

# Question 1

## HTML Code (Copy Pasted):

```
<html>

<head>

  <title>Question 1</title>

</head>

<body style="font-family: Arial, sans-serif; margin: 20px;">

  <h1 style="color: black;">Delicious Recipes</h1>

  <div style="margin-bottom: 20px;">

    <ul>

      <li><a href="https://evolvesnacks.com/">Appetizers</a></li>

      <li><a href="https://aabsweets.com/">Main Courses</a></li>

      <li><a href="https://www.anandsweets.in/">Desserts</a></li>

    </ul>

  </div>

  <h2 style="color: black;">Featured Recipe: Spaghetti Carbonara</h2>

  <p>A classic Italian pasta dish made with eggs, cheese, pancetta, and pepper.</p>
```

### <h3>Ingredients</h3>

<ul>

<li>200g spaghetti</li>

<li>2 large eggs</li>

<li>50g grated Pecorino Romano cheese</li>

<li>100g pancetta, diced</li>

<li>Black pepper, to taste</li>

</ul>

### <h3>Instructions</h3>

<ol>

<li>Boil spaghetti according to package instructions.</li>

<li>Fry pancetta until crispy.</li>

<li>Whisk eggs and mix with grated cheese.</li>

<li>Drain spaghetti and combine with egg mixture.</li>

<li>Add pancetta, season with pepper, and toss until coated.</li>

</ol>

### <h3>Video Demonstration</h3>

<iframe src="https://www.youtube.com/embed/vb5fXuXiuFY?si=pgdEp7j589dFol\_f" width="500" height="300"></iframe>

### <h3>User Comments</h3>

<label for="comment">Add your comment:</label>

<br>

<textarea id="comment" name="comment" rows="4" cols="20"></textarea>

<br>

<button type="submit" >Submit Comment</button>

<h3>Nutritional Information</h3>

<p><b>Calories</b> <b>Protein</b> <b>Fat </b></p>

<pre>450kcal 15g 20g</pre> <br>

<footer>

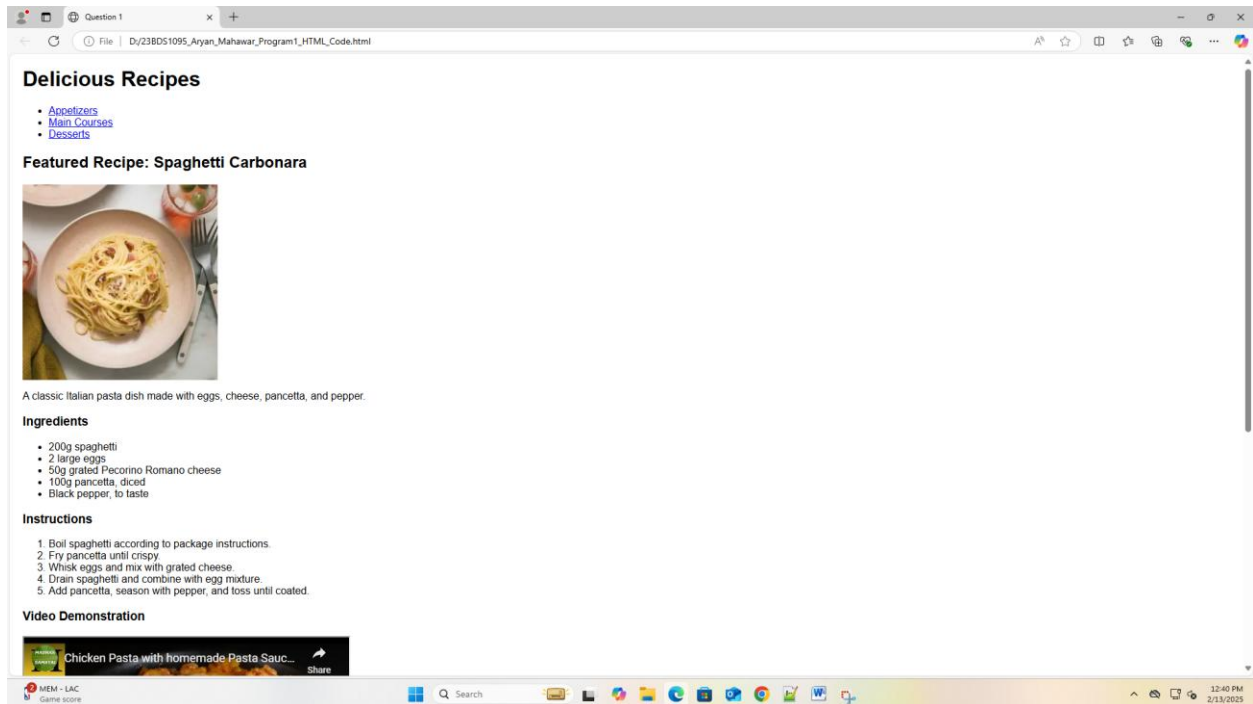
<p>Contact us: info@example.com</p>

</footer>

</body>

</html>

## Output Screenshot (With Date & Time):



Question 1

D:/238D51095\_Aryan\_Mahawar\_Program1\_HTML\_Code.html

- 200g spaghetti
- 2 large eggs
- 50g grated Pecorino Romano cheese
- 100g pancetta, diced
- Black pepper, to taste

### Instructions

1. Boil spaghetti according to package instructions.
2. Fry pancetta until crispy.
3. Whisk eggs and mix with grated cheese.
4. Drain spaghetti and combine with egg mixture.
5. Add pancetta, season with pepper, and toss until coated.

### Video Demonstration

Chicken Pasta with homemade Pasta Sauc...

ADRA

Watch on YouTube

Share

### User Comments

Add your comment.

Submit Comment

### Nutritional Information

Calories	Protein	Fat
450kcal	15g	20g

Contact us: [info@example.com](mailto:info@example.com)

MEM - LAC  
Game score

Search

12:40 PM  
2/13/2025