

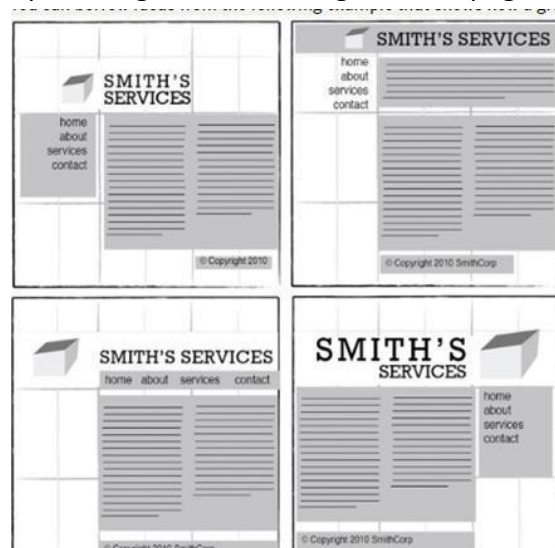
4MMCS006C: Web Design and Development

UI/UX Tutorial 03 – Visual Design II

Objective:

Organize the content of a web site in order to achieve good visual balance, to convey the functionality of the web page and lead the user to the content.

- From Week 4 on Blackboard download the Tutorial3.zip file to your local directory, unzip it and copy all to your Week03 folder.
- Open the file **recipies_start_up.html**, the page contains the content of a company's home web page but it is not organized and it is difficult to read. In the images folder you can find various logos. Feel free to use a different logo from the provided ones. If you do not want to use the provided content feel free to download your own content.
- Follow the visual design principles we discussed in previous weeks and try to use a grid and colours to provide a better visual balance to the content of the page.
- Practice the basic HTML tags that you have been introduced to between weeks 1-3 during semester I.
- **You need to write an external CSS file for structuring the content**
 - **(Revise CSS box model to structure sections of the page)**
- You can borrow ideas from the following example that shows how a grid has been used to provide good visual weight to the page.



- The implementation of the first example layout is shown at the end of this document.



Mushroom cauliflower penne

With RICOTTA, CHILLI & FRESH HERBS

"Creamy and comforting, with a hit of chilli and lots of lovely herbs to liven it up, this pasta dish is super-satisfying. Cauliflower is a great source of vitamin C, which your body needs for lots of things, including keeping your teeth and gums healthy. I've cooked it here until tender, before mashing it into a gorgeously silky sauce – teamed with mushrooms, it's a winner of a dish."



★★★★☆ (150 ratings)



Preparation Up to 20 mins | COOKS IN 25 MINUTES | DIFFICULTY EASY

Category Pasta | Cuisine Italian

Nutrition

Calories	Fat	Saturates	Protein	Carbs	Sugars	Salt	Fibre
616	20g	7.3g	31.7g	82.5g	15.5g	0.7g	15.9g

Ingredients

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2 cloves of garlic
1 onion
1 fresh red chilli
15 g fresh thyme
250 g chestnut mushrooms
320 g cauliflower
olive oil
200 g wholewheat penne
15 g fresh flat-leaf parsley
100 g ricotta cheese
1 lemon
20 g Parmesan cheese

Preparation Method

Preparation Method

1. Fill a large pan with salted water, place on a high heat and bring to the boil.
2. Meanwhile, peel and finely slice the garlic and onion, then halve, deseed and finely slice the chilli. Pick the thyme leaves.
3. Trim and slice three-quarters of the mushrooms. Trim the cauliflower, remove and discard the leaves, then chop the cauliflower florets and stalk into small chunks.
4. Heat 1 tablespoon of oil in a wide saucepan on a medium heat, add the garlic, onion, chilli and thyme, then cook gently for 10 minutes, or until golden.
5. Add the sliced mushrooms and cauliflower, cover with a lid and cook gently for about 10 minutes, or until softened.
6. Meanwhile, add the pasta to the boiling water and cook for 10 to 12 minutes, or until al dente – this means it's cooked, but still has a bit of bite.
7. Meanwhile, pick and finely chop the parsley leaves. Trim and very finely slice the remaining mushrooms.
8. Once softened, mash the cauliflower mixture with a fork until broken down, but still with a bit of texture. Stir in the ricotta, then season to taste with sea salt, black pepper and the juice from half the lemon.
9. Reserving a cupful of the cooking water, drain the pasta and return it to the pan, off the heat. Tip in the sauce and stir well, adding splashes of the cooking water to loosen, if needed. Taste and season with salt, pepper and the remaining lemon juice.
10. Stir in the sliced raw mushrooms, most of the Italian hard cheese and half of the parsley leaves. Serve with the remaining chopped parsley and cheese.

Comments



Sue Black • 2 days ago
Would you marinade the chicken also for 10 minutes or longer?
Reply | Share



Sarah Marriot • 7 days ago
I just made this and was totally blown away! The flavor is amazing and it is so easy to put together, definitely making this again.
Reply | Share



James Jo • 1 month ago
We loved this - can't wait to make it again!
Reply | Share



Val Col • 3 months ago
I really liked this dish. Fairly easy to make and it looks very good when served. The other half was pleasantly surprised this Valentine's Day.
Reply | Share

