

COOKBOOK
YOUR VIRTUAL KITCHEN ASSISTANT

Team Id
NM2025TMID40082

TEAM DETAILS

Team ID : NM2025TMID40082

Project Title : Cookbook :Your Virtual kitchen ASSISTANT

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Objective::

The aim of this project is to build a virtual kitchen assistant that helps users explore, save, and prepare recipes easily.

Key Points:

- Provide a collection of recipes with clear instructions.
- Allow users to search recipes by ingredients, cuisine, or meal type.
- Suggest dishes based on available ingredients.
- Save favorite recipes for quick access later.
- Make cooking easier with step-by-step guidance

Platform & Technology Used :

The project is developed as a web-based application to ensure accessibility and ease of use across devices with a modern browser. The following technologies and platforms are used:

React: A powerful JavaScript library for building interactive and component-based user interfaces.

HTML5: Used for structuring the web pages and defining the content of the application.

CSS3: Utilized for styling and designing a responsive, user-friendly, and visually appealing interface.

JavaScript (ES6+): The core programming language used for implementing business logic, interactivity, and communication between components.

Git: A version control system used for managing code, tracking changes, and maintaining project versions effectively

Implementation/Process:

1.Home Page

Displays featured and trending recipes.
Acts as the main entry point for users.

2. Recipe Search

Users can search recipes by name, ingredient, or cuisine.
Provides quick filtering for vegetarian, vegan, or non-veg dishes.

3. Recipe Details

Each recipe includes ingredients, preparation steps, cooking time, and serving size.
Designed in a simple, readable format.

4. Ingredient-Based Suggestions

Users can enter available ingredients.
The system suggests suitable recipes they can prepare.

5. Favorites & Personalization

Option to bookmark or save favorite recipes.
Personalized suggestions based on saved recipes.

6. User-Friendly Interface

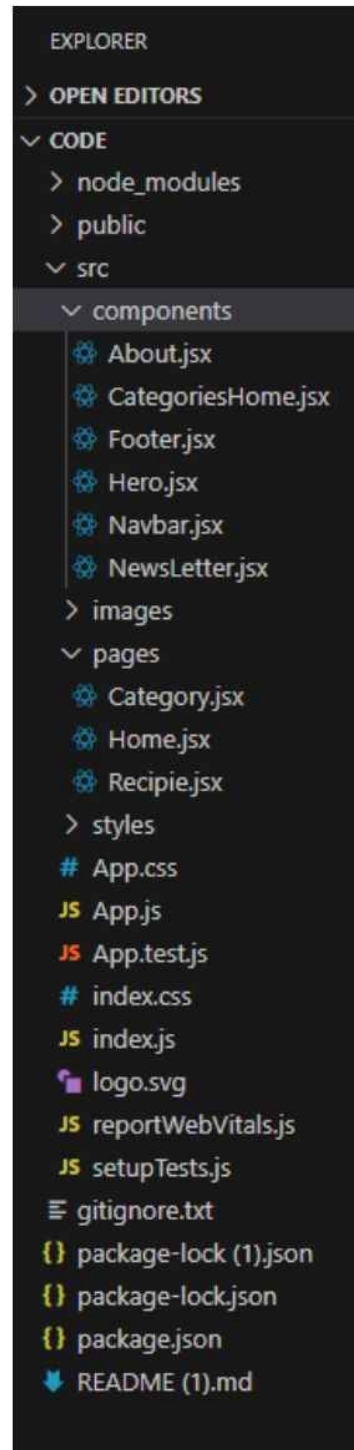
Clean and responsive design for use on mobile or desktop.
Easy navigation between categories and features.

7. Testing & Deployment


The website is tested for errors and usability.
Deployed online for user access.

Output/Result:

Project structure:



Homepage:







[Home](#) [Popular](#) [Search](#)

Discover delicious recipes for every occasion..

Ready to tantalize your taste buds? Dive into our endless recipe library and find your next food adventure.

Recipes



Most popular categories:

Most Popular Categories

Be sure not to miss out the categories of these most popular categories. Enjoy trying them out!



Beef
[View All Recipes](#)



Chicken
[View All Recipes](#)



Dessert
[View All Recipes](#)



Lamb
[View All Recipes](#)



Miscellaneous
[View All Recipes](#)



Pasta
[View All Recipes](#)

RECIPES:

Blackberry Fool



Ingredients

• Hazelnuts	50g
• Butter	125g
• Caster Sugar	150g
• Lemon	grated
• Plain Flour	150g
• Baking Powder	½ tsp
• Blackberries	600g
• Sugar	75g
• Caster Sugar	2 tbs
• Lemon Juice	1 tbs
• Double Cream	300ml
• Yogurt	100ml

Instruction

- ☐ For the biscuits, preheat the oven to 200C/180C (fan)/Gas 6 and line two large baking trays with baking parchment. Scatter the nuts over a baking tray and roast in the oven for 6-8 minutes, or until golden-brown. Watch them carefully so that they don't have a chance to burn.
- ☐ Remove from the oven, tip onto a board and leave to cool. Put the butter and sugar in a large bowl and beat with a wooden spoon until light and creamy. Roughly chop the cooled nuts and add to the creamed butter and sugar, along with the lemon zest, flour and baking powder. Stir well until the mixture comes together and forms a ball – you may need to use your hands.
- ☐ Divide the biscuit dough into 24 even pieces and roll into small balls. Place the balls on the prepared baking trays, spaced well apart to allow for spreading. Press the biscuits to flatten to around 1cm/½in thick. Bake the biscuits, one tray at a time, for 12 minutes or until very pale golden-brown.

- ☐ Leave to cool on the trays. They will be very soft when you take them out of the oven, but will crisp as they cool. Store in an airtight tin and eat within five days. For the fool, rinse the blackberries in a colander to wash away any dust or dirt. Put the blackberries in a non-stick saucepan and sprinkle over the caster sugar.
- ☐ Stir in the lemon juice and heat gently for two minutes, or until the blackberries begin to soften and release their juices. Remove and reserve 12 blackberries for decoration and continue cooking the rest. Simmer the blackberries very gently for 15 minutes, stirring regularly until very soft and squidgy.
- ☐ Remove from the heat and press the berries and juice through a sieve over a bowl, using the bottom of a ladle to help you extract as much of the purée as possible. Leave the purée to cool and discard the seeds. You should end up with around 325ml/11fl oz of purée.
- ☐ Put the cream and yoghurt in a large bowl and whip with an electric whisk until soft peaks form when the whisk is removed from the bowl – the acidity of the fruit will thicken the cream further, so don't take it too far. When the purée is completely cold, adjust the sweetness to taste by adding more sugar if needed.
- ☐ Pour it into the bowl with the whipped cream and yoghurt and stir just once or twice until very lightly combined. Spoon the blackberry fool into individual wide, glass dishes – or one large, single bowl. It should look quite marbled, so don't over-stir it. Scatter a few tiny mint leaves on top and decorate with the reserved blackberries.
- ☐ Sprinkle with a little sugar if you like and serve with the hazelnut biscuits.

Video Tutorial:



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Fusion Flavour

Home
Chicken
Breakfast

Dessert
Goat
Lamb

Pasta
Seafood
Starter

Vegan
Side
Miscellaneous