VEGAPP

ABOUT THE PROJECT

The purpose of the application is to promote healthy eating.

DESCRIPTION

By entering the main ingredient in the search bar, a list of vegan recipes will be displayed.

HOW TO USE THE APPLICATION

The application will work by displaying 3 pages:

- 1. Home;
- 2. Detail;
- 3. Error.

HOME PAGE:

The Home page is the main page of the App.

The Home page is divided as follows:

IMAGE WITH TEXT:



Used for the purpose of being able to display the name of the app and also used as a filler section for the page;

SEARCHBAR:

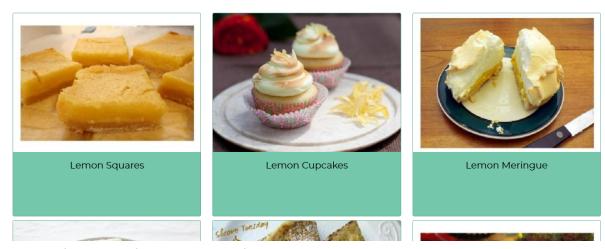
Search

Through the search bar it will be possible to perform searches;

RESULTS:



Results for the word "lemon"



The section that will allow us to display the results of our searches;

RANDOM RECIPES:

Don't you feel like researching? Choose from these random recipes







Where 10 random recipes will be displayed even without using the search bar;

DETAIL PAGE:

Once clicked in one of the results obtained from our search, the user will be redirected to the Detail page where more information can be viewed.

The Detail page is composed as follows:

TITLE AND IMAGE:

Banana Creme Brulee



This section will display the title of the search and an image of the recipe when completed.

ICON LIST:



Additional information about the recipe will be displayed through this section:



time: The minutes for making the dish;



portions: how many people it will be possible to serve the dish to;



price: the value to be given to the dish(according to Spoonacular);



health score: the rating of authenticity(according to Spoonacular).

SUMMARY:

Summary

Banana Creme Brulee might be just the dessert you are searching for. This recipe makes 8 servings with 292 calories, 3g of protein, and 23g of fat each. For \$1.09 per serving, this recipe covers 4% of your daily requirements of vitamins and minerals. A couple people made this recipe, and 10 would say it hit the spot. It is a good option if you're following a gluten free and vegetarian diet. From preparation to the plate, this recipe takes around 45 minutes. If you have vanilla pod, little demerara sugar, sugar, and a few other ingredients on hand, you can make it. This recipe is typical of Mediterranean cuisine. All things considered, we decided this recipe deserves a spoonacular score of 19%. This score is not so outstanding. Try White Chocolate Creme Brulee with Strawberry (Creme Brulee Kit Giveaway), Banana Creme Brûlée, and Banana Creme Brûlée for similar recipes.

In this section you will be able to view a brief introduction of your chosen recipe.

INGREDIENTS LIST:

Bananas 2
Demerara Sugar 1
Egg Yolks 3
Heavy Cream 450 ml
Sugar 118.294 ml
Vanilla Pod 1

In this section you will be able to view the list of ingredients for making the recipe.

STEPS:

- Put the cream and the vanilla in a medium saucepan and bring slowly to the boil.
- Remove from the heat just before the cream boils. Split the pod in half and scrape out the seeds with the point of a knife. Slice the bananas thickly and divide between 8 small ramekins.

This section will display all the necessary steps for making the recipe.

ERROR PAGE:

404

PAGE NOT FOUND

The user will be redirected to this page if there are any errors in the application.

APPLICATION DEPENDENCIES

AXIOS:

Axios is a Javascript library used to make HTTP requests from XMLHttpRequests from the browser and it supports the Promise API. It can be used to intercept HTTP requests and responses and enables client-side protection against XSRF.

SWIPER:

Swiper is the most modern free mobile touch slider with hardware accelerated transitions and amazing native behavior. It is intended to be used in mobile websites, mobile web apps, and mobile native/hybrid apps.

TEST THE APPLICATION

Want to try the application? You can try the app on Netlify

CONTACTS

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