<!doctype html>

<html>

<head>

<meta charset="utf-8">

<title> an assignment to make a webpage about something I like </title>

</head>

<body>

<h1 id="webpage-header">Iranian cuisine</h1>

<div id="main-menu">

<h3>categories</h3>

<p>In this list you can find some categories of the delicious Iranian dishes: </p>

<ul>

<li> <a href="#kebabs"> Kebabs </a> </li>

<li> <a href="#stews"> Stews </a> </li>

<li> <a href="#desserts"> Desserts </a> </li>

</ul>

</div>

<p class="general-fact">

Iranian cuisine comprises the cooking traditions of Iran. The term <em><strong> Persian cuisine </strong></em> is also used.

Iran's culinary culture has historically interacted with the cuisines of the neighboring regions, including Caucasian cuisine, Turkish cuisine, Levantine cuisine, Greek cuisine, Central Asian cuisine, and Russian cuisine. Through the Persianized Central Asian Mughal dynasty, aspects of Iranian cuisine were also adopted into Indian cuisine and Pakistani cuisines.

Typical Iranian main dishes are combinations of rice with meat, vegetables, and nuts. Herbs are frequently used, along with fruits such as plums, pomegranates, quince, prunes, apricots, and raisins. Characteristic Iranian flavorings such as saffron, dried lime and other sources of sour flavoring, cinnamon, turmeric, and parsley are mixed and used in various dishes.

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<img src="https://upload.wikimedia.org/wikipedia/commons/thumb/0/01/Spinach\_%26\_plums.jpg/1024px-Spinach\_%26\_plums.jpg" id="general-fact-pic" alt="iranian-food" >

<h3 id="kebabs" class="category"> Kebabs: </h3>

<p>

In Iran, kebabs are served either with rice or with bread. A dish of <em>chelow</em> (white rice) with kebab is called <em>chelow kabab</em>, which is considered the national dish of Iran. The rice can also be prepared using the <em>kateh method</em>, and hence the dish would be called <em>kateh kabab</em>.

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<p>

The following pictures show three forms of kebab used in Iranian cuisine:

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<img src="https://upload.wikimedia.org/wikipedia/commons/thumb/b/b3/Kebab\_Bakhtyari.jpg/1920px-Kebab\_Bakhtyari.jpg" id="food-pic" alt="iranian-kebab" >

<img src="https://upload.wikimedia.org/wikipedia/commons/1/1b/Iranian\_barg\_kebab.jpg" id="food-pic-one" alt="iranian-kebab" >

<img src="https://upload.wikimedia.org/wikipedia/commons/7/74/Kebab\_torsh.jpg" id="food-pic-one" alt="iranian-kebab" >

<h3 id="stews" class="category"> Stews: </h3>

<p> <em>Khoresh</em> is an Iranian form of stew, which is usually accompanied by a plate of white rice. A khoresh typically consists of herbs, fruits, and meat pieces, flavored with tomato paste, saffron, and pomegranate juice. Other non-khoresh types of stew such as <em>dizi</em> are accompanied by bread instead of rice. </P>

<p>

The following pictures show three forms of stews used in Iranian cuisine:

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<img src="https://upload.wikimedia.org/wikipedia/commons/e/ea/Khoresh\_havij.png" id="food-pic" alt="iranian-stew" >

<img src="https://upload.wikimedia.org/wikipedia/commons/thumb/5/5d/Eggplant\_stew\_persian.jpg/1920px-Eggplant\_stew\_persian.jpg" id="food-pic" alt="iranian-stew" >

<img src="https://upload.wikimedia.org/wikipedia/commons/thumb/1/1d/Khoresht-e\_fesenjan.jpg/2560px-Khoresht-e\_fesenjan.jpg" id="food-pic-one" alt="iranian-stew" >

<h3 id="desserts" class="category"> Desserts: </h3>

<p>

In 400 BC, the ancient Iranians invented a special chilled food, made of rose water and vermicelli, which was served to royalty in summertime. The ice was mixed with saffron, fruits, and various other flavors. Today, one of the most famous Iranian desserts in the semi-frozen noodle dessert known as <em>falude</em>, which has its roots in the city of Shiraz, a former capital of the country. <em>Bastani e zaferani</em>, Persian for "saffron ice cream", is a traditional Iranian ice cream which is also commonly referred to as "the traditional ice cream". Other typical Iranian desserts include several forms of rice, wheat and dairy desserts.

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<p> The following pictures show three forms of desserts used in Iranian cuisine:

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<img src="https://upload.wikimedia.org/wikipedia/commons/thumb/6/66/Faloodeh1.jpg/1280px-Faloodeh1.jpg" id="food-pic" alt="iranian-dessert" >

<img src="https://upload.wikimedia.org/wikipedia/commons/6/64/Iranian\_sholezard\_for\_Nowruz.jpg" id="food-pic-one" alt="iranian-dessert">

<img src="https://upload.wikimedia.org/wikipedia/commons/thumb/3/3e/Persian\_halva.jpg/2560px-Persian\_halva.jpg" id="food-pic-one" alt="iranian-dessert" >

<p id="footer">Thank you for your time!</p>

</body>

</html>