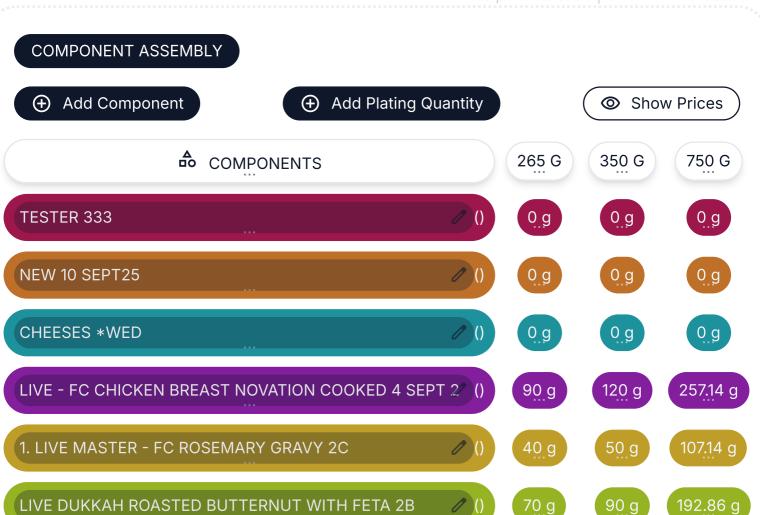
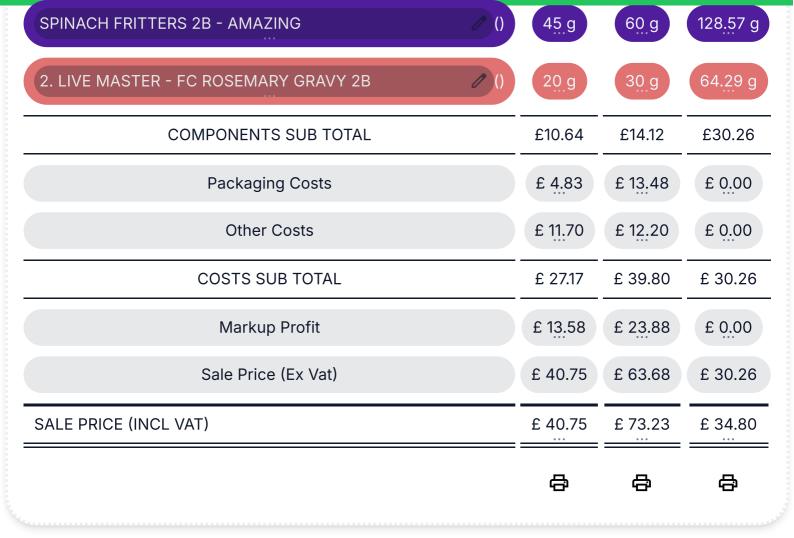
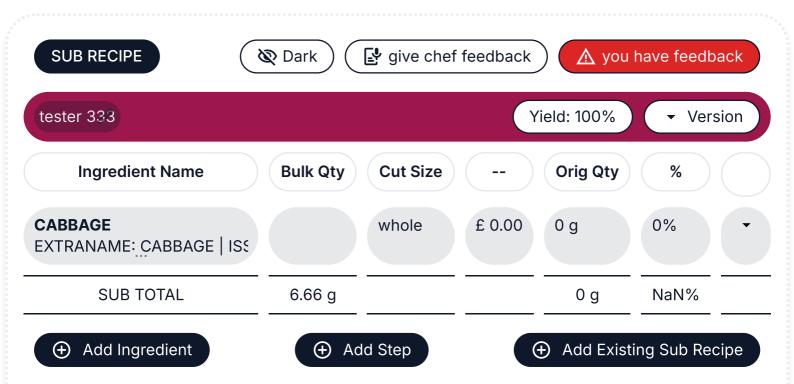


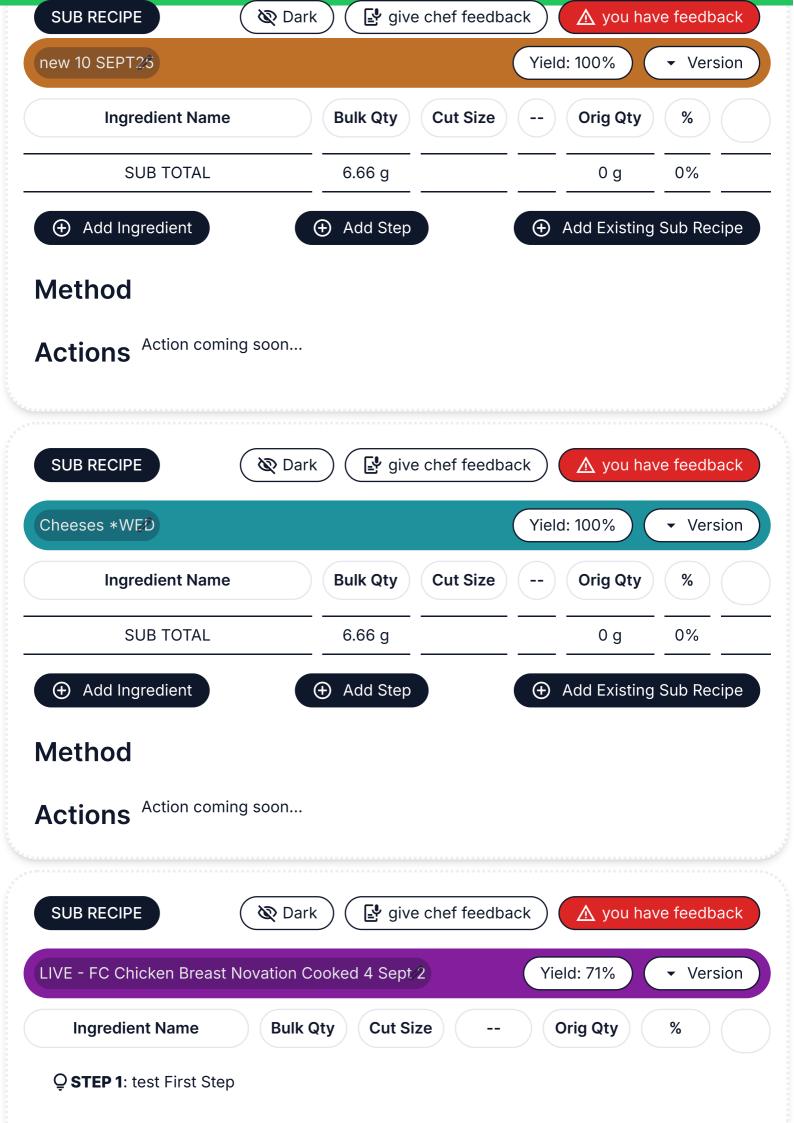
Recipe: database | SYSTEM: database







Actions Action coming soon...



STEP 2: Do not overcook chicken. Remove Chicken from bone while warm						
AUBERGINE EXTRANAME: <p>ROSEMA</p>	whole	£ 88.03	30 g	0.3%		
STEVIA EXTRANAME: STEVIA ISSA	whole	£ 0.00	0 g	0%		
LETTUCE EXTRANAME: LETTUCE IS	whole	£ 0.00	0 g	0%		
CHEESE (ANIMAL RENNET) EXTRANAME: CHEESE (ANI	whole	£ 0.00	0 g	0%		
TOMATOES - PLUM FRESH EXTRANAME: TOMATOES -	whole	£ 0.00	0 g	0%		
AVOCADO EXTRANAME: <p>CHICKEN</p>	whole	£ 65.22	10.00 kg	99.2%		
Q STEP 3 : New Step						
LAMB EXTRANAME: LAMB ISSAL	whole	£ 0.00	0 g	0%		
Q STEP 4 : Kick ass						
Q STEP 5 : New Step						
NO NAME EXTRANAME: THYME FITCI	whole	£ 61.89	50 g	0.5%		
ÇSTEP 6: New Step						
Q STEP 7: Remove Chicken fro	om bone while warm. Tr	y avoid cart	ilage or bone			
EGG EXTRANAME: EGG ISSALT	whole	£ 0.00	0 g	0%		
SUB TOTAL	6.66 g		10.08 kg	100%		
① Add Ingredient	① Add Step		Add Existi	ng Sub Recipe		

- 1. test First Step
- 2. Do not overcook chicken. Remove Chicken from bone while warm
- 3. New Step

- 4. Kick ass
- 5. New Step
- 6. New Step
- 7. Remove Chicken from bone while warm. Try avoid cartilage or bone

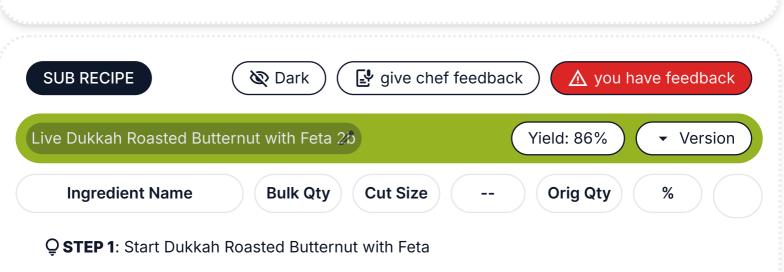
Actions Action coming soon...

SUB RECIPE &	№ Dark	give chef f	eedback		ve feedback
1. Live Master - FC Rosemary (Gravy 2c		Yie	eld: 86% (▼ Version
Ingredient Name	Bulk Qty	Cut Size	(Orig Qty	%
Q STEP 1: Sautee onions (lig	ht brown)				
BBQ SPICE EXTRANAME: CHOPPED ON		whole	£ 10.22	200 g	1.5%
WATER EXTRANAME: H20 ISSALT:		whole	£ 0.30	35 g	0.3%
GINGER EXTRANAME: <p>SOMETHI</p>		whole	£ 22.00	6.67 kg	51.5%
Q STEP 2 : Add, Simmer and	Blend Fine				
BANANA EXTRANAME: GARLIC - FRE		whole	£ 10.55	700 g	5.4%
AUBERGINE EXTRANAME: H20 ISSALT:		whole	£ 10.66	356 g	2.7%
BABY MARROW EXTRANAME: ROSEMARY D		whole	£ 10.77	700 g	5.4%
BABY MARROW EXTRANAME: OREGANUM -		whole	£ 10.88	19 g	0.1%
BBQ SPICE EXTRANAME: <p>PINK SAL</p>		whole	£ 10.99	700 g	5.4%
BALSAMIC VINEGAR EXTRANAME: PEPPER - BLA		whole	£ 10.10	70 g	0.5%



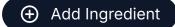
- 1. Sautee onions (light brown)
- 2. Add, Simmer and Blend Fine
- 3. Add Cream and remove from heat extra method text /n more

Actions Action coming soon...



STEP 2: New Step

BARLEY EXTRANAME: <p>SOMETHI</p>		whole	£ 10.20	700 g	25.0%	•
CHILI EXTRANAME: FETA ISSALT		whole	£ 10.20	700 g	25.0%	•
BERRY POWDER EXTRANAME: PUMPKIN SEE		whole	£ 10.30	700 g	25.0%	•
COCOA EXTRANAME: CORIANDER		whole	£ 10.60	700 g	25.0%	•
SUB TOTAL	6.66 g			2.80 kg	100%	

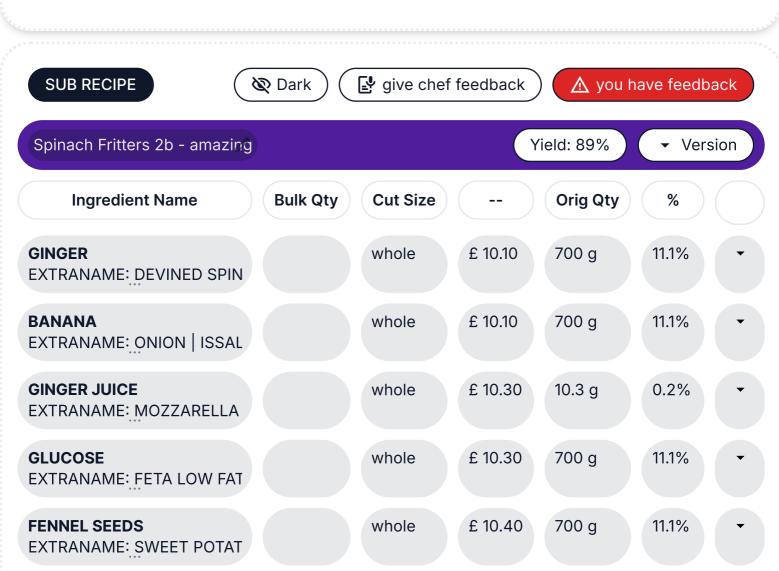




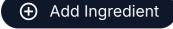


- 1. Start Dukkah Roasted Butternut with Feta
- 2. New Step extra method text </br> more

Actions Action coming soon...



DULSE EXTRANAME: EGGS ISSALT		whole	£ 10.60	10.6 g	0.2%
CREAM EXTRANAME: BLENDED OAT		whole	£ 10.70	700 g	11.1%
BAKING POWDER EXTRANAME: THYME FITCH		whole	£ 10.80	700 g	11.1%
SUNFLOWER SEED FLOUR EXTRANAME: BLENDED OAT		whole	£ 10.80	700 g	11.1%
SELENIUM EXTRANAME: PAPRIKA ISSA		whole	£ 10.90	700 g	11.1%
GARLIC EXTRANAME: COCONUT OIL		whole	£ 10.10	700 g	11.1%
SUB TOTAL	6.66 g			6.32 kg	100%



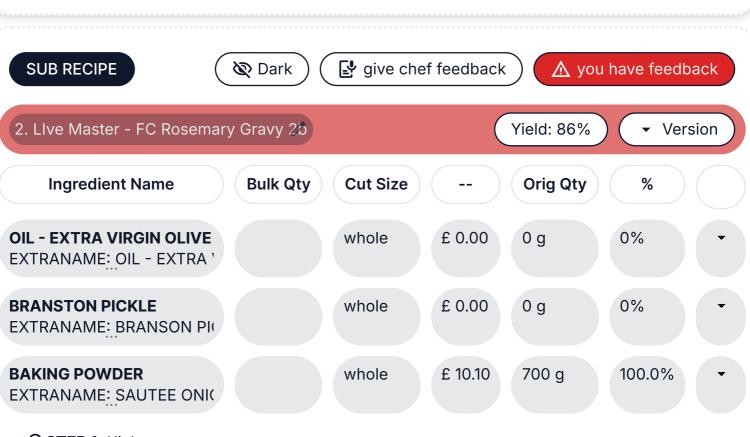


Add Existing Sub Recipe

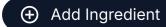
Method

Actions

Action coming soon...



Q STEP 1: Kick asss





Add Existing Sub Recipe

Method

1. Kick asss extra method text info /r more

Actions Action coming soon...

Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has been the industrys standard dummy text ever since the 1500s, when an unknown printer took a galley of type and scrambled it to make a type specimen book. It has survived not only five centuries, but...

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