

Nu Html Checker

This tool is an ongoing experiment in better HTML checking, and its behavior remains subject to change

Showing results for contents of text-input area

Checker Input

Show



source



outline



image report

Options...

Check by

text input



css

```
<!DOCTYPE html>
<html lang="en">
<head>
  <meta charset="UTF-8">
  <meta http-equiv="X-UA-Compatible" content="IE=edge">
  <meta name="viewport" content="width=device-width, initial-scale=1.0">
  <meta name="description" content="cookbook food recipe website application">
  <meta name="keywords" content="cooking, create recipes, food recipes, appetizers, first main, main, desserts">
  <meta name="author" content="Antonio torone">
  <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/5.15.3/css/all.min.css"
    integrity="sha512-iBBXm8fW90+nuLcSKlbnmPcLa00T92x01BIsZ+ywDWZCvqsWgccV3gFoRBv0z+8dLJgyAHlR35VZc2oM/gI1w=="
    crossorigin="anonymous" referrerpolicy="no-referrer" />
  <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/materialize/1.0.0/css/materialize.min.css">
  <link rel="stylesheet" href="/static/css/style.css" type="text/css">
```

Check

Use the Message Filtering button below to hide/show particular messages, and to see total counts of errors and warnings.

Message Filtering

1. **Error** Element **h4** not allowed as child of element **ul** in this context. (Suppressing further errors from this subtree.)

[From line 40, column 15; to line 40, column 36](#)

```
<h4 class="logo-size">Love A
```

Content model for element [u1](#):

Zero or more [li](#) and [script-supporting](#) elements.

2. **Warning** Section lacks heading. Consider using `h2` `h6` elements to [add identifying headings to all sections](#).

[From line 52, column 5; to line 52, column 13](#)

```
es-->< <section>
```

3. **Error** Element `div` not allowed as child of element `u1` in this context. (Suppressing further errors from this subtree.)

[From line 107, column 7; to line 107, column 42](#)

```
<div class=" recipe-name col s4 m8">
```

Contexts in which element `div` may be used:

Where [flow content](#) is expected.

As a child of a `dl` element.

Content model for element `u1`:

Zero or more [li](#) and [script-supporting](#) elements.

4. **Error** Element `div` not allowed as child of element `u1` in this context. (Suppressing further errors from this subtree.)

[From line 112, column 7; to line 112, column 37](#)

```
v><div class=" img-align col s4">
```

Contexts in which element `div` may be used:

Where [flow content](#) is expected.

As a child of a `dl` element.

Content model for element `u1`:

Zero or more [li](#) and [script-supporting](#) elements.

5. **Error** Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)

[From line 153, column 7; to line 153, column 42](#)

```
<div class=" recipe-name col s4 m8">
```

Contexts in which element `div` may be used:

Where [flow content](#) is expected.

As a child of a `dl` element.

Content model for element `ul`:

Zero or more [li](#) and [script-supporting](#) elements.

6. **Error** Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)

[From line 158, column 7; to line 158, column 37](#)

```
<div class=" img-align col s4">
```

Contexts in which element `div` may be used:

Where [flow content](#) is expected.

As a child of a `dl` element.

Content model for element `ul`:

Zero or more [li](#) and [script-supporting](#) elements.

7. **Error** Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)

[From line 198, column 7; to line 198, column 42](#)

```
<div class=" recipe-name col s4 m8">
```

Contexts in which element `div` may be used:

Where [flow content](#) is expected.

As a child of a `dl` element.

Content model for element `ul`:

Zero or more [li](#) and [script-supporting](#) elements.

8. **Error** Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)

[From line 203, column 7; to line 203, column 37](#)

```
v><< <div class="img-align col s4"><
```

Contexts in which element `div` may be used:

Where [flow content](#) is expected.

As a child of a `dl` element.

Content model for element `ul`:

Zero or more [li](#) and [script-supporting](#) elements.

9. **Error** Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)

[From line 230, column 7; to line 230, column 42](#)

```
< <div class="recipe-name col s4 m8"><
```

Contexts in which element `div` may be used:

Where [flow content](#) is expected.

As a child of a `dl` element.

Content model for element `ul`:

Zero or more [li](#) and [script-supporting](#) elements.

10. **Error** Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)

[From line 235, column 7; to line 235, column 37](#)

```
v><< <div class="img-align col s4"><
```

Contexts in which element `div` may be used:

Where [flow content](#) is expected.

As a child of a `dl` element.

Content model for element `ul`:

Zero or more [li](#) and [script-supporting](#) elements.

11. **Error** Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)

[From line 262, column 7; to line 262, column 42](#)

```
←      <div class=" recipe-name col s4 m8">↵
```

Contexts in which element `div` may be used:

Where [flow content](#) is expected.

As a child of a `dl` element.

Content model for element `ul`:

Zero or more [li](#) and [script-supporting](#) elements.

12. **Error** Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)

[From line 267, column 7; to line 267, column 37](#)

```
v>↵      <div class=" img-align col s4">↵
```

Contexts in which element `div` may be used:

Where [flow content](#) is expected.

As a child of a `dl` element.

Content model for element `ul`:

Zero or more [li](#) and [script-supporting](#) elements.

13. **Error** Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)

[From line 294, column 7; to line 294, column 42](#)

```
←      <div class=" recipe-name col s4 m8">↵
```

Contexts in which element `div` may be used:

Where [flow content](#) is expected.

As a child of a [dl](#) element.

Content model for element [ul](#):

Zero or more [li](#) and [script-supporting](#) elements.

14. **Error** Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)

[From line 299, column 7; to line 299, column 37](#)

```
v><< <div class="img-align col s4"><
```

Contexts in which element [div](#) may be used:

Where [flow content](#) is expected.

As a child of a [dl](#) element.

Content model for element [ul](#):

Zero or more [li](#) and [script-supporting](#) elements.

15. **Error** Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)

[From line 326, column 7; to line 326, column 42](#)

```
< <div class="recipe-name col s4 m8"><
```

Contexts in which element [div](#) may be used:

Where [flow content](#) is expected.

As a child of a [dl](#) element.

Content model for element [ul](#):

Zero or more [li](#) and [script-supporting](#) elements.

16. **Error** Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)

[From line 331, column 7; to line 331, column 37](#)

```
v><< <div class="img-align col s4"><
```

Contexts in which element [div](#) may be used:

Where [flow content](#) is expected.

As a child of a [dl](#) element.

Content model for element [ul](#):

Zero or more [li](#) and [script-supporting](#) elements.

17. **Error** Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)

[From line 358, column 7; to line 358, column 42](#)

```
←      <div class=" recipe-name col s4 m8">↵
```

Contexts in which element [div](#) may be used:

Where [flow content](#) is expected.

As a child of a [dl](#) element.

Content model for element [ul](#):

Zero or more [li](#) and [script-supporting](#) elements.

18. **Error** Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)

[From line 363, column 7; to line 363, column 37](#)

```
v>↵      <div class=" img-align col s4">↵
```

Contexts in which element [div](#) may be used:

Where [flow content](#) is expected.

As a child of a [dl](#) element.

Content model for element [ul](#):

Zero or more [li](#) and [script-supporting](#) elements.

19. **Error** Element `div` not allowed as child of element `ul` in this context. (Suppressing further errors from this subtree.)

[From line 390, column 7; to line 390, column 42](#)

```
←      <div class=" recipe-name col s4 m8">↵
```

Contexts in which element [div](#) may be used:

Where [flow content](#) is expected.

As a child of a [dl](#) element.

Content model for element [ul](#):

Zero or more [li](#) and [script-supporting](#) elements.

20. **Error** Element [div](#) not allowed as child of element [ul](#) in this context. (Suppressing further errors from this subtree.)

[From line 395, column 7; to line 395, column 37](#)

```
v><␣<div class="img-align col s4"><
```

Contexts in which element [div](#) may be used:

Where [flow content](#) is expected.

As a child of a [dl](#) element.

Content model for element [ul](#):

Zero or more [li](#) and [script-supporting](#) elements.

21. **Error** Element [div](#) not allowed as child of element [ul](#) in this context. (Suppressing further errors from this subtree.)

[From line 422, column 7; to line 422, column 42](#)

```
␣<div class="recipe-name col s4 m8">
```

Contexts in which element [div](#) may be used:

Where [flow content](#) is expected.

As a child of a [dl](#) element.

Content model for element [ul](#):

Zero or more [li](#) and [script-supporting](#) elements.

22. **Error** Element [div](#) not allowed as child of element [ul](#) in this context. (Suppressing further errors from this subtree.)

[From line 427, column 7; to line 427, column 37](#)


```
v>↵      <div class=" img-align col s4">↵
```

Contexts in which element [div](#) may be used:

Where [flow content](#) is expected.

As a child of a [dl](#) element.

Content model for element [ul](#):

Zero or more [li](#) and [script-supporting](#) elements.

23. **Error** Element [div](#) not allowed as child of element [ul](#) in this context. (Suppressing further errors from this subtree.)

[From line 454, column 7; to line 454, column 42](#)

```
↵      <div class=" recipe-name col s4 m8">↵
```

Contexts in which element [div](#) may be used:

Where [flow content](#) is expected.

As a child of a [dl](#) element.

Content model for element [ul](#):

Zero or more [li](#) and [script-supporting](#) elements.

24. **Error** Element [div](#) not allowed as child of element [ul](#) in this context. (Suppressing further errors from this subtree.)

[From line 459, column 7; to line 459, column 37](#)

```
v>↵      <div class=" img-align col s4">↵
```

Contexts in which element [div](#) may be used:

Where [flow content](#) is expected.

As a child of a [dl](#) element.

Content model for element [ul](#):

Zero or more [li](#) and [script-supporting](#) elements.

25. **Error** Element [div](#) not allowed as child of element [ul](#) in this context. (Suppressing further errors from this subtree.)

[From line 486, column 7; to line 486, column 42](#)

```
<div class=" recipe-name col s4 m8">
```

Contexts in which element [div](#) may be used:

Where [flow content](#) is expected.

As a child of a [dl](#) element.

Content model for element [ul](#):

Zero or more [li](#) and [script-supporting](#) elements.

26. **Error** Element [div](#) not allowed as child of element [ul](#) in this context. (Suppressing further errors from this subtree.)

[From line 491, column 7; to line 491, column 37](#)

```
<div class=" img-align col s4">
```

Contexts in which element [div](#) may be used:

Where [flow content](#) is expected.

As a child of a [dl](#) element.

Content model for element [ul](#):

Zero or more [li](#) and [script-supporting](#) elements.

Document checking completed.

Source

```
1. <!DOCTYPE html>
2. <html lang="en">
3. <head>
4.   <meta charset="UTF-8">
5.   <meta http-equiv="X-UA-Compatible" content="IE=edge">
6.   <meta name="viewport" content="width=device-width, initial-scale=1.0">
7.   <meta name="description" content="cookbook food recipe website application">
8.   <meta name="keywords" content="cooking, create recipes, food recipes, appetizers, first main, main, desserts">
9.   <meta name="author" content="Antonio torone">
10.  <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/font-awesome/5.15.3/css/all.min.css">
```

```

11.      integrity="sha512-iBBXm8fw90+nuLcSKlbrPcLa00T92x01BIsZ+ywDWZCvqswGccV3gFoRBv0z+8dLJgyAHIhR35VZc2oM/gI1w=="
crossorigin="anonymous" referrerpolicy="no-referrer" />
12.      <link rel="stylesheet" href="https://cdnjs.cloudflare.com/ajax/libs/materialize/1.0.0/css/materialize.min.css">
13.      <link rel="stylesheet" href="/static/css/style.css" type="text/css">
14.      ↵
15.      ↵
16.      <title>home</title>
17. </head>
18. <body>
19. ↵
20.     <header>
21. ↵
22.         <!-- top navbar -->
23.         <nav class="nav-style">
24.             <div class="nav-wrapper">
25.                 <a href="/get_recipes" class="logo-size" aria-label="logo name">Love At First Bite</a>
26.                 <a href="#" data-target="mobile-demo" class="sidenav-trigger"><i class="fas fa-bars"></i></a>
27.                 <ul class="right hide-on-med-and-down">
28.                     <li><a href="/get_recipes">Home</a></li>
29.                     ↵
30.                     <li><a href="/login" aria-label=" go to log in form page">Log in</a></li>
31.                     <li><a href="/register" aria-label="go to register form page">Register</a></li>
32.                     ↵
33. ↵
34.                 </ul>
35.             </div>
36.         </nav>
37. ↵
38.         <!-- mobile -->
39.         <ul class="sidenav mobile-nav" id="mobile-demo">
40.             <h4 class="logo-size">Love At First Bite</h4>
41.             <li><a href="/get_recipes" aria-label="go to home page">Home</a></li>
42.             ↵
43.             <li><a href="/login" aria-label="go to log in form page">Log in</a></li>
44.             <li><a href="/register" aria-label="go to register form page">Register</a></li>
45.             ↵
46.         </ul>
47. ↵
48.     </header>
49. ↵
50. ↵
51.     <!--flash messages-->
52.     <section>
53.         ↵
54.         ↵
55.         ↵
56.     </section>
57. ↵

```

```
58.     <main class="container">↵
59.         ↵
60.     ↵
61. <!--Search bar-->↵
62. <div class="card-panel search-bar">↵
63.     <form action="/search" method="post" class="col s12">↵
64.         <div class="row valign-wrapper center-align">↵
65.             <div class="input-field col s12 ">↵
66.                 <i class="fas fa-search prefix"></i>↵
67.                 <input type="text" name="query" id="query" class="validate" required>↵
68.                 <label for="query">Search recipe</label>↵
69.             </div>↵
70.             <button type="submit" class=" #e0e0e0 grey lighten-2" aria-label="submit search bar button">↵
71.                 <i class="fas fa-search left"></i>Search↵
72.             </button>↵
73.         </div>↵
74.         <div class="col s12 ">↵
75.             <a href="/get_recipes" class="btn #ef9a9a red lighten-3"↵
76.                 aria-label="reset search bar button">Reset</a>↵
77.         ↵
78.     </div>↵
79.     ↵
80. </form>↵
81. </div>↵
82. ↵
83. <div class="carousel">↵
84.     <a class="carousel-item responsive-img" href="#one!"></a>↵
85.     <a class="carousel-item" href="#two!"></a>↵
86.     <a class="carousel-item" href="#three!"></a>↵
87.     <a class="carousel-item" href="#four!"></a>↵
88.     <a class="carousel-item" href="#five!"></a>↵
89.     <a class="carousel-item responsive-img" href="#one!"></a>↵
90.     <a class="carousel-item" href="#two!"></a>↵
```

```

91.   <a class="carousel-item" href="#three!"></a>↵
92.   <a class="carousel-item" href="#four!"></a>↵
93.   <a class="carousel-item" href="#five!"></a>↵
94. </div>↵
95.   ↵
96. <div class="row center-align ">↵
97.   <h4>EVERYONE CAN COOK</h4>↵
98. </div>↵
99.   ↵
100. <div class="margin-container">↵
101.   ↵
102.   ↵
103.   ↵
104.   <ul class="collapsible">↵
105.     ↵
106.     ↵
107.     <div class=" recipe-name col s4 m8">↵
108.       <h5 class="font-name">Fried chicken</h5>↵
109.   ↵
110.   </div>↵
111.   ↵
112.     <div class=" img-align col s4">↵
113.       ↵
114.     </div>↵
115.   ↵
116.   <li>↵
117.     <div class="collapsible-header">↵
118.       <div class="col s4 m4 ">↵
119.         <i class="fas fa-caret-down"></i>↵
120.       ↵
121.     </div>↵
122.   ↵
123.   ↵
124.   ↵
125.   ↵
126.   </div>↵
127.   ↵
128.   ↵
129.     <div class="collapsible-body">↵
130.       <h6> Appetizers</h6>↵

```

```

131.         <p>Serving: 4 people</p><↵
132.         <p>Ingredients: Chicken breast 1.8 lbs (800 g)</p><↵
133. Rosemary 2 sprigs<↵
134. Lemon juice 2 tbsp (30 g)<↵
135. Lemon peel 1<↵
136. Extra virgin olive oil 2 tbsp (30 g)<↵
137. Fine salt to taste<↵
138. Black pepper to taste<↵
139. Smoked paprika 1 tsp<↵
140. <↵
141. FOR BREADCRUMBS<↵
142. Flour 00 1.3 cups (150 g)<↵
143. Corn flakes ¾ cup (100 g) - unsweetened<↵
144. Eggs 4<↵
145. Rosemary 1 sprig</p><↵
146.         <p>Cooktime: 10 minutes</p><↵
147.         <p>Steps: To make the fried chicken with quick mayonnaise, start by cutting the chicken breasts into
strips, you should get some rather long sticks, then transfer them to a baking pan and season with salt, pepper,
rosemary sprigs, lemon zest and juice, season with olive oil and spice with strong paprika, stir to flavor the chicken
well, then cover with plastic wrap and set aside to marinate. Meanwhile, make the mayonnaise: pour the soy milk into
the bowl of the mixer, add salt, rice vinegar and vegetable oil, then mix everything with a hand blender until a
homogeneous sauce is obtained. Divide the mayonnaise into three separate bowls and flavor each bowl in a different
way: flavor the first one with wasabi, the second with mustard and honey and the last with tabasco and chives. Mix the
three mayonnaises well and set aside. Now make the breadcrumbs: pour the cornflakes into the mixer, add a sprig of
rosemary. Now you can bread the chicken fingers: prepare three bowls containing the flour, beaten egg and crushed
cornflakes. Take a chicken fingers, pass it first in the flour, then in the egg, and finally in the cornflake mixture.
Bread all the chicken fingers and place them on a tray as you go.</p><↵
148. Fry the chicken in abundant seed oil, brought to a temperature of 340° F (170° C) (to better monitor the temperature,
we suggest the use of a food thermometer). Cook the sticks for a couple of minutes, then drain them on a tray lined
with paper towles and serve the fried chicken hot with the three types of mayonnaises.</p><↵
149.         <p><em>by: admin</em></p><↵
150.         </div><↵
151.     </li><↵
152.     <↵
153.     <div class=" recipe-name col s4 m8"><↵
154.         <h5 class="font-name">Rice salad</h5><↵
155.     <↵
156.     </div><↵
157.     <↵
158.     <div class=" img-align col s4"><↵
159.         <↵
160.     </div><↵
161.     <↵
162.     <li><↵
163.         <div class="collapsible-header"><↵
164.             <div class="col s4 m4 "><↵

```

```

165.         <i class="fas fa-caret-down"></i>↵
166.         ↵
167.     </div>↵
168. ↵
169. ↵
170. ↵
171. ↵
172.     </div>↵
173. ↵
174. ↵
175.         <div class="collapsible-body">↵
176.             <h6> Main Courses</h6>↵
177.             <p>Serving: 4 people</p>↵
178.             <p>Ingredients: Arborio rice 2 ½ cups (300 g)↵
179. Tuna in oil 1.6 cups (200 g) - drained↵
180. Cluster tomatoes 1 ½ cup (150 g)↵
181. Caciocavallo cheese 1 ½ cup (150 g)↵
182. Cooked ham 2 cups (100 g) - diced↵
183. Peas ½ cup (80 g)↵
184. Red peppers ¾ cup (75 g)↵
185. Yellow peppers ¾ cup (75 g)↵
186. Black olives ½ cup (80 g) - pitted↵
187. Pickles ½ cup (80 g)↵
188. Chives to taste↵
189. Fine salt to taste</p>↵
190.         <p>Cooktime: 20 minutes</p>↵
191.         <p>Steps: To make a classic rice salad, place a pot full of salted water on the stove. Once it is boiling,
pour in the peas and blanch them for about 3 minutes. Once the peas have been drained, pour the rice into the same
water. Cook the rice 2-3 minutes less than the cooking time indicated on the package. In the meantime, prepare the
seasoning: wash the peppers, remove the stem, seeds and internal filaments, cut them first into strips and then into
cubes and place them in a large bowl where you will collect all the other ingredients. Wash and cut the tomatoes in
half, dig out the pulp with a teaspoon and cut them into cubes. Dice the baked ham (prosciutto cotto). Also cut the
caciocavallo cheese into cubes and cut the pickles and pitted olives into rounds. When about 2-3 minutes are left
before it finishes cooking, drain the rice and let it cool by placing it on a cold tray (previously stored in the
refrigerator) in order to facilitate cooling. Flavor the seasoning with chives cut into small pieces, add the peas and
rice that will have cooled in the meantime. To finish, add the crumbled tuna and the baked ham, adjust the salt and
stir with a spoon. Cover the bowl with plastic wrap and let sit in the refrigerator until serving so it will be cold
and the flavors will have blended together.↵
192. ↵
193. </p>↵
194.         <p><em>by: admin</em></p>↵
195.     </div>↵
196. </li>↵
197. ↵
198.     <div class=" recipe-name col s4 m8">↵
199.         <h5 class="font-name">Chicken curry</h5>↵
200. ↵
201.     </div>↵

```

```

202. ↵
203.     <div class="img-align col s4">↵
204.         ↵
205.     </div>↵
206. ↵
207.     <li>↵
208.         <div class="collapsible-header">↵
209.             <div class="col s4 m4 ">↵
210.                 <i class="fas fa-caret-down"></i>↵
211.                 ↵
212.             </div>↵
213. ↵
214. ↵
215. ↵
216. ↵
217.         </div>↵
218. ↵
219. ↵
220.         <div class="collapsible-body">↵
221.             <h6> Main Courses</h6>↵
222.             <p>Serving: 3 people</p>↵
223.             <p>Ingredients: [&#39;Chicken breast 1 ¼ lb (800 g)\r\nGreek Yogurt 1 ¼ cup (250 g)\r\nFine salt to
taste\r\nBlack pepper to taste\r\nPowdered turmeric 2 tsp\r\nSmoked paprika 2 tsp\r\nCinnamon powder 1 tsp\r\nCumin 2
tsp\r\nCoriander seeds 1 tsp - powdered\r\n\r\n\r\nFOR THE FRIED VEGETABLE MIXTURE\r\nGarlic 1 clove\r\nFresh ginger to
taste\r\nFresh chili pepper 1\r\nWhite onions 1\r\nCoriander to taste\r\nExtra virgin olive oil 1 ¼ tbsp (10
g)\r\n\r\n\r\nFOR THE BASMATI RICE\r\nBasmati rice 2 ¼ cups (400 g)\r\nWater 2 ¾ cups (600 g)\r\nCinnamon sticks
1\r\nCardamom 3 - pods\r\nStar anise 1\r\nCoarse salt to taste&#39;]</p>↵
224.             <p>Cooktime: 15 minutes</p>↵
225.             <p>Steps: [&#39;To make the chicken curry, start by preparing the marinade: Pour the spices into a pan and
toast them over low heat for just a few minutes, then transfer them to a large bowl. Add a pinch of salt and pepper,
then add the Greek yogurt and stir all together to get a creamy mixture with an even colour.\r\n\r\nAt this point, chop
the chicken breast into ½-inch (1.5-cm) cubes and place the cubes in the marinade.\r\n\r\nMix all together, cover with
plastic wrap, and leave to marinate in the fridge for a couple of hours. If you prefer, you can leave the chicken to
rest for just 10-15 minutes. \r\n\r\nHowever, the longer you leave it to marinate, the more the aromas will infuse and
liven up the meat!\r\n\r\nOnce the chicken has marinated, start to prepare the rice accompaniment. Rinse the rice well,
then pour into a saucepan, add the cinnamon stick, cardamom pods, and star anise. Add the coarse salt and water.
Cover with a lid and bring to a boil, then lower the heat and leave to cook for 8-10 minutes.\r\n\r\nMeanwhile, cook the
chicken. Slice the onion very thinly (or, if you prefer, you can mince it); grate the fresh ginger and cut the chili
into pieces, removing the stem but keeping the seeds.\r\n\r\nPour the oil into a pan, crush the garlic into it, then add
the onion, ginger, and chili. Fry lightly over medium heat and then add the chicken, together with all of the
marinade. \r\n\r\nLeave to cook for 8-10 minutes and in the meantime, chop the coriander leaves finely; you'll add them to
the pan at the last minute when the chicken is nearly done. \r\n\r\nAt this point, both the chicken curry and the basmati
rice will be ready. Now you just have to serve them.&#39;]</p>↵
226.             <p><em>by: admin</em></p>↵
227.         </div>↵
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229.     ↵
230.     <div class=" recipe-name col s4 m8">↵
231.         <h5 class="font-name">Creme brulee</h5>↵
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252.         <div class="collapsible-body">↵
253.             <h6>Desserts</h6>↵
254.             <p>Serving: 6 people</p>↵
255.             <p>Ingredients: [&#39;Fresh liquid cream 2 cups (500 g)\r\nMilk ½ cup (125 g)\r\nEgg yolks 8\r\nSugar ½
cup (130 g)\r\nVanilla bean 1&#39;]</p>↵
256.             <p>Cooktime: 80 minutes</p>↵
257.             <p>Steps: [&#39;To prepare the creme brulee, first pour the milk and cream into a saucepan, add the
vanilla bean and seeds. Bring it gently to a boil. Meanwhile, put the yolks in a bowl with the sugar. Gently mix the
mixture with a whisk (or wooden ladle), making sure not to beat them to make them frothy. When the milk and cream
mixture has come to a boil, remove the vanilla bean, and pour the mixture little by little into the bowl with the
yolks, stirring continuously to obtain a homogeneous mixture. It will be very runny. Place 6 ramekins with a capacity
of 2/3 cup (150 ml) in a high-sided baking tray. Fill the cocottes with the mixture, which you have previously
filtered with a strainer. Pour boiling water into the pan until it covers one-third of the height of the ramekin, to
bake the cream in a bain-marie. Cook in a static oven preheated to 285° F (140° C) for about 70 minutes, until the
surface is golden brown and compact.\r\nOnce the ramekins are out of the oven, sprinkle the surface with sugar and use
a blowtorch to obtain a crunchy, caramelized crust. Alternatively, you can put the ramekins in the oven under the
grill for a few minutes. Your creme brulee is ready to be enjoyed!&#39;]</p>↵
258.             <p><em>by: admin</em></p>↵
259.         </div>↵
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261.     ↵
262.     <div class=" recipe-name col s4 m8">↵
263.         <h5 class="font-name">Bruschetta</h5>↵

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284.         <div class="collapsible-body">↵
285.             <h6>Appetizers</h6>↵
286.             <p>Serving: 8 pieces</p>↵
287.             <p>Ingredients: [&#39;[&#34;[&#39;Homemade bread 8 slices\\r\\nCluster tomatoes 1 lb (500 g) -
ripe\\r\\nBasil 8 leaves\\r\\nOregano to taste\\r\\nExtra virgin olive oil to taste\\r\\nFine salt to
taste\\r\\nBlack pepper to taste&#39;]&#34;]&#39;]</p>↵
288.             <p>Cooktime: 5 minutes</p>↵
289.             <p>Steps: [&#39;[&#34;[&#39;To prepare tomato bruschetta, first wash the tomatoes, divide them in half
and then cut them into cubes. Pour the cut tomatoes into a bowl and add basil leaves, previously washed and dried.
Season with a pinch of oregano, salt, pepper and oil. Stir well and let the flavours blend for about 30 minutes. This
step is optional, but we recommend it to enhance scents and flavours. Meanwhile, cut the bread into slices. After the
resting time, heat a grill and place the slices of bread on it. Grill them on both sides until toasted. Now top the
bread slices with your tomato salad, drizzling a little more oil. Let rest for a couple of minutes, then serve your
tomato bruschettas!&#39;]&#34;]&#39;]</p>↵
290.             <p><em>by: tony</em></p>↵
291.         </div>↵
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294.     <div class="recipe-name col s4 m8">↵
295.         <h5 class="font-name">Spaghetti with mussels</h5>↵
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316.         <div class="collapsible-body">↵
317.             <h6> First Courses</h6>↵
318.             <p>Serving: 4 people</p>↵
319.             <p>Ingredients: [&#39;Spaghetti 2.3 cups (320 g)\r\nMussels 3.3 lbs (1.5 kg)\r\nTomato puree 2 ¾ cups (350
g)\r\nExtra virgin olive oil ¾ cup (70 g)\r\nGarlic 2 cloves\r\nParsley 2 tbsp - minced\r\nBlack pepper to taste&#39;]
</p>↵
320.             <p>Cooktime: 35 mintes</p>↵
321.             <p>Steps: [&#39;To prepare the spaghetti with mussels, start by cleaning them. Rinse; under running water,
eliminate the barnacles and all the impurities present with a knife and the byssus, that is the beard that you find on
the edge of each mussel, simply removing it with your fingers. Pour the oil into a large saucepan together with a
peeled clove of garlic and let it season for 1-2 minutes over low heat. As soon as it is hot enough, remove the
garlic, and add the mussels and cover immediately. Cook for 2-3 minutes, so that the mussels can open completely.
While cooking, shake the pan from time to time to stir. Before draining the mussels, place them in a sterile gauze-
lined colander, which will act as a filter, collecting any impurities and sand residue. Then shell them, keeping some
for the final decoration of the dish if desired. Wash and dry the parsley, then finely chop it and pour it into a pan
with a little oil and a clove of garlic, and cook for 1-2 minutes. Add some shelled mussels, so as to further flavour
the base and, after 1-2 minutes remove the garlic and add the tomato puree together with some cooking liquid from the
clams. Cover with a lid and leave to simmer for 20 minutes. In the meantime, put a pot with plenty of water on the
stove, as soon as it boils, salt and cook the pasta. When the pasta has 2-3 minutes left to cook, add the shelled
mussels and the previously drained spaghetti. Toss the pasta by adding the remaining liquid from the mussels and when
it is cooked, add the pepper and make sure the salt is right. All you have to do now is plate and serve your spaghetti
with mussels.&#39;]</p>↵
322.             <p><em>by: tony</em></p>↵
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326.     <div class=" recipe-name col s4 m8">↵
327.         <h5 class="font-name">Backed prawns</h5>↵
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348.         <div class="collapsible-body">↵
349.             <h6> Main Courses</h6>↵
350.             <p>Serving: 2 people</p>↵
351.             <p>Ingredients: [&#39;Prawns 12\r\nLemon juice 2 ½ tbsp (40 g)\r\nExtra virgin olive oil 0.3 cup (60
g)\r\nFine salt to taste\r\nBlack pepper to taste\r\nParsley to taste&#39;]</p>↵
352.             <p>Cooktime: 15 minutes</p>↵
353.             <p>Steps: [&#39;To prepare the baked prawns, start by cleaning them, removing the legs and the hard upper
shell, but taking care not to remove either the head or the tail, which should be left attached to the shrimp for
decoration. Now remove the digestive tract by cutting along the back of the prawn with a small knife and removing the
dark “vein,” pulling it gently with the blade of the knife or a toothpick. Wash the bunch of parsley and chop it very
finely. Squeeze the lemon juice, then prepare the citronette dressing that will be used to flavour the baked jumbo
shrimp by placing the parsley in a small bowl, pouring in the lemon juice and olive oil, and adding salt and pepper to
taste.\r\nEmulsify the sauce well and set aside. Take a rectangular baking dish, arrange the cleaned prawns close
together side by side, and pour the citronette dressing directly over them to flavour . Cover the prawns with a sheet
of parchment paper to retain the moisture and keep them tender. Bake in a conventional oven preheated to 390°F (200°C)
for 10-12 minutes. When cooked, take the prawns out of the oven and serve hot!&#39;]</p>↵
354.             <p><em>by: tony</em></p>↵
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358.     <div class=" recipe-name col s4 m8">↵
359.         <h5 class="font-name">Panna cotta</h5>↵
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380.      <div class="collapsible-body">↵
381.          <h6> Desserts</h6>↵
382.          <p>Serving: 4 people</p>↵
383.          <p>Ingredients: [&#39;Fresh liquid cream 2.1 cups (500 ml)\r\nVanilla bean 1\r\nIsinglass ½ oz (8
384. g)\r\nSugar 6.3 tbsp (80 g)&#39;]</p>↵
385.          <p>Cooktime: 15 minutes</p>↵
386.          <p>Steps: [&#39;To make panna cotta, first soak the gelatine sheets in cold water for 10-15 minutes. Cut
the vanilla pod lengthwise and extract the seeds by scraping with the tip of a knife. Put the liquid cream in a
saucepan, then pour in the sugar. Flavour with the vanilla seeds and also add the pod; heat everything over a low
heat, but without boiling; when it comes to a boil, turn off the heat and extract the pod using kitchen tongs. When
the gelatine is softened, drain it without squeezing excessively, then dip it in the pot with hot cream. Stir with a
wooden spoon or hand whisk until the gelatine has completely dissolved; there must be no lumps. At this point take
five-ounce molds and pour in the panna cotta using a ladle. Once the molds are filled, put the panna cotta in the
refrigerator to set for at least 5 hours. Once it has set, before serving it and for better demolding, dip each mold
into boiling water for a few seconds then immediately demold the panna cotta on each serving plate: serve your panna
cotta au natural, with caramel, melted chocolate, or fruit coulis.&#39;]</p>↵
387.          <p><em>by: tony</em></p>↵
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390.      <div class=" recipe-name col s4 m8">↵
391.          <h5 class="font-name">Focaccia</h5>↵
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412.     <div class="collapsible-body"><↵
413.         <h6> Appetizers</h6><↵
414.         <p>Serving: 6 people</p><↵
415.         <p>Ingredients: [&#34;Flour 00 1.1 lbs (500 g)\r\nWater 1 ½ cup (300 g) - at room temperature\r\nExtra
virgin olive oil 1 ½ tbsp (20 g)\r\nFine salt 1 tsp (5 g)\r\nFresh brewer&#39;s yeast 1 tsp (4 g)\r\n\r\nFOR THE
SEASONING\r\nSalt to taste\r\nRosemary to taste\r\nExtra virgin olive oil 2 ½ tbsp (30 g)\r\nWater 1 tbsp (15 g)&#34;]
</p><↵
416.         <p>Cooktime: 40 minutes</p><↵
417.         <p>Steps: [&#39;To prepare soft focaccia, first pour crumbled yeast into the water and stir until
completely dissolved. Pour flour into the bowl of the stand mixer with a hook attachment. Add the water and yeast
mixture and start kneading at low speed. Add the salt and finally drizzle with oil. When the dough is smooth and
homogeneous, stop the mixer. It will take about 10 minutes. Grease the worktop with a drizzle of oil, then place the
dough onto it. Work it with your hands just long enough to form a ball. Then transfer it to a bowl and cover plastic
wrap. Leave to rise for 2 hours at room temperature. Once risen, remove the leavened dough and carefully grease a 2-
inch deep, 10-inch diameter baking pan with oil. Place the dough in the center and spread it evenly over the width of
the pan. Cover with plastic wrap and leave to rise for 1 hour in the oven with the light on at a temperature between
77°-82° F. Meanwhile, prepare a mixture of water and oil. After the leavening time has elapsed, take the dough and
press the surface with your fingertips to create the typical holes of the focaccia, then spread the water and oil
mixture and salt flakes on top. Add rosemary leaves and bake in a preheated, ventilated oven at 390° F for 40 minutes.
Once cooked, remove your soft focaccia from the oven, let it cool down and remove it from the pan, then serve it
warm!&#39;]</p><↵
418.         <p><em>by: linda</em></p><↵
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422.     <div class=" recipe-name col s4 m8"><↵
423.         <h5 class="font-name">Lasagne</h5><↵
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445.             <h6> First Courses</h6>↵
446.             <p>Serving: 8 people</p>↵
447.             <p>Ingredients: [⋮]INGREDIENTS FOR SPINACH EGG PASTA LAYERS↵
(350 g)\r\nFlour 00 1.3 cups (150 g)\r\nSpinach 8.8 oz (250 g)\r\nEggs 2\r\nEgg yolks 3\r\n\r\nFOR THE BOLOGNESE
SAUCE\r\nBeef 10.6 oz (300 g) - (minced, coarsely ground and mixed)\r\nPancetta bacon 5.3 oz (150 g)\r\nCarrots ½ cup
(50 g)\r\nCelery ½ cup (50 g)\r\nYellow onions 1 cup (50 g)\r\nRed wine ½ cup (100 g)\r\nTomato puree 1 ¼ cup (300
g)\r\nVegetable broth to taste\r\nExtra virgin olive oil 1 tbsp\r\nFine salt to taste\r\nBlack pepper to
taste\r\n\r\nFOR THE BÉCHAMEL SAUCE\r\nButter 0.3 cup (70 g)\r\nFlour 00 0.6 cup (70 g)\r\nWhole milk 1 quart (1
l)\r\nFine salt 1 pinch\r\nNutmeg to taste⋮]</p>↵
448.             <p>Cooktime: 180 minutes</p>↵
449.             <p>Steps: [⋮]To prepare lasagne alla Bolognese, start with the meat sauce. Prepare the vegetable broth
and ensure to keep it warm. Then take the pancetta bacon, cut it into strips first and then chop it well. Separately,
finely chop the carrots, onions, celery and set aside. In a saucepan, pour a drizzle of oil and the pancetta bacon.
Use a ladle to spread it well and let it brown for a few minutes. Then add the chopped vegetables and cook for 5-6
minutes. Then add the minced meat. Stir and raise the heat. Let the meat brown slowly, it must be well browned to seal
the juices and be soft. Deglaze with red wine and let it evaporate completely before adding the tomato puree. The
Bolognese sauce must cook for two hours. When it starts boiling again, you can add some hot broth, one or two ladles,
and let the sauce cook for another couple of hours at least. Let it cook with the lid on, without covering the pan
completely. Check and stir from time to time, add more broth when needed and let it cook. Now move on to the pasta.
First, pour the spinach into a pan, add a little water, cover with a lid and cook until they are wilted, it will take
5-6 minutes in total. At this point, drain them, let them cool and squeeze them well. Transfer the spinach to a mixer
and blend them until you get a puree. You will need to get approx 3.5 cups (100 g) of it. Now on a pastry board pour
the semolina and 00 flour, add the spinach and create a fountain shape. Add the lightly beaten eggs and egg yolks.
Begin to knead everything starting from the center, this way the eggs will not slip out of the fountain. Knead well
until you get a homogeneous dough. Wrap it in plastic wrap and let it rest for 30 minutes at room temperature. In the
meantime, prepare the béchamel sauce. Heat the milk in a saucepan, without boiling it. In another pan, place the
butter and let it melt. Add the flour in one go and cook for a few minutes until you get a golden roux. Then, pour the
hot milk in three times, mixing well. Add salt and flavour with nutmeg. Continue to mix until you get a creamy
béchamel. Transfer to a small bowl, cover with plastic wrap and set aside. As soon as 30 minutes have elapsed, take
the dough back and take a piece. Cover the rest of the dough with plastic wrap to keep it from drying out. With the
help of a little semolina flatten it slightly on the pastry board to form a rectangle and roll out the dough in the
machine. Start from a wider thickness, then fold the dough and pass it over. When you feel it is too wet, sprinkle
with a little semolina. Gradually reduce the thickness until you get a sheet just over 0.2 inches (0.5 mm) thick.
Transfer it to a pastry board and cut into large rectangles 12x8 inches (30x20 cm). Continue this way until the dough
is finished and in the meantime put a pot of water on the stove and add salt. When it starts to boil, immerse one
sheet at a time,\r\n\r\n⋮]</p>↵

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450.         <p><em>by: linda</em></p><↵
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455.         <h5 class="font-name">Beef tagliata</h5><↵
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476.         <div class="collapsible-body"><↵
477.             <h6> Main Courses</h6><↵
478.             <p>Serving: 4 people</p><↵
479.             <p>Ingredients: [&#39;Entrecôte 28 oz (800 g) - (sirloin)\r\nArugula ¼ cup (100 g)\r\nCherry tomatoes ¾
cup (100 g)\r\nSalt to taste\r\nBlack pepper to taste\r\nExtra virgin olive oil to taste&#39;]</p><↵
480.             <p>Cooktime: 10 minutes</p><↵
481.             <p>Steps: [&#39;To prepare sliced beef tagliata with arugula and cherry tomatoes, make sure to take the
piece of entrecôte out of the fridge at least one hour before cooking, as the meat must not be cooked cold. Wash and
dry the arugula well. Then wash and cut the tomatoes in half. Move on to the meat: remove the fat (if present) from
the surface, then divide the piece of meat into slices about 1 ½" (4 cm) thick. Heat the grill and let it warm up nice
and hot. When the grill is hot, lay a piece (or maximum two) of meat, then reduce the heat, to medium-high and cook
for about 3 minutes on that side. Then you can turn the meat with tongs (do not use a fork, so as not to pierce it and
let the juices come out) and cook for another 3-4 minutes. To ensure that the cooking is rare, you can use a kitchen
thermometer: when the core temperature is around 125-129° F (52-54° C), the meat is ready. Take it off the grill and
leave it on the cutting board for a minute to let it rest and retain its juices (if you have to leave it longer, cover
it with aluminium foil). Then cut crosswise to obtain several slices with a sharp non-serrated knife. Arrange a bed of
arugula on a serving plate, the beef tagliata, and some tomatoes. A drizzle of oil, flakes of salt (or coarse salt)
and freshly ground pepper. and your sliced beef tagliata with arugula and cherry tomatoes is ready to be served!&#39;]
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482.         <p><em>by: linda</em></p><↵

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487.         <h5 class="font-name">Cannoli</h5><↵
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509.             <h6> Desserts</h6><↵
510.             <p>Serving: 30 pieces</p><↵
511.             <p>Ingredients: [&#34;INGREDIENTS FOR ABOUT 30 CANNOLI\r\nFlour 00 1 ¼ cup (260 g)\r\nSugar 1 ¼ tbsp (20
g)\r\nLard 2 ¼ tbsp (30 g) - cold from the fridge\r\nUnsweetened cocoa powder ¼ tbsp (5 g)\r\nFine salt 1 tsp\r\nEggs
1 ½ tbsp (20 g)\r\nWhite wine vinegar 2 tsp (10 g)\r\nMarsala wine ¼ cup (60 g)\r\n\r\n\r\nFOR THE FILLING\r\nSheep&#39;s
milk ricotta cheese 2 ¼ lbs (1 kg) - (drained for at least 1 night in the fridge)\r\nSugar ¾ cup (130 g)\r\nDark
chocolate chips ¾ cup (80 g)\r\n\r\n\r\nFOR BRUSHING\r\nEggs to taste\r\n\r\n\r\nFOR FRYING\r\nVegetable oil 1 quart (1
l)\r\n\r\n\r\nFOR GARNISHING\r\nCandied cherries to taste\r\nPowdered sugar to taste\r\nGround pistachio to
taste\r\nCandied orange to taste&#34;]</p><↵
512.             <p>Cooktime: 15 minutes</p><↵
513.             <p>Steps: [&#39;To prepare Sicilian cannoli start with the shell: in a bowl pour the flour, the sifted
cocoa, the sugar, the salt, the cold lard from the fridge; crack open the egg and beat it lightly, then put 20 g of it
in the bowl with the other ingredients and keep the rest aside, which will be used to brush the cannoli later. Then
pour in the Marsala wine and vinegar. Start kneading with your hands. Then transfer to the work top and knead for
about ten minutes until you get a smooth dough it will take a little patience and energy because the mixture is quite
dry. Cover with plastic wrap and let it sit in the fridge for about 1 hour, then take it out of the fridge and leave
it at room temperature for 30 minutes. After the time has passed, take the dough and divide it in half. Take one of
the two halves, leaving the other one well covered, and lightly flour both sides. Flatten well with your hands and
then insert the piece of dough between the rollers of the pasta making machine. At first it might tear up, don&#39;t
worry, just put it back together and repeat. As soon as it is compact, fold the two ends inwards and pass again

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between the rollers starting from the widest thickness. Repeat for 3-4 times, if it also helps to turn the piece in the opposite direction. As soon as it is smoother close the ends of the sheet again, this time making not two folds but one and pass it between the rollers 3-4 more times. Now fold the sheet again, this time on the short side and pass it again between the rollers. Gradually lower the number as you work, thus the thickness. If you notice that the pastry is getting too long, split it before going on. Keep rolling out until you reach the number 8 on the machine or what corresponds on your machine to a thickness of 0.5 mm. All these steps will help make the dough more dilated, so that bubbles form during cooking. Once you have obtained the sheet of pastry of the indicated thickness, you can divide it in half for convenience. Trim the edges and add them to the other half of the brick you still have left. With a smooth blade pastry cutter, cut out into 4 x 4 (10x10 cm) squares, then take each square of dough in your hand, slide your thumbs from the center outwards to slightly and gently widen it; in the middle place a steel cylinder so that it goes from one corner to the other. Wrap a flap of dough on the cylinder, brush with the remaining egg before joining it to the other flap. Form the first of the cannoli and continue, using all the dough. It is important that the cannoli remain in the air a bit before cooking. Heat the oil until it reaches a temperature of 350° F (180° C) (to be measured with a kitchen thermometer). Start frying the cannoli one at a time, placing them on a skimmer and keeping them immersed for a few moments. That way they won't touch the bottom of the pot and they won't burn. It'll take less than a minute, then turn them around. Drain the cannoli, using tongs and transfer them to a tray lined with kitchen paper. Then let them cool down before pulling out the cylinder; to do so, simply squeeze it slightly, the two metal sheets should retract. Then slightly move in the opposite direction of the cone closing direction and gently slide out. At this point the cannoli shells are ready, set them aside until they have cooled completely and in the meantime prepare the filling. Sieve the ricotta into a bowl, pour in the sugar and work the mixture with a spatula. Then add the chocolate chips and stir again. Transfer in a sac-à poche and use it to fill the cannoli. If you like, garnish with pistachio nuts, candied orange peel or cherries and sprinkle with powdered sugar before serving your cannoli.]

514. <p>by: linda</p>

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527. <h3>Become chef for our community</h3>

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Total execution time 1717 milliseconds.

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