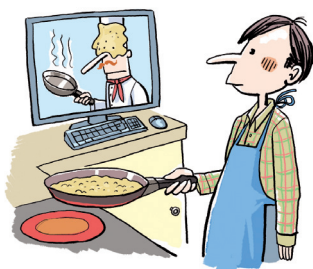


WebLinks and Apps for Recipes



WebLinks

<http://allrecipes.com> A huge number of recipes for all occasions (with video demonstrations for some recipes).

www.bbc.co.uk/food/recipes A huge selection of recipes for any list of ingredients or occasion.

www.bbc.co.uk/food/techniques Short instruction videos for many cooking techniques.

www.bordbia.ie Recipes using home-grown products, e.g. meat, chicken, fish.

www.deliaonline.com A huge selection of Delia Smith's recipes along with other tips and guidelines to follow when cooking/baking.

www.epicurious.com/recipesmenus A wide selection of recipes (with video demonstrations for some recipes and techniques).

www.foodnetwork.com A large number of recipe ideas and a healthy eating section that includes recipe makeovers for favourite dishes.

www.goodfoodireland.ie Recipes from Irish eating establishments and food producers/suppliers.

www.jamieoliver.com A wide selection of Jamie Oliver's recipes (with video demonstrations for some recipes and techniques).

www.odlums.ie Recipes for teatime treats (with video demonstrations for some recipes).

www.greatfood.ie A vast selection of recipes from starters to desserts and teatime treats (with video demonstrations for some recipes).

www.rte.ie/lifestyle/food A selection of the recipes used on RTÉ programmes (with video demonstrations for some recipes).

<http://uktv.co.uk/goodfood> This website is linked to the Food Channel and offers over 14,000 recipes.

www.yourirish.com/food A selection of Irish recipes.

Additional WebLinks

<http://rouxbe.com/> Online video cookery school.

Fruit and vegetables

www.bbc.co.uk/food/techniques/segmenting_citrus_fruit How to segment citrus fruit.
videos.tasteofhome.com/video/How-to-Cut-Up-a-Mango;How-to-Cook-Videos A step-by-step video showing you how to cut up a mango.

videos.tasteofhome.com/video/Basic-Knife-Skills-2;How-to-Cook-Videos How to chop quickly, efficiently and safely.

www.bbc.co.uk/food/techniques/dicing_onions How to dice an onion.

videos.tasteofhome.com/video/How-to-Peel-and-Chop-an-Onion-2;How-to-Cook-Videos How to peel and chop an onion.



www.bbc.co.uk/food/techniques/julienne The julienne technique: how to chop vegetables into thin strips.

www.bbc.co.uk/food/techniques/chopping_chillies How to chop chillies.

www.bbc.co.uk/food/techniques/de-skinning_peppers How to skin peppers.

www.bbc.co.uk/food/techniques/de-skinning_tomatoes How to skin tomatoes.

Eggs

www.bbc.co.uk/food/techniques/separating_eggs How to separate eggs.

www.bbc.co.uk/food/techniques/whisking_egg_whites How to whisk eggs.

Fish

www.bbc.co.uk/food/techniques/peeling_prawns How to peel prawns.

www.bbc.co.uk/food/techniques/filleting_flatfish Filleting and skinning flatfish.

www.bbc.co.uk/food/techniques/filleting_round_fish How to fillet round fish.

Pasta

www.bbc.co.uk/food/techniques/making_pasta_dough How to make pasta dough by hand.

www.bbc.co.uk/food/techniques/rolling_pasta_dough How to roll pasta using a pasta machine.

Bread, pastry and cakes

www.bbc.co.uk/food/techniques/using_fresh_yeast How to use fresh yeast.

www.bbc.co.uk/food/techniques/making_choux_pastry How to make choux pastry.

www.bbc.co.uk/food/techniques/melting_chocolate How to melt chocolate.

Making cakes – basic techniques:

www.bbc.co.uk/food/techniques/greasing_and_lining

www.bbc.co.uk/food/techniques/folding

www.bbc.co.uk/food/techniques/rubbing_in

www.bbc.co.uk/food/techniques/testing_to_see_if_a_cake_is_cooked

www.bbc.co.uk/food/techniques/removing_cakes_from_a_cake_tin

How to ice cakes:

www.bbc.co.uk/food/techniques/using_piping_bags

www.bbc.co.uk/food/techniques/ice_cake_buttercream

Apps for Smart Phones

* Allrecipes.com

* Waitrose

* Big oven

* How to cook everything

* Whole foods market recipes

Note: Web references are intended as a guide for teachers. At the time of publication, all web addresses were active and contained information relevant to the topics in this book. However, The Educational Company of Ireland and the authors do not accept responsibility for the views or information contained in these websites. Content and addresses may change beyond our control and pupils should be supervised when investigating websites.