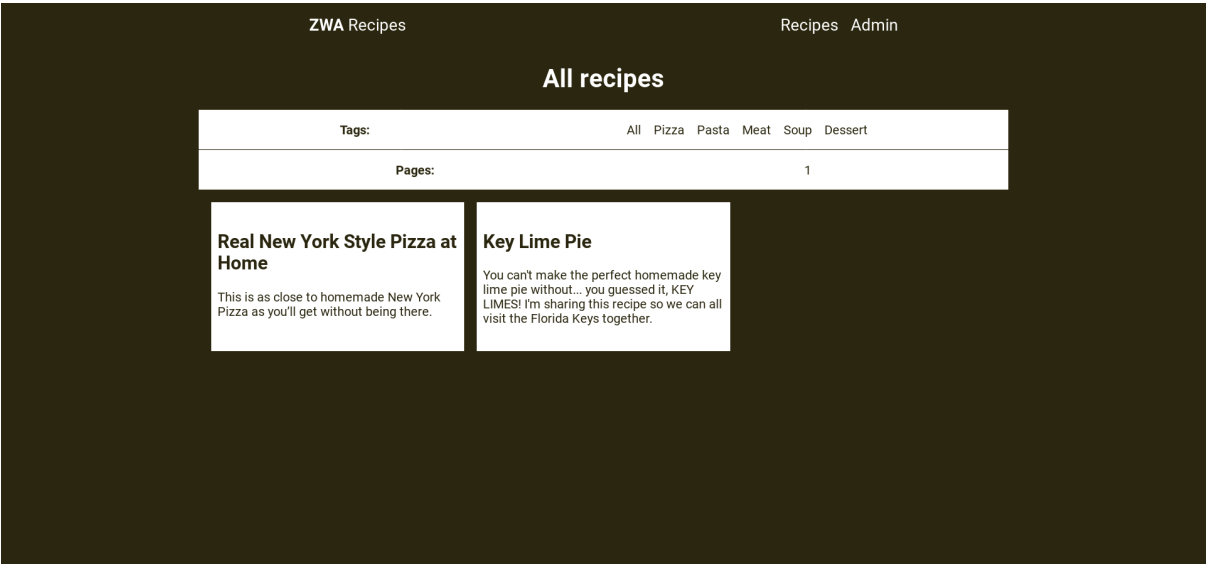


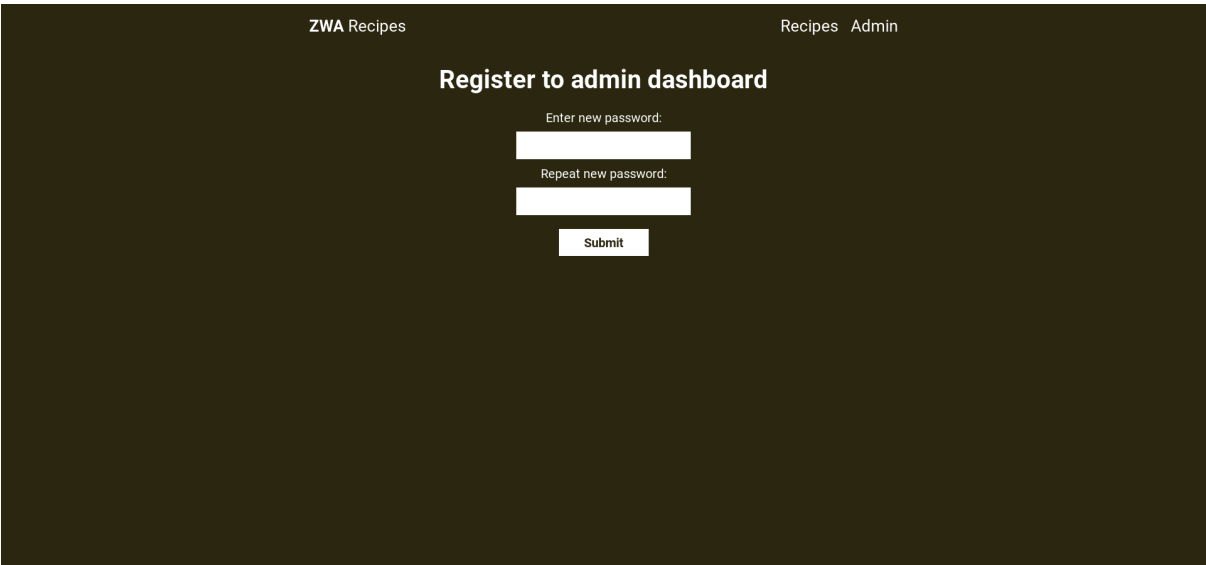
Home page “/”



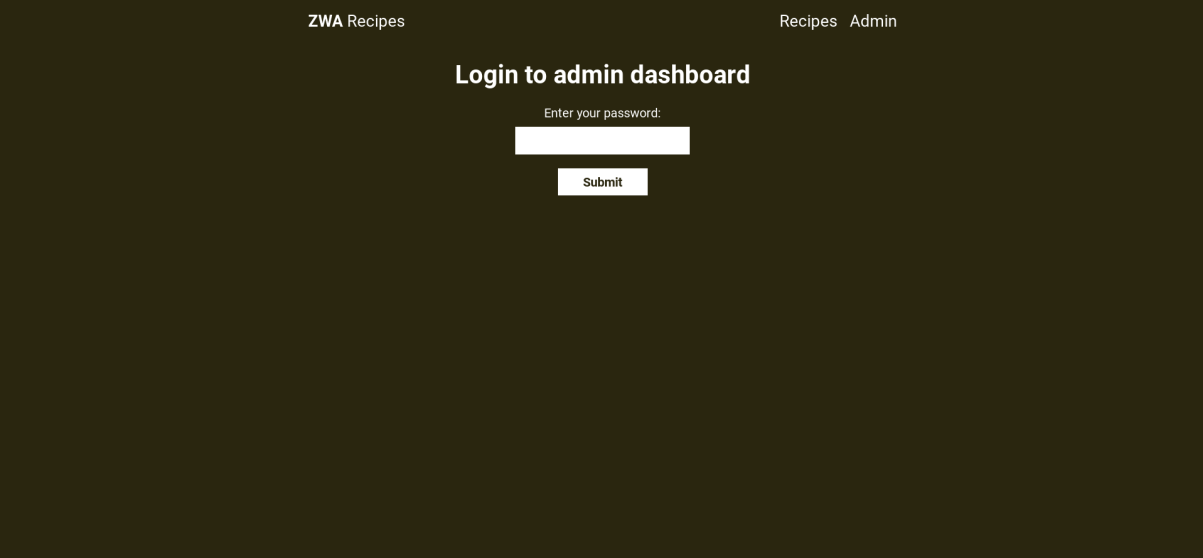
Recipes page “/recipes/catalog/all”



Register page “/admin” if password is not initialized



Login page “/admin” if session is not initialized



The screenshot shows a web application interface with a dark blue header. On the left, it says "ZWA Recipes" with a logo. On the right, there are links for "Recipes" and "Admin". The main content area has a light gray background and contains the heading "Login to admin dashboard". Below this, there is a label "Enter your password:" followed by a text input field. A "Submit" button is positioned below the input field.

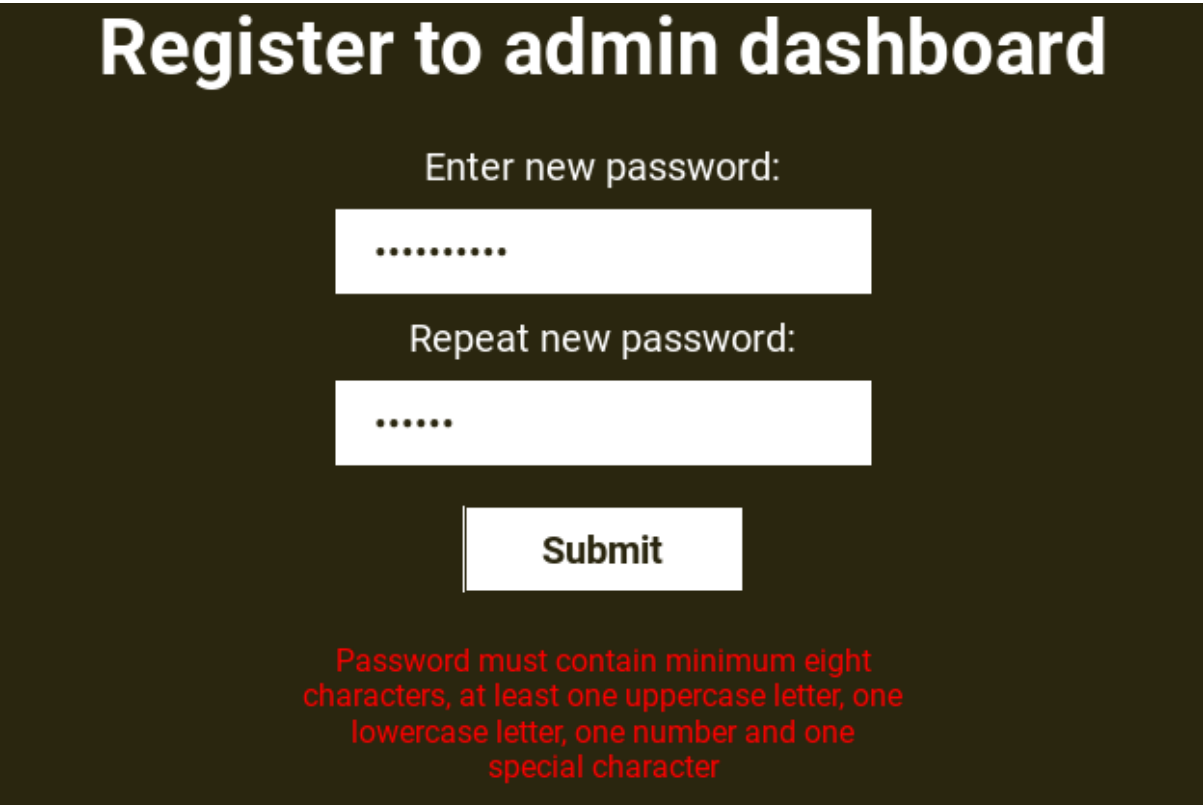
ZWA Recipes Recipes Admin

Login to admin dashboard

Enter your password:

Submit

Login/register pages errors



The screenshot shows a web application interface with a dark blue header. On the left, it says "ZWA Recipes" with a logo. On the right, there are links for "Recipes" and "Admin". The main content area has a light gray background and contains the heading "Register to admin dashboard". Below this, there are two labels: "Enter new password:" and "Repeat new password:". Each label is followed by a text input field. A "Submit" button is positioned below the second input field. At the bottom, there is a red error message: "Password must contain minimum eight characters, at least one uppercase letter, one lowercase letter, one number and one special character".

Register to admin dashboard

Enter new password:

Repeat new password:

Submit

Password must contain minimum eight characters, at least one uppercase letter, one lowercase letter, one number and one special character

Register to admin dashboard

Enter new password:

.....

Repeat new password:

.....

Submit

Passwords must be equal

Login to admin dashboard

Enter your password:

.....

Submit


Incorrect password

ZWA Recipes

RecipesAdmin

Real New York Style Pizza at Home

This is as close to homemade New York Pizza as you'll get without being there.



[Original recipe](#)

Ingredients

Pizza Dough:

- 2.5 cups plus 1.75 tablespoons (617g) lukewarm water
- 1.5 tablespoons (14g) instant yeast
- 6 cups plus 1/3 cup (950g) all-purpose flour
- 3.25 teaspoons (19g) fine sea salt
- 2 tablespoons (25g) granulated sugar
- Olive oil for dough

Sauce & Assembly:

- 2 tablespoons (24g) extra virgin olive oil
- 3.5 tablespoons (49g) unsalted butter
- 4 cloves garlic, sliced
- 1 teaspoon (2g) red pepper flakes
- 28oz (794g) can of crushed tomatoes
- 1 onion, sliced in half, leaving the root attached
- 1 tablespoon (13g) granulated sugar
- 1.5 teaspoons (2g) dried oregano
- 1 teaspoon (1g) dried thyme
- Salt & Pepper to taste
- 1.5 lbs (680g) low moisture mozzarella, coarse grated

Instructions

Pizza Dough:

1. In a container, add water, heat up to 95F, whisk in yeast and let it sit for 5 min. To a large bowl, add flour, salt, and sugar; mix that until incorporated.
2. Add your water with yeast to your flour and mix by hand until you get a relatively smooth dough, about 4 min. Next, shape your dough into a ball, generously grease a large bowl with olive oil, and place your dough; cover with greased plastic wrap and rise in the fridge overnight.
3. Punch down your dough, place it onto a lightly floured work surface, divide it into 300 grams pieces, roll each piece into a light ball, and put it into a lightly floured proofing box or a baking sheet (leaving room in between each other). Cover with a lid or greased plastic wrap and let it proof for 2 to 3 hours at room temperature or until doubled in size.

Sauce & Assembly:

1. Place a pizza stone in the oven and preheat to max temperature for one hour before baking, or set up your pizza oven to 650F.
2. In a medium saucepan over medium heat, add olive oil, garlic, butter, and cook, stirring occasionally, until the garlic turns into a light golden brown.
3. Then add pepper flakes and saute for 20 seconds, followed by tomatoes, sugar, oregano, and thyme. Stir together, season with salt, add onion, bring it to a simmer, and cook that down, stirring occasionally, for 20 minutes.
4. Remove the onion, adjust the salt levels and cool down completely.
5. Assembly- Place one of your dough rounds on a lightly floured work surface and generously flour your dough. Next, begin punching out a very thin perimeter in the dough, trip the dough over your fists, and shimmer around the entire perimeter of the dough, lightly stretching it as you go until you get a pizza round, about 2 -3 inches wide.
6. Lay it back down, place a couple of tablespoons of your sauce in the center, and spread it around in a circular motion, leaving a slight edge.
7. Top with a generous amount of freshly grated mozzarella and place in the oven for 6 to 8 minutes or in a pizza oven for 2 to 4 minutes. Repeat with the rest of your dough.

Admin page “/admin” if session is initialized

ZWA Recipes

RecipesAdmin

Create new recipe

Select file to upload:

Browse...

 No file selected.

Upload file

Create recipe page “/admin/recipes/new”

ZWA Recipes

RecipesAdmin

Enter recipe name:

Sample recipe

Enter recipe description:

This is sample recipe

Enter recipe source link:

https://google.com

Enter recipe preview image link:

https://placeholder.co/600x4

Enter recipe tag:

none

Enter recipe content:

<h2>Ingredients</h2><p>None</p><h2>Instructions</h2><p>None</p>

Submit

Update recipe page “/admin/recipes/:id”

ZWA Recipes

RecipesAdmin

Enter recipe name:

Real New York Style Pizza

Enter recipe description:

This is as close to homemade New York Pizza as you'll get without being there.

Enter recipe source link:

https://www.joshuaweissr

Enter recipe preview image link:

https://static.wixstatic.com

Enter recipe tag:

pizza

Enter recipe content:

<h2>Ingredients</h2><h3>Pizza Dough:</h3>2.5 cups plus 1.75 tablespoons (617g) lukewarm water1.5 tablespoons (14g) instant yeast6 cups plus 1/3 cup (950g) all-purpose flour3.25 teaspoons (19g) fine sea salt2 tablespoons (25g) granulated sugarOlive oil for dough<h3>Sauce & Assembly</h3></div>

Submit