

Recipe Book

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This will be implemented using OAuth 2.0

Sushi

HISTORY SEARCH (Showing 1 of 1 matching issues)

Sushi rice

CURRENT SEARCH (Showing 2 of 2 matching issues)

Sushi salmon

Sushi tuna

Recipe

Image

Rating

Recipe

Image

Rating

Recipe

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Rating

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Rating

Click on the card will send you to the Recipe view

Add Recipe

Search

Logout

Recipe Title

Ingredients #

Preparation Time

Calories #

Add to Collections

Edit

Delete

Only available to recipe author

Recipe Image

Nutritional Value:

* Iron: 35 mg

* Cholesterol: 12 g

* Fiber: 0.3 g

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Description

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Ingredients

☐

Ingredient and quantity

Add To Cart

☐

Ingredient and quantity

Add To Cart

☐

Ingredient and quantity

Add To Cart

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Ingredient and quantity

Add To Cart

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Ingredient and quantity

Add To Cart

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Ingredient and quantity

Add To Cart

Adds to shopping cart

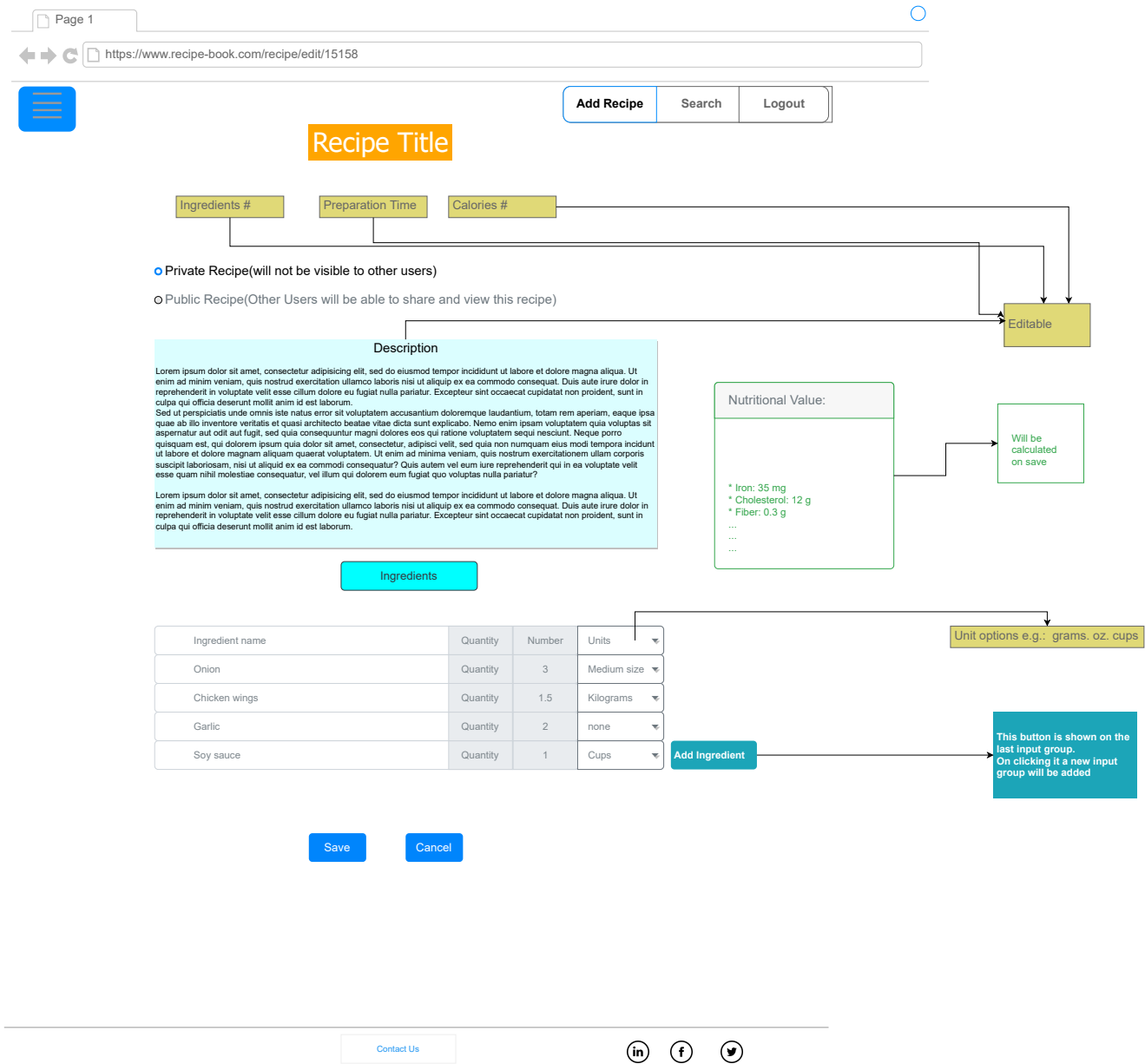
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Collection descriptions

See Recipes of this collection

Image cap

Breakfast Collection

Collection descriptions

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Image cap

Lunch Collection

Collection descriptions

See Recipes of this collection

Image cap

Dinner Collection

Collection descriptions

See Recipes of this collection

Image cap

Add Collection

Breakfast Collection

Recipe #1

Nutritional values | Preparation Time

Recipe #2

Nutritional values | Preparation Time

Recipe #3

Nutritional values | Preparation Time



Shopping Cart

Ingredient name	Quantity	Number	Units
Fish Fillet	Quantity	1.5	Kilograms
Soy sauce	Quantity	1.5	Litres
Garlic	Quantity	400	Grams

Print Cart

Recipe calculator

Bread Calculator

New formula

Total

Flour

% Hydration

From Yeast

Tangzhong

Inoculation

Link

Print

Import

Export

Whole Grain Sourdough

by <http://www.thefreshloaf.com/handbook/overnight-whole-grain-sourdough-wheat-spelt-amp-rye>

Quantity: 1

Dough

50g Starter (100% hydration) (10%)

300g Whole wheat flour (60%)

150g Whole spelt flour (30%)

50g Whole rye flour (10%)

375g Water (75%)

10g Salt (2%)

Add

Add section

Totals

Dough weight: 935g

Pre-fermented flour: 25g (4.8%)

Flour: 525g (25g from starter)

Fluid: 400g (25g from starter)

Salt: 10g (1.9%)

Dough hydration: 76.2%

Notes

* Autolyze for 30 mins

* 3 sets of stretch and fold separated by 30 mins

* Leave at 25°C for 8-10 hours

* Preheat the oven to 245°C and insert water for vaporizing

* Turn the oven to 230°C and bake for 25 mins

* Remove water and bake for 15 more mins

This field supports markdown. Rendered when printed.

This is the inspiration to the feature. I will add and remove few buttons. The main issue here is the ability to change one ingredient which will cause all other ingredients to scale proportionally. This should probably only be available for baking recipes.

See below link for usage example:

[0sets%2520of%2520stretch%2520and%2520fold%2520](#)

