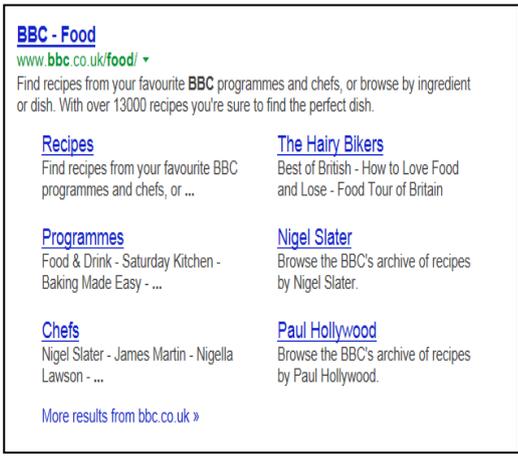
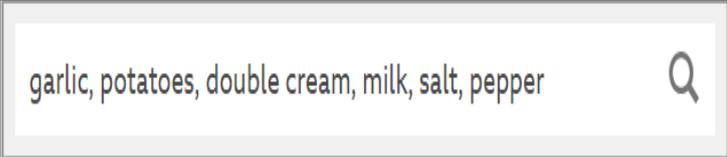
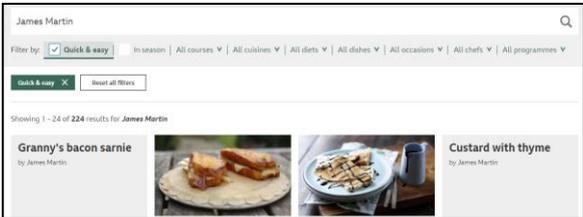
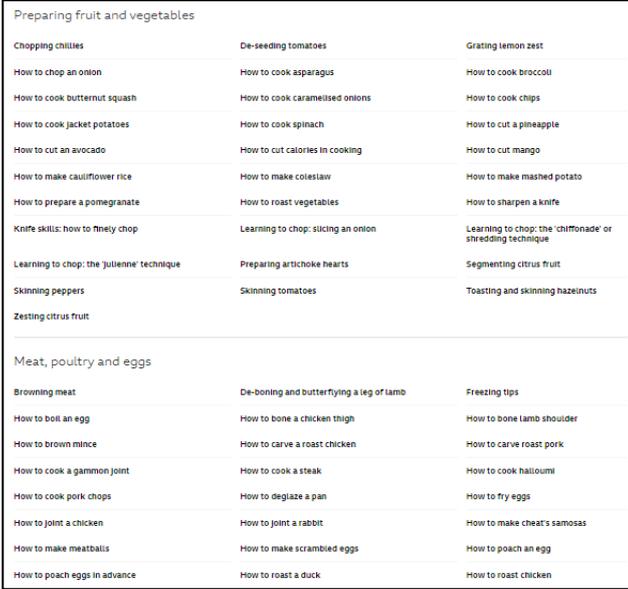
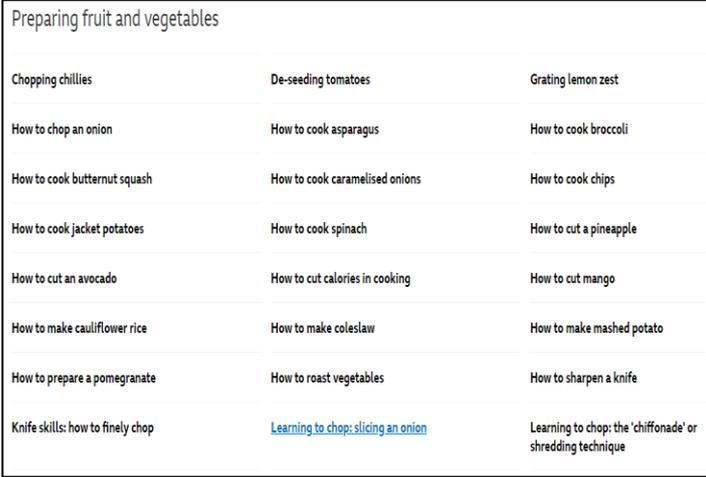


**Creating Your Own Online Recipe Book – BBC Food**

<p>1 Firstly, were going to use <b>Google</b> to search for the correct website. Type 'bbc food' into the search bar and press the <b>enter</b> key to begin the search.</p>	
<p>2 Once you've typed 'BBC food' into the search bar, Google should produce a list of sites. The first one should look like this one.</p> <p>If it does click the bold blue writing that says <b>BBC – Food</b>.</p>	
<p>3 When you've clicked the text Google should send you to the BBC Food website.</p> <p>Does your webpage look like this?</p>	
<p>4 We are going to concentrate on the <b>search bar</b> function on the BBC Food website. This is front and centre on the BBC Food website. Once you've found it, we're going to begin by searching for a recipe containing the list of ingredients below:</p> <ul style="list-style-type: none"> <li>• Garlic</li> <li>• Potatoes</li> <li>• Double Cream</li> <li>• Milk</li> <li>• Salt</li> <li>• Pepper</li> </ul>	

	<p>These ingredients are ingredients that typically you will have some left of in the fridge or the cupboard and can be used to make something delicious for tea.</p> <p>Once you've entered all the ingredients, press the <b>enter</b> key. We are looking for a recipe for Potato dauphinoise by Gregg Wallace.</p> <p>Note how after every ingredient there is a <b>comma</b>. This is how to search for multiple ingredients at the same time and a brilliant way to find a recipe containing all the ingredients you have left.</p>	<div style="border: 1px solid black; padding: 10px;"> <p style="text-align: center;"><b>Potato dauphinoise</b></p> <p style="text-align: center;">by Gregg Wallace</p>   <p style="text-align: center;">SIDE DISHES</p> <hr/> <p style="text-align: center;">Serves 4</p> <p style="text-align: center;"><b>Prep:</b> &lt;30 mins</p> <p style="text-align: center;"><b>Cook:</b> 1-2 hrs</p> </div>
5	<p>Once you've entered all the ingredients and pressed enter, the webpage should alter to one containing a list of different recipes that contain the previously mentioned ingredients. Find one that is for <b>Dauphinoise Potatoes by Richard Phillips from Ready, Steady, Cook</b> and write down the ingredients and fill in the gaps in the method, in the box to the right.</p>	<p><b>Ingredients:</b></p> <p>___ ml/ ___ fl oz. milk</p> <p>___ ml/ ___ fl oz. double cream</p> <p>___ garlic cloves, finely chopped</p> <p>Salt and freshly ground black pepper</p> <p>___ baking potato, sliced thinly on a mandolin</p> <p><b>Method:</b></p> <ol style="list-style-type: none"> <li>1. Preheat the oven to _____.</li> <li>2. Bring the milk, cream and garlic to a simmering point in a pan, then season the mixture, to taste, with ___ and freshly ground _____.</li> <li>3. Add the _____ to the pan and return the mixture to a simmer.</li> <li>4. Transfer the mixture to an ovenproof gratin dish, and then bake in the oven for _____ minutes, or until the potato slices are cooked through. (They are cooked through when a _____ can be inserted in them easily.)</li> <li>5. To serve, spoon the potatoes 'dauphinoise' into the centre of a serving plate.</li> </ol>

6	<p>We are now going to return to the <b>BBC – Food homepage</b>. To do this we need to left click once on the BBC food logo in the <b>top left-hand corner</b>.</p>	
7	<p>Have you managed to return to the homepage? If so, we are going to use the <b>search bar</b> again but this time looking for a particular chef. Search for <b>‘James Martin’</b> and then press the enter key.</p>	
8	<p>Again once you’ve pressed the enter key, a list of recipes that are James Martin recipes should appear. We are looking for some of his ‘Quick &amp; easy’ recipes, so we need to select that option from the toolbar of filters.</p> <p>Has the list of recipes changed?</p>	
<p>Questions</p>		<p>What are the 3 most recent recipes for James Martin?</p> <ol style="list-style-type: none"> <li>1.</li> <li>2.</li> <li>3.</li> </ol> <p>How many recipes does James Martin have on the BBC – Food website? And how much has it cost for you to view these recipes?</p>
9	<p>Again returning to the BBC – Food homepage by clicking the icon in the top left hand corner, we are now going to look for videos on <b>techniques</b> used by chefs. Underneath where the BBC – Food icon is located, is a <b>grey bar</b> with a list of options. We need to select the <b>‘Techniques’</b> option by left-clicking it once with the mouse.</p>	

<p>10</p>	<p>Does your webpage now look like this?</p> <p>As you can see there are different options depending on the food group you are dealing with including <b>fruit</b> and <b>vegetables</b> and <b>meat, poultry</b> and <b>eggs</b> amongst many others. We are going to look for a video <b>in how to slice onions</b> as not only do they make you cry but there difficult to cut right!</p>	
<p>11</p>	<p>Looking in the section 'Preparing fruit and vegetables', we need to locate the video for <b>Learning how to chop: slicing an onion</b>. When you've found it, left-click the link.</p>	
<p>12</p>	<p>Once you've clicked the link, you should be directed to a video on how to slice onions by Paul Merret. Also for those who prefer to have something to read, a methodology of how to slice the onion step-by-step. To make the video play we need to click on the <b>play symbol</b> indicated in the picture.</p>	

<b>TRY IT YOURSELF</b>		
13	<p>Returning to the BBC – Food homepage we are going to search for a Paul Rankin recipe containing the following ingredients:</p> <ul style="list-style-type: none"> <li>• Butter</li> <li>• Caster sugar</li> <li>• Orange</li> <li>• Eggs</li> <li>• Flour</li> <li>• Cocoa Powder</li> <li>• Baking Powder</li> <li>• Milk</li> </ul>	<p>Name of recipe:</p> <p>Serves:</p> <p>Prep time:</p> <p>Cook time:</p> <p>Remember to put commas in between the ingredients so the search is more specific.</p>
14	<p>Our next search is going to be for the chef called 'Rachel Khoo'. You may have seen her BBC 2 cooking programme called 'The Little Paris Kitchen'. The recipe of her's we are looking for is 'Cheese and Potato nests'.</p>	<p><b>Ingredients:</b></p> <p>__tbsp. soft butter</p> <p>__g/ __lb. __oz. waxy potatoes</p> <p>1 ____, finely chopped</p> <p>1 _____, finely chopped</p> <p>1 _____</p> <p>__g/ __oz. lardons or cubes of smoked bacon</p> <p>__ml/ __fl oz. dry white wine</p> <p>__g/ __oz. reblochon cheese, cubed</p>
15	<p>Notice how throughout the recipe there are links to video's of techniques and skills so if you find your struggling to do something you can watch a professional's take on how it's done. Also at the top of the webpage is a video of Rachel Khoo herself cooking the cheese and potato nests.</p>	<p><b>Method:</b></p> <ol style="list-style-type: none"> <li>1. Preheat the oven to _____ and brush a six-hole muffin tin with soft butter.</li> <li>2. Peel the potatoes and use the _____ blade on a mandolin to make thin matchsticks.</li> <li>3. Put the ____, garlic, bay leaf and ____ into a large non-stick frying pan and cook until the lardons are golden-brown. Add the wine and reduce until only a couple of tbsps. Of liquid remain. Remove the _____.</li> <li>4. Stir in the potato matchsticks and take off the heat, then stir in the _____.</li> <li>5. Divide the potato mix between the six-hole muffin tin and bake for _____ or until golden-brown and bubbling. Serve hot.</li> </ol>