DTD

```
1  <!-- this is the start of the recipes DTD -->
2  <!ELEMENT recipes (recipe)+>
3  <!ELEMENT recipe (recipetitle,main_photo*,caption*,preamble?,creator*,ingredients, method_section)>
4  <!ELEMENT recipetitle (#PCDATA)>
5  <!ELEMENT main_photo (#PCDATA)>
6  <!ELEMENT caption (#PCDATA)>
7  <!ELEMENT heading (#PCDATA)>
8  <!ELEMENT creator (#PCDATA)>
9  <!ELEMENT preamble (#PCDATA)>
10 <!ELEMENT ingredients (heading,ingredient+)>
11 <!ELEMENT ingredient (quantity?,description)>
12 <!ELEMENT quantity (#PCDATA)>
13 <!ELEMENT description (#PCDATA)>
14 <!ELEMENT method_section (heading,method*,serving,preparationtime)>
15 <!ELEMENT method (#PCDATA)>
16 <!ELEMENT serving (#PCDATA)>
17 <!ELEMENT preparationtime (#PCDATA)>
18 <!ATTLIST main_photo href CDATA #REQUIRED>
19 <!ATTLIST main_photo alt CDATA #REQUIRED>
20 <!ATTLIST recipe origin CDATA #REQUIRED>
```

One or more times

Optional but as many as you like

Optional but only one

Editors Login and enter content

▼ * Title

Potato balls from Lesvos

▼ * Country of Origin

Instructions: Select a country from which this recipe comes from

Greece ⬍

▼ Preamble

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A delicious summer treat. Cook indoors or out on the barbeque. Serve up with Retsina or some cold Greek beer.

Path: p

▼ Main Photo

Instructions: select one photo and add a caption (optional)

Main Photo	Short caption
potatoballsfromlesvos.jpg	

▼ Ingredients

	Quantity	Description
1	1kg	potatoes, boiled and pureed
2	4–5	eggs
3		Bunch of Parsley finely chopped
4	1 and a half	grated dried mitzithra cheese
5		olive oil
6		salt
7		pepper

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▼ Instructions

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Mix in a bowl the mashed potatoes with the eggs. See how tight the mixture is. If it becomes to watery do not add all the eggs. Then add the rest of the ingredients. Use plenty of parsley. Work the mixture with your hands and shape it into small round balls. Coat them with flour and fry on all sides until golden brown. Do not burn the oil because this way the potato balls might burn on the outside and remain uncooked on the inside. When ready remove from frying pan lace them in a platter on top of and absorbing paper and serve.