

Too Many Cooks

Harnessing AI to build a better Cookbook



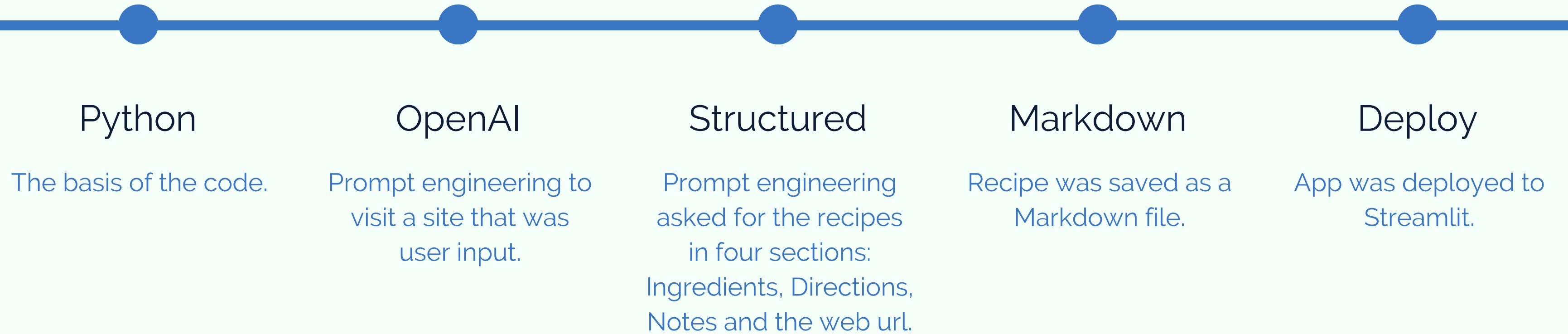


THE MOTIVATION...

- I wrote some python code to scrape recipes from the internet using an openAI chatbot so that I could compile a culinary anthology.
- This is because when I try to examine the recipe on these sites, I am so inundated with advertisements that I give up.
- So this project was born out of my frustration with the overwhelming amount of ads that hinder my cooking experience.
- I wanted to create a platform where users can find recipes quickly and easily, without the annoyance of constant interruptions.
- By streamlining the recipe writing process and focusing on simplicity, I aim to provide a hassle-free cooking resource for individuals like myself who just want to enjoy their time in the kitchen.

THE METHOD

HOW THE CODE IS ENGINEERED.



TECHNICAL NOTES

WHY MARKDOWN?

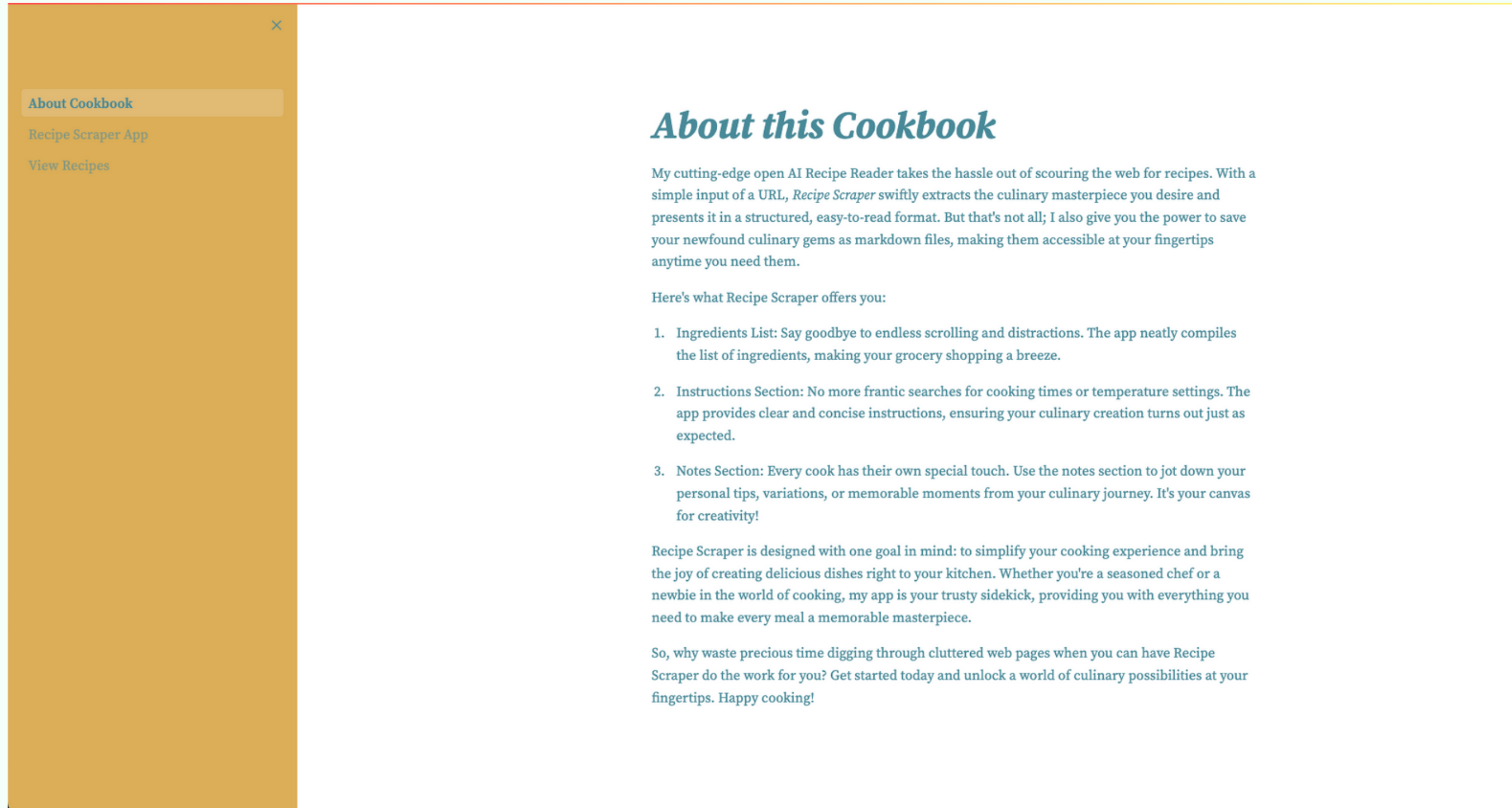
- I chose markdown because of: small file size, many readers can read it for free, and a user can edit the contents themselves easily.

STREAMLIT

- There are three “pages” to the Streamlit app: the AboutMe, the Web Scraper, and a keyword search for the existing recipes.



VIEW OF STREAMLIT APP- ABOUT ME



VIEW OF STREAMLIT APP

RECIPE SCRAPER



AI Web Recipe Scraper

Celeriac Soup

Ingredients:

- 1 large celeriac, peeled and diced
- 2 potatoes, peeled and diced
- 1 onion, chopped
- 2 cloves of garlic, minced
- 4 cups vegetable or chicken broth
- 1 cup milk
- 1/4 cup heavy cream
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)

Instructions:

1. In a large pot, heat some oil over medium heat. Add the chopped onion and minced garlic, and sauté until fragrant.
2. Add the diced celeriac and potatoes to the pot, and cook for a few minutes until slightly softened.
3. Pour in the vegetable or chicken broth, and bring to a boil. Reduce the heat to low, cover the pot, and simmer for about 20 minutes or until the vegetables are tender.
4. Using an immersion blender or a regular blender, puree the soup until smooth and creamy.
5. Return the soup to the pot, and stir in the milk and heavy cream. Season with salt and pepper to taste.
6. Heat the soup over low heat until warmed through.
7. Serve the celeriac soup hot, garnished with fresh parsley.

Notes: This celeriac soup is a comforting and creamy dish that is perfect for chilly days. The celeriac adds a unique flavor and texture to the soup, while the potatoes help to thicken it. Feel free to adjust the amount of milk and cream according to your preference for richness. Enjoy this delicious soup as a starter or a light meal.

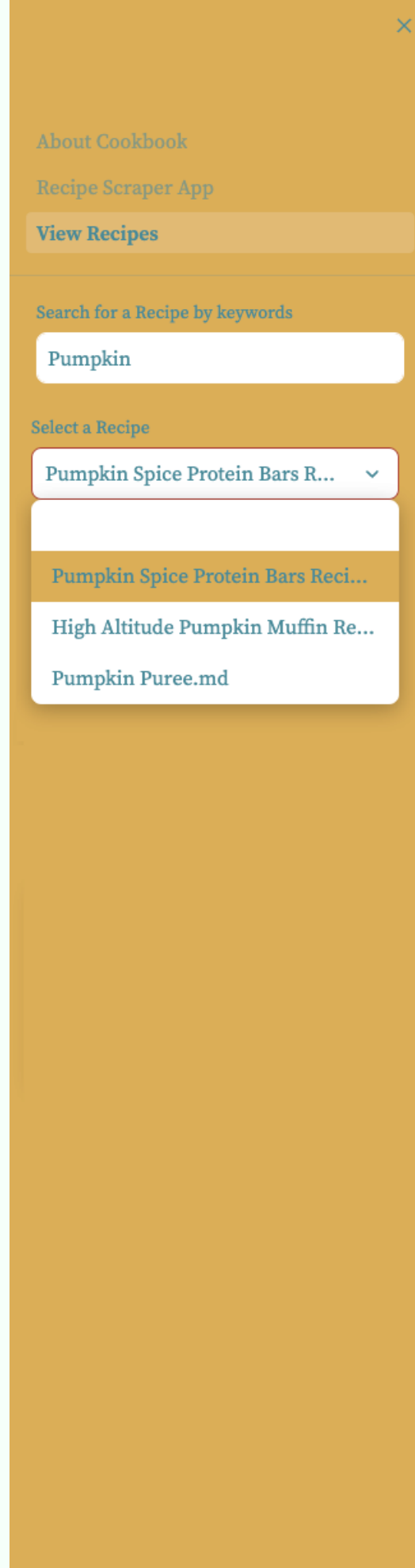
For the full recipe and more details, visit the website at the following URL: [Celeriac Soup Recipe](#)

Markdown file 'Celeriac Soup.md' has been saved.

Made with Streamlit

VIEW OF STREAMLIT APP

VIEW RECIPES



View Saved Recipes:

Pumpkin Spice Protein Bars Recipe

Ingredients:

- 1 cup pumpkin puree
- 1/2 cup almond butter
- 1/4 cup maple syrup
- 2 cups rolled oats
- 1/2 cup vanilla protein powder
- 1/4 cup ground flaxseed
- 1 teaspoon pumpkin pie spice
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/2 cup dark chocolate chips

Instructions:

1. In a large mixing bowl, combine the pumpkin puree, almond butter, and maple syrup. Mix well until smooth.
2. Add the rolled oats, protein powder, ground flaxseed, pumpkin pie spice, cinnamon, and salt to the bowl. Stir until all the ingredients are fully combined.
3. Fold in the dark chocolate chips, ensuring they are evenly distributed throughout the mixture.
4. Line a baking dish with parchment paper and transfer the mixture into the dish. Press it down firmly to create an even layer.
5. Place the dish in the refrigerator and let it chill for at least 2 hours, or until firm.
6. Once firm, remove the bars from the dish and cut them into desired sizes.
7. Serve and enjoy!

Notes: These pumpkin spice protein bars are a delicious and healthy snack option. They are packed with protein and fiber, making them perfect for a quick energy boost. Feel free to customize the recipe by adding nuts, dried fruits, or any other ingredients you prefer.

For the full recipe and more details, visit the website at the following URL: [Pumpkin Spice Protein Bars Recipe](#)



WHAT'S NEXT?

INTUITIVE SEARCH

NLP functions to improve the search capability.

FULL DEPLOYMENT

Full deployment to Streamlit.

PLAN AND SHOP

Full functioning meal planner by date and a shopping list.