
Home Menu



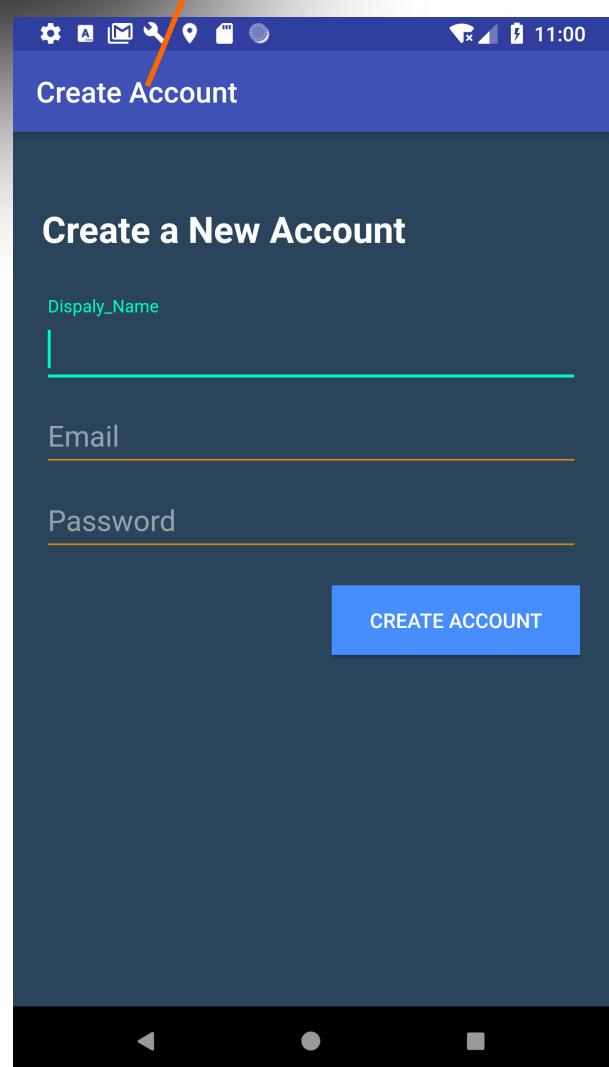
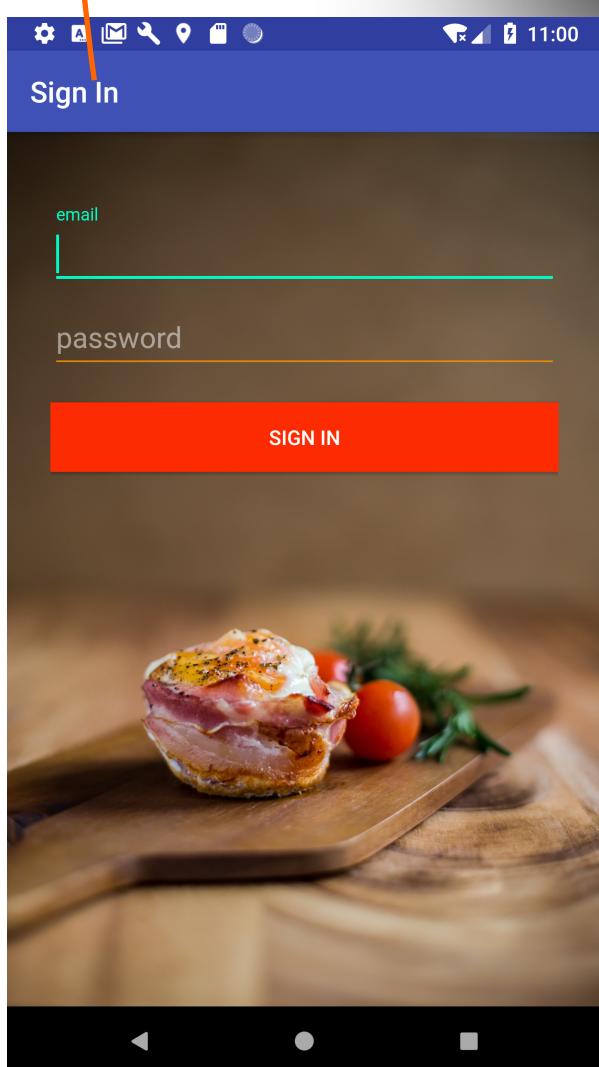
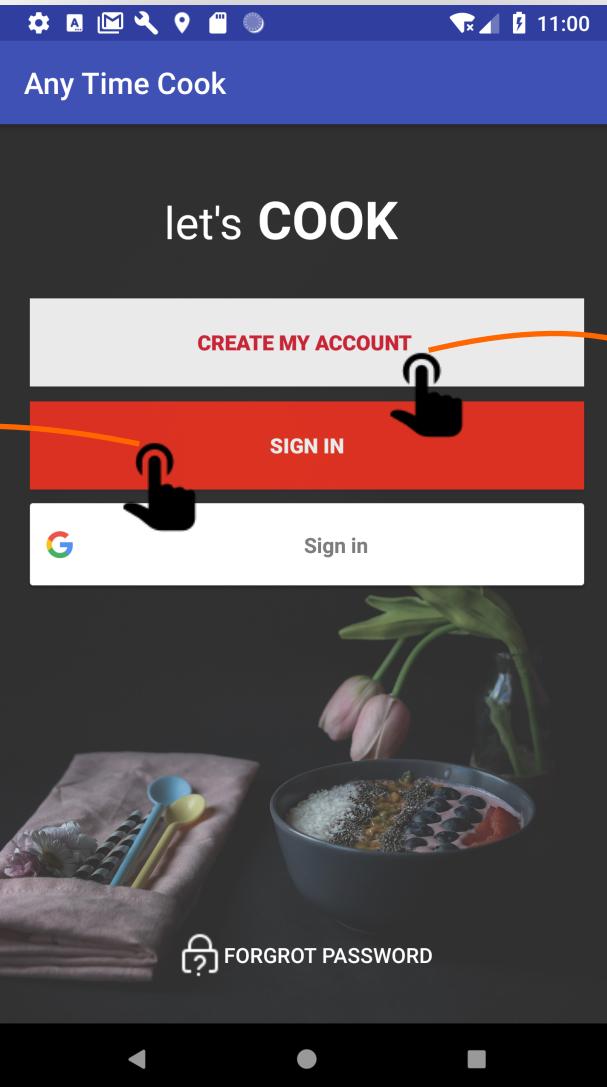
Introduction

A simple app which guide on how to cook food

*This is the app with version of **1.0** which focuses on how to cook food according to the time table which includes the **breakfast** ☕ at the top and then **lunch** 🥗 and then **snacks** and at last the 🍔 **dinner**, which will makes people to cook food easily without any difficulties.*

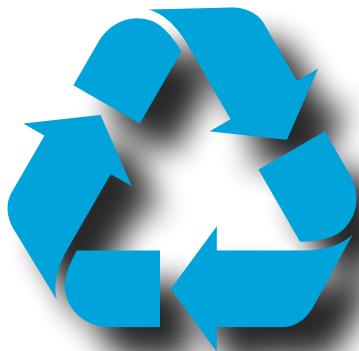
Few Messages

- 1. Some of the functionality hasn't done yet so, we have decided to add it very soon in **1.1** version of this app in future.*



SIGN IN

CREATE ACCOUNT



Home Menu



Home Menu

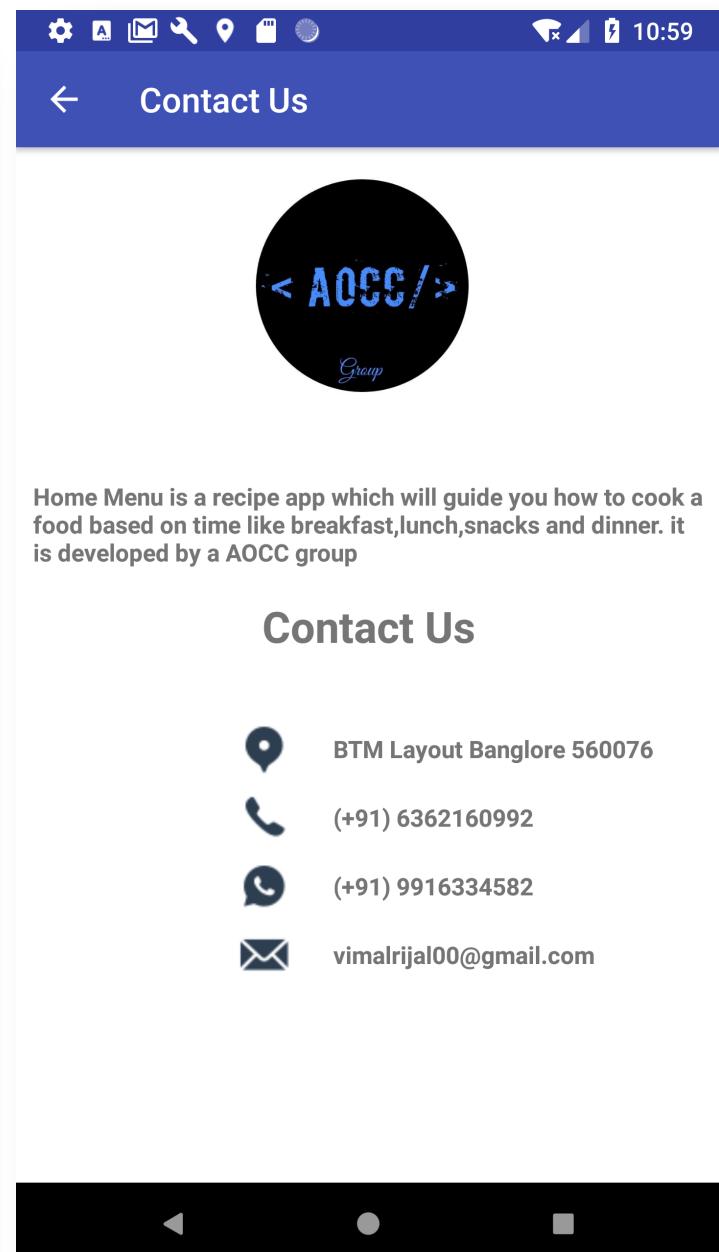
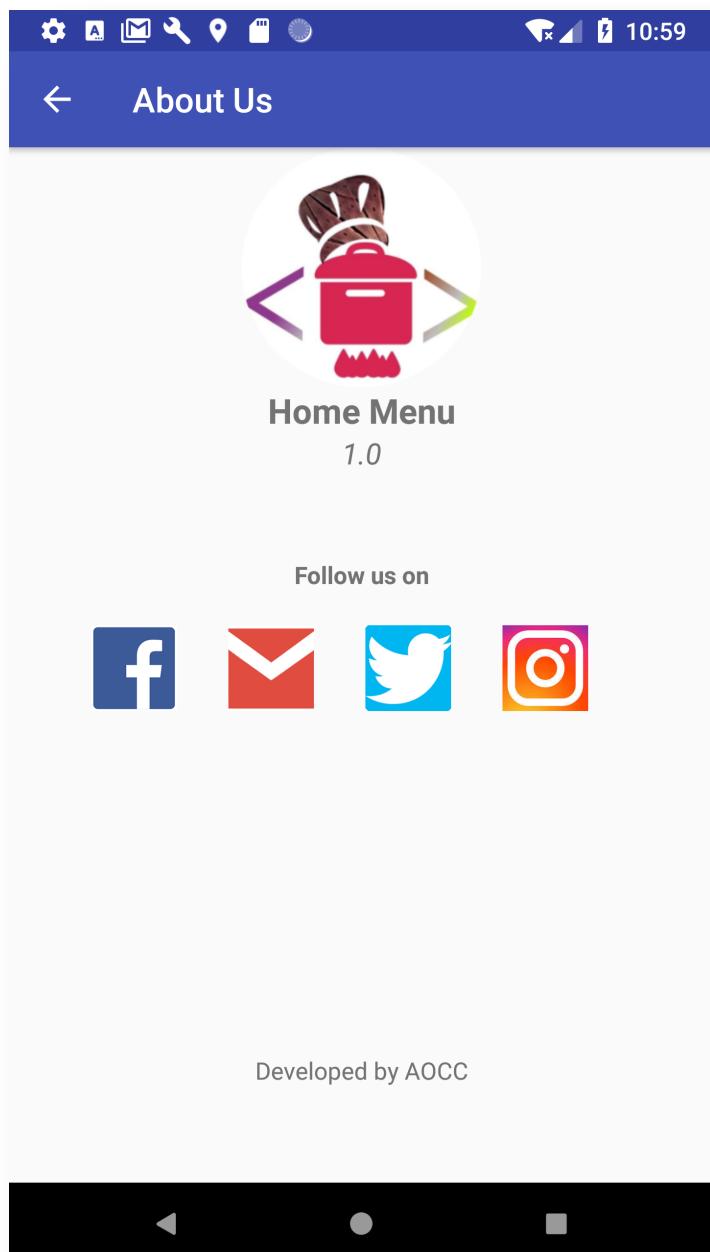
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About Us



Contact Us

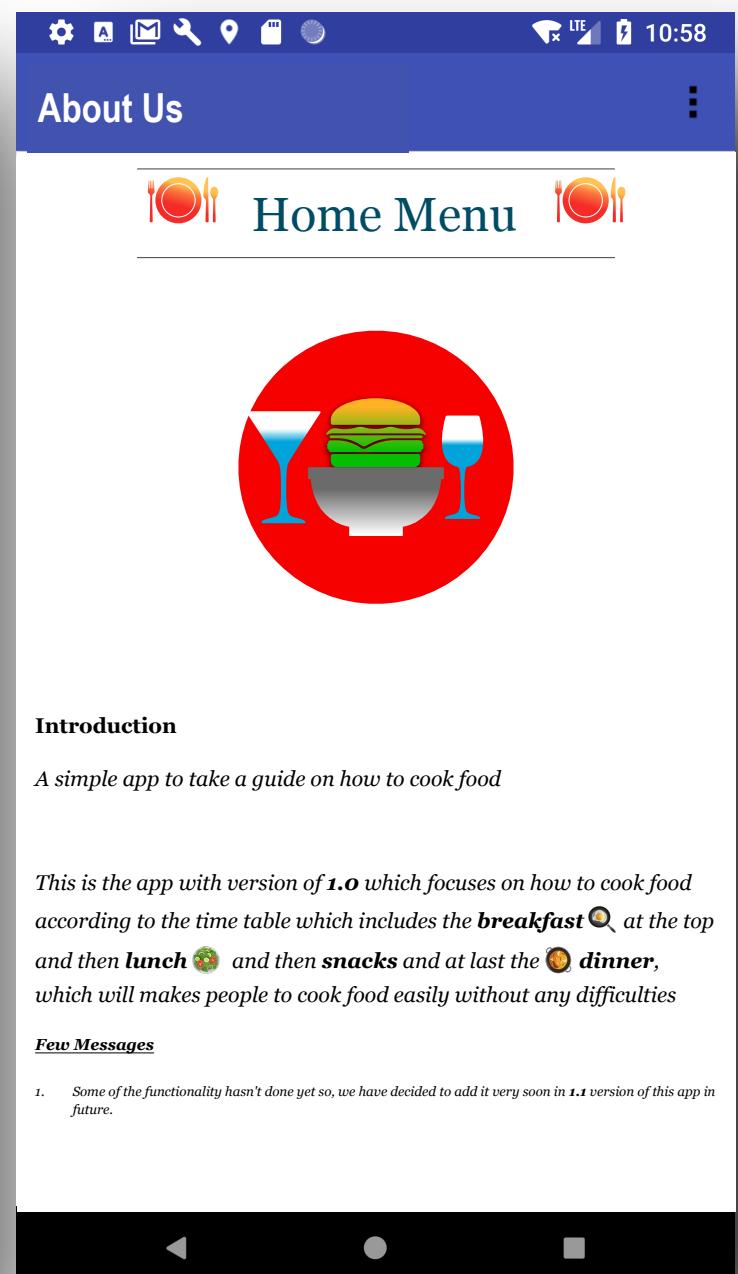




Setting



Learn app



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Few Messages

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10:58

Home Menu



Breakfast


← aloo parantha

Ingredients

1. 2 cup wheat flour / atta
2. 2 tsp oil
3. $\frac{1}{2}$ tsp salt
4. 1 cup water to knead
5. 2 potato / aloo boiled and mashed
6. 1 chilli finely chopped
7. $\frac{1}{2}$ tsp coriander seeds crushed
8. $\frac{1}{4}$ tsp kashmiri red chilli powder
9. $\frac{1}{4}$ tsp turmeric
10. $\frac{1}{4}$ tsp cumin powder / jeera powder
11. $\frac{1}{2}$ tsp aamchur / dry mango powder
12. $\frac{1}{4}$ tsp ajwain / carom seeds
13. $\frac{1}{2}$ tsp ginger paste
14. 2 tbsp coriander finely chopped



Logout



11:00

Any Time Cook

let's COOK

CREATE MY ACCOUNT

SIGN IN



Sign in



FORGOT PASSWORD

