

# Recipe Management API REST

## Specification Document

Author	Version	Date	Details
Yunus Sezgin	1.0	26.12.2021	Initial version.

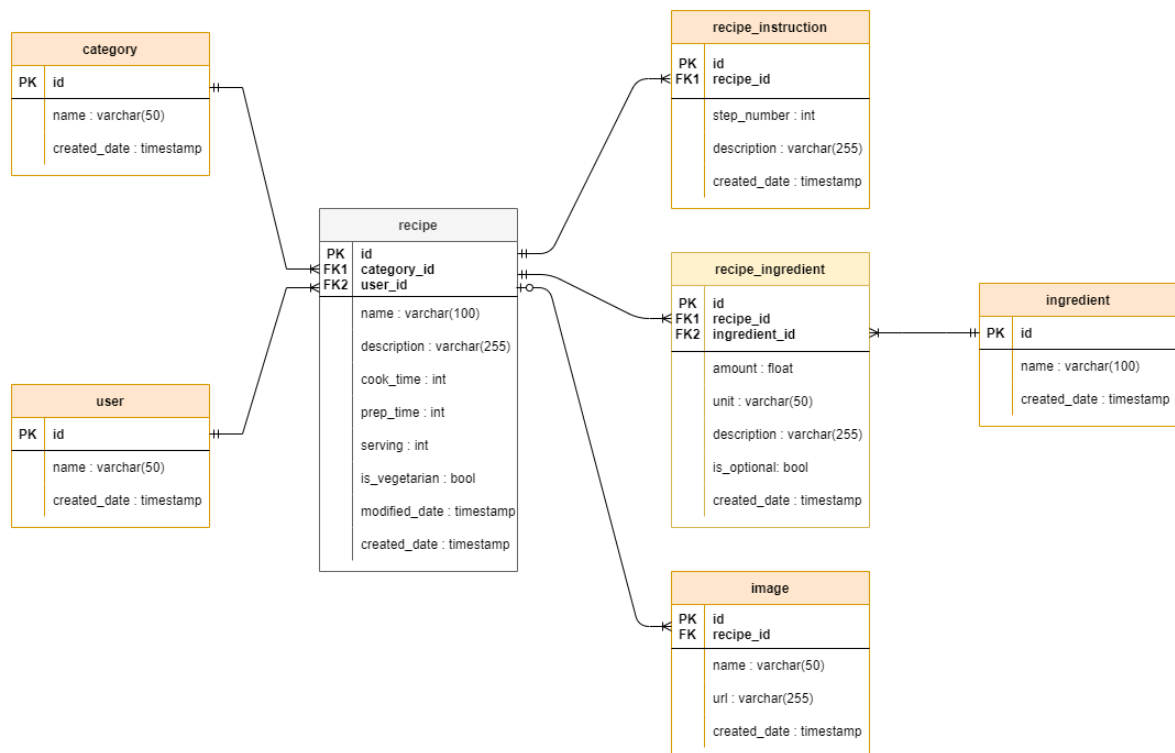
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## Introduction

Recipe API can provide users to manage your recipes. Users can create, list, update and delete recipes. They can list ingredients and cooking instructions. API also supports separate recipe list creation for different users.

## Entity Relationship Diagram



## Field descriptions

### Recipe fields

Name	Comment	M/O
id	Unique identifier for recipes.	-
name	Recipe name.	M
description	More information about the recipe.	O
cook_time	Cooking time of the recipe.	O
prep_time	Preparation time of the recipe.	M
serving	Recipe is suitable for how many people.	M
is_vegetarian	The recipe is suitable for vegetarians or not. Default value is false.	O
modified_date	Update date of the record. The date format is "dd-MM-yyyy HH:mm".	-
create_date	Create date of the record. The date format is "dd-MM-yyyy HH:mm".	-

### RecipeInstruction fields

Name	Comment	M/O
id	Unique identifier for recipe instructions.	-
step_number	Instruction step number to follow recipe preparation.	M
description	Instruction description.	M
create_date	Create date of the record.	-

### RecipeIngredient fields

Name	Comment	M/O
id	Unique identifier for recipe ingredients.	-
unit	Unit of used ingredients.	M
description	Description of the ingredient.	M
is_optional	The ingredient is optional for the recipe preparation. Default value is false.	O
create_date	Create date of the record.	-

### Ingredient fields

Name	Comment	M/O
id	Unique identifier for ingredients.	-
name	Name of the ingredient.	M
create_date	Create date of the record.	-

### Image

Name	Comment	M/O
id	Unique identifier for images.	-
name	Name of the image.	M
url	Url of the image.	M
create_date	Create date of the record.	-

### Category

Name	Comment	M/O
id	Unique identifier for recipe categories.	-
name	Name of the recipe category.	M
create_date	Create date of the record.	-

### User

Name	Comment	M/O
id	Unique identifier for users.	-
name	Name of the user.	M
create_date	Create date of the record.	-

## Error Resource Model

If API throws an exception, error details return with the below model.

### Error

Name	Comment	M/O
code	Application related error code.	M
message	Text that provides more details and corrective actions related to the error. This can be shown to a client user.	M

## API Operations

API uses basic authentication to provide security. User name and password can be configurable on API yml files. Default config values are below. You can use one of them on Postman while calling the API operations.

### Basic Auth

**Username:** admin

**Password:** admin

### Header

**Authorization:** Basic YWRtaW46YWRtaW4=

## LIST RECIPES

**GET** `/recipe?{filtering}`

### Description

This operation lists recipe entities. Filtering parameters are supported by list operation.

### Usage Samples

#### Example 1:

Below is an example of a request for listing recipe resources. This request lists max 100 records to avoid performance problems. If you get all recipes, you should use paging parameters. Paging parameters usage is shown in the below examples.

#### Request

GET <http://localhost:8080/api/recipeManagement/v1/recipe>  
Authorization: Basic YWRtaW46YWRtaW4=

**Response** (Status: 200)

```
[
  {
    "createdAt": "27-12-2021 02:32",
    "updatedAt": "27-12-2021 02:32",
    "id": "829e6c15-a8f2-4e8a-8ed7-478b030c6176",
    "name": "Easy Meatloaf",
    "description": "This is a very easy and no fail recipe for meatloaf. It won't take long to make at all, and it's quite good!",
    "cookTime": 60,
    "prepTime": 20,
    "serving": 8,
    "isVegetarian": false,
    "category": {
      "name": "Main Dishes"
    },
    "user": {
      "name": "ysezgin"
    },
    "recipeInstruction": [
      {
        "stepNumber": 1,
        "description": "Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside."
      },
      {
        "stepNumber": 2,
        "description": "In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets."
      },
      {
        "stepNumber": 3,
        "description": "Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks."
      }
    ],
    "recipeIngredient": [
      {
        "amount": 1.5,
        "unit": "pound",
        "ingredient": {
          "name": "ground beef"
        }
      },
      {
        "amount": 1.0,
        "ingredient": {
          "name": "egg"
        }
      }
    ]
  },
]
```

```
{
  "amount": 1.0,
  "description": "chopped",
  "ingredient": {
    "name": "onion"
  }
},
{
  "amount": 1.0,
  "unit": "cup",
  "ingredient": {
    "name": "milk"
  }
},
{
  "amount": 1.0,
  "unit": "cup",
  "ingredient": {
    "name": "dried bread crumbs"
  }
},
{
  "ingredient": {
    "name": "salt and pepper to taste"
  }
},
{
  "amount": 2.0,
  "unit": "teaspoon",
  "ingredient": {
    "name": "brown sugar"
  }
},
{
  "amount": 2.0,
  "unit": "tablespoon",
  "ingredient": {
    "name": "prepared mustard"
  }
},
{
  "amount": 0.5,
  "unit": "cup",
  "ingredient": {
    "name": "ketchup"
  }
}
],
"image": [
  {
    "id": "abfc4aaa-61be-40bb-9ada-93104a78103c",
    "name": "meatloaf",
```

```

      "url":
      "https://imagesvc.meredithcorp.io/v3/mm/image?url=https%3A%2F%2Fstatic.onecms.io%2Fwp-content%2Fuploads%2Fsites%2F43%2F2020%2F06%2F19%2FEasy-Meatloaf.jpg"
    }
  ]
}
]

```

### Example 2:

The second get request example includes the filtering parameter. It filters recipes according to the category name.

#### Request

GET <http://localhost:8080/api/recipeManagement/v1/recipe?category.name=Desserts>  
 Authorization: Basic YWRtaW46YWRtaW4=

#### Response (Status: 200)

```

[
  {
    "createdAt": "27-12-2021 22:46",
    "updatedAt": "27-12-2021 22:46",
    "id": "38502706-0eb7-412b-8577-93d5d8d526a4",
    "name": "Easy Sugar Cookies",
    "description": "Quick and easy sugar cookies! They are really good, plain or with candies in them. My friend uses chocolate mints on top, and they're great!",
    "cookTime": 10,
    "prepTime": 20,
    "serving": 48,
    "isVegetarian": false,
    "category": {
      "name": "Desserts"
    },
    "user": {
      "name": "ysezgin"
    },
    "recipeInstruction": [
      {
        "stepNumber": 1,
        "description": "Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside."
      },
      {
        "stepNumber": 2,
        "description": "In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets."
      }
    ]
  }
]

```



```
    },
    {
      "stepNumber": 3,
      "description": "Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on
cookie sheet two minutes before removing to cool on wire racks."
    }
  ],
  "recipeIngredient": [
    {
      "amount": 2.75,
      "unit": "cup",
      "ingredient": {
        "name": "all-purpose flour"
      }
    },
    {
      "amount": 1.0,
      "unit": "teaspoon",
      "ingredient": {
        "name": "baking soda"
      }
    },
    {
      "amount": 0.5,
      "unit": "teaspoon",
      "ingredient": {
        "name": "baking powder"
      }
    },
    {
      "amount": 1.0,
      "unit": "cup",
      "description": "softened",
      "ingredient": {
        "name": "butter"
      }
    },
    {
      "amount": 1.5,
      "unit": "cup",
      "ingredient": {
        "name": "white sugar"
      }
    },
    {
      "amount": 1.0,
      "ingredient": {
        "name": "egg"
      }
    },
    {
      "amount": 1.0,
```

```

        "unit": "teaspoon",
        "ingredient": {
            "name": "vanilla extract"
        }
    },
    "image": [
        {
            "id": "ed2e2261-6584-49dd-acc9-ae0b2beba569",
            "name": "cookies",
            "url":
"https://imagesvc.meredithcorp.io/v3/mm/image?url=https%3A%2F%2Fimages.media-
allrecipes.com%2Fuserphotos%2F6026039.jpg&w=596&h=596&c=sc&poi=face&q=85"
        }
    ]
}
]

```

### Example 3:

List operation can paging records with offset and limit parameters. Offset defines page number. Limit defines the record count of the page.

#### Request

GET <http://localhost:8080/api/recipeManagement/v1/recipe?offset=0&limit=2>  
 Authorization: Basic YWRtaW46YWRtaW4=

#### Response (Status: 200)

```

[
  {
    "createdDate": "27-12-2021 22:46",
    "updatedAt": "27-12-2021 22:46",
    "id": "38502706-0eb7-412b-8577-93d5d8d526a4",
    "name": "Easy Sugar Cookies",
    "description": "Quick and easy sugar cookies! They are really good, plain or with candies in them. My friend uses chocolate mints on top, and they're great!",
    "cookTime": 10,
    "prepTime": 20,
    "serving": 48,
    "isVegetarian": false,
    "category": {
      "name": "Desserts"
    },
    "user": {
      "name": "ysezgin"
    },
    "recipeInstruction": [

```

```
{
  "stepNumber": 1,
  "description": "Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir
together flour, baking soda, and baking powder. Set aside."
},
{
  "stepNumber": 2,
  "description": "In a large bowl, cream together the butter and sugar until smooth. Beat in
egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into
balls, and place onto ungreased cookie sheets."
},
{
  "stepNumber": 3,
  "description": "Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on
cookie sheet two minutes before removing to cool on wire racks."
}
],
"recipeIngredient": [
  {
    "amount": 2.75,
    "unit": "cup",
    "ingredient": {
      "name": "all-purpose flour"
    }
  },
  {
    "amount": 1.0,
    "unit": "teaspoon",
    "ingredient": {
      "name": "baking soda"
    }
  },
  {
    "amount": 0.5,
    "unit": "teaspoon",
    "ingredient": {
      "name": "baking powder"
    }
  },
  {
    "amount": 1.0,
    "unit": "cup",
    "description": "softened",
    "ingredient": {
      "name": "butter"
    }
  },
  {
    "amount": 1.5,
    "unit": "cup",
    "ingredient": {
      "name": "white sugar"
    }
  }
]
```

```

    }
  },
  {
    "amount": 1.0,
    "ingredient": {
      "name": "egg"
    }
  },
  {
    "amount": 1.0,
    "unit": "teaspoon",
    "ingredient": {
      "name": "vanilla extract"
    }
  }
],
"image": [
  {
    "id": "ed2e2261-6584-49dd-acc9-ae0b2beba569",
    "name": "cookies",
    "url":
      "https://imagesvc.meredithcorp.io/v3/mm/image?url=https%3A%2F%2Fimages.media-
      allrecipes.com%2Fuserphotos%2F6026039.jpg&w=596&h=596&c=sc&poi=face&q=85"
  }
]
},
{
  "createdDate": "27-12-2021 22:48",
  "updatedAt": "27-12-2021 22:48",
  "id": "ba859b98-e380-4d26-aab3-b0a966357e7e",
  "name": "Easy Meatloaf",
  "description": "This is a very easy and no fail recipe for meatloaf. It won't take long to make at
  all, and it's quite good!",
  "cookTime": 60,
  "prepTime": 20,
  "serving": 8,
  "isVegetarian": false,
  "category": {
    "name": "Main Dishes"
  },
  "user": {
    "name": "ysezgin"
  },
  "recipeInstruction": [
    {
      "stepNumber": 1,
      "description": "Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir
      together flour, baking soda, and baking powder. Set aside."
    },
    {
      "stepNumber": 2,

```

"description": "In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets."

},

{

"stepNumber": 3,

"description": "Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks."

}

],

"recipeIngredient": [

{

"amount": 1.5,

"unit": "pound",

"ingredient": {

"name": "ground beef"

}

},

{

"amount": 1.0,

"ingredient": {

"name": "egg"

}

},

{

"amount": 1.0,

"description": "chopped",

"ingredient": {

"name": "onion"

}

},

{

"amount": 1.0,

"unit": "cup",

"ingredient": {

"name": "milk"

}

},

{

"amount": 1.0,

"unit": "cup",

"ingredient": {

"name": "dried bread crumbs"

}

},

{

"ingredient": {

"name": "salt and pepper to taste"

}

},

{

"amount": 2.0,

```

        "unit": "teaspoon",
        "ingredient": {
          "name": "brown sugar"
        }
      },
      {
        "amount": 2.0,
        "unit": "tablespoon",
        "ingredient": {
          "name": "prepared mustard"
        }
      },
      {
        "amount": 0.5,
        "unit": "cup",
        "ingredient": {
          "name": "ketchup"
        }
      }
    ],
    "image": [
      {
        "id": "d256c86b-6276-434c-b271-d7f6428eb95e",
        "name": "meatloaf",
        "url":
"https://imagesvc.meredithcorp.io/v3/mm/image?url=https%3A%2F%2Fstatic.onecms.io%2Fwp-content%2Fuploads%2Fsites%2F43%2F2020%2F06%2F19%2FEasy-Meatloaf.jpg"
      }
    ]
  }
]

```

## RETRIEVE RECIPE

**GET** `/recipe/{id}`

### Description

This operation retrieves a recipe entity.

### Usage Samples

#### Example 1:

Below is an example of a request for retrieving the recipe resource. Url includes the entity id.

#### **Request**

GET <http://localhost:8080/api/recipeManagement/v1/recipe/805c7ccc-741a-4316-9593-804bede835a6>

Authorization: Basic YWRtaW46YWRtaW4=

**Response** (Status: 200)

```
{
  "createdDate": "27-12-2021 02:36",
  "updatedAt": "27-12-2021 02:36",
  "id": "805c7ccc-741a-4316-9593-804bede835a6",
  "name": "Guacamole",
  "description": "You can make this avocado salad smooth or chunky depending on your tastes.",
  "prepTime": 10,
  "serving": 4,
  "isVegetarian": true,
  "category": {
    "name": "Appetizers and Snacks"
  },
  "user": {
    "name": "ysezgin"
  },
  "recipeInstruction": [
    {
      "stepNumber": 1,
      "description": "In a medium bowl, mash together the avocados, lime juice, and salt. Mix in onion, cilantro, tomatoes, and garlic. Stir in cayenne pepper. Refrigerate 1 hour for best flavor, or serve immediately."
    }
  ],
  "recipeIngredient": [
    {
      "amount": 3.0,
      "description": "peeled, pitted, and mashed",
      "ingredient": {
        "name": "avocado"
      }
    },
    {
      "amount": 1.0,
      "description": "juiced",
      "ingredient": {
        "name": "lime"
      }
    },
    {
      "amount": 1.0,
      "unit": "teaspoon",
      "ingredient": {
        "name": "salt"
      }
    },
    {
      "amount": 0.5,
      "unit": "cup",
      "description": "diced",

```

```
    "ingredient": {
      "name": "onion"
    }
  },
  {
    "amount": 3.0,
    "unit": "teaspoon",
    "description": "chopped",
    "ingredient": {
      "name": "fresh cilantro"
    }
  },
  {
    "amount": 2.0,
    "description": "diced",
    "ingredient": {
      "name": "roma tomato"
    }
  },
  {
    "amount": 1.0,
    "unit": "teaspoon",
    "description": "minced",
    "ingredient": {
      "name": "garlic"
    }
  },
  {
    "amount": 1.0,
    "unit": "pinch",
    "description": "ground",
    "isOptional": true,
    "ingredient": {
      "name": "cayenne pepper"
    }
  }
],
"image": [
  {
    "id": "0a4ee15a-05ac-49df-b07d-77ca2128915e",
    "name": "guacamole",
    "url":
      "https://imagesvc.meredithcorp.io/v3/mm/image?url=https%3A%2F%2Fstatic.onecms.io%2Fwp-content%2Fuploads%2Fsites%2F43%2F2015%2F08%2F4521556.jpg"
  }
]
}
```



## CREATE RECIPE

**POST** /recipe

### Description

This operation creates a recipe entity.

### Usage Samples

#### Example 1:

Below is an example of a request for creating the recipe resource.

#### Request

POST <http://localhost:8080/api/recipeManagement/v1/recipe>

Content-Type: application/json;charset=utf-8

Authorization: Basic YWRtaW46YWRtaW4=

```
{
  "name": "Easy Sugar Cookies",
  "description": "Quick and easy sugar cookies! They are really good, plain or with candies in them. My friend uses chocolate mints on top, and they're great!",
  "cookTime": 10,
  "prepTime": 20,
  "serving": 48,
  "isVegetarian": false,
  "category": {
    "name": "Desserts"
  },
  "user": {
    "name": "ysezgin"
  },
  "recipeInstruction": [
    {
      "stepNumber": 1,
      "description": "Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside."
    },
    {
      "stepNumber": 2,
      "description": "In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets."
    },
    {
      "stepNumber": 3,
      "description": "Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks."
    }
  ],
  "recipeIngredient": [
    {
```

```
"amount": 2.75,  
"unit": "cup",  
"ingredient": {  
  "name": "all-purpose flour"  
}  
},  
{  
  "amount": 1,  
  "unit": "teaspoon",  
  "ingredient": {  
    "name": "baking soda"  
  }  
},  
{  
  "amount": 0.5,  
  "unit": "teaspoon",  
  "ingredient": {  
    "name": "baking powder"  
  }  
},  
{  
  "amount": 1,  
  "unit": "cup",  
  "description": "softened",  
  "ingredient": {  
    "name": "butter"  
  }  
},  
{  
  "amount": 1.5,  
  "unit": "cup",  
  "ingredient": {  
    "name": "white sugar"  
  }  
},  
{  
  "amount": 1,  
  "ingredient": {  
    "name": "egg"  
  }  
},  
{  
  "amount": 1,  
  "unit": "teaspoon",  
  "ingredient": {  
    "name": "vanilla extract"  
  }  
}  
],  
"image": [  
  {  
    "name": "cookies",
```

```
    "url":  
    "https://imagesvc.meredithcorp.io/v3/mm/image?url=https%3A%2F%2Fimages.media-  
allrecipes.com%2Fuserphotos%2F6026039.jpg&w=596&h=596&c=sc&poi=face&q=85"  
  }  
}  
}
```

**Response** (Status: 201)

```
{  
  "createdAt": "27-12-2021 22:46",  
  "updatedAt": "27-12-2021 22:46",  
  "id": "38502706-0eb7-412b-8577-93d5d8d526a4",  
  "name": "Easy Sugar Cookies",  
  "description": "Quick and easy sugar cookies! They are really good, plain or with candies in  
them. My friend uses chocolate mints on top, and they're great!",  
  "cookTime": 10,  
  "prepTime": 20,  
  "serving": 48,  
  "isVegetarian": false,  
  "category": {  
    "name": "Desserts"  
  },  
  "user": {  
    "name": "ysezgin"  
  },  
  "recipeInstruction": [  
    {  
      "stepNumber": 1,  
      "description": "Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together  
flour, baking soda, and baking powder. Set aside."  
    },  
    {  
      "stepNumber": 2,  
      "description": "In a large bowl, cream together the butter and sugar until smooth. Beat in  
egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into  
balls, and place onto ungreased cookie sheets."  
    },  
    {  
      "stepNumber": 3,  
      "description": "Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on  
cookie sheet two minutes before removing to cool on wire racks."  
    }  
  ],  
  "recipeIngredient": [  
    {  
      "amount": 2.75,  
      "unit": "cup",  
      "ingredient": {  
        "name": "all-purpose flour"  
      }  
    }  
  ]  
}
```

```
},
{
  "amount": 1.0,
  "unit": "teaspoon",
  "ingredient": {
    "name": "baking soda"
  }
},
{
  "amount": 0.5,
  "unit": "teaspoon",
  "ingredient": {
    "name": "baking powder"
  }
},
{
  "amount": 1.0,
  "unit": "cup",
  "description": "softened",
  "ingredient": {
    "name": "butter"
  }
},
{
  "amount": 1.5,
  "unit": "cup",
  "ingredient": {
    "name": "white sugar"
  }
},
{
  "amount": 1.0,
  "ingredient": {
    "name": "egg"
  }
},
{
  "amount": 1.0,
  "unit": "teaspoon",
  "ingredient": {
    "name": "vanilla extract"
  }
}
],
"image": [
  {
    "id": "ed2e2261-6584-49dd-acc9-ae0b2beba569",
    "name": "cookies",
    "url":
      "https://imagesvc.meredithcorp.io/v3/mm/image?url=https%3A%2F%2Fimages.media-
      allrecipes.com%2Fuserphotos%2F6026039.jpg&w=596&h=596&c=sc&poi=face&q=85"
  }
]
```

```
]
}
```

## PATCH RECIPE

**PATCH** /recipe/{id}

### Description

This operation allows partial updates of a recipe entity.

### Usage Samples

#### Example 1:

Below is an example of a request for updating recipe name and instructions. If you want to update the list, you must send all objects of the list.

#### Request

```
POST http://localhost:8080/api/recipeManagement/v1/recipe/38502706-0eb7-412b-8577-93d5d8d526a4
Content-Type: application/json;charset=utf-8
Authorization: Basic YWRtaW46YWRtaW4=

{
  "name": "Difficult Sugar Cookies",
  "recipeInstruction": [
    {
      "stepNumber": 1,
      "description": "Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside."
    },
    {
      "stepNumber": 2,
      "description": "In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets."
    },
    {
      "stepNumber": 3,
      "description": "Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks."
    },
    {
      "stepNumber": 4,
      "description": "Enjoy your meal!"
    }
  ]
}
```

**Response** (Status: 200)

```
{
  "createdDate": "27-12-2021 22:46",
  "updatedAt": "27-12-2021 22:51",
  "id": "38502706-0eb7-412b-8577-93d5d8d526a4",
  "name": "Difficult Sugar Cookies",
  "description": "Quick and easy sugar cookies! They are really good, plain or with candies in them. My friend uses chocolate mints on top, and they're great!",
  "cookTime": 10,
  "prepTime": 20,
  "serving": 48,
  "isVegetarian": false,
  "category": {
    "name": "Desserts"
  },
  "user": {
    "name": "ysezgin"
  },
  "recipeInstruction": [
    {
      "stepNumber": 1,
      "description": "Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside."
    },
    {
      "stepNumber": 2,
      "description": "In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets."
    },
    {
      "stepNumber": 3,
      "description": "Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks."
    },
    {
      "stepNumber": 4,
      "description": "Enjoy your meal!"
    }
  ],
  "recipeIngredient": [
    {
      "amount": 3.0,
      "unit": "cup",
      "ingredient": {
        "name": "all-purpose flour"
      }
    },
    {
      "amount": 1.0,
      "unit": "teaspoon",
```

```
    "ingredient": {
      "name": "baking soda"
    }
  },
  {
    "amount": 0.5,
    "unit": "teaspoon",
    "ingredient": {
      "name": "baking powder"
    }
  },
  {
    "amount": 1.0,
    "unit": "cup",
    "ingredient": {
      "name": "butter, softened"
    }
  },
  {
    "amount": 1.5,
    "unit": "cup",
    "ingredient": {
      "name": "white sugar"
    }
  },
  {
    "amount": 1.0,
    "ingredient": {
      "name": "egg"
    }
  },
  {
    "amount": 1.0,
    "unit": "teaspoon",
    "ingredient": {
      "name": "vanilla extract"
    }
  }
],
"image": [
  {
    "id": "ed2e2261-6584-49dd-acc9-ae0b2beba569",
    "name": "cookies",
    "url":
      "https://imagesvc.meredithcorp.io/v3/mm/image?url=https%3A%2F%2Fimages.media-
      allrecipes.com%2Fuserphotos%2F6026039.jpg&w=596&h=596&c=sc&poi=face&q=85"
  }
]
}
```

# Swagger UI

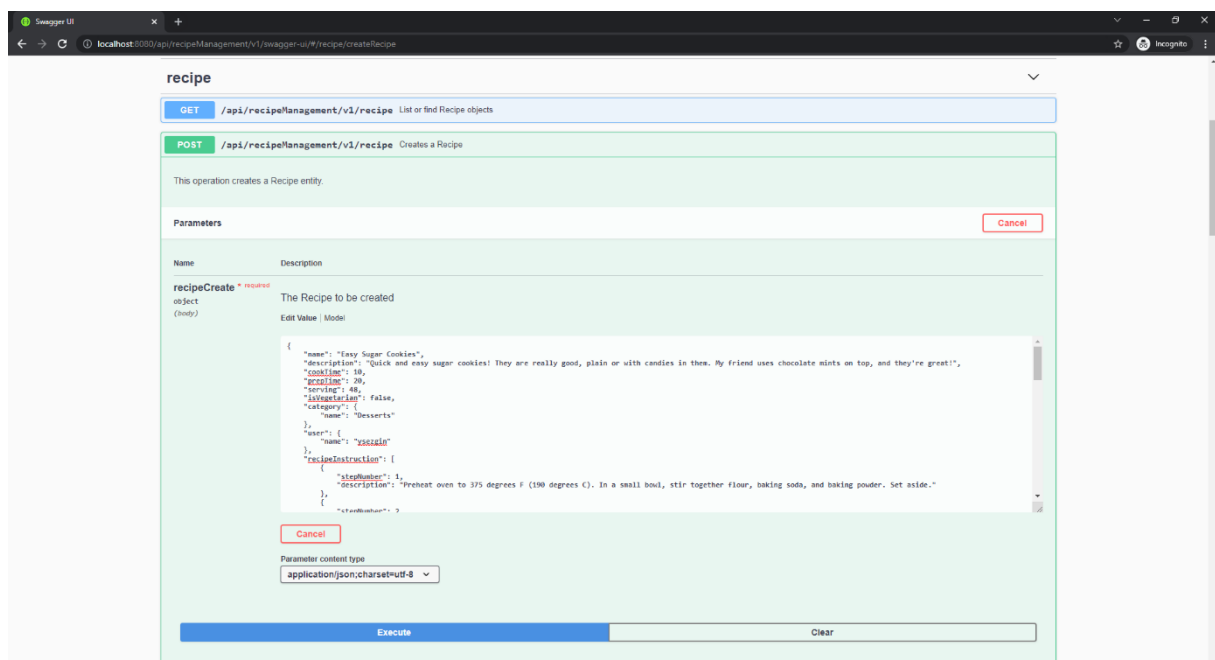
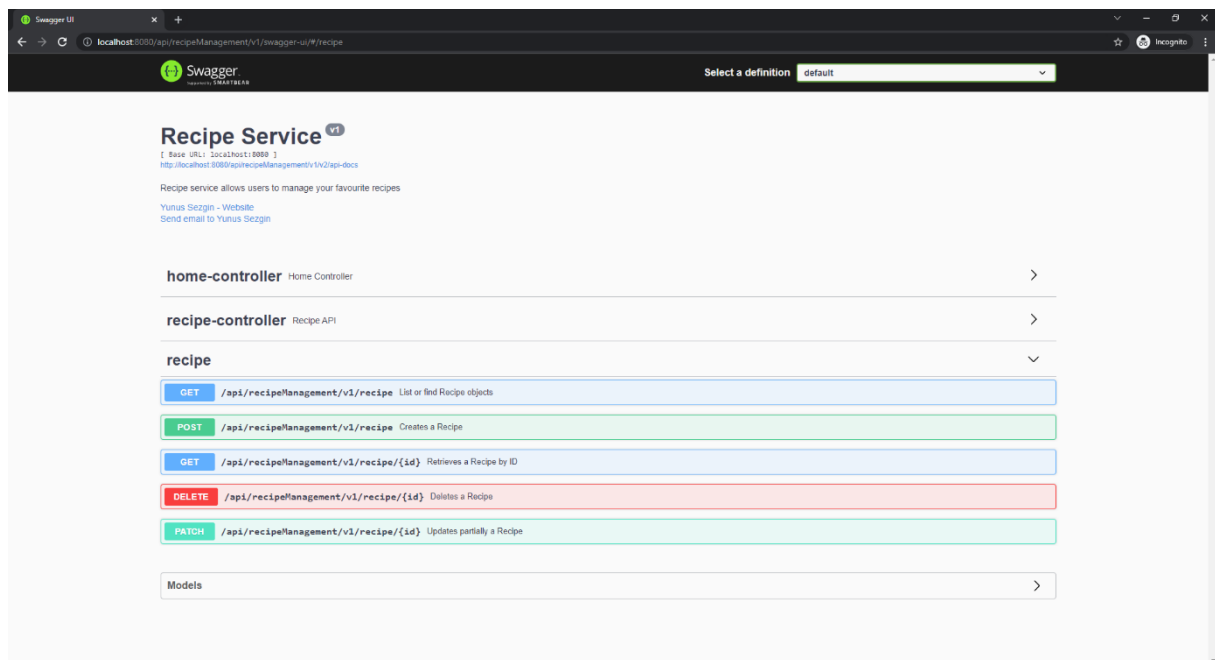
Recipe API includes Swagger UI implementation. You can get information about API endpoints and models on Swagger UI. **You can invoke the API endpoints with Swagger UI.**

**Swagger UI:** <http://localhost:8080/api/recipeManagement/v1/swagger-ui/>

**API Swagger Docs:** <http://localhost:8080/api/recipeManagement/v1/v2/api-docs>

**Username:** admin

**Password:** admin





```
1 // 20211227231559
2 // http://localhost:8080/api/recipeManagement/v1/v2/api-docs
3
4 {
5   "swagger": "2.0",
6   "info": {
7     "description": "Recipe service allows users to manage your favourite recipes",
8     "version": "v1",
9     "title": "Recipe Service",
10    "contact": {
11      "name": "Yunus Sergin",
12      "url": "http://www.yunussergin.com/",
13      "email": "yunussergin@gmail.com"
14    }
15  },
16  "host": "localhost:8080",
17  "tags": [
18    {
19      "name": "home-controller",
20      "description": "Home Controller"
21    },
22    {
23      "name": "recipe-controller",
24      "description": "Recipe API"
25    }
26  ],
27  "paths": {
28    "/api/recipeManagement/v1/": {
29      "get": {
30        "tags": [
31          "home-controller"
32        ],
33        "summary": "index",
34        "operationId": "indexUsingGET",
35        "produces": [
36          "*/s"
37        ],
38        "responses": {
39          "200": {
40            "description": "OK",

```

## API Error Codes

Http Status	code	message
404	ERR404	Explanation of the error that can be shown to a user.
400	ERR400	Explanation of the error that can be shown to a user.
401	ERR401	Explanation of the error that can be shown to a user.
500	ERR500	Explanation of the error that can be shown to a user.

```
Body Cookies (1) Headers (10) Test Results
Status: 404 Not Found Time: 13 ms Size: 436 B

Pretty Raw Preview Visualize JSON
1 {
2   "code": "ERR404",
3   "message": "Recipe with id:085845d5-f681-4f03-8d53-ae3a2d9f6e04 not found!"
4 }
```