# Recipe Site Plan

## Andres Morales Sierra

## WDD 130

## Overview

### Purpose

### This project helps solve a common problem: most online recipes are buried in long blog posts and hard to follow while cooking. My site strips that away, focusing only on what home cooks need.

### Audience

People who enjoy cooking or are barely starting, that enjoy trying out new recipes.

## Branding

### Website Logo

A black background with white text

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A cartoon chef holding a spoon

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## Style Guide

### Color Palette

|  |  |  |  |
| --- | --- | --- | --- |
| **Primary** | **Secondary** | **Accent 1** | **Accent 2** |
| #F5F4F1 | #D9905C | #A5501B  (button hover) | #A06E46  (text link hover) |

### Typography

#### Heading Font: [Font Name here]

#### Paragraph Font: [Font Name here]

### Navigation

### Home Savory Sweet

**Content**

**(TEXT IS SHOWN IN WIREFRAME ALREADY)**

**IMAGES:**

**A white bowl and bowl on a wooden board

AI-generated content may be incorrect.**

**A plate of chocolate truffles

AI-generated content may be incorrect.A chocolate fondant on a plate

AI-generated content may be incorrect.A plate of pasta with a fork

AI-generated content may be incorrect.A bowl of salad with a fork

AI-generated content may be incorrect.**

**RECIPES:**

VODKA-LESS VODKA PASTA

* 1 cup of dry pasta
* Drizzle of olive oil
* Half of an onion
* 1 tbsp minced garlic
* 1/4 cup tomato paste
* 1/2 cup heavy cream
* 1/2 tsp black pepper
* 1 tsp cayenne pepper
* 1/2 tsp sugar
* pinch of salt
* 1/4 cup pasta water
* 1 cup spinach (optional)

1. Cook the pasta and save 1/4 cup of the water it was cooked in.
2. Sauté the onion and garlic in the olive oil until golden.
3. Add the tomato paste and cook it for a while to reduce its acidity.
4. Add the cream and spices and mix everything together. Then, add the reserved pasta water.
5. Finally, add the butter and spinach.

KALE SALAD

For the salad:

* 1 bag of washed kale
* 1 tsp olive oil
* 1 1/2 cup of white beans
* 1 cup of toasted pumpkin seeds
* 1 avocado

For the dressing:

* juice of 1 lime
* 3 tbsp olive oil
* 1 tbsp dijon mustard
* 2 tbsp maple syrup
* salt and pepper to taste

1. Massage the kale with olive oil until soft.
2. Add the beans, pumpkin seeds, and avocado.
3. For the dressing, mix all the ingredients.
4. Add the dressing to the salad and toss until fully coated.

CHOCOLATE LAVA CAKE

* 1/2 cup (115g) unsalted butter
* 165g semi-sweet chocolate chips
* 2 eggs
* 2 egg yolks
* 1 1/2 tsp vanilla extract
* 3 tbsp granulated sugar
* 1 1/2 tbsp brown sugar
* 1/2 tsp sea salt
* 2 tbsp all purpose flour

1. Preheat oven to 450 F
2. Melt the butter and chocolate together over a double boiler.
3. Whisk the eggs and egg yolks together.
4. Temper the eggs by adding a bit of the melted chocolate mixture. Once fully combined, pour the rest of the melted chocolate and mix together.
5. Add vanilla, sugar, salt and flour.
6. Pour the batter into ramekins
7. Bake for 11 min

OREO TRUFFLES

* 1 package of Oreos
* 4 oz cream cheese
* 1 cup white or semi-sweet chocolate chips

1. First, crush all your oreos in a food processor.
2. Put the crumbs in a bowl and mix it with the cream cheese.
3. Roll into balls
4. Put the little balls in a baking sheet with parchment paper and freeze them for 15 minutes.
5. Dip your truffles into the chocolate and let them dry.

**Wireframes**

Home

A screenshot of a recipe

AI-generated content may be incorrect.

Savory **(Child Page 1)**

**A recipe of a salad

AI-generated content may be incorrect.**

Dessert **(Child Page 2)**

A recipe of chocolate truffles

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