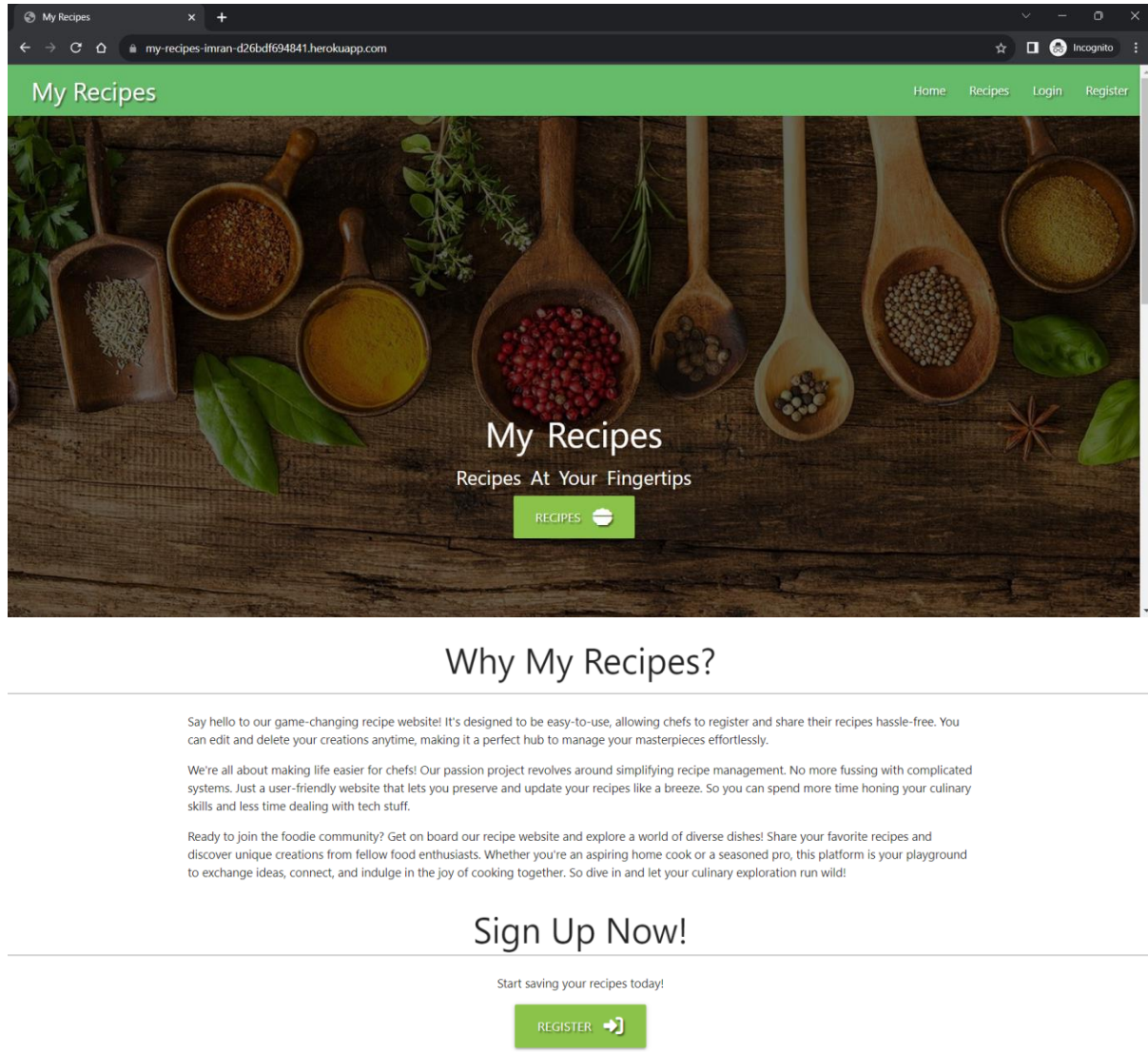


## User Stories

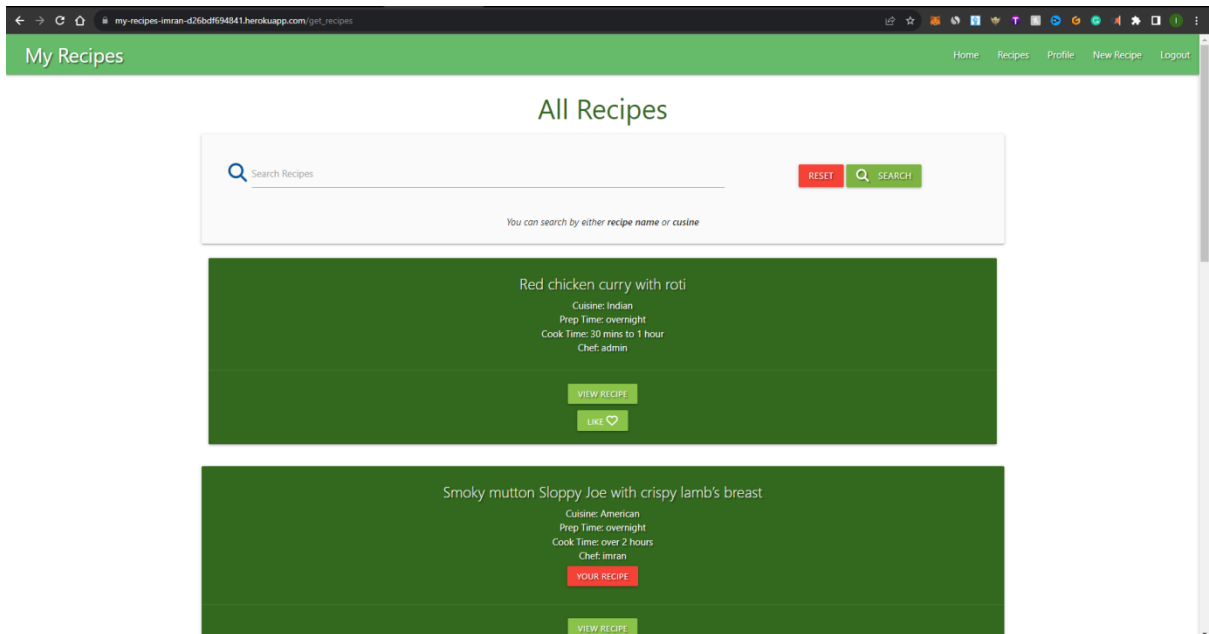
As a first time user, I would like to see an introduction to the project on the home page so I know what the website is about at first glance.



On the homepage, just below the hero-image I have added an introduction asking “Why My Recipes?” that explains what the website is for and who it is aimed at with a Sign Up call out beneath.

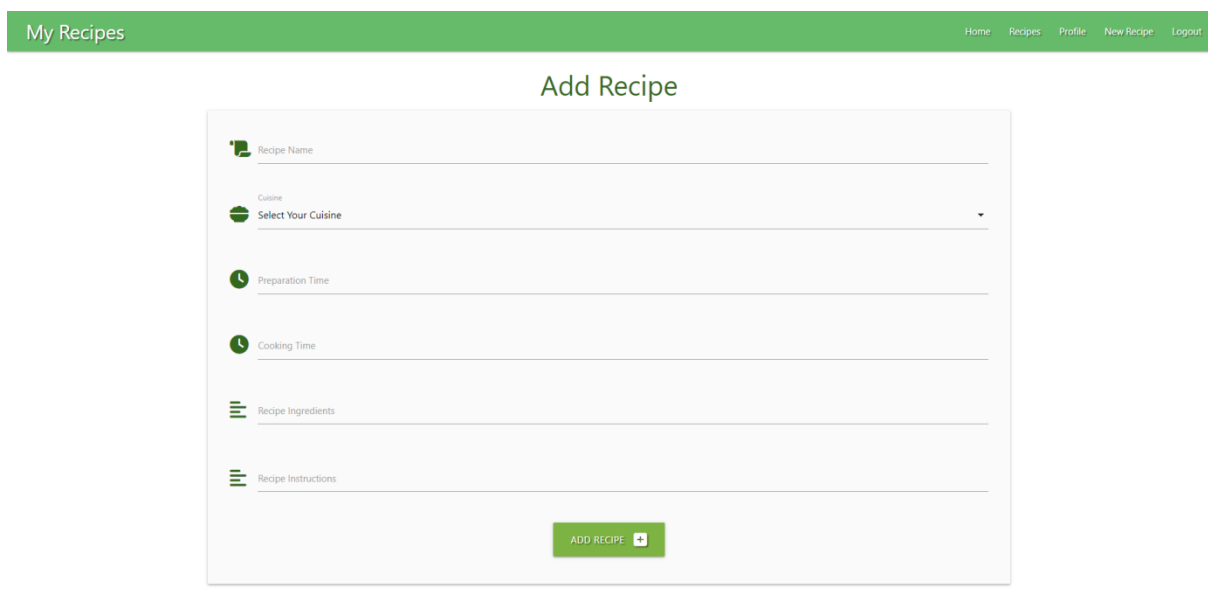
## User Stories

As a first time user I would like to see clear buttons and easy to use navigation.

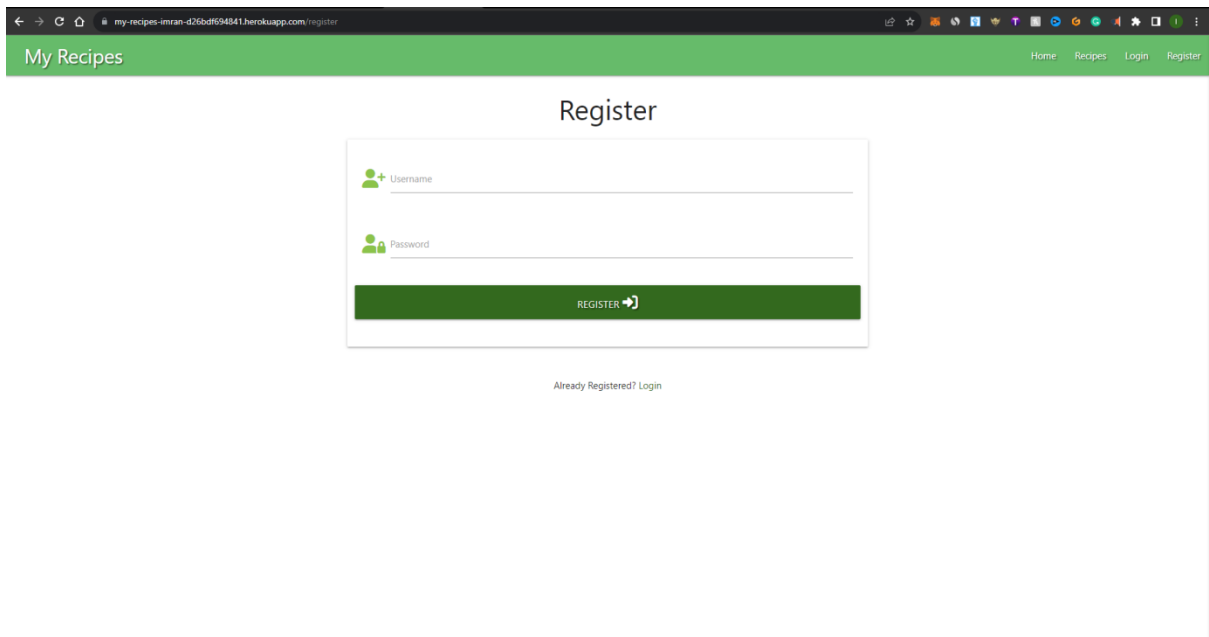


On the “Recipes” page there is a search function at the top that states the user can search by either **recipe name** or **cuisine**. There are clear buttons on each recipe that gives them the option to either Like it or View it. When a user is logged in a red notification will appear on the recipe that lets them know it is “Your Recipe”.

As a first time user, I would like the option to be able to easily register and add a recipe.



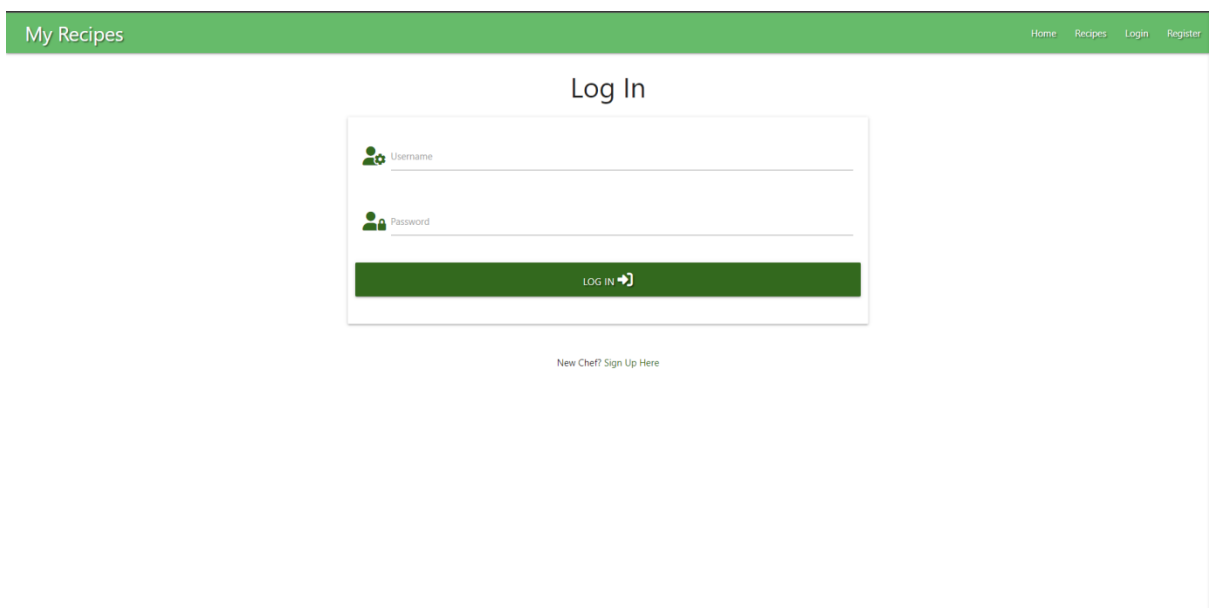
## User Stories



The screenshot shows a web browser window with the URL `my-recipes-intran-d26bdf634841.herokuapp.com/register`. The page has a green header bar with the text "My Recipes" on the left and navigation links "Home", "Recipes", "Login", and "Register" on the right. The main content area is titled "Register" and contains a form with two input fields: "Username" and "Password", each with a green user icon to its left. Below the fields is a green button labeled "REGISTER" with a right-pointing arrow. At the bottom of the form area, there is a link that says "Already Registered? Login".

User's can register easily by entering a user name and password. They can then add a recipe by filling out the form on the "Add Recipe" Page.

As a first time user, after registering I would like an easy way to login.



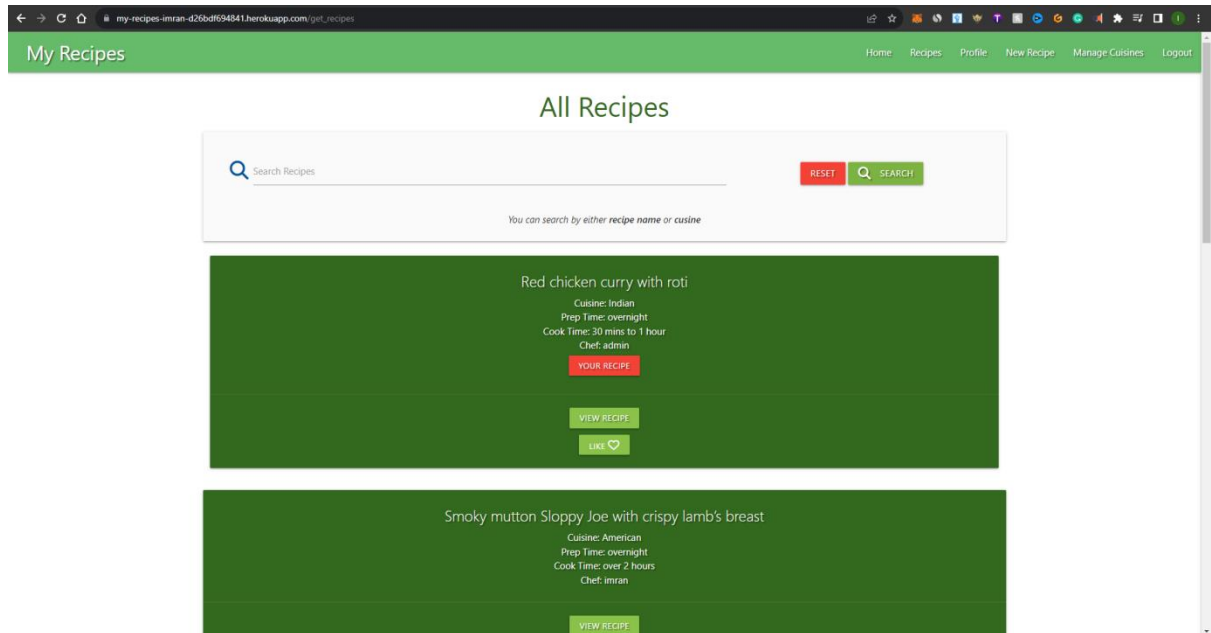
The screenshot shows a web browser window with the URL `my-recipes-intran-d26bdf634841.herokuapp.com/login`. The page has a green header bar with the text "My Recipes" on the left and navigation links "Home", "Recipes", "Login", and "Register" on the right. The main content area is titled "Log In" and contains a form with two input fields: "Username" and "Password", each with a green user icon to its left. Below the fields is a green button labeled "LOG IN" with a right-pointing arrow. At the bottom of the form area, there is a link that says "New Chef? Sign Up Here".

Users are taken to a easy login page after clicking on the "Login" link on the navbar.

## User Stories

### Returning User Goals

As a returning user I would like to be able to easily identify my recipes.



Once users are logged in they can see their recipes which is indicated by the red box that says “Your Recipe” on the All Recipes page.

As a returning user I would like to be able to easily update and edit my recipes.

## User Stories

My Recipes

HomeRecipesProfileNew RecipeManage CuisinesLogout

Red chicken curry with roti

Chef: admin

Prep Time: overnight

Cook Time: 30 mins to 1 hour

LIKE

Cuisine: Indian

Ingredients

For the roasted curry powder 25g/1oz green cardamom seeds 5g cloves 50g/1½oz cinnamon sticks or broken pieces 50g/1½oz basmati rice 150g/5½oz coriander seeds 75g/2½oz cumin seeds 50g/1½oz fennel seeds 10g fenugreek seeds 15g/½oz black peppercons 25g/1oz fresh curry leaves or 10g dried curry leaves 15g/½oz fresh pandan leaves or 5g dried pandan leaves For the red chicken curry 1kg/2lb 4oz bone-in chicken thighs or drumsticks, skin removed and meat cut into 8–10cm/3¼in–4in pieces (or boneless thighs if preferred but the curry won't be as flavourful) 1 tsp ground turmeric 2 tsp salt 2 tbsp ginger paste 2 tbsp garlic paste 4 tbsp coconut oil 250g/9oz red onion (approximately 1 large onion), sliced 9cm/3½in cinnamon stick 5 green cardamom pods 4 cloves 2 lemongrass sticks 10cm/4in piece pandan leaf 12–15 curry leaves 1 tbsp chilli powder 150g/5½oz ripe tomato (approximately 1 large tomato), sliced 150ml/5fl oz chicken stock 250ml/9fl oz coconut milk 2 green chillies, halved lengthways (optional) For the roti 250g/9oz plain flour 1 tsp sea salt ½ red onion, finely chopped 1 green chilli, finely chopped and seeds removed, if preferred 8–10 curry leaves, finely chopped 1 tbsp coconut oil 100g/3½oz fresh or frozen grated coconut warm water, as required coconut oil or butter and freshly grated coconut, to garnish

Method

To make the roasted curry powder, place a heavy-based saucepan over a medium heat. Roast the cardamom, cloves and cinnamon in the dry pan, stirring frequently for 2–3 minutes until fragrant but being careful not to burn them. Add the rice and continue roasting for 12–14 minutes until nutty and light brown. Meanwhile, roast the remaining ingredients in a separate saucepan for 12–14 minutes, stirring constantly, until the leaves are dry and brittle. Leave to cool completely before mixing together all the roasted ingredients and grinding to a fine powder in a blender or spice grinder. Pass through a strainer and grind any remaining large pieces. Transfer to an airtight container and store in the fridge for up to 1 month. To make the red chicken curry, combine the chicken with 2 teaspoons roasted curry powder, ½ teaspoon turmeric, ½ teaspoon salt, ½ teaspoon ginger paste and ½ teaspoon garlic paste in a large bowl. Mix well and leave to marinate in the fridge for at least 1 hour, or preferably overnight. Heat the oil in a heavy-based saucepan over a medium-high heat. Add the onion and ½ teaspoon salt and fry until translucent. Add the remaining ginger and garlic pastes and continue frying until the raw smell is no longer present. Stir in the cinnamon, cardamom, cloves, lemongrass, pandan leaf and curry leaves. Add the chilli powder, remaining turmeric and 2 tablespoons roasted curry powder. Fry for a further 30 seconds. Stir in the tomato and cook over a medium heat, stirring often until it softens and turns pulpy. Add the chicken, stir well to ensure it is coated in the spices and cook for about 3–4 minutes. Reduce the heat to medium-low, add the chicken stock and mix everything well. Cover and simmer for 15 minutes. Add the coconut milk and green chillies, if using, and reduce to a simmer for another 5–7 minutes. Season with the remaining salt. To make the roti, mix all of the ingredients together in a large bowl and gradually add the water, only adding as much as required to bring together into a cohesive dough that is soft but does not stick to your hands. The dough should have the consistency of modelling dough and be fairly firm but should not feel dry or have any pockets of dry flour in it. Knead for about 5 minutes by hand (there's no need to use a stand mixer for this). Cover with cling film and leave to rest at room temperature for about 30 minutes. Divide the dough into 8–9 balls and roll out into 15cm/6in discs that are the thickness of two stacked one-pound coins. I prefer a slightly rough, natural look rather than perfect circles. Heat a dry non-stick frying pan or well-seasoned cast-iron frying pan over a high heat and then reduce the heat to medium. Cook the rotis for 3–4 minutes, flipping halfway through. The key is not to use oil or fat and to cook them on a hot dry pan so they roast as opposed to fry. Top with a drizzle of coconut oil or a dollop of butter and spoonful of freshly grated coconut before serving. If making these ahead, store them in a plastic container lined with kitchen paper. If you need to reheat them, flip them in a hot frying pan for 30 seconds–1 minute. Serve the chicken curry with the roti.

DELETE

EDIT

Once the user clicks on their recipe, they are taken to the Recipe Page where they can easily delete or edit their recipe.

## User Stories

my-recipes-imran-426d0f694b41.herokuapp.com/edit\_recipe/64ced07758db6e410501c96

My RecipesHomeRecipesProfileNew RecipeManage CuisinesLogout

Edit Recipe

Recipe Name

Red chicken curry with roti

Cuisine

American

Preparation Time

overnight

Cooking Time

30 mins to 1 hour

Recipe Ingredients

For the roasted curry powder

25g/1oz green cardamom seeds

5g cloves

50g/1½oz cinnamon sticks or broken pieces

50g/1½oz basmati rice

150g/5½oz coriander seeds

75g/2½oz cumin seeds

50g/1½oz fennel seeds

10g fenugreek seeds

15g/½oz black peppercorns

25g/1oz fresh curry leaves or 10g dried curry leaves

15g/½oz fresh pandan leaves or 5g dried pandan leaves

For the red chicken curry

1kg/2lb 4oz bone-in chicken thighs or drumsticks, skin removed and meat cut into 8–10cm/3¼in–4in pieces (or boneless thighs if preferred but the curry won't be as flavourful)

1 tsp ground turmeric

1 tsp ginger paste

1 tbsp coconut oil

100g/3½oz fresh or frozen grated coconut

warm water, as required

coconut oil or butter and freshly grated coconut, to garnish

Recipe Instructions

To make the roasted curry powder, place a heavy-based saucepan over a medium heat. Roast the cardamom, cloves and cinnamon in the dry pan, stirring frequently for 2–3 minutes until fragrant but being careful not to burn them. Add the rice and continue roasting for 12–14 minutes until nutty and light brown. Meanwhile, roast the remaining ingredients in a separate saucepan for 12–14 minutes, stirring constantly, until the leaves are dry and brittle. Leave to cool completely before mixing together all the roasted ingredients and grinding to a fine powder in a blender or spice grinder. Pass through a strainer and grind any remaining large pieces. Transfer to an airtight container and store in the fridge for up to 1 month.

To make the red chicken curry, combine the chicken with 2 teaspoons roasted curry powder, ½ teaspoon turmeric, ½ teaspoon salt, ½ teaspoon ginger paste and ½ teaspoon garlic paste in a large bowl. Mix well and leave to marinate in the fridge for at least 1 hour, or preferably overnight.

Heat the oil in a heavy-based saucepan over a medium-high heat. Add the onion and ½ teaspoon salt and fry until translucent. Add the remaining ginger and garlic pastes and continue frying until the raw smell is no longer present. Stir in the cinnamon, cardamom, cloves, lemongrass, pandan leaf and curry leaves. Add the chilli powder, remaining turmeric and 2 tablespoons roasted curry powder. Fry for a further 30 seconds. Stir in the tomato and cook over a medium heat, stirring often until it softens and turns pulpy. Add the chicken, stir well to ensure it is coated in the spices and cook for about 3–4 minutes. Reduce the heat to medium-low, add the chicken stock and mix everything well. Cover and simmer for 15 minutes. Add the coconut milk and green chillies, if using, and reduce to a simmer for another 5–7 minutes. Season with the remaining salt.

To make the roti, mix all of the ingredients together in a large bowl and gradually add the water, only adding as much as required to bring together into a cohesive dough that is soft but does not stick to your hands. The dough should have the consistency of modelling dough and be fairly firm but should not feel dry or have any pockets of dry flour in it. Knead for about 5 minutes by hand (there's no need to use a stand mixer for this). Cover with cling film and leave to rest at room temperature for about 30 minutes. Divide the dough into 8–9 balls and roll out into 15cm/6in discs that are the thickness of two stacked one-pound coins. I prefer a slightly rough, natural look rather than perfect circles.

Heat a dry non-stick frying pan or well-seasoned cast-iron frying pan over a high heat and then reduce the heat to medium. Cook the rotis for 3–4 minutes, flipping halfway through. The key is not to use oil or fat and to cook them on a hot dry pan so they roast as opposed to fry. Top with a drizzle of coconut oil or a dollop of butter and spoonful of freshly grated coconut before serving. If making these ahead, store them in a plastic container lined with kitchen paper. If you need to reheat them, flip them in a hot frying pan for 30 seconds–1 minute.

Serve the chicken curry with the roti.

CANCEL

EDIT RECIPE

The user can update all of their entries when they are taken to the Edit Recipe page.