

Nu Html Checker

This tool is an ongoing experiment in better HTML checking, and its behavior remains subject to change

Showing results for article1.html

Checker Input

Show



source



outline



image report

Options...

Check by

file upload ▼

Seleccionar archivo

Ningún archivo seleccionado

Uploaded files with .xhtml or .xht extensions are parsed using the XML parser.

Check

Use the Message Filtering button below to hide/show particular messages, and to see total counts of errors and warnings.

Message Filtering

Document checking completed. No errors or warnings to show.

Image report

The `img` elements of the page are shown below categorized by their type of textual alternative. Please review that the images in each group match that group's definition.

Images with textual alternative

The following images have textual alternatives. Please review that the textual alternatives make sense considering the purpose of the image in the context of the page and that phrases like "Image of ..." are avoided.

Note that iconic images that are redundant with text next to them or purely decorative should have `alt=""` instead.

Image	Textual alternative	Location
Not resolvable	Logo of the Sahara Indomitable website.	From line 1, column 529; to line 1, column 813
Not resolvable	An algerian man of Kel Ahaqgar heritage cooks Taguella in hot ashes.	From line 1, column 1054; to line 1, column 1344

Source

```
1. <!DOCTYPE html><html lang="en"><head><meta charset="utf-8"><meta
  name="viewport" content="width=device-width, initial-scale=1.0"><title>Sahara
  Indomitable</title><meta name="author" content="Isaac Bejarano"><meta
  name="description" content="Web portal about the exciting and unknown nature
  of the Sahara and its people."><link rel="icon" href="/favicon.aa05c09e.png"
  type="image/x-icon"><meta http-equiv="X-UA-Compatible" content="IE=edge"><link
  rel="stylesheet" href="/index.946b67e0.css"></head><body> <header
  class="header"> 
  <span class="hero-title"> Sahara Indomitable </span> </header> <main
  class="article"> <nav> <a class="back-btn" href="/"> Home </a> <a class="back-
  btn" href="/categories.html"> Categories </a> </nav> <article> <h1>Sand
  bread</h1> <figure>  <figcaption> <span class="figcaption-text">
FERRAH, Johra. 2011. <i>Self-photographed</i> [online]. Wikipedia [accessed:
2024/11/15]. Available at: </span> <a class="link-standalone"
href="https://commons.wikimedia.org/w/index.php?curid=41707524"
target="_blank" rel="noreferrer">https://commons.wikimedia.org/w/index.php?
curid=41707524</a> </figcaption> </figure> <div class="columns-md"> <div> <p>
Sand bread is bread commonly prepared by Bedouin communities in Morocco. The
name “sand bread” comes from the unique way it is baked, buried in the hot
desert sand, resulting in a delicious and rustic flatbread. This way of
cooking bread in the desert is still popular in some places where the nomadic
people live. It is mostly made by the men of the family. </p> <p> The bread
dough is made from simple ingredients, usually flour, water, yeast, and salt.
Some variations may include semolina or a mix of different flours. The dough
is kneaded thoroughly until it becomes smooth and elastic and then left to
rest in a warm place. The dough is then divided into small portions and shaped
into round, flat discs, similar to pita bread or tortillas. </p> <p> Nomads
traditionally bake this bread in the desert, using the hot sand to cook it.
The sand is heated by the intense sun and retains a significant amount of
heat. Once the sand is sufficiently hot, the bread rounds are buried directly
into the sand. The bread is placed on hot embers or in a shallow hole, and
then hot sand is piled on top to cover it completely. </p> </div> <div> <p>
The intense heat from the sand cooks the bread evenly and imparts a unique
flavor and texture. The baking process usually takes around 20-30 minutes,
depending on the size of the bread and the intensity of the heat. After the
baking time has passed, the bread is carefully unearthed from the hot sand.
The sand forms a natural oven that locks in moisture, resulting in a soft,
slightly chewy interior and a crispy crust. </p> <p> Ready without a single
grain of sand! </p> <p> Nomad sand bread is often enjoyed hot and fresh,
either on its own or as an accompaniment to various dishes. It can be served
with stews, tagines, grilled meats, or used to scoop up dips and sauces. This
traditional method of baking bread is still practiced by many nomadic
communities, and remains an essential part of North African cuisine reflecting
the ingenuity of desert-dwelling communities in making the most of their
environment to create nourishing and flavorful food. </p> </div> </div> <nav>
<ul class="route-list"> <li> <a href="/article2.html" class="route-link">
Ceremony of tea in the Sahara </a> </li> </ul> </nav> </article> </main>
</body></html>
```

Outline

<h1> **Sand bread**

Used the HTML parser.

Total execution time 6 milliseconds.

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