**CookBook – Your Virtual Kitchen Assistant**

**Source Code**

***App.js***

import React from "react";

import { BrowserRouter as Router, Route, Routes } from "react-router-dom";

import Home from "./Home";

import RecipeDetail from "./RecipeDetail"; // Import RecipeDetail component

function App() {

    return (

        <Router>

            <Routes>

                <Route path="/" element={<Home />} />

                <Route path="/recipe/:id" element={<RecipeDetail />} />

            </Routes>

        </Router>

    );

}

export default App;

***Home.js***

import React, { useState } from "react";

import { Link } from 'react-router-dom'; // Import Link from react-router-dom

import recipes from "./recipesData";

import "./App.css";

const Home = () => {

    const [search, setSearch] = useState("");

    const filteredRecipes = recipes.filter(recipe =>

        recipe.name.toLowerCase().includes(search.toLowerCase())

    );

    return (

        <div>

            <h1>CookBook</h1>

            <input

                type="text"

                placeholder="Search for a recipe..."

                value={search}

                onChange={(e) => setSearch(e.target.value)}

            />

            <div className="recipe-container">

                {filteredRecipes.map(recipe => (

                    <div key={recipe.id} className="recipe-card">

                        <img src={recipe.image} alt={recipe.name} />

                        <h3>{recipe.name}</h3>

                        <Link to={`/recipe/${recipe.id}`}>View Recipe

                        </Link>

                    </div>

                ))}

            </div>

        </div>

    );

};

export default Home;

***RecipeDetail.js***

import React from "react";

import { useParams } from "react-router-dom";

import recipes from "./recipesData"; // Import the recipe data

const RecipeDetail = () => {

    const { id } = useParams(); // Get recipe ID from URL

    const recipe = recipes.find(r => r.id.toString() === id); // Ensure correct ID comparison

    if (!recipe) {

        return <h2>Recipe Not Found</h2>; // If no recipe is found, show an error message

    }

    return (

        <div>

            <h1>{recipe.name}</h1>

            <img src={recipe.image} alt={recipe.name} />

            <p>{recipe.description}</p>

            <p>{recipe.ingredients}</p>

            <p>{recipe.instructions}</p>

        </div>

    );

***recipesData.js***

const recipes = [

    {

        id: 1,

        name: "Mutton Biryani",

        image: "https://tse3.mm.bing.net/th?id=OIP.yu1c0La2doVvnEAth-9jZQHaEK&w=266&h=266&c=7",

        description: "A flavorful rice dish cooked with mutton and aromatic spices.",

        ingredients: [

            "Mutton, ",

            "Basmati Rice, ",

            "Onions, ",

            "Tomatoes, ",

            "Ginger Garlic Paste, ",

            "Biryani Masala, ",

            "Mint Leaves, ",

            "Coriander Leaves, ",

            "Ghee, ",

            "Oil. "

        ],

        instructions: [

            "Marinate mutton with ginger-garlic paste, biryani masala, and salt. ",

            "Fry onions until golden brown. ",

            "Layer mutton, rice, and fried onions in a pot. ",

            "Add saffron-infused milk and ghee. ",

            "Cook on low heat until rice is cooked and mutton is tender. "

        ]

    },

    {

        id: 2,

        name: "Pav Bhaji",

        image: "https://tse2.mm.bing.net/th?id=OIP.bjpTLW2E7QMuXzlIe2JsrwHaGs&w=428&h=428&c=7",

        description: "A popular Indian street food made with mashed vegetables and served with buttered pav.",

        ingredients: [

            "Mixed Vegetables (Potatoes, Cauliflower, Peas, etc.), ",

            "Onions, ",

            "Tomatoes, ",

            "Ginger Garlic Paste, ",

            "Pav Bhaji Masala, ",

            "Butter, ",

            "Pav (Bread Rolls), ",

            "Coriander Leaves, ",

            "Lemon. "

        ],

        instructions: [

            "Boil and mash mixed vegetables. ",

            "Sauté onions, tomatoes, and ginger-garlic paste. ",

            "Add pav bhaji masala and mashed vegetables. ",

            "Cook until well combined. ",

            "Serve hot with buttered pav, coriander leaves, and lemon. "

        ]

    },

    {

        id: 3,

        name: "Palak Paneer",

        image: "https://tse1.mm.bing.net/th?id=OIP.2E9Sy7ifMplj4WoLMBT4dgHaLF&w=474&h=474&c=7",

        description: "A creamy and delicious dish made with spinach and Indian cheese (paneer).",

        ingredients: [

            "Spinach, ",

            "Paneer (Indian Cheese), ",

            "Onions, ",

            "Tomatoes, ",

            "Ginger Garlic Paste, ",

            "Cream, ",

            "Garam Masala, ",

            "Oil, ",

            "Ghee. "

        ],

        instructions: [

            "Blanch spinach and puree it. ",

            "Fry paneer until golden brown. ",

            "Sauté onions, tomatoes, and ginger-garlic paste. ",

            "Add spinach puree and cook. ",

            "Add paneer, cream, and garam masala. Simmer for a few minutes. "

        ]

    },

    {

        id: 4,

        name: "Gobi Manchurian",

        image: "https://tse4.mm.bing.net/th?id=OIP.RCjInziQjgpG6rBftCr-ywHaLH&w=474&h=474&c=7",

        description: "A popular Indo-Chinese dish made with cauliflower florets, batter-fried and then tossed in a Manchurian sauce.",

        ingredients: [

            "Cauliflower, ",

            "All-Purpose Flour, ",

            "Corn Flour, ",

            "Ginger Garlic Paste, ",

            "Green Chilies, ",

            "Capsicum (Bell Pepper), ",

            "Onions, ",

            "Soy Sauce, ",

            "Tomato Ketchup, ",

            "Vinegar, ",

            "Oil. "

        ],

        instructions: [

            "Prepare batter with all-purpose flour, corn flour, ginger-garlic paste, and salt. ",

            "Dip cauliflower florets in batter and deep-fry until golden brown. ",

            "Sauté onions, capsicum, and green chilies. ",

            "Add soy sauce, tomato ketchup, and vinegar. ",

            "Add fried cauliflower and toss well. "

        ]

    }

];

export default recipes;