

# Indian Recipe Book

Welcome to the delightful world of Indian cuisine through our recipe book built with MERN stack. Get ready for a culinary adventure.

# TEAM MEMBERS

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## Project Overview

Get ready to dive into the delicious world of cooking! Unleash your inner chef as you create your very own cookbook filled with mouthwatering recipes. Share your culinary masterpieces with fellow food enthusiasts and get feedback to take your cooking skills to the next level.

# OUR WEBSITE (PART I)

Indian Cookbook Browse

Login Sign Up

### Create Account

Name

Email  
  
Personal information will not be shared with external sources

Username

Password  
  
Please use a password different from the one you use for email

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Login Sign Up

### Login

Username

Password

Do not post sensitive information (passwords, etc.) anywhere on the site

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**Indian Cookbook**

This is an amazing collection of delicious Indian recipes collated by great cooks of India from across the country catering to Taste of India

(c) Mahima A, Megha Bhat, Shravya Matta

**Hello there, Joshua**

Cookbook Pro Faves My Cookbook

**Chinese Almond Cookies**  
These cookies are a cross between macarons in Chinese American cooking. Often relegated as a dessert.

**Homemade Tacos**  
Made with either ground beef乏 or a soft flour tortilla, with lots of...  
155 min

**Chicken Chow Mein**  
A quick meal for those nights when you don't want to dirty too many pans or make a big mess of...  
40 min

**Request Successful**  
A moderator will review your [Chinese Almond Cookies](#) recipe. Please know it may take some time.

# OUR WEBSITE (PART II)

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Hello there, public

Masala Dosa

Masala Dosa is a crispy rice and lentil crepe filled with a spiced potato filling. It's a staple breakfast...  
45 min easy

Lemon Rice

Lemon Rice is a tangy and colorful dish made with steamed rice, flavored with lemon juice, turmeric,...  
20 min easy

Butter Chicken

Butter Chicken, also known as Mughlai, is a heavenly creamy tomato-based curry with...  
60 min medium

Chettinad Vegetable Biryani

Chettinad Vegetable Biryani is a symphony of fragrant spices and mixed vegetables, native to the...  
90 min hard

public

Indian Cookbook Browse My Cookbook

Browse

Here, you'll find recipes from other users. Feel free to make your own recipes public. Simply head over to your cookbook and click on the desired recipe. Your recipe will then be reviewed by one of our moderators to check for quality and any typos ✓

Masala Dosa

Masala Dosa is a crispy rice and lentil crepe filled with a spiced potato filling. It's a staple breakfast...  
45 min easy unknown

Lemon Rice

Lemon Rice is a tangy and colorful dish made with steamed rice, flavored with lemon juice, turmeric,...  
20 min easy unknown

Butter Chicken

Butter Chicken, also known as Mughlai, is a heavenly creamy tomato-based curry with...  
60 min medium unknown

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## Masala Dosa

Difficulty: easy

45 minutes

Masala Dosa is a crispy rice and lentil crepe filled with a spiced potato filling. It's a staple breakfast item in South India, served with coconut chutney and sambar.

Ingredients

- 2 cups rice
- 1/2 cup urad dal (black lentil)
- 1/4 tsp fenugreek seeds
- 1/4 tsp mustard seeds
- 1/2 tsp turmeric
- water as needed
- 2 large potatoes (boiled and mashed)
- 1 onion (sliced)
- 1 green chili (chopped)
- 1/2 tsp cumin seeds
- 1/2 tsp turmeric
- 10 curry leaves
- 2 tbsp oil
- salt to taste

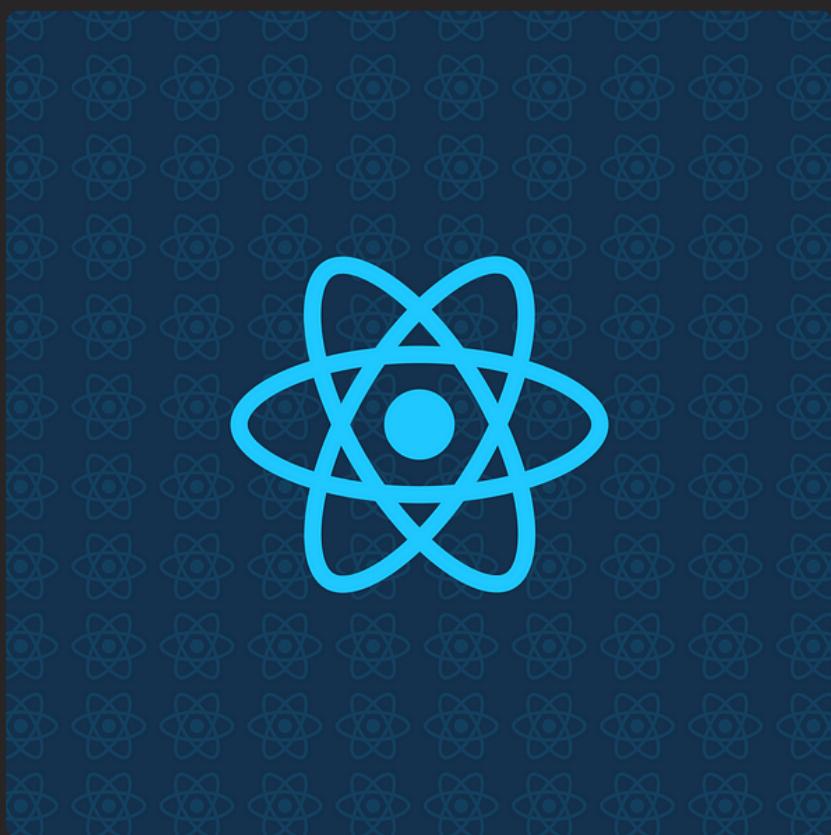
Steps

- Soak rice, dal, and fenugreek seeds in water for 6 hours
- Blend into a batter and ferment overnight
- Prepare the filling by sautéing mustard seeds, onions, green chili, curry leaves, turmeric, and potatoes
- Spread dosa batter on a hot griddle, place filling in the center, fold and serve



## MongoDB

- Role: NoSQL database for data storage and management.
- Usage: Stores recipe-related data like ingredients and steps.



## ReactJS

- Role: JavaScript library for building user interfaces.
- Usage: Creates a user-friendly interface for displaying recipes, steps, and images on the client side.

## ExpressJS

- Role: Web application framework for Node.js.
- Usage: Serves as the web server, manages static assets, defines routes, and handles HTTP requests.



## NodeJS

- Role: JavaScript runtime for executing code outside of a browser.
- Usage: Backend runtime, handles operations like fetching recipes, user registration, and integrates with MongoDB for database interactions.



# Features of the Application

## 1 Recipe Search

Effortlessly find the perfect recipe using our advanced search feature. Filter by ingredient, cuisine, or dietary preferences.

## 2 Adding Your Own Recipe

Encourage users to add their own recipes. Create a vibrant community around cooking and inspire others to try new dishes.



# Conclusion

Explore future enhancements and potential expansions to make your cookbook even more compelling.