**
  - 9" Springform pan
  - Mixing bowls

Instructions

1. Preheat oven to 325F (160C).
2. Prepare Graham Cracker Crust first by combining graham cracker crumbs, sugar, and brown sugar, and stirring well. Add melted butter and use a fork to combine ingredients well.
   1 ½ cups graham cracker crumbs, 2 Tablespoons sugar, 1 Tablespoon brown sugar, 7 Tablespoons butter
3. Pour crumbs into a 9" Springform pan and press firmly into the bottom and up the sides of your pan. Set aside.
4. **Cheesecake:** In the bowl of a stand mixer or in a large bowl (using a hand mixer) add cream cheese and stir until smooth and creamy (don't over-beat or you'll incorporate too much air).
   32 oz cream cheese
5. Add sugar and stir again until creamy.
   1 cup sugar
6. Add sour cream, vanilla extract, and salt, and stir until well-combined. If using a stand mixer, make sure you pause periodically to scrape the sides and bottom of the bowl with a spatula so that all ingredients are evenly incorporated.
   ½ cups sour cream, 1 ½ teaspoons vanilla extract, ¼ teaspoon salt
7. With mixer on low speed, gradually add lightly beaten eggs, one at a time, stirring just until each egg is just incorporated. Once all eggs have been added, use a spatula to scrape the sides and bottom of the bowl again and make sure all ingredients are well combined.
   4 large eggs
8. Pour cheesecake batter into prepared springform pan. To ensure against leaks, place pan on a cookie sheet that's been lined with foil.
9. Transfer to the center rack of your oven and bake on 325F (160C) for 50-60 minutes (or longer as needed). Edges will likely have slightly puffed and may have just begun to turn a light golden brown and the center should spring back to the touch but will still be Jello-jiggly. Don't over-bake or the texture will suffer.
10. Remove from oven and allow to cool on top of the oven for 10 minutes. Once 10 minutes has passed, use a knife to gently loosen the crust from the inside of the springform pan (this will help prevent cracks as your cheesecake cools and shrinks). Do not remove the ring of the springform pan.
11. Allow cheesecake to cool another 1-2 hours or until near room temperature before transferring to refrigerator and allowing to cool overnight or at least 6 hours. Remove the ring of the springform pan just before serving then return it to the pan to store. Enjoy!

See Other Recipes

Conclusion

This project is a personal portfolio website that effectively showcases my skills, projects, résumé, and a contact form in a clean, organized, and visually engaging manner. Built solely with HTML5 and CSS3, it demonstrates my ability to structure content semantically and style it with a clear, user-friendly layout.

Through this mini project, We strengthened my front-end development skills, gaining hands-on experience in responsive design, layout structuring, and UI aesthetics. The process enhanced my understanding of how design principles and accessibility considerations contribute to a user-centric web experience. By focusing on a mobile-friendly, visually consistent interface without relying on JavaScript or frameworks, I learned how powerful pure HTML and CSS can be in delivering a professional-quality website.

References

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