

## Ejemplos de ejecución sistema experto:

Buscando con 3 ingredientes: Se regresan varias recetas posibles

The screenshot shows the 'Sistema experto Cookly' application window. At the top, there is a search bar with the placeholder text 'Buscar...' and two buttons: 'Buscar' (blue) and 'Limpiar' (red). Below the search bar, the 'Ingredientes' section is visible, containing a list of ingredients with checkboxes. The selected ingredients are salt, butter, and water. To the right of the ingredients list, the search results are displayed. The first result is 'Receta 51516. Subida el 2003-01-15.' with a star icon. It includes the name 'perfect microwave rice', the preparation time '27 minutos', and a list of steps under 'PASOS:'. The second result is 'Receta 276948. Subida el 2008-01-07.' with a star icon, named 'egg mcmuffin light'.

Ingredientes

- ☒ salt
- ☐ sugar
- ☐ garlic
- ☒ butter
- ☐ eggs
- ☐ flour
- ☐ olive oil
- ☐ onion
- ☒ water
- ☐ black pepper
- ☐ milk
- ☐ brown sugar
- ☐ pepper
- ☐ lemon juice

Receta 51516. Subida el 2003-01-15.

★ Nombre: perfect microwave rice.  
★ Tiempo de preparación: 27 minutos.

☆ PASOS:

- 1.- place all ingredients except salt in a large microwave safe bowl
- 2.- rice doubles in size during cooking so choose a container large enough to accommodate final product
- 3.- microwave uncovered on high for 10 minutes
- 4.- then microwave uncovered on medium-low for 15 minutes
- 5.- do not stir rice at anytime during cooking process
- 6.- season with salt and fluff with a fork before serving

☆ DESCRIPCIÓN:

a different way to make perfect rice in the microwave. i didn't believe that it would cook till tender without being covered, boy was i wrong. from cookbook author kathleen daelemans.

☆ INGREDIENTES:

- 1.- salt
- 2.- butter
- 3.- water
- 4.- long grain rice

Receta 276948. Subida el 2008-01-07.

★ Nombre: egg mcmuffin light.

Recetas con más ingredientes: (mantequilla, tocino, queso)

The screenshot shows the 'Sistema experto Cookly' application window. At the top, there is a search bar with the placeholder text 'Buscar...' and two buttons: 'Buscar' (blue) and 'Limpiar' (red). Below the search bar, the 'Ingredientes' section is visible, containing a list of ingredients with checkboxes. The selected ingredients are salt, butter, water, milk, pepper, lemon juice, salt and pepper, parmesan cheese, chicken breast, and basil. To the right of the ingredients list, the search results are displayed. The first result is 'Receta 474338. Subida el 2012-02-16.' with a star icon. It includes the name 'bbq chicken deluxe pan pizza', the preparation time '45 minutos', and a list of steps under 'PASOS:'. The second result is 'Receta 276948. Subida el 2008-01-07.' with a star icon, named 'egg mcmuffin light'.

Ingredientes

- ☒ salt
- ☐ sugar
- ☒ butter
- ☐ eggs
- ☐ flour
- ☐ onion
- ☒ water
- ☐ milk
- ☐ pepper
- ☐ lemon juice
- ☐ salt and pepper
- ☐ parmesan cheese
- ☐ chicken breast
- ☐ basil

Receta 474338. Subida el 2012-02-16.

★ Nombre: bbq chicken deluxe pan pizza.  
★ Tiempo de preparación: 45 minutos.

☆ PASOS:

- 1.- in a small saucepan scald the milk over medium heat
- 2.- add butter sugar and salt
- 3.- allow milk mixture to cool to warm
- 4.- add yeast and mix thoroughly
- 5.- let sit for 5 minutes
- 6.- in the bowl of a stand mixer add milk / yeast mixture
- 7.- slowly add flour one cup at a time until the dough pulls away from the side of the bowl and forms a ball
- 8.- add water a little at a time until the dough combines
- 9.- if the dough is still wet add a little more flour
- 10.- knead dough for 5-10 minutes using the dough hook
- 11.- place dough in a large greased bowl
- 12.- cover and allow dough to rise for 2 hours or until dough has doubled in size
- 13.- while the dough is rising brush the chicken breast with 2 tablespoons of bbq sauce and grill
- 14.- chop cooked bbq chicken into small pieces and set aside
- 15.- preheat the oven to 400 degrees f
- 16.- when the dough is ready punch down the dough knead briefly on a floured surface
- 17.- roll out the pizza dough using a rolling pin
- 18.- you want the dough to be about a 1 / 2 inch thick
- 19.- "place dough in a buttered 10-inch saut' pan or cast iron skillet"

Receta 276948. Subida el 2008-01-07.

★ Nombre: egg mcmuffin light.

## Buscando un ingrediente en la barra de búsqueda:

