

DOKUMENTASI POSTMAN LET ME COOK APP

Endpoint

<https://letmecookapi-1054843139157.asia-southeast2.run.app/>

Artikel

Menampilkan semua artikel:

- ❖ URL
 - /articles
- ❖ Method
 - GET
- ❖ Request Body
 - Ini kosong tidak perlu diisi
- ❖ Response

```
{
  "id": 1,
  "title": "4 Benda Tekotor di Dapur, Ternyata Sering Disentuh",
  "image": "https://asset.kompas.com/crops/kduJS80k68-gDe0rPp16fittkEI-/12x8:1920x1272/1200x800/data/photo/2024/10/30/67219690b101e.jpg",
  "url": "https://www.kompas.com/food/read/2024/11/22/093108476/4-benda-terkotor-di-dapur-ternyata-sering-disentuh",
  "body": "Dapur adalah pusat kreativitas kuliner di rumah, tempat berbagai hidangan lezat tercipta. Namun, tanpa disadari, dapur juga menyimpan ancaman tersembunyi dalam bentuk bakteri yang bersembunyi pada beberapa benda di dalamnya. Kebersihan dapur menjadi hal krusial untuk menjaga kesehatan keluarga. Benda terkotor di dapur berikut adalah empat benda terkotor di dapur yang harus Anda perhatikan: Baca juga: 10 Sisa Makanan Dapur yang Dapat Menyebabkan Yersinia 1. Knop, pegangan, dan panel sentuh Peralatan dapur modern dilengkapi dengan panel kontrol, pegangan, dan tombol-tombol yang sering disentuh. Sayangnya, area ini sering kali luput dari perhatian saat membersihkan dapur. Akibatnya, kotoran dan bakteri menumpuk, menjadi sumber kontaminasi yang berbahaya. "
},
{
  "id": 2,
  "title": "Hotel di Indonesia Ini Tawarkan Pengalaman Bersantap Bertema Film Wicked",
  "image": "https://asset.kompas.com/crops/hh6Nrb250C90yDfhXyb2-eMGU-/8x8:1280x863/1280x863/data/photo/2024/11/21/673f5676461b3.jpg",
  "url": "https://www.kompas.com/food/read/2024/11/22/083590175/hotel-di-indonesia-ini-tawarkan-pengalaman-bersantap-bertema-film-wicked",
  "body": "Film Wicked bagian pertama yang dibintangi penyanyi Ariana Grande tengah tayang di Indonesia. Disutradarai oleh John M. Chu, Film fantasi musikal ini mengisahkan persahabatan sekaligus konflik antara penyihir Glinda (Ariana Grande) yang haus popularitas dengan penyihir Elphaba (Cynthia Erivo) yang berkulit hijau. Baca juga: Cara Membuat Teh Brotowali untuk Menjaga Daya Tahan Tubuh Nah, jika ingin merasakan pengalaman bersantap dengan tema film Wicked , kamu bisa ke beberapa hotel Novotel di Indonesia. Sebab, hotel ini berkolaborasi dengan Universal Pictures untuk menghadirkan pengalaman high tea (menyantap camilan dan minum teh) bertema film tersebut. Baca juga: Resep Teh Susu Rempah, Minuman Hangat saat Musim Hujan 6 Cara Seduh Teh yang Benar, Perhatian Suhunya Dok. Novotel Salah satu menu yang ditawarkan dalam high tea bertema film Wicked di Novotel. \Para tamu dapat menikmati sajian minuman bernuansa hijau zamrud yang memikat, terinspirasi oleh pemeran Elphaba Emerald City, atau mencoba Magic Elixir yang memancarkan kekuatan magis Elphaba,\ bunyi keterangan resmi Novotel yang Kompas.com terima, Rabu (22/11/2024). Selain itu, ada pula minuman yang terinspirasi dari Glinda, slider daging sapi Bewitched , saus keju cottage creamy Defying Gravity , dan tiramisu matcha . Baca juga: Resep Brownies Panggang Kacang Mete, Teman Minum Teh atau Kopi 7 Cara Nikmati Teh yang Benar, Jangan Diminum Setelah Makan Ada pula The Novotel Family Offer untuk keluarga. Anak-anak berusia hingga 16 tahun bisa menginap dan menyantap sarapan gratis saat berbagi kamar keluarga dengan orangtua mereka. Adapun hotel Novotel di Indonesia yang berpartisipasi dalam penawaran ini, antara lain: Novotel Jakarta Cikini Novotel Jakarta Gajah Mada Novotel Semarang Novotel Tangerang Baca juga: Resep Teh Jahe Kunyit, Minuman Hangat untuk Redakan Sakit Tenggorokan View this post on Instagram A post shared by Foodolise (@my.foodolise) Simak breaking news dan berita pilihan kami langsung di ponselmu. Pilih saluran andalamu akses berita Kompas.com WhatsApp Channel : https://www.whatsapp.com/channel/0029vafPbw0PrZrk13h03D . Pastikan kamu sudah install aplikasi WhatsApp ya."
```

Menampilkan artikel berdasarkan ID Artikel:

- ❖ URL

- /articles/:id
- ❖ Method
 - GET
- ❖ Request Body
 - Ini kosong tidak perlu diisi
- ❖ Response

```
{
  "id": 20,
  "title": "Hujan Turun Hampir Tiap Hari, Ini 8 Jurus Jitu Biar Enggak Gampang Sakit di Musim Penghujan",
  "image": "https://cdn0-production-images-kly.akamaized.net/Dnf6LzK8rlpcca_jf0PCseIvaxI-/200x112/smart/filters:quality(75):strip_icc():format(webp)/kly-media-production/medias/4830727/original/072074500-1653998108-Cuaca_Ekstrem_Melanda_Jakarta-Faizal-Fanani-5.JPG",
  "url": "https://www.liputan6.com/health/read/5808581/hujan-turun-hampir-tiap-hari-ini-8-jurus-jitu-biar-enggak-gampang-sakit-di-musim-penghujan",
  "body": "Liputan6.com, Jakarta Di area Jakarta dan sekitarnya hujan turun hampir setiap hari beberapa pekan terakhir. Banyak orang yang jadi lebih mudah jatuh sakit di musim penghujan.\n\nSupaya tetap sehat alias enggak gampang jatuh sakit di musim penghujan praktisi kesehatan masyarakat Ngabila Salama mengingatkan untuk menjaga kebersihan diri hingga mengonsumsi makanan bergizi.\n\nMusim Hujan Tiba, Ahli Ketahanan Kesehatan Ingatkan Pemerintah untuk Antisipasi DBD\n\nHujan Keras Turun, Ini 4 Hal yang Diperiapkan Saat Berolahraga di Luar Ruangan\n\nHadapi Musim Penghujan, Kemenkes Terbitkan Surat Edaran Waspada DBD dan Leptospirosis\n\nBerikut delapan tips dari Ngabila agar tetap sehat di musim penghujan.\n\n1. Jaga Kebersihan Diri dan Lingkungan\n\nMenjaga kebersihan diri itu penting. Diantaranya memastikan mencuci tangan dengan sabun sebelum makan dan sesudah beraktivitas dari luar rumah.\n\n2. Lalu, jaga juga lingkungan rumah dan sekitar agar tetap bersih dengan cara:\n\nMembersihkan genangan air untuk mencegah berkembangnya nyamuk, terutama penyebab demam berdarah.\n\nBuang sampah pada tempatnya untuk menghindari penyumbatan saluran air.\n\n3. Konsumsi Makanan Sehat\n\nPastikan makan makanan bergizi dan kaya vitamin serta mineral untuk memperkuat daya tahan tubuh. Lalu, perbanyak konsumsi sayur, buah, dan air putih untuk mencegah dehidrasi.\n\n4. Tambahkan jahe, kunyit, atau madu dalam minuman untuk meningkatkan imun tubuh,\n\nsaran alumnus FKUI itu lewat pesan singkat yang diterima Health Liputan6.com ditulis Jumat, 22 November 2024.\n\nMemilih pakaian yang tepat juga penting. Pastikan menggunakan pakaian hangat atau jas hujan jika cuaca dingin atau saat keluar di musim hujan.\n\nJika kehujanan segera ganti baju. \n\nHindari memakai pakaian yang basah terlalu lama karena dapat menyebabkan iritasi kulit," katanya.\n\n5. Istirahat yang Cukup\n\nNgabila mengatakan bahwa tidur cukup untuk menjaga kekebalan tubuh tetap optimal. Selain itu, lakukan aktivitas yang menyenangkan, seperti meditasi atau membaca.\n\n6. Lindungi Diri dari Penyakit yang Sering Muncul di Musim Penghujan\n\nAda tiga penyakit yang rentan meningkat di musim penghujan.\n\nFlu: Hindari kontak dengan orang sakit dan gunakan masker jika perlu.\n\nDemam Berdarah: Gunakan obat anti-nyamuk dan hindari gigitan nyamuk.\n\nLeptospirosis: Hindari berjalan di genangan air tanpa pelindung kaki.\n\n7. Rutin Berolahraga\n\nHujan di luar tak jadi halangan untuk berolahraga. \n\nLakukan olahraga ringan di dalam ruangan seperti yoga, stretching, atau latihan beban,\n\nkatanya.\n\n8. Siapkan vitamin C, D, atau suplemen herbal untuk menjaga kekebalan tubuh. Lalu, selalu bawa obat-obatan dasar seperti parasetamol dan obat flu kala bepergian.\n\n9. Hindari Kebiasaan yang Berisiko Bikin Sakit\n\nJangan minum air yang tidak matang.\n\nKurangi konsumsi gorengan atau makanan berminyak berlebih yang dapat menurunkan imunitas.\n\nDengan menjaga pola hidup sehat dan menerapkan langkah pencegahan, tubuh akan lebih siap menghadapi tantangan cuaca ekstrem dan musim penghujan," kata Ngabila."
}
```

CATEGORY

Menampilkan semua artikel:

- ❖ URL
 - /categories
- ❖ Method
 - GET
- ❖ Request Body
 - Ini kosong tidak perlu diisi
- ❖ Response

```
{
  "category_id": 1,
  "category_name": "gluten free"
},
{
  "category_id": 2,
  "category_name": "keto recipes"
},
{
  "category_id": 3,
  "category_name": "dairy free"
},
{
  "category_id": 4,
  "category_name": "vegetarian"
},
}
```

INGREDIENT

Menampilkan semua ingredient:

- ❖ URL
 - /ingredients
- ❖ Method
 - GET
- ❖ Request Body
 - Ini kosong tidak perlu diisi
- ❖ Response

```
{
  "ingredient_id": 1,
  "ingredient_name": "extra virgin olive oil"
},
{
  "ingredient_id": 2,
  "ingredient_name": "yellow onion"
},
{
  "ingredient_id": 3,
  "ingredient_name": "garlic"
},
{
  "ingredient_id": 4,
  "ingredient_name": "red pepper flakes"
},
{
  "ingredient_id": 6,
  "ingredient_name": "tomato"
},
}
```

INVENTORY

Menampilkan semua isi dari inventory user:

- ❖ URL
 - /inventories/:user_id
- ❖ Method
 - GET
- ❖ Request Body
 - Tidak perlu diisi
- ❖ Response

```

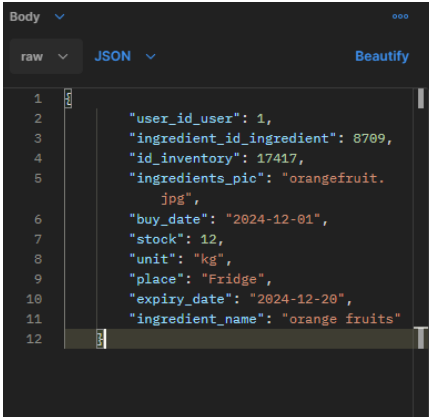
{
  "id_inventory": 1,
  "ingredient_id": 1,
  "ingredient_name": "extra virgin olive oil",
  "ingredients_pic": "https://picsum.photos/200",
  "user_id_user": 1,
  "stock": 6,
  "unit": "gram",
  "expiry_date": "2024-12-17",
  "place": "refrigerator"
},
{
  "id_inventory": 2,
  "ingredient_id": 2,
  "ingredient_name": "yellow onion",
  "ingredients_pic": "https://picsum.photos/200",
  "user_id_user": 1,
  "stock": 2,
  "unit": "gram",
  "expiry_date": "2024-12-17",
  "place": "refrigerator"
},
{
  "id_inventory": 3,
  "ingredient_id": 3,
  "ingredient_name": "garlic",
  "ingredients_pic": "https://picsum.photos/200",
  "user_id_user": 1,
  "stock": 9,
  "unit": "gram",
  "expiry_date": "2024-12-21",
  "place": "refrigerator"
}
}

```

Update bahan secara manual yang ada di inventory:

- ❖ URL
 - /update-inventory/:id
- ❖ Method
 - PUT
- ❖ Request Body

➤

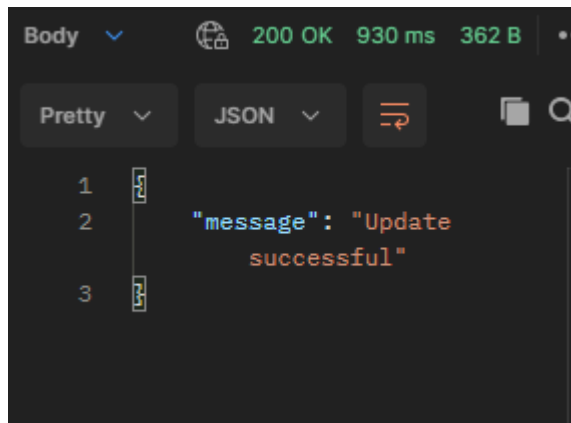


```

Body
raw JSON Beautify
1
2   "user_id_user": 1,
3   "ingredient_id_ingredient": 8709,
4   "id_inventory": 17417,
5   "ingredients_pic": "orangefruit.
6       jpg",
7   "buy_date": "2024-12-01",
8   "stock": 12,
9   "unit": "kg",
10  "place": "Fridge",
11  "expiry_date": "2024-12-20",
12  "ingredient_name": "orange fruits"

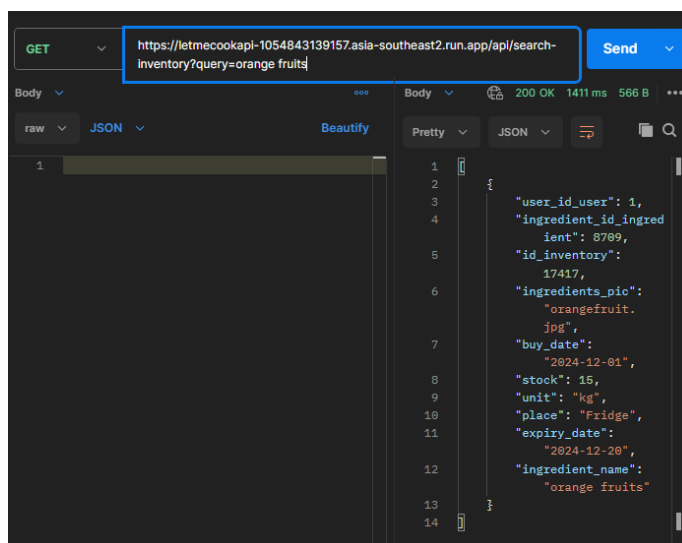
```

- ❖ Response



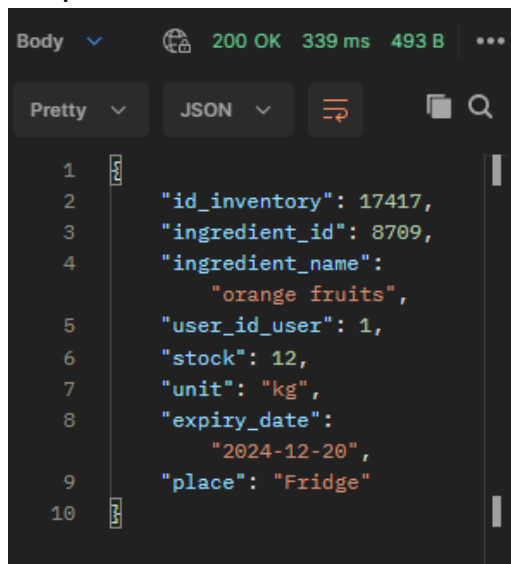
Mencari inventory berdasarkan nama bahan:

- ❖ URL
 - `/search-inventory?query=` *ini isi nama bahan yang mau di cari nya*
- ❖ Method
 - GET
- ❖ Request Body
 - Ini kosong tidak perlu diisi
- ❖ Response



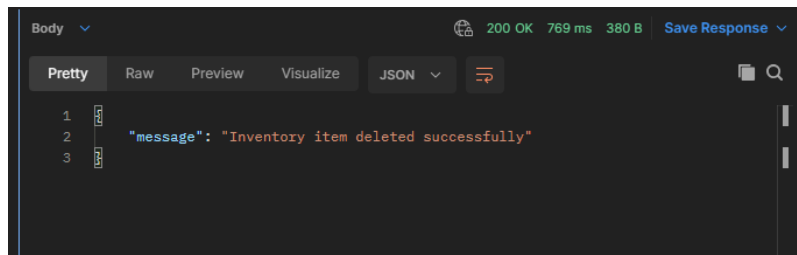
Menampilkan atau mengambil inventory berdasarkan ID Inventory:

- ❖ URL
 - /inventory/:id_inventory
- ❖ Method
 - GET
- ❖ Request Body
 - Ini kosong tidak perlu diisi
- ❖ Response



Menghapus bahan berdasarkan ID inventory:

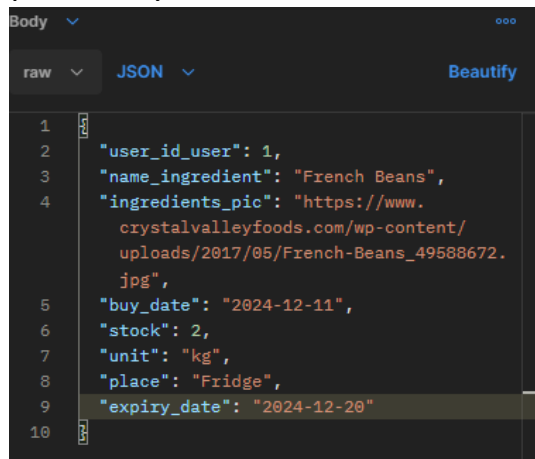
- ❖ URL
 - /delete-inventory/:id
- ❖ Method
 - DELETE
- ❖ Request Body
 - Ini kosong tidak perlu diisi
- ❖ Response



A screenshot of a REST client interface. The top bar shows a status of '200 OK' with a response time of '769 ms' and a body size of '380 B'. Below the top bar, there are tabs for 'Pretty', 'Raw', 'Preview', 'Visualize', and 'JSON'. The 'Pretty' tab is selected. The main area displays a JSON response: `{ "message": "Inventory item deleted successfully" }`. The response is formatted with line numbers 1, 2, and 3 on the left.

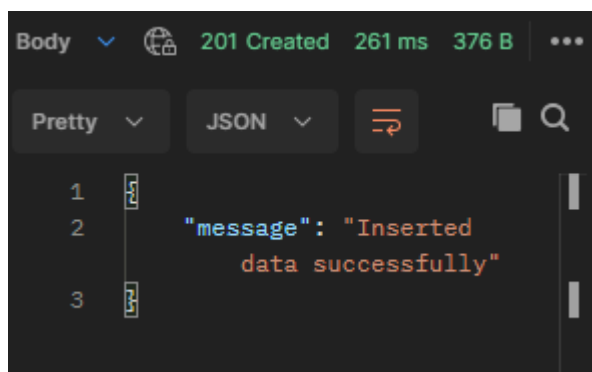
Menambahkan bahan ke inventory berdasarkan ID inventory:

- ❖ URL
 - /inventory
- ❖ Method
 - POST
- ❖ Request Body



A screenshot of a REST client interface showing a POST request body. The top bar shows a status of '201 Created' with a response time of '261 ms' and a body size of '376 B'. Below the top bar, there are tabs for 'raw', 'JSON', and 'Beautify'. The 'JSON' tab is selected. The main area displays a JSON request body: `{ "user_id_user": 1, "name_ingredient": "French Beans", "ingredients_pic": "https://www.crystalvalleyfoods.com/wp-content/uploads/2017/05/French-Beans_49588672.jpg", "buy_date": "2024-12-11", "stock": 2, "unit": "kg", "place": "Fridge", "expiry_date": "2024-12-20" }`. The response is formatted with line numbers 1 through 10 on the left.

- ❖ Response



A screenshot of a REST client interface showing a successful POST response. The top bar shows a status of '201 Created' with a response time of '261 ms' and a body size of '376 B'. Below the top bar, there are tabs for 'Pretty', 'JSON', and 'Beautify'. The 'Pretty' tab is selected. The main area displays a JSON response: `{ "message": "Inserted data successfully" }`. The response is formatted with line numbers 1, 2, and 3 on the left.

FITUR GENERATE DARI INGREDIENT KE RECIPE

Mengenerate dari bahan yang ada di inventory user menjadi resep yang tersedia di dataset:

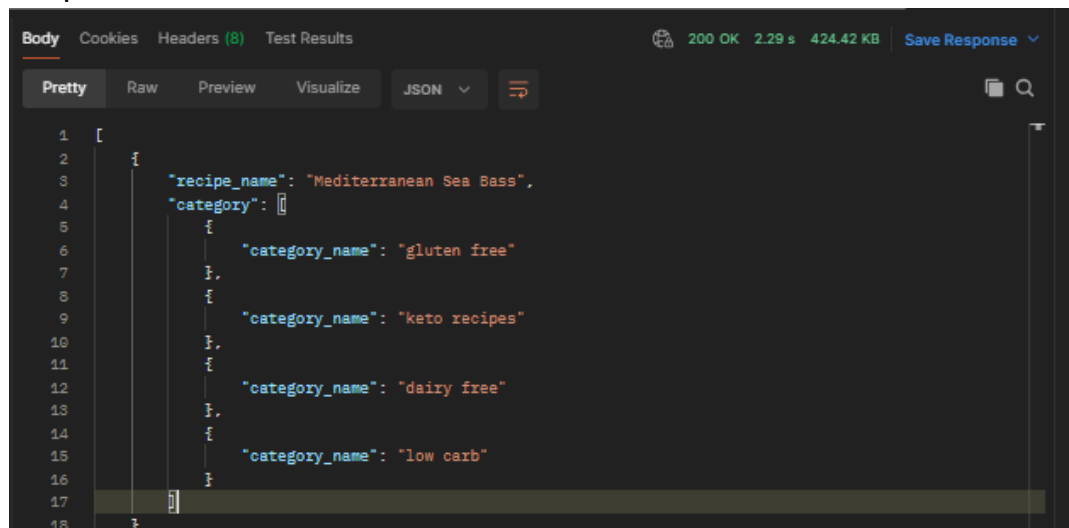
- ❖ URL
 - /predict
- ❖ Method
 - POST
- ❖ Request Body
 - Ini kosong tidak perlu diisi
- ❖ Response

```
{
  "recipe_id": 1,
  "name_recipe": "Mediterranean Sea Bass",
  "image": "https://www.skinnytaste.com/wp-content/uploads/2019/05/Mediterranean-Sea-Bass-10.jpg",
  "categories": [
    "gluten free"
  ]
},
{
  "recipe_id": 14,
  "name_recipe": "Tex-Mex Migas",
  "image": "https://www.skinnytaste.com/wp-content/uploads/2019/04/Tex-Mex-Migas-9.jpg",
  "categories": [
    "gluten free"
  ]
},
{
  "recipe_id": 18,
  "name_recipe": "Turkey Meatloaf",
  "image": "https://www.skinnytaste.com/wp-content/uploads/2009/02/turkey-meatloaf-8.jpg",
  "categories": [
    "gluten free"
  ]
},
}
```

RESEP HAS CATEGORY

Menampilkan semua recipe has category:

- ❖ URL
 - /recipe-category
- ❖ Method
 - GET
- ❖ Request Body
 - Ini kosong tidak perlu diisi
- ❖ Response



Menampilkan recipe berdasarkan filtering tags:

- ❖ URL
 - /categories
- ❖ Method
 - POST
- ❖ Request Body

Body ▾

raw ▾ JSON ▾ Beautify

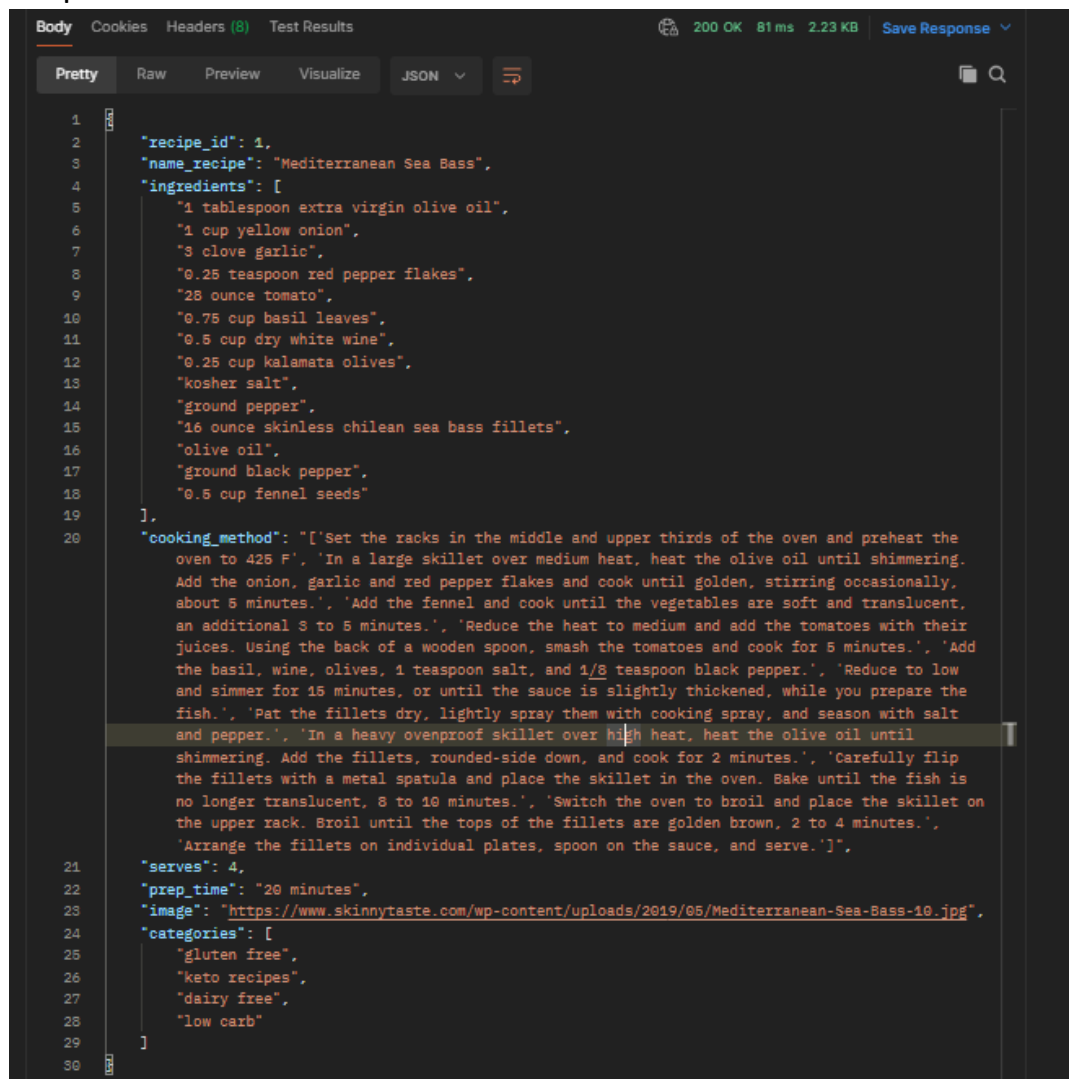
```
1 {  
2   "tags": ["gluten free"]  
3 }  
4 |
```

➤
❖ Response

```
Body 200 OK 587 ms 232.82 KB
Pretty JSON
1 [
2   {
3     "recipe_id": 1,
4     "name_recipe": "Mediterranean
5       Sea Bass",
6     "categories": [
7       {
8         "category_name":
9           "gluten free"
10      }
11    ],
12  },
13  {
14    "recipe_id": 2,
15    "name_recipe": "Air Fryer Hard
16      Boiled Eggs",
17    "categories": [
18      {
19        "category_name":
20          "gluten free"
21      }
22    ],
23  },
24  {
25    "recipe_id": 3,
26    "name_recipe": "Air Fryer
27      Basil-Parmesan Salmon",
28    "categories": [
29      {
30        "category_name":
31          "gluten free"
32      }
33    ],
34  },
35  {
36    "recipe_id": 4,
```

Menampilkan recipe details:

- ❖ URL
 - /recipe-details/:id
- ❖ Method
 - GET
- ❖ Request Body
 - Ini kosong tidak perlu diisi
- ❖ Response



```
Body Cookies Headers (8) Test Results
Pretty Raw Preview Visualize JSON
1
2  "recipe_id": 1,
3  "name_recipe": "Mediterranean Sea Bass",
4  "ingredients": [
5    "1 tablespoon extra virgin olive oil",
6    "1 cup yellow onion",
7    "3 clove garlic",
8    "0.25 teaspoon red pepper flakes",
9    "28 ounce tomato",
10   "0.75 cup basil leaves",
11   "0.5 cup dry white wine",
12   "0.25 cup kalamata olives",
13   "kosher salt",
14   "ground pepper",
15   "16 ounce skinless chilean sea bass fillets",
16   "olive oil",
17   "ground black pepper",
18   "0.5 cup fennel seeds"
19 ],
20  "cooking_method": "[Set the racks in the middle and upper thirds of the oven and preheat the oven to 425 F'. 'In a large skillet over medium heat, heat the olive oil until shimmering. Add the onion, garlic and red pepper flakes and cook until golden, stirring occasionally, about 5 minutes.', 'Add the fennel and cook until the vegetables are soft and translucent, an additional 3 to 5 minutes.', 'Reduce the heat to medium and add the tomatoes with their juices. Using the back of a wooden spoon, smash the tomatoes and cook for 5 minutes.', 'Add the basil, wine, olives, 1 teaspoon salt, and 1/8 teaspoon black pepper.', 'Reduce to low and simmer for 15 minutes, or until the sauce is slightly thickened, while you prepare the fish.', 'Pat the fillets dry, lightly spray them with cooking spray, and season with salt and pepper.', 'In a heavy ovenproof skillet over high heat, heat the olive oil until shimmering. Add the fillets, rounded-side down, and cook for 2 minutes.', 'Carefully flip the fillets with a metal spatula and place the skillet in the oven. Bake until the fish is no longer translucent, 8 to 10 minutes.', 'Switch the oven to broil and place the skillet on the upper rack. Broil until the tops of the fillets are golden brown, 2 to 4 minutes.', 'Arrange the fillets on individual plates, spoon on the sauce, and serve.']",
21  "serves": 4,
22  "prep_time": "20 minutes",
23  "image": "https://www.skinnytaste.com/wp-content/uploads/2019/05/Mediterranean-Sea-Bass-10.jpg",
24  "categories": [
25    "gluten free",
26    "keto recipes",
27    "dairy free",
28    "low carb"
29 ]
30
```

RECIPE HAS INGREDIENT

Menampilkan semua recipe has ingredient:

- ❖ URL
 - /recipe-ingredients
- ❖ Method
 - GET
- ❖ Request Body
 - Ini kosong tidak perlu diisi
- ❖ Response

```
Body Cookies Headers (8) Test Results 200 OK 4.95 s 2.25 MB Save Response
Pretty Raw Preview Visualize JSON
1 {
2   "recipe_name": "Mediterranean Sea Bass",
3   "ingredients": [
4     {
5       "ingredient_name": "extra virgin olive oil",
6       "stock": 1,
7       "unit": "tablespoon"
8     },
9     {
10      "ingredient_name": "yellow onion",
11      "stock": 1,
12      "unit": "cup"
13    },
14    {
15      "ingredient_name": "garlic",
16      "stock": 3,
17      "unit": "clove"
18    },
19    {
20      "ingredient_name": "red pepper flakes",
21      "stock": 0.25,
22      "unit": "teaspoon"
23    },
24    {
25      "ingredient_name": "tomato",
26      "stock": 28,
27      "unit": "ounce"
28    },
29    {
30      "ingredient_name": "basil leaves",
31      "stock": 0.75,
32      "unit": "cup"
33    },
34    {
35      "ingredient_name": "dry white wine",
36      "stock": 0.5,
37      "unit": "cup"
38    },
39    {
40      "ingredient_name": "kalamata olives",
41      "stock": 0.25,
42      "unit": "cup"
43    },
44    {
45      "ingredient_name": "kosher salt",
46      "stock": null,
47      "unit": null
48    },
49    {
50      "ingredient_name": "ground pepper",
51      "stock": null,
52      "unit": null
53    },
54    {
55      "ingredient_name": "skinless chilean sea bass fillets",
56      "stock": 16,
```

Mencari recipe by exact ingredient:

❖ URL

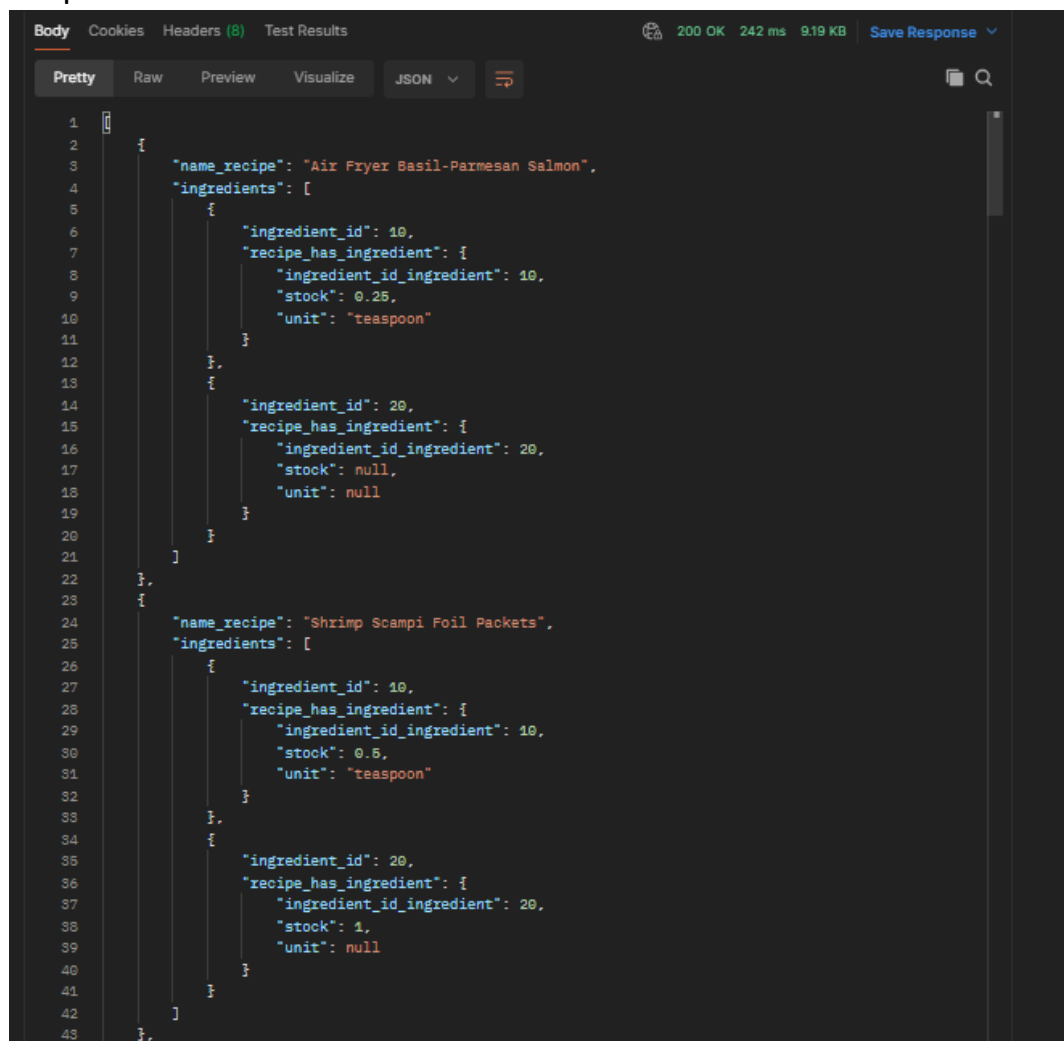
- /cariresep
- ❖ Method
 - POST
- ❖ Request Body



A screenshot of a REST client interface. The 'Body' tab is selected, and the 'JSON' format is chosen. The JSON content is:

```
{  "ingredients": ["10", "20"]}
```

-
- ❖ Response

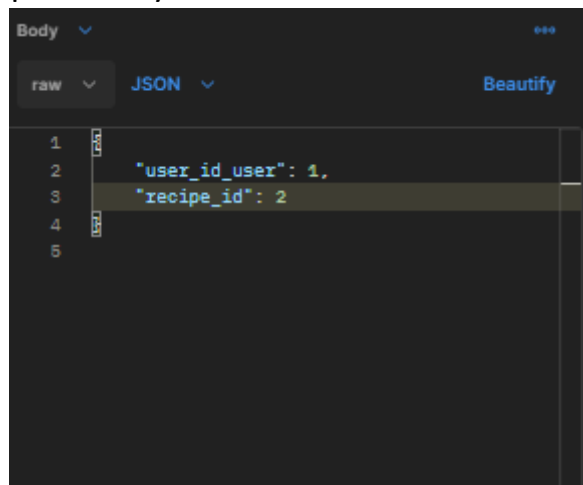


A screenshot of a REST client interface showing a response. The status is 200 OK, 242 ms, 9.19 KB. The response is in JSON format and is displayed in 'Pretty' view. The JSON content is:

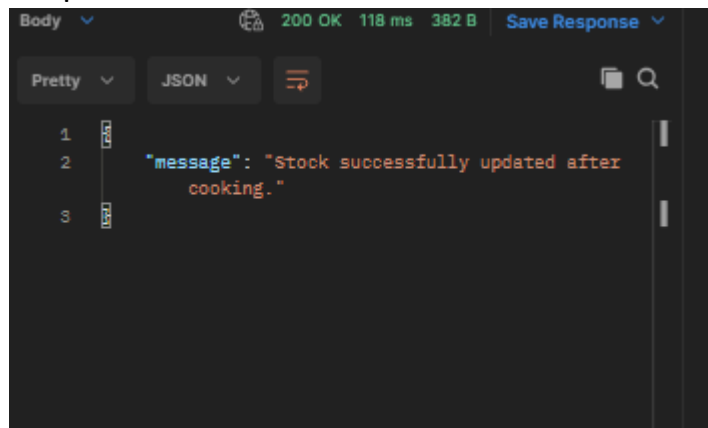
```
{  "name_recipe": "Air Fryer Basil-Parmesan Salmon",  "ingredients": [    {      "ingredient_id": 10,      "recipe_has_ingredient": {        "ingredient_id_ingredient": 10,        "stock": 0.25,        "unit": "teaspoon"      }    },    {      "ingredient_id": 20,      "recipe_has_ingredient": {        "ingredient_id_ingredient": 20,        "stock": null,        "unit": null      }    }  ]},  {  "name_recipe": "Shrimp Scampi Foil Packets",  "ingredients": [    {      "ingredient_id": 10,      "recipe_has_ingredient": {        "ingredient_id_ingredient": 10,        "stock": 0.5,        "unit": "teaspoon"      }    },    {      "ingredient_id": 20,      "recipe_has_ingredient": {        "ingredient_id_ingredient": 20,        "stock": 1,        "unit": null      }    }  ]}
```


Memperbarui inventory setelah memasak:

- ❖ URL
 - /update-inventory
- ❖ Method
 - POST
- ❖ Request Body



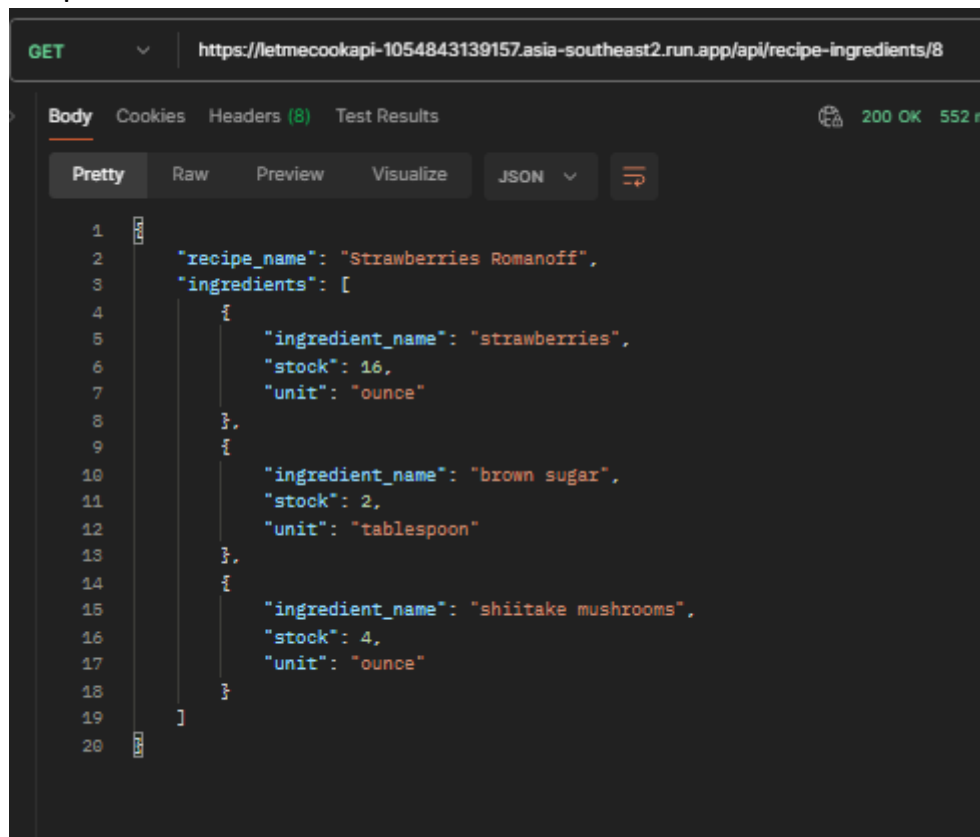
-
- ❖ Response



Menampilkan recipe berdasarkan ID dengan ingredient:

- ❖ URL
 - / recipe-ingredients/:id

- ❖ Method
 - GET
- ❖ Request Body
 - Ini kosong tidak perlu diisi
- ❖ Response



RECIPE

Menampilkan semua recipe:

- ❖ URL
 - /recipes
- ❖ Method
 - GET

❖ Request Body

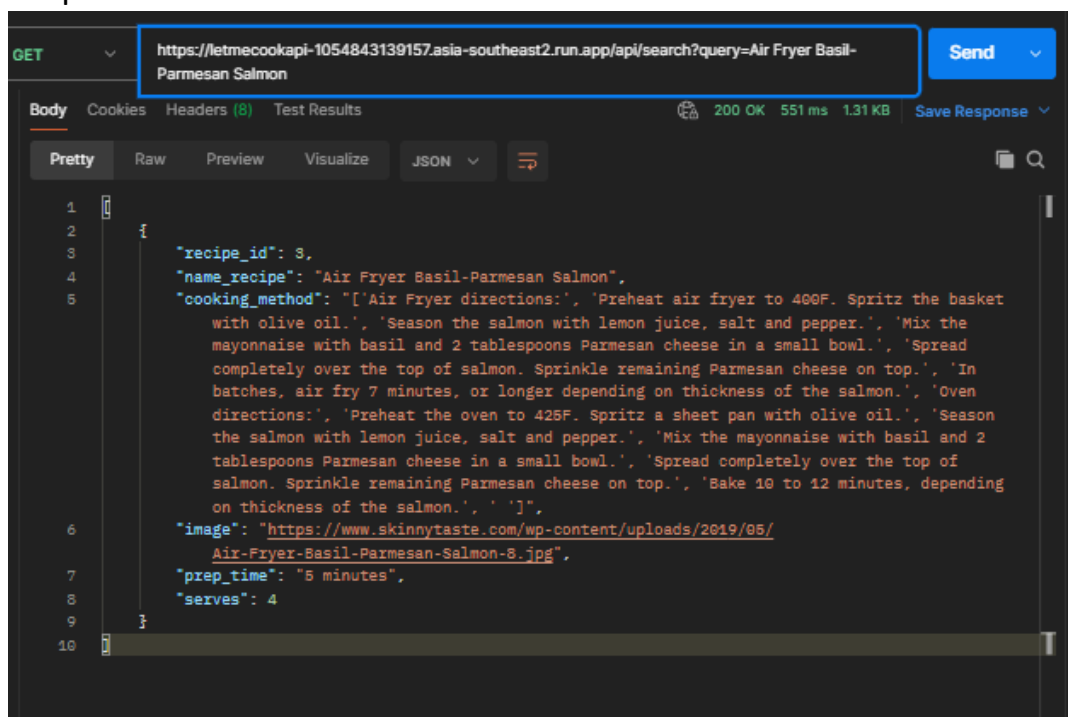
- Ini kosong tidak perlu diisi

❖ Response

```
{
  "recipe_id": 1,
  "name_recipe": "Mediterranean Sea Bass",
  "cooking_method": "[ 'Set the racks in the middle and upper thirds of the oven and preheat the oven to 425 F', 'In a large skillet over medium heat, heat the olive oil until shimmering. Add the onion, garlic and red pepper flakes and cook until golden, stirring occasionally, about 5 minutes.', 'Add the fennel and cook until the vegetables are soft and translucent, an additional 3 to 5 minutes.', 'Reduce the heat to medium and add the tomatoes with their juices. Using the back of a wooden spoon, smash the tomatoes and cook for 5 minutes.', 'Add the basil, wine, olives, 1 teaspoon salt, and 1/8 teaspoon black pepper.', 'Reduce to low and simmer for 15 minutes, or until the sauce is slightly thickened, while you prepare the fish.', 'Pat the fillets dry, lightly spray them with cooking spray, and season with salt and pepper.', 'In a heavy ovenproof skillet over high heat, heat the olive oil until shimmering. Add the fillets, rounded-side down, and cook for 2 minutes.', 'Carefully flip the fillets with a metal spatula and place the skillet in the oven. Bake until the fish is no longer translucent, 8 to 10 minutes.', 'Switch the oven to broil and place the skillet on the upper rack. Broil until the tops of the fillets are golden brown, 2 to 4 minutes.', 'Arrange the fillets on individual plates, spoon on the sauce, and serve.' ]",
  "image": "https://www.skinnytaste.com/wp-content/uploads/2019/05/Mediterranean-Sea-Bass-10.jpg",
  "prep_time": "20 minutes",
  "serves": 4
},
{
  "recipe_id": 2,
  "name_recipe": "Air Fryer Hard Boiled Eggs",
  "cooking_method": "[ 'Place the eggs in the air fryer basket and cook 250F 15 minutes for a softer yolk, 17 minutes for a firmer yolk (time may vary depending on the make and model of your air fryer).', 'Run under cold water and peel right away.' ]",
  "image": "https://www.skinnytaste.com/wp-content/uploads/2019/05/Air-Fryer-Hard-Boiled-Eggs-2.jpg",
  "prep_time": "15 minutes",
  "serves": 4
},
{
  "recipe_id": 3,
  "name_recipe": "Air Fryer Basil-Parmesan Salmon",
  "cooking_method": "[ 'Air Fryer directions:', 'Preheat air fryer to 400F. Spritz the basket with olive oil.', 'Season the salmon with lemon juice, salt and pepper.', 'Mix the mayonnaise with basil and 2 tablespoons Parmesan cheese in a small bowl.', 'Spread completely over the top of salmon. Sprinkle remaining Parmesan cheese on top.', 'In batches, air fry 7 minutes, or longer depending on thickness of the salmon.', 'Oven directions:', 'Preheat the oven to 425F. Spritz a sheet pan with olive oil.', 'Season the salmon with lemon juice, salt and pepper.', 'Mix the mayonnaise with basil and 2 tablespoons Parmesan cheese in a small bowl.', 'Spread completely over the top of salmon. Sprinkle remaining Parmesan cheese on top.', 'Bake 10 to 12 minutes, depending on thickness of the salmon.', ' ' ]",
  "image": "https://www.skinnytaste.com/wp-content/uploads/2019/05/Air-Fryer-Basil-Parmesan-Salmon-8.jpg",
  "prep_time": "5 minutes",
  "serves": 4
},
}
```

Mencari recipe:

- ❖ URL
 - /search
- ❖ Method
 - GET
- ❖ Request Body
 - Ini kosong tidak perlu diisi
- ❖ Response



Menampilkan recipe berdasarkan ID Recipe:

- ❖ URL
 - /recipe/:id
- ❖ Method
 - GET
- ❖ Request Body
 - Ini kosong tidak perlu diisi

❖ Response

