

Miguel Lock | Tyler Dean

Client Presentation: Initial Pitch

Our client: Dexter Fry



- Personal blog: Lab to Ladle
 - Share love of cooking
 - Needs to gain popularity to properly launch career
-

Introduction

Meet the team behind labtoladel.com



Miguel Lock



Tyler Dean

Homepage



Lab to Ladle

Home

Recipes

Welcome to my blog!

Check out the recipe of the day, hand-picked for the season!



Caprese Skewers ☆

10 Min

Italian

Appetizer


Easy

Caprese Skewers are one of my favorite appetizers because they combine the classic flavors of Italy with a modern, playful presentation. I first made these for a summer barbecue, and they were an instant success. Guests loved the combination of juicy cherry tomatoes, creamy mozzarella, and fragrant basil leaves, all tied together with a drizzle of balsamic...

My Story

In the summer of '86, I started cooking meth. Yeah, I know what you're thinking—"Wow, this guy must've been a real mastermind." Well, I wasn't. I wasn't breaking bad; I was more like mildly confused but enthusiastic about it all. The real turning point, though, came in the

Recipes



 Lab to Ladle

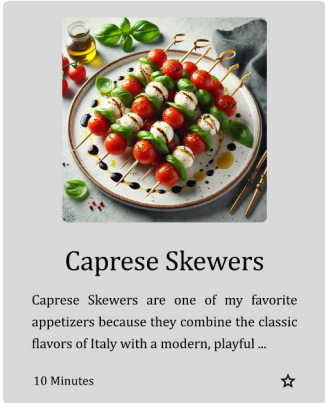
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Recipes

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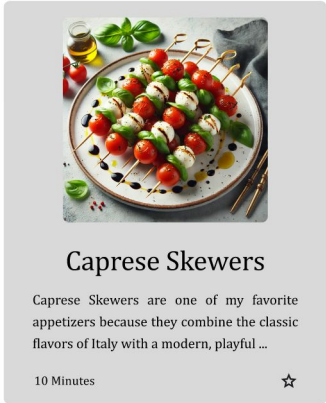
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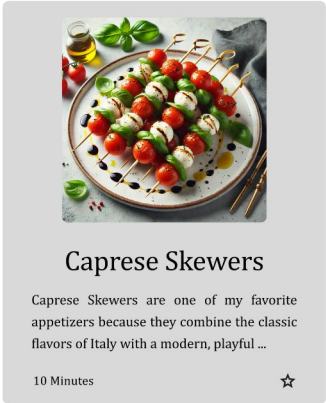
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Individual Recipe



Lab to Ladle

Home

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Directions:

1. On small skewers, thread a cherry tomato, a basil leaf, and a mozzarella ball.
2. Repeat until all ingredients are used.
3. Drizzle the skewers with olive oil and balsamic glaze.
4. Serve immediately.



Ingredients:

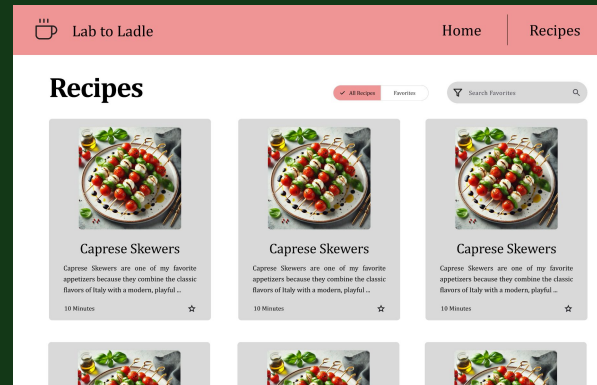
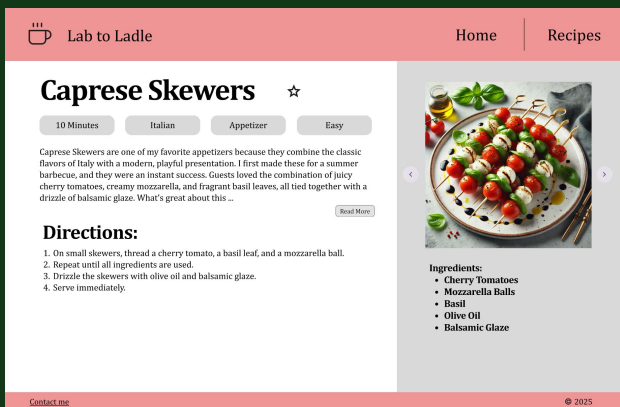
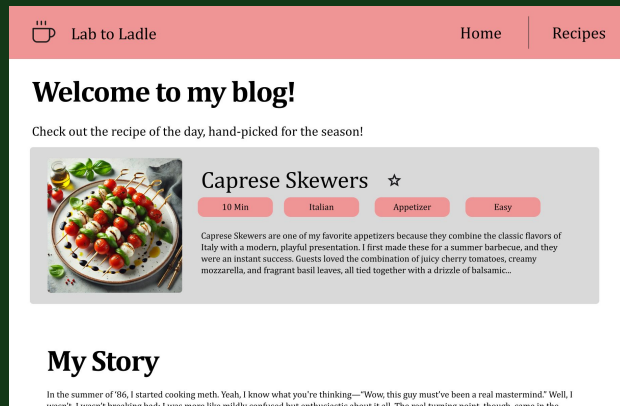
- Cherry Tomatoes
- Mozzarella Balls
- Basil
- Olive Oil
- Balsamic Glaze

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Attention to Detail

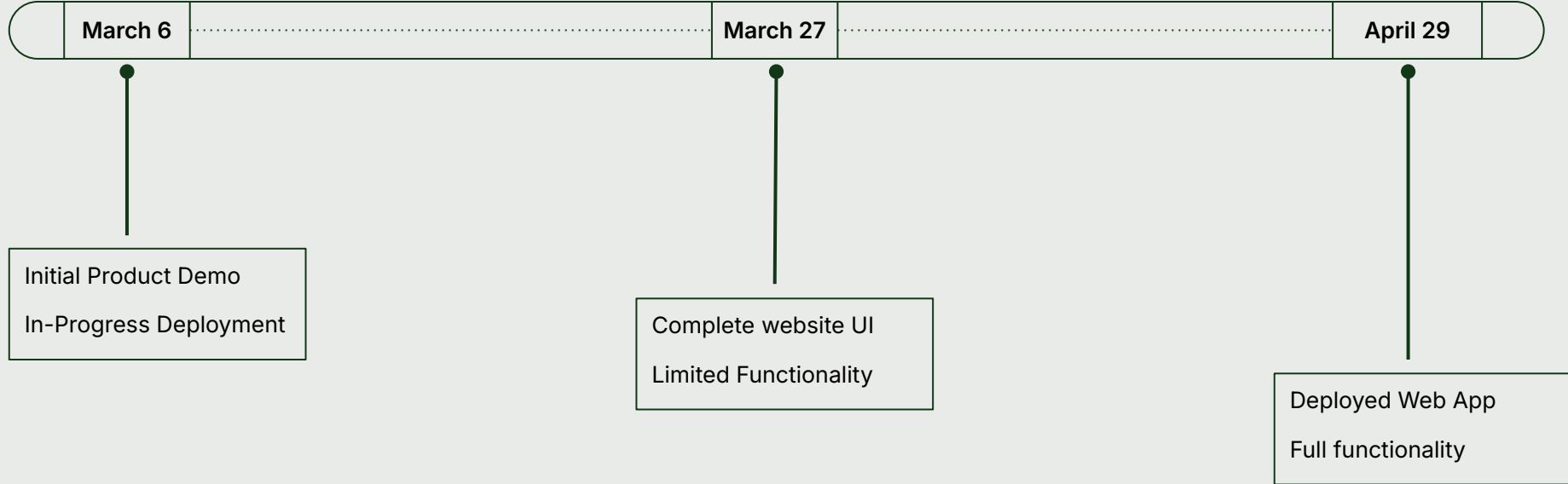
- Robust features
- Simplicity
- Color scheme
- Font: Cambria



Technical implementation

- Using: highly tested & supported frameworks
- Effort into initial codebase

Timeline



Questions?