

Generación y clasificación de recetas

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Construcción del dataset con scraping



RecipeDB

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Poke-Style Wings



Source: All Recipes

Estimated Nutritional Profile

Nutrient	Quantity
Energy (kCal)	1993.21
Total Fats (g)	145.88
Carbohydrates (g)	0.38

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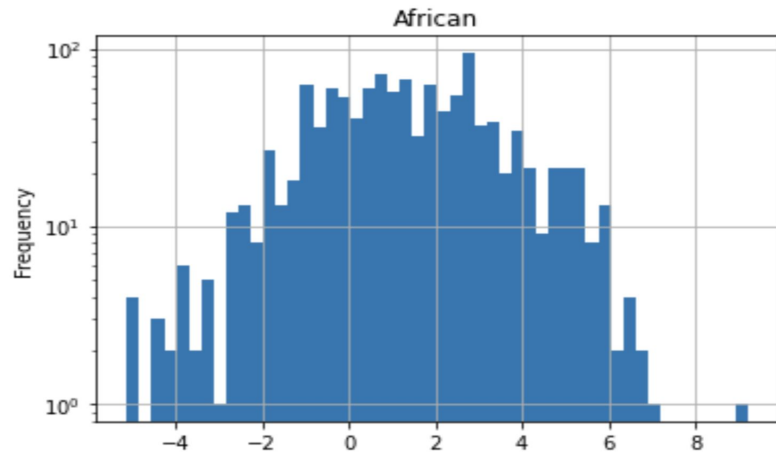
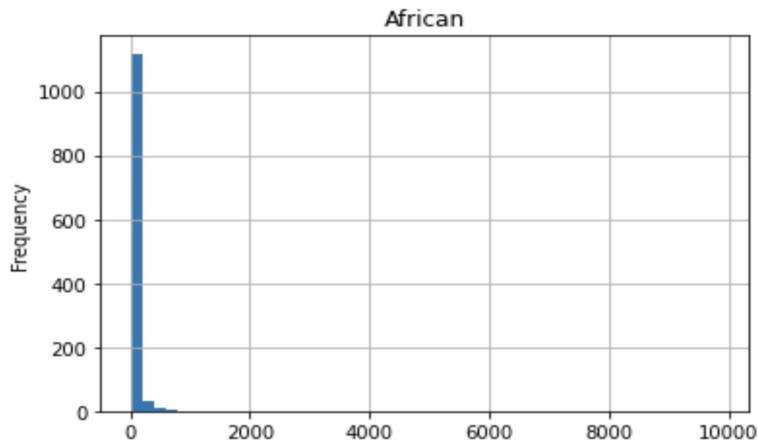
1. Heat oil in a deepfryer or large saucepan to 375 degrees F 190 degrees C.
2. Pat wings with paper towels until completely dry.
3. Fry wings in the hot oil until very crisp and no longer pink in the center 12 to 15 minutes. Transfer wings to a paper towelled lined plate using a slotted spoon.
4. Mix soy sauce and sesame oil together in a large bowl add wings and toss until completely covered. Sprinkle salt macadamia nuts and red pepper flakes over wings and toss to coat.

[RECIPE OVERVIEW](#)[INGREDIENTS](#)[PROCESSES - UTENSILS](#)[INSTRUCTIONS](#)

Cuisine

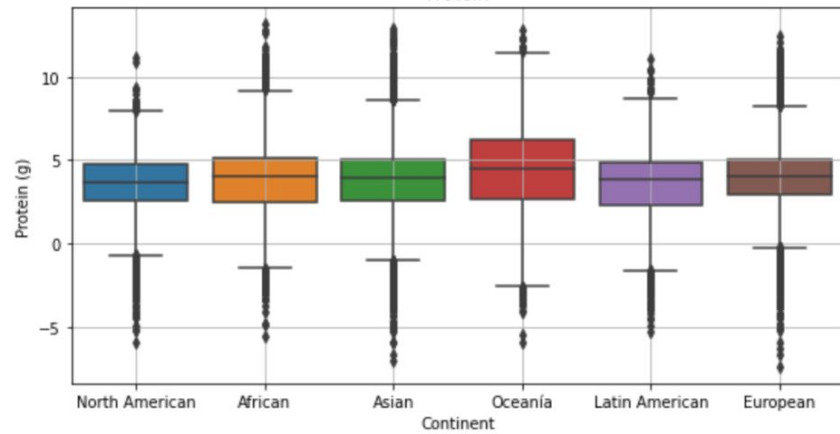
North American >> US >> US

Distribución de features energéticas

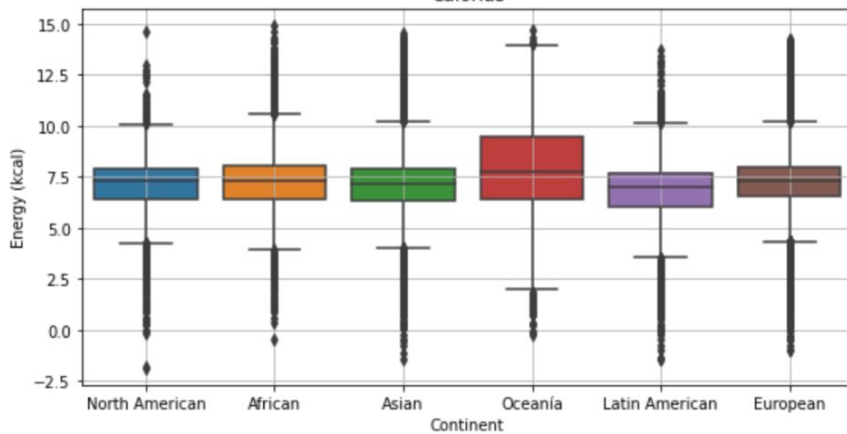
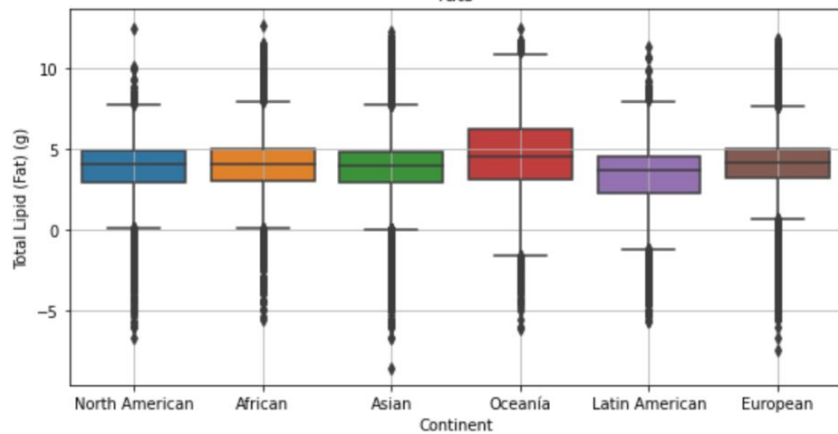
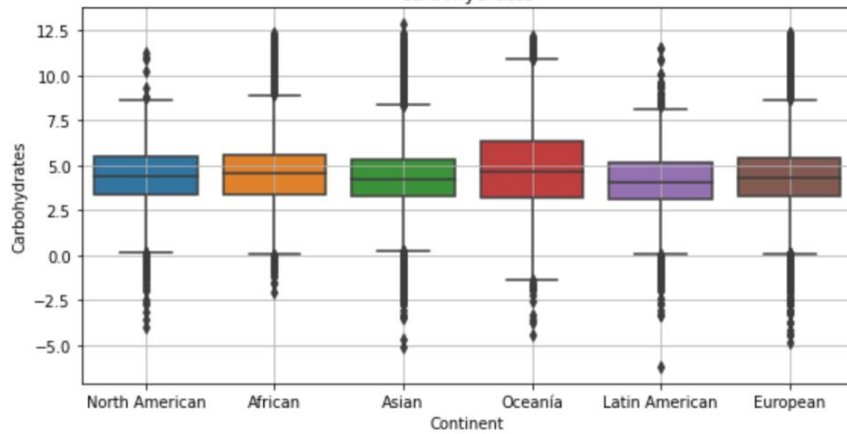


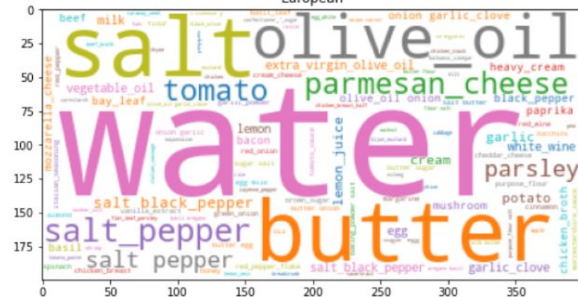
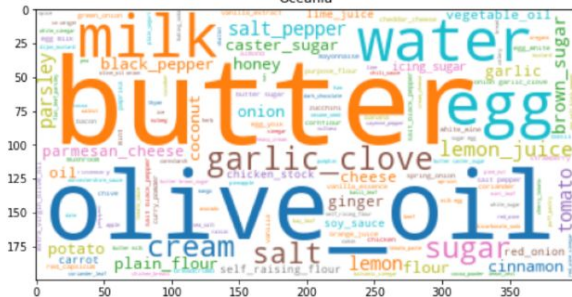
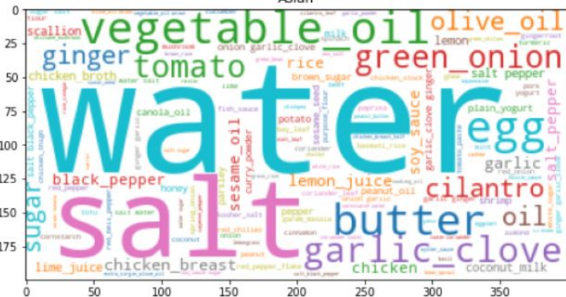
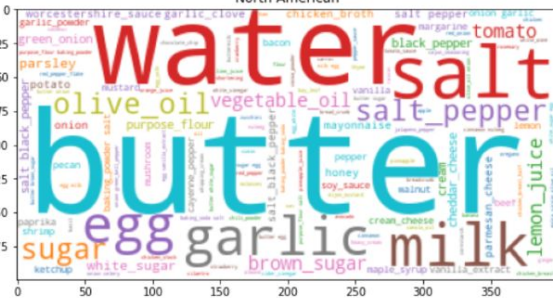
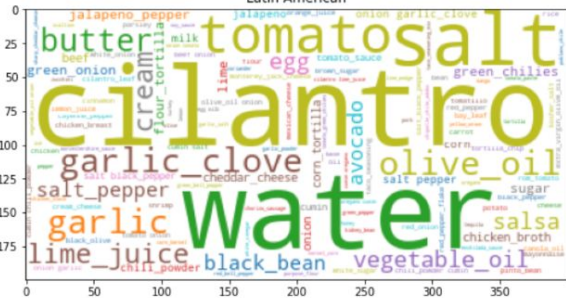
log - log

Protein



Carbohydrates





Reemplazos de ingredientes con Word2Vec



instrucciones

combine hot sauce butter vinegar and sugar in a saucepan bring to a slow boil and cook until smooth about minutes

in a large salad bowl combine the mozzarella cherry tomatoes bell pepper celery endive and arugula whisk together the lemon juice and olive oil pour over the salad toss until all the ingredients are thoroughly coated with the dressing transfer salad to individual serving plates if desired sprinkle the basil over the salad season with salt and pepper and serve immediately

lemmatization (NLKT), bigramas (gensim) ➡ Word2Vec

```
def reemplazo_receta_nueva(reemplazar, otro_ingrediente):  
    reemplazos=[]  
    reemp = w2v_model.wv.most_similar(positive=[reemplazar,otro_ingrediente], negative=[otro_ingrediente], topn=10)  
    for w in reemp:  
        if w[0] in ing:  
            reemplazos.append(w[0])  
    return reemplazos
```



Quiero un pancake y no tengo peanut butter= honey



Quiero hacer un sandwich y no tengo jamon= salami

Quiero hacer una torta y no tengo manteca= margarine



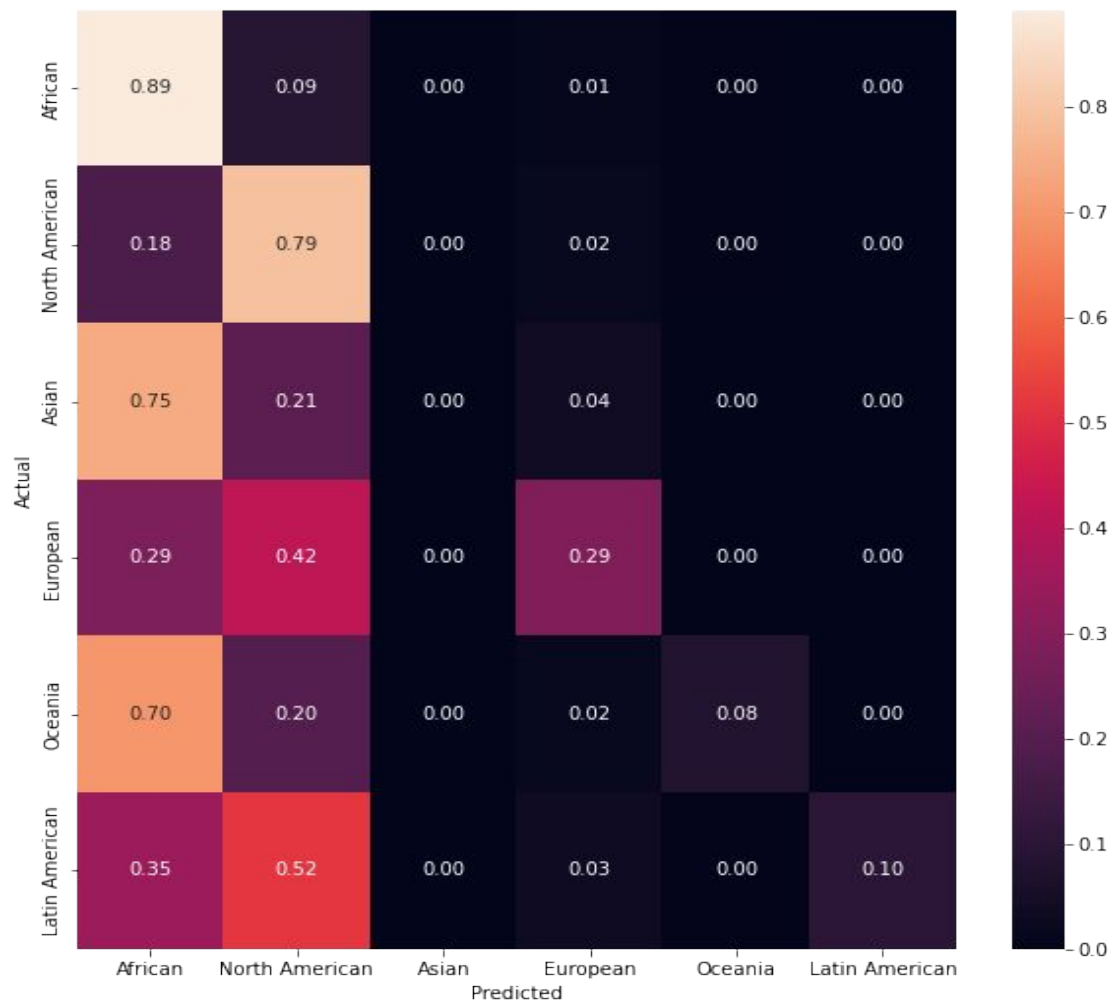


Clasificación por continente con Random Forest

¿Son las denominadas ‘Variables Energéticas’ buenas predictoras del continente?

Clasificación por continente con Random Forest







Clasificación por continente con Random Forest

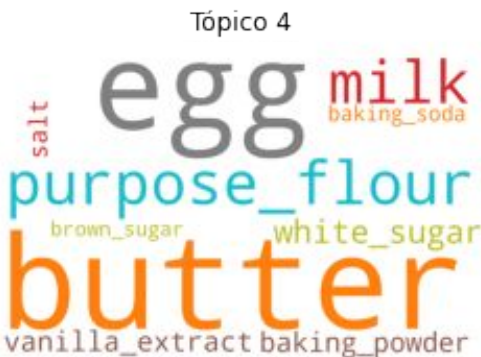
¿Podemos mejorar?

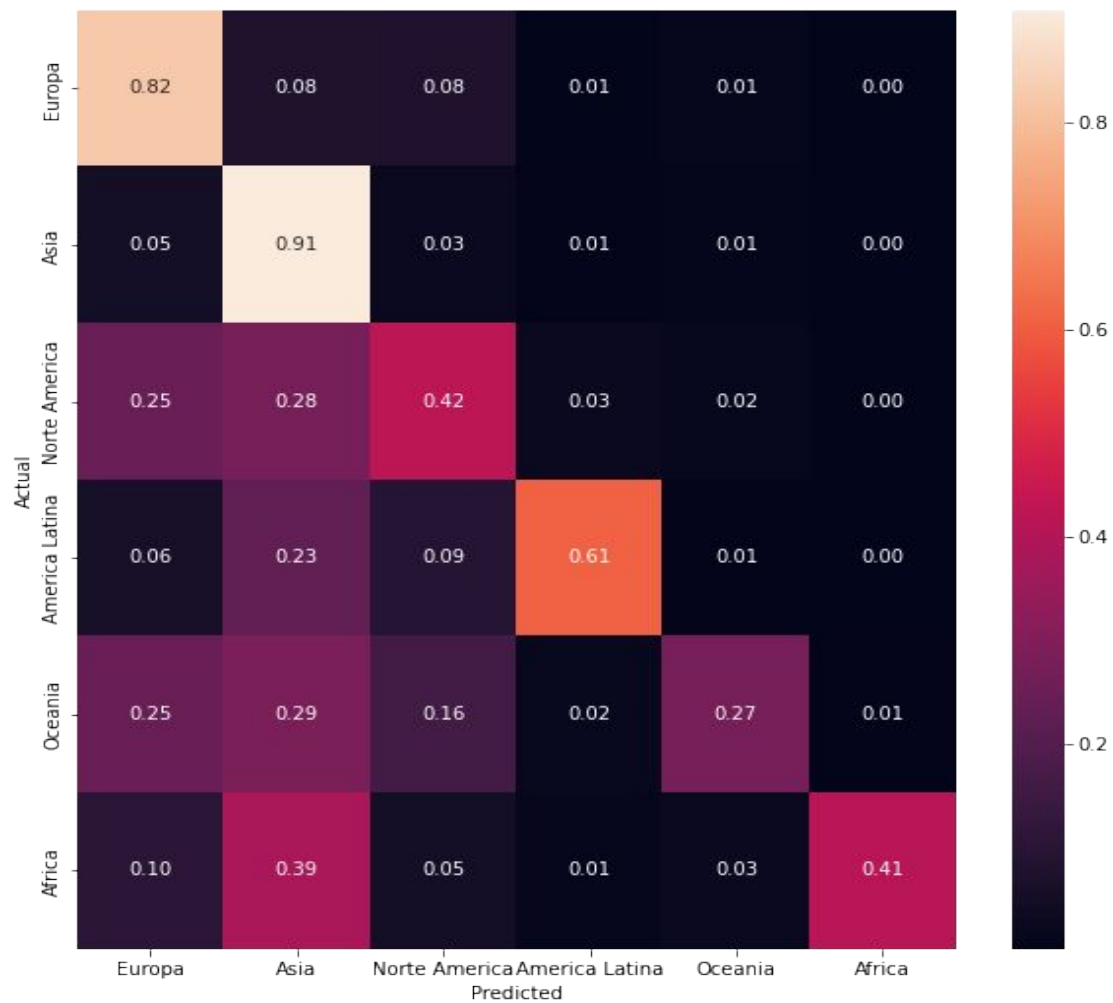


Clasificación por continente con Random Forest


¿Hay alguna forma de recrear los features geográficos usando solamente los ingredientes y las recetas?

Clasificación por tópicos con TF-IDF y NMF





Corpus de recetas para GPT-2 simple



Ingredient Name	Quantity	Unit	State	instrucciones	receta
oil	NaN	NaN	NaN	1. Heat oil in a deep-fryer or large saucepan ...	Poke-Style Wings
chicken wing	2	pounds	NaN	1. Heat oil in a deep-fryer or large saucepan ...	Poke-Style Wings
sesame oil	2	tablespoons	NaN	1. Heat oil in a deep-fryer or large saucepan ...	Poke-Style Wings
pink hawaiian salt	1	tablespoon	NaN	1. Heat oil in a deep-fryer or large saucepan ...	Poke-Style Wings
macadamia nut	1	teaspoon	ground	1. Heat oil in a deep-fryer or large saucepan ...	Poke-Style Wings

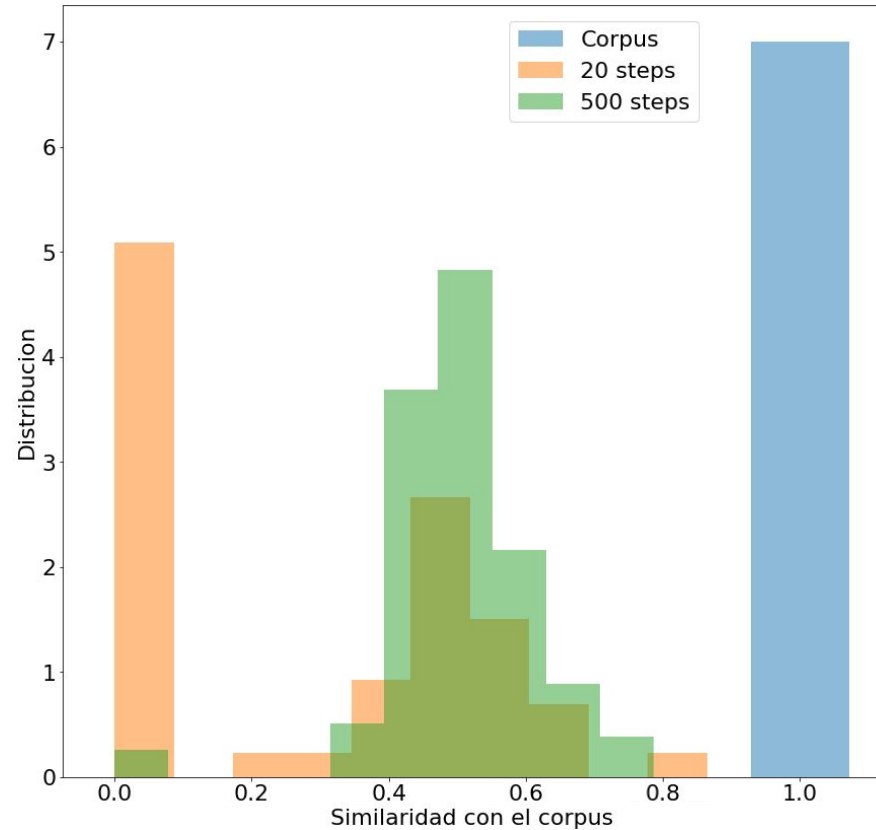


'<|startoftext|>'
'<|endoftext|>'

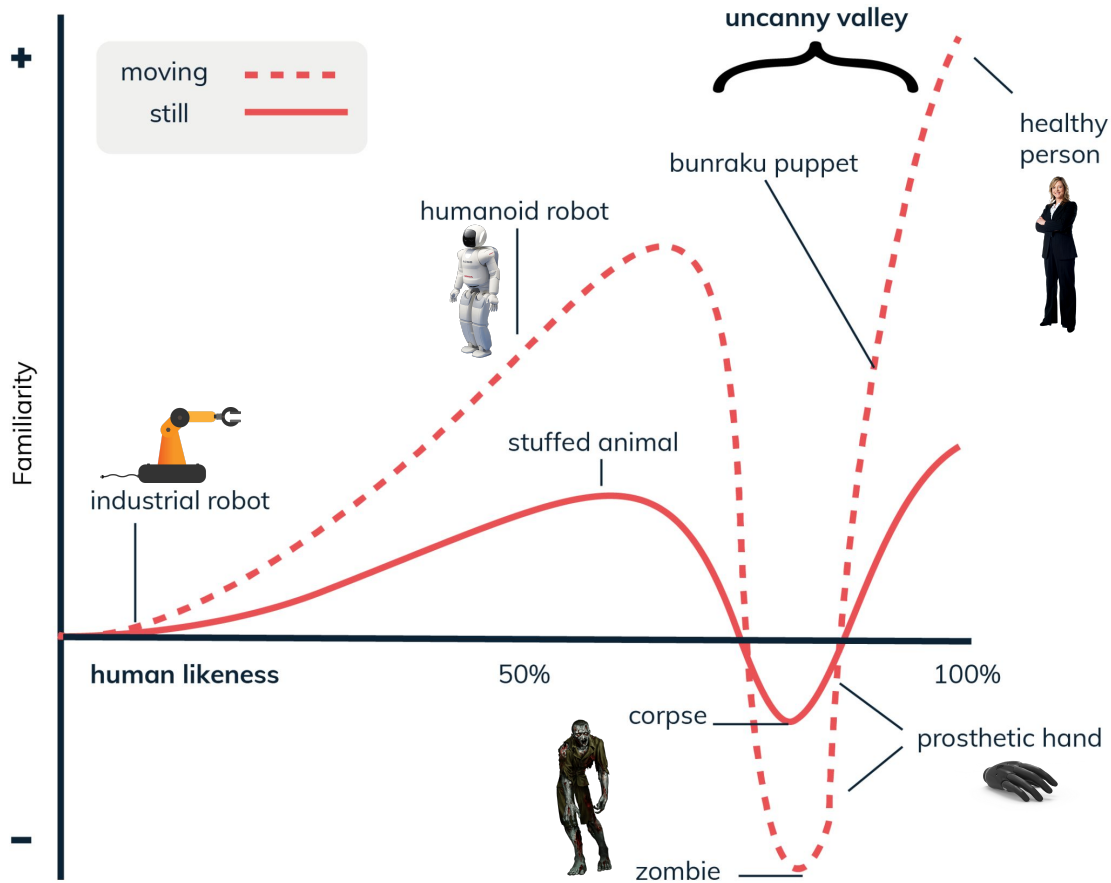


```
oil
2 pounds chicken wing
2 tablespoons sesame oil
1 tablespoon pink hawaiian salt
1 teaspoon ground macadamia nut
1 pinch red pepper flake
1. Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C).
2. Pat wings with paper towels until completely dry.
3. Fry wings in the hot oil until very crisp and no longer pink in the center, 12 to 15 minutes. Transfer wings to a paper towel-lined plate using
4. Mix soy sauce and sesame oil together in a large bowl; add wings and toss until completely covered. Sprinkle salt, macadamia nuts, and red pepper
```

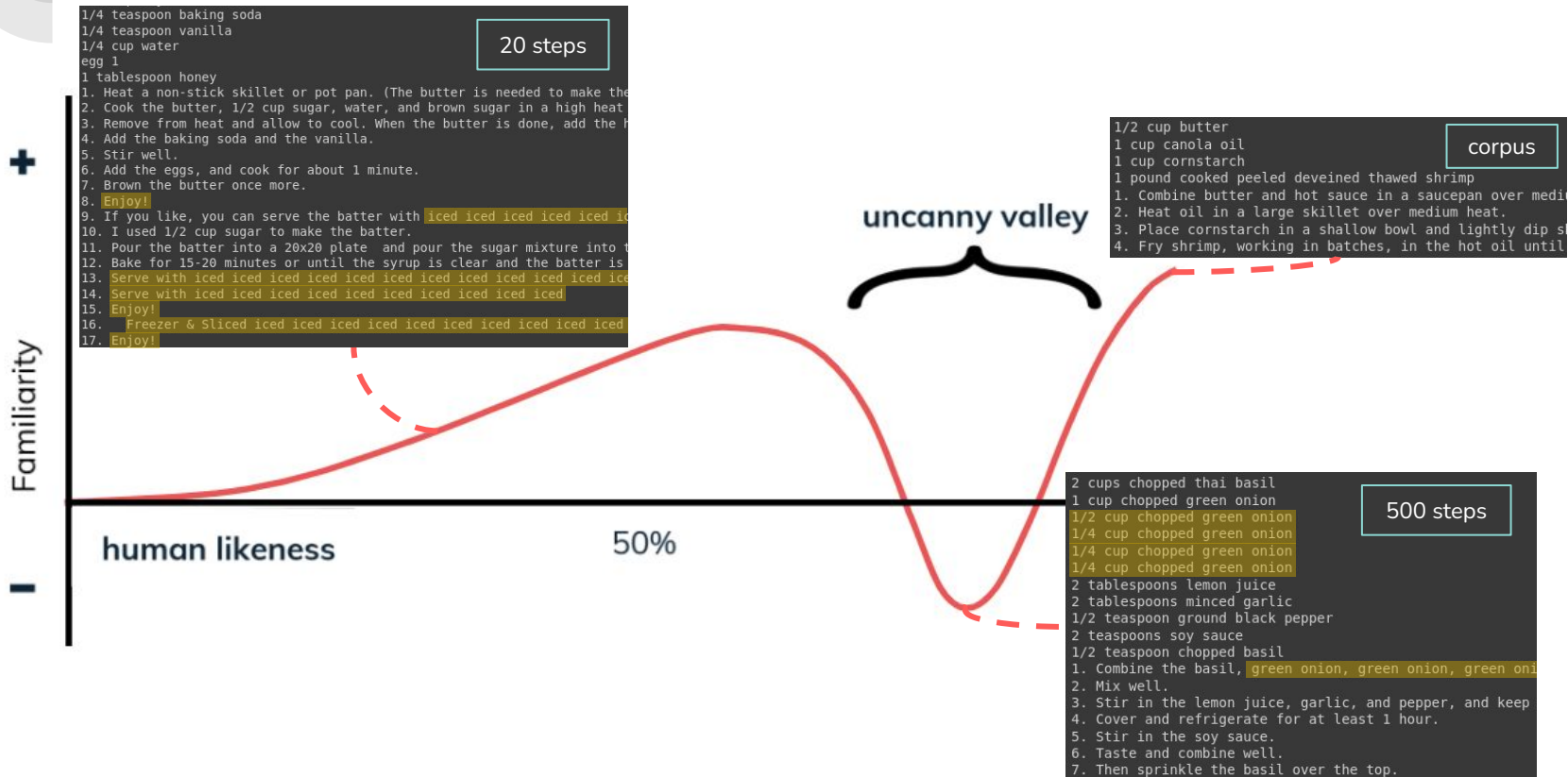
Similaridad con TF-IDF




Valle inquietante (uncanny valley)



Valle inquietante de recetas



Recetas generadas ✨



```
1 cut chicken
1 teaspoon salt
1/2 cup sour cream
1/2 cup pineapple juice
1 tablespoon olive oil
1. Preheat oven to 350.
2. Combine chicken and salt in large saucepan.
3. Bring to boil and simmer for 15 minutes.
4. Add sour cream, pineapple juice, olive oil, and chicken, and cook until all the flavors have blended and chicken is tender, about 5 minutes.
5. Remove chicken from heat, cover, and let sit for 5 minutes.
6. Stir in sour cream and cook until thick, about 3 minutes.
7. Serve over rice.
```

```
1/2 cup sour cream
1/2 cup heavy cream
1/4 cup sugar
3/4 cup water
3/4 cup margarine
3 tablespoons oyster sauce
1 tablespoon red wine vinegar
1 tablespoon dark horse salt
2 tablespoons sour cream
1/2 cup milk
1. Stir all ingredients together until sugar dissolves.
2. Place in a glass bowl and let cool.
3. Pour into pie crust.
4. Place on top of pie and bake in very warm place for 30-40 minutes.
```

```
1 package grated parmesan cheese
1/2 cup sour cream
1/4 cup reduced sodium chicken broth
1 tablespoon sliced mushroom
4 sliced cucumber
1/2 cup shredded mozzarella cheese
1. Preheat the oven to 350 degrees F (175 degrees C). Grease a baking sheet.
2. In a shallow dish, combine all ingredients. Spread evenly.
3. Next, sprinkle over a little of the cheese. Toss to coat.
4. Bake in the preheated oven until cheese is melted and bubbly, about 20 minutes. Remove from the oven and slice into wedges.
```



A futuro

- Probar reemplazos en recetas generadas usando Word2Vec
- Clasificar por Continente y Tópico las recetas generadas
- Entrenar GPT-2 para más steps
- Automatizar eliminación de recetas del valle inquietante