

Kush Bharat Fule

TE A Roll No. 328475

<!DOCTYPE html>

<html lang="en">

<head>

<meta charset="UTF-8">

<meta name="viewport" content="width=device-width, initial-scale=1.0">

<title>Food Blog - Chicken Biryani Recipe</title>

<link rel="stylesheet" href="style.css">

</head>

<body>

<!-- Header Section -->

<header>

<nav>

<h1>Kush's Kitchen</h1>

Home

Recipe

Video

</nav>

</header>

<!-- Hero Section -->

<!-- Recipe Section -->

<section id="recipe" class="recipe-section">

<div class="recipe-container">

<h2>Chicken Biryani Recipe</h2>

<div class="recipe-description">

<p>Chicken Biryani is a flavorful and aromatic dish made with basmati rice, chicken, and a blend of spices. It is a popular dish in South Asian cuisine, known for its rich flavors and unique cooking method.</p>

</div>

<h3 style="padding-top: 20px;">Ingredients:</h3>

- 500g chicken, cut into pieces
- 2 cups basmati rice
- 1 large onion, thinly sliced
- 2 tomatoes, chopped
- 1 cup yogurt
- 2 tbsp ginger-garlic paste
- Spices (turmeric, cumin, coriander, garam masala)
- Fresh coriander and mint leaves
- Salt and pepper to taste

<h3 style="padding-top: 20px;">Instructions:</h3>

- Marinate the chicken with yogurt, ginger-garlic paste, and spices for at least 30 minutes.
- Cook the rice with water until it is 70% done.
- In a large pot, fry the onions until golden brown, then add tomatoes and cook until soft.
- Add the marinated chicken and cook until the chicken is tender.
- Layer the partially cooked rice over the chicken. Add fresh herbs.
- Cover the pot and cook on low heat for 20-25 minutes (Dum cooking).
- Serve hot with raita and salad.

</div>

</section>

<!-- Video Section -->

<section id="video" class="video-section">

<h2>Watch Recipe Video</h2>

<div class="video-container">

<iframe id="recipe-video" src="biryani.mp4" frameborder="0" allowfullscreen></iframe>

</div>

</section>

<!-- Footer Section -->

<footer>

<p>© 2024 Kush's Kitchen. All Rights Reserved.</p>

</footer>

<script src="script.js"></script>

```
</body>

</html>

<!--Style.Css-->

* {

    margin: 0;

    padding: 0;

    box-sizing: border-box;

    font-family: 'Gill Sans', 'Gill Sans MT', Calibri, 'Trebuchet MS', sans-serif;

    font-size: large;

}

body {

    line-height: 1.6;

    background-color: #f8f8f8;

    color: #333;

}

/* Header */

header {

    background-color: #d66c02;

    color: #fff;

    padding: 10px 20px;

}

header nav {

    display: flex;

    justify-content: space-between;

    align-items: center;

}

header nav ul {

    list-style: none;

    display: flex;

}

header nav ul li {

    margin-left: 20px;

}

header nav ul li a {
```

```
    color: #fff;

    text-decoration: none;

    font-weight: bold;
}

/* Hero Section */

.hero {

    background: gray;

    color: #fff;

    text-align: center;

    padding: 100px 20px;
}

.hero h2 {

    font-size: 2.5rem;

    margin-bottom: 10px;
}

/* Recipe Section */

.recipe-section {

    padding: 40px 20px;

    background-color: #fff;

    text-align: center;
}

.recipe-container {

    max-width: 800px;

    margin: auto;
}

.recipe-image {

    width: 100%;

    height: auto;

    border-radius: 10px;

    margin-bottom: 20px;
}

.recipe-description {

    margin: 30px;
}
```

```
/* Video Section */

.video-section {

    padding: 40px 20px;

    background-color: #ffffff;

    text-align: center;

}

.video-container iframe {

    width: 100%;

    max-width: 800px;

    height: 450px;

    border-radius: 10px;

}

/* Contact Section */

.contact-section {

    padding: 40px 20px;

    background-color: #d66c02;

    text-align: center;

}

.contact-section form {

    max-width: 500px;

    margin: auto;

}

.contact-section input,

.contact-section textarea {

    width: 100%;

    padding: 10px;

    margin-bottom: 15px;

    border: 1px solid #ddd;

    border-radius: 5px;

}

.contact-section button {

    background-color: #ff6347;

    color: #fff;

    border: none;
```

```
padding: 10px 20px;

cursor: pointer;

border-radius: 5px;

}

.contact-section button:hover {

background-color: #3a3a3a;

}

/* Footer */

footer {

background-color: #d66c02;

color: #fff;

text-align: center;

padding: 10px;

}

<!--script.js-->

// Display an alert box when the page loads

window.onload = function() {

alert("Welcome to Kush's Kitchen! Discover the best recipes here.");

};
```