




I hope this app could help my mum better handle the cooking and enjoy trying more dishes for us by getting more sense of achievement.

-

Happy Cooking

+

Choose the type of food she wants



Types of food:

Sichuan Food

Shanghai Food

Hunan Food

Guangdong Food

Chongqin Food

Xinjiang Food

Beijing Food

Suzhou Food


Yunnan Food

Anhui Food

Yangzhou Food

Nanjing Food

Choose the range of time fit for her



Time:


mins

to

mins

Ok

When she clicks “Have a happy cooking!”, she is able to see a list of recipes fit for her




Types of food:

Sichuan Food


Time:

20 - 40 min


Have a happy cooking!




**Spicy Fried Dumplings**  
Sichuan Food  
15 minutes



**Xiao Long Bao**  
Shanghai Food  
40 minutes





**Bok choy with light sauces**  
20 minutes




**Special Sichuan dumplings with spicy...**  
50 minutes

Back







**Spicy Fried Dumplings**  
Sichuan Food  
15 minutes



**Xiao Long Bao**  
Shanghai Food  
40 minutes



**Bok choy with light sauces**  
Guangdong Food  
20 minutes



**Special Sichuan dumplings with spicy...**  
Sichuan Food  
50 minutes

After she chooses a recipe,  
she can see a short  
introduction and ingredients

< Back





Xiao Long Bao

40 minutes

Ingredients

- 3 pounds chicken backs or wings

- Kosher salt

- 2 cups (10 ounces) all-purpose flour

- 2 teaspoons soy sauce


- 1-inch knob ginger

Start


If she decides to  
choose this  
recipe, she can  
click start and the  
timer begins



Quit



Step 1



In a mixing bowl, add the pork  
and all the rest of the ingredients  
except the aspic.


Time

00 : 52


- Previous

Next +

Quit



Step 2



Roll out each piece into a round  
disc about 3 – 3 ¼ inches  
diameter. Keep everything under  
a damp cloth.

Time


08 : 52

- Previous


Next +

Follow the  
recipe step  
by step with  
detailed  
explanations  
with textual  
and graphic  
contents.

Quit



Step 3



Place about 1 tablespoon of  
filling in the middle of your  
dumpling skin. Pleat the  
dumpling.

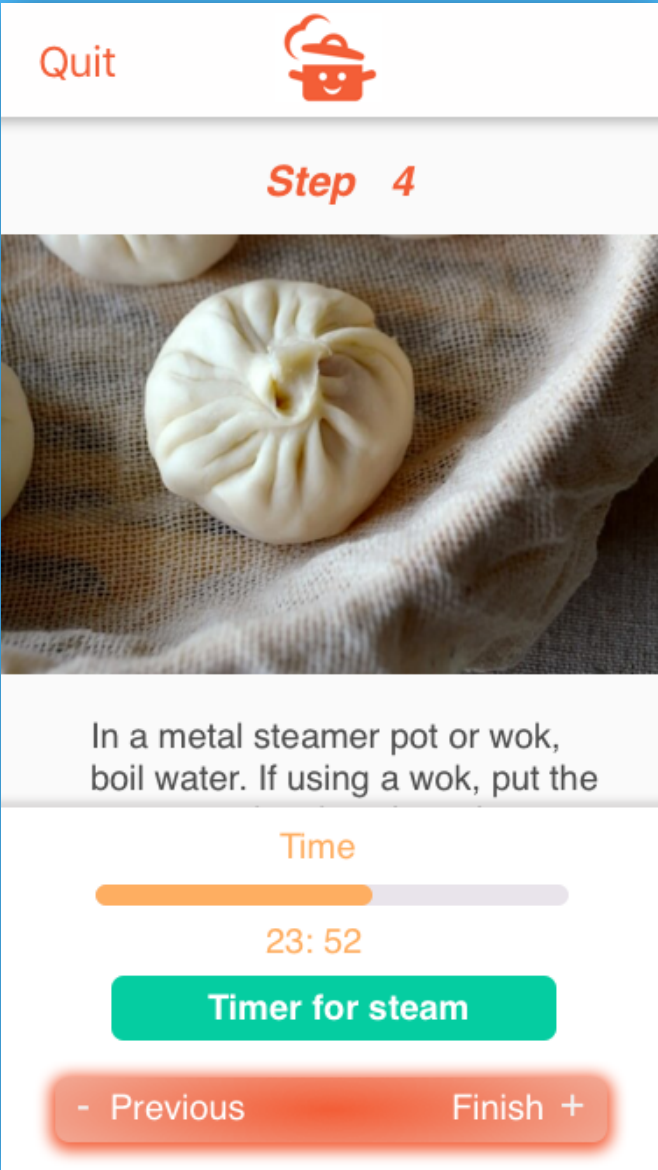
Time

15 : 52

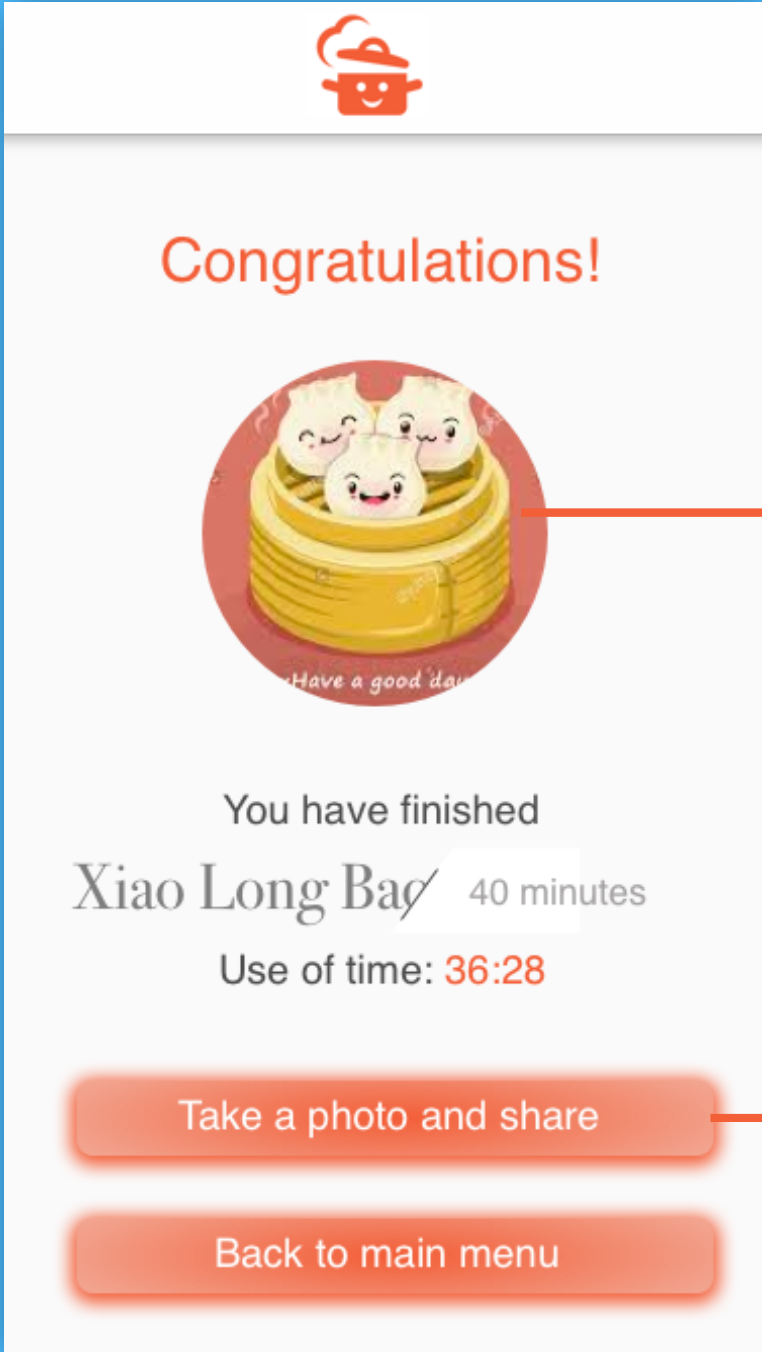
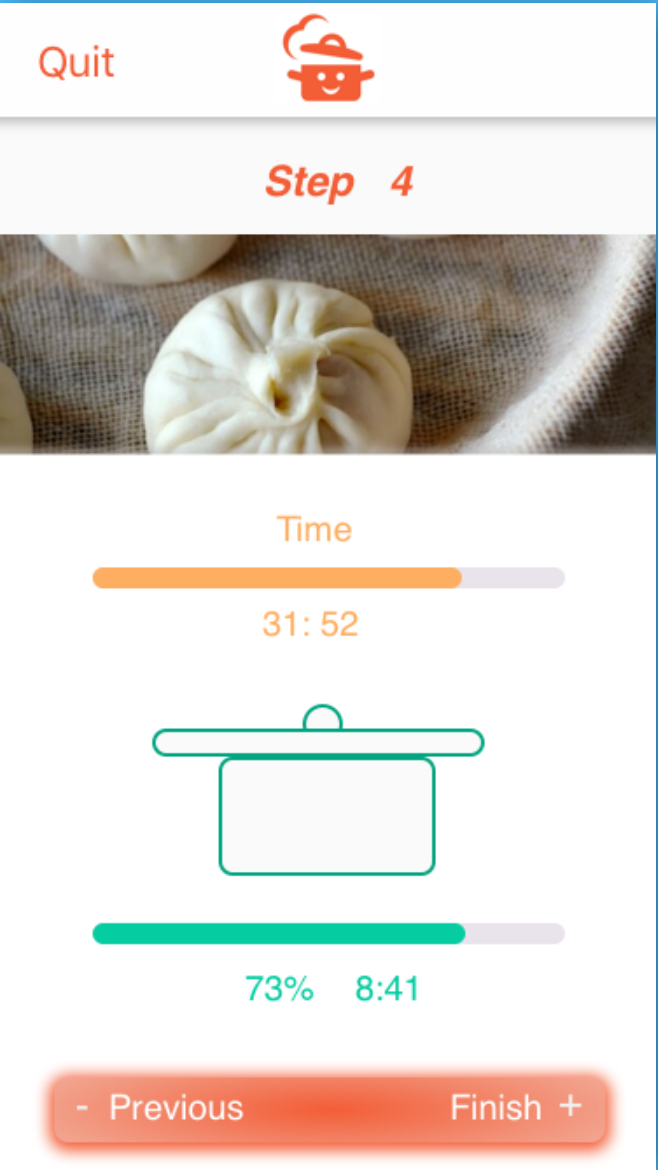
- Previous

Next +





When she encounters a step that needs another timer for controlling the duration of heat, there is already another timer with alert for her in case of forgetting and overcooking.



After finishing the dish, there is a badge successfully collected which is an encouragement for her. She can collect more badges and harvest her sense of achievement.

She can take a photo of her work of art and share it with her friends in the social media.