

COOKBOOK BUT NOT A COOKBOOK

Femke Duijzings



A chef in a kitchen, wearing a dark apron, is preparing food. The chef's hands are visible, one holding a white plate and the other working with ingredients. In the foreground, there is a wooden cutting board with various vegetables, including tomatoes and leafy greens, and a bundle of long, yellow pasta. To the left, a tall, yellow, cylindrical object, possibly a juicer or a large container, is visible. The background shows a kitchen counter with a blender and other kitchen items. A purple rectangular overlay is centered on the image, containing the text "Random Cooking Challenge" and "engaging, interactive cooking challenges".

Random Cooking Challenge

engaging, interactive cooking challenges

Katsu Curry (Japanese Curry with Chicken Cutlet)

Prep Time	Cook Time	Total Time
5 mins	20 mins	25 mins

Katsu curry is just a variation of Japanese curry with a Chicken Cutlet on top. I have used a store-bought block of Japanese curry roux, which is commonly used in Japanese households. The Chicken Cutlet brings the Japanese curry up to the next level. It's so delicious and filling. (Watch the [Video](#))

Time does not include the time required to make Chicken Cutlet

Don't forget to see the section 'MEAL IDEAS' below the recipe card! It gives you a list of dishes that I have already posted and this recipe that can make up a complete meal. I hope it is of help to you.

Recipe Type: Main
Cuisine: Japanese
Keyword: Japanese Curry, japanese curry roux, vermont curry
Serves: 4
Author: Yumiko

Ingredients (tbsp=15ml, cup=250ml)

Curry

- 400g / 0.9lb onion sliced into 1cm / 3/8" wide pieces
- 250g / 0.6lb potato cut into 1.5cm / 5/8" cubes
- 100g / 3.5oz carrot sliced to 7mm / 1/4" thick pieces (note 1)
- 1 tbsp oil
- 1/2 packet of 230g / 0.5lb House Vermont Curry (Mild, note 2)
- 800ml / 1.7pt water
- 4 cups *cooked rice* (hot)
- 4 *Chicken Cutlets* cut into 2.5cm / 1" wide strips (note 3)

Condiment (optional)

- 4 tbsp *fukujinzuke*

Instructions

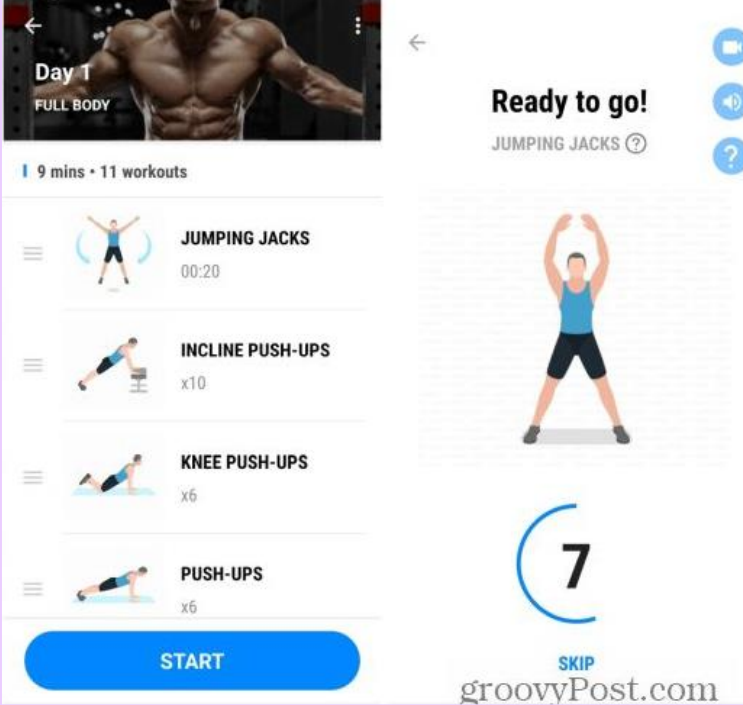
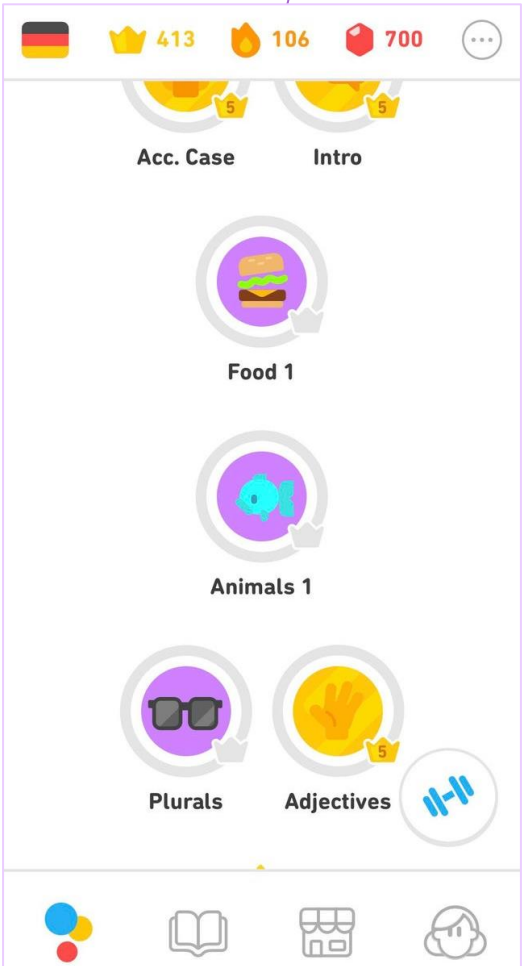
- Add oil to a pot and heat over medium high heat.
- Add onion and sauté for a few minutes or until the onion becomes translucent and edges start getting slightly burnt.
- Add potatoes and carrots into the pot and stir for a couple of minutes or until the surface of the vegetables starts getting cooked.
- Add water and turn the heat up to bring it to a boil. Then reduce the heat to medium low and simmer for about 7 minutes or until the vegetables are nearly cooked through (note 4).
- Break the curry roux cake into small blocks along the lines and add them into the pot. Stir gently to blend the curry roux.
- Reduce the heat to low, place a lid on and cook for about 10 minutes or until the curry roux is completely dissolved. Stir occasionally as the curry tends to stick to the bottom of the pot.
- Check the consistency of the sauce. It should be like béchamel sauce. If it's too thick, adjust with some water. If too thin, cook further without the lid. It will thicken when cooled down as well.
- Turn the heat off.

Serving

- Place a cup of hot cooked rice onto one side of a plate. Place the chicken cutlet pieces next to the rice, leaning them on the rice so that there will be a space to pour the curry.
- Pour curry next to the chicken cutlet, put fukujinzuke on the side and serve immediately.

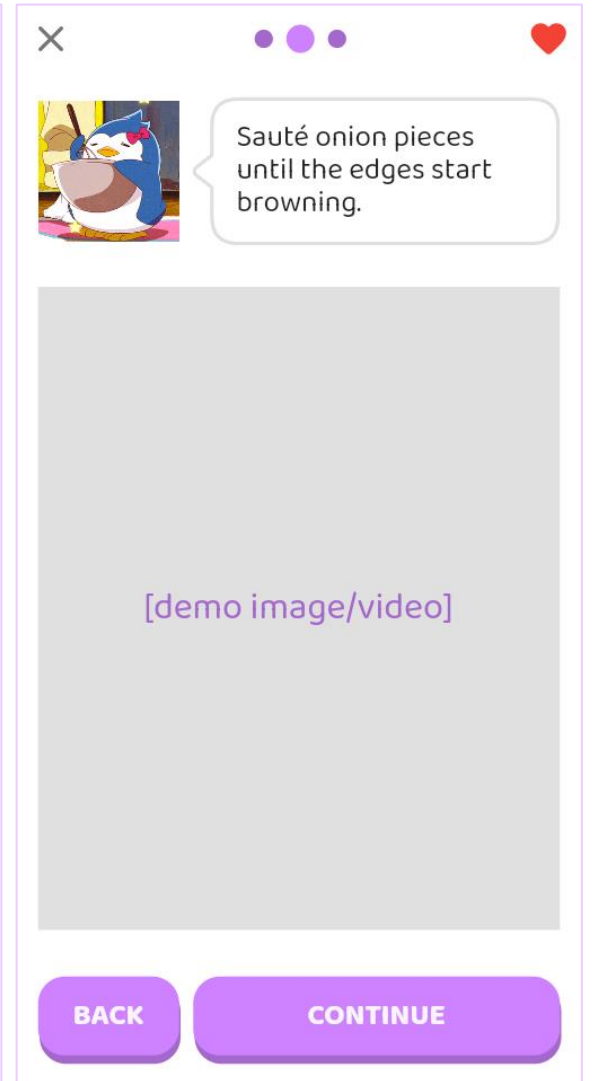
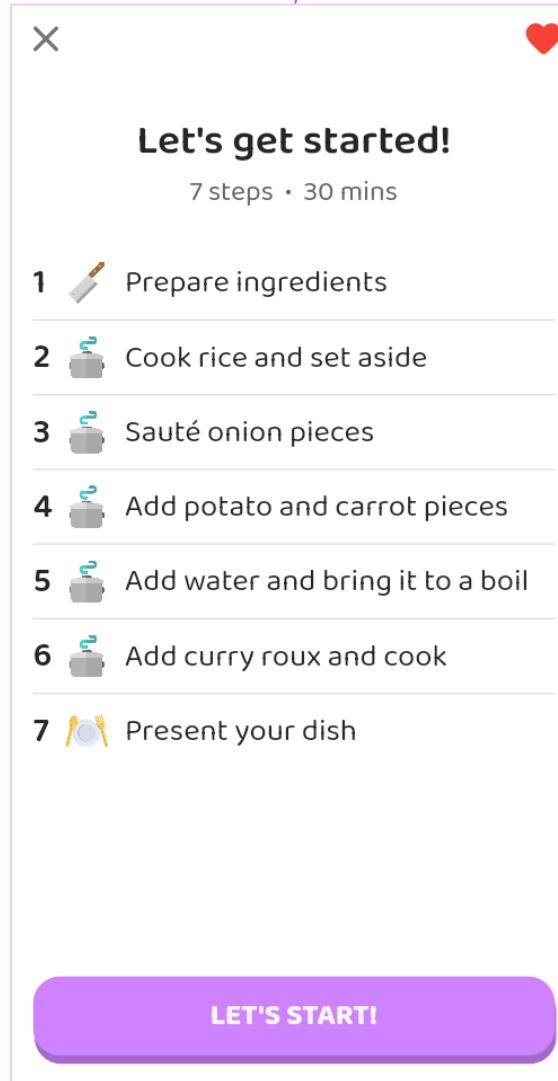
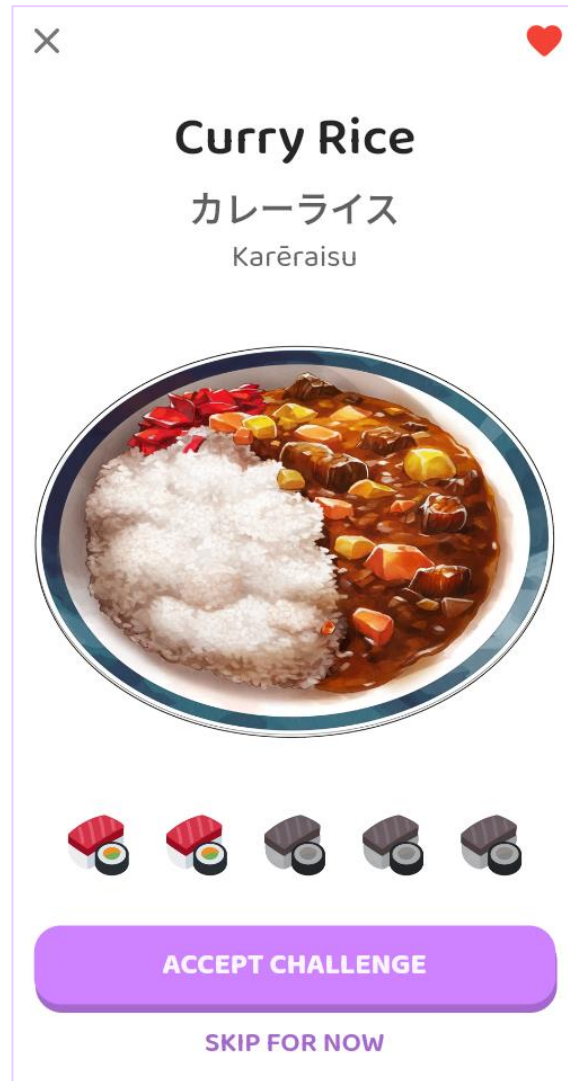
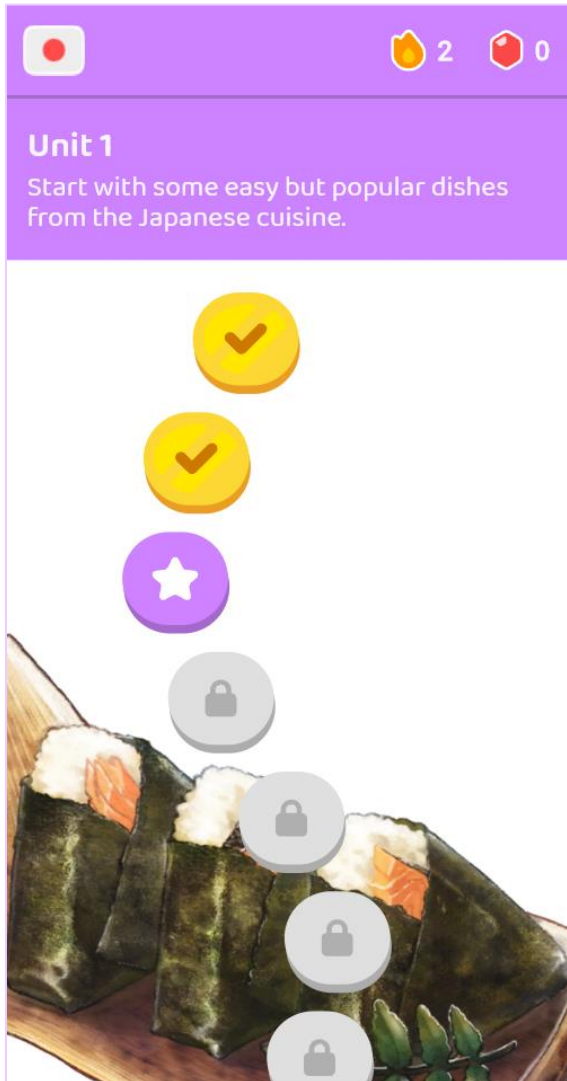


< Why this?
If it can be this >
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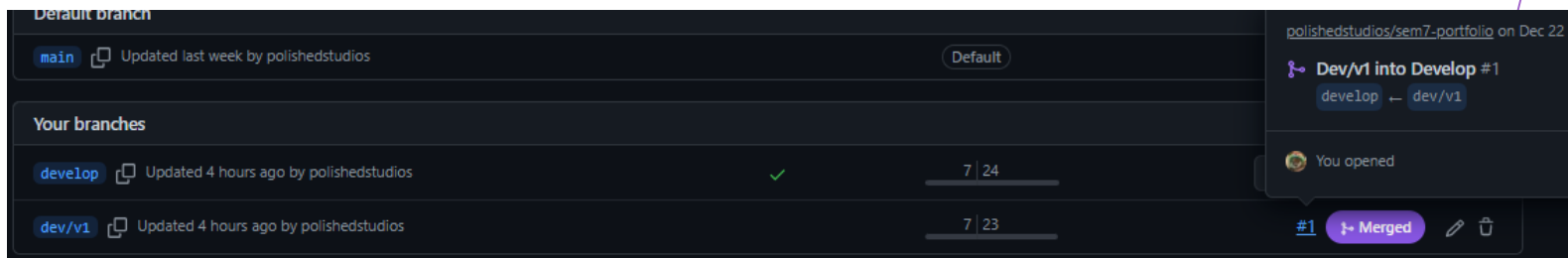
THE APP

- Flutter Web
- Demo

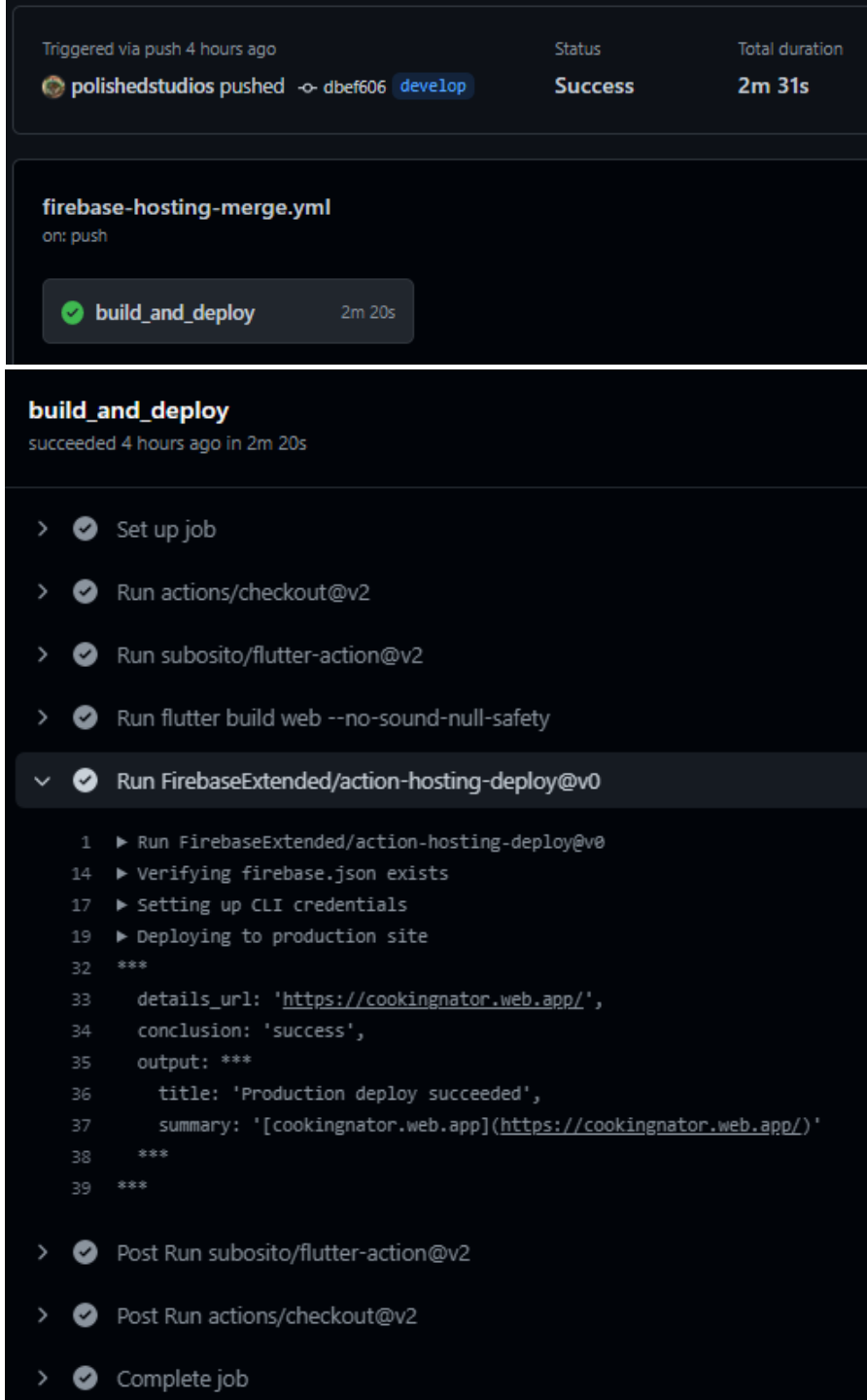


CI/CD

■ Firebase Hosting



```
name: Deploy to Firebase Hosting on merge
'on':
  push:
    branches: [ main, develop ]
    paths: [ Individual/4. Realisation/Source Code/cookingnator/** ]
jobs:
  build_and_deploy:
    runs-on: ubuntu-latest
    steps:
      - uses: actions/checkout@v2
      - uses: subosito/flutter-action@v2
        with:
          channel: beta
          cache: true
      - run: flutter build web --no-sound-null-safety
        working-directory: Individual/4. Realisation/Source Code/cookingnator
      - uses: FirebaseExtended/action-hosting-deploy@v0
        with:
          repoToken: '${{ secrets.GITHUB_TOKEN }}'
          firebaseServiceAccount: '${{ secrets.FIREBASE_SERVICE_ACCOUNT_COOKINGNATOR }}'
          channelId: live
          projectId: cookingnator
          entryPoint: Individual/4. Realisation/Source Code/cookingnator
```



THANK YOU

