

Printing recipes

Continuing adventures
in XML and CSS
for recipe data

Peter Flynn

Slides are available at:

[http://xml.silmaril.ie/recipes/recipe/
recipes-xslt-css-slides.pdf](http://xml.silmaril.ie/recipes/recipe/recipes-xslt-css-slides.pdf)

IRK

Vom Mundtfoch.

Das III. Capitel.



4. Wenn der Kappaunen halb gesotten ist / so nim Vngerische Pflaumen / Zisweben / vnd ein wenig Essig / Kindt fleisch brüh / vnd ein wenig enge-
brennt Mehl darein / pfeffer s / vnd machs gelb / laß es damit wol auffsieden /
machs wol süß mit Zucker / so wirt es gut vnd wolgeschmack.

5. Gebratene Leber. Nim die Leber / vnd quell sie in heissem Wasser /
büß sie fein sauber auß / vnd steck sie an ein hölkern Spieß / sampt dem Ma-
gen / leg sie auff ein Roßt / vnd brat sie geschwindt hinweg. Wenn du sie wilt
anrichten / so nim gebehte Schnitten drey oder vier in die Schüssel / geuß
darein ein gute Hennenbrüh / mit Pettersilgen Wurzel gesotten. Vnd wenn
du hast angerichtet / so leg sie auff die Brüh / so ist es gut vnd zierlich.

5. Fried Liver. Take the liver / and rinse it in hot water / wash it out nice and clean / and stick it on a wooden spit / along with the stomach / put it on a griddle / and fry it off quickly. When you want to dress it / take slices, three or four per plate / pour over a good chicken stock / boiled with parsley root. When they are prepared / serve them on the stock / so it is good and dainty.

Cinnamon Drops. Take three table-spoonfuls of water ; stir in it as much fine-sifted double-refined sugar as will make it into a paste, just to drop off the spoon, put it into the drop-pan, and stir it over the fire till it boils ; let it boil half a minute, take it off the fire, and add ten drops of oil of cinnamon, and stir in quickly with a handful of sifted sugar, to bring it to the consistence of dropping easily out of the pan. Drop on tin plates, and when cold, slip them off on sieves, and put them for a few days in a drying stove.

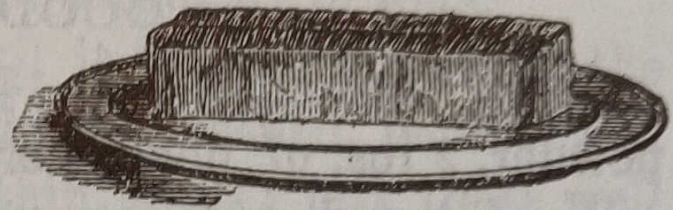
THICK GINGERBREAD.

1760. INGREDIENTS.—1 lb. of treacle, $\frac{1}{4}$ lb. of butter, $\frac{1}{4}$ lb. of coarse brown sugar, $1\frac{1}{2}$ lb. of flour, 1 oz. of ginger, $\frac{1}{2}$ oz. of ground allspice, 1 teaspoonful of carbonate of soda, $\frac{1}{4}$ pint of warm milk, 3 eggs.

Mode.—Put the flour into a basin, with the sugar, ginger, and allspice; mix these together; warm the butter, and add it, with the treacle, to the other ingredients. Stir well; make the milk just warm, dissolve the carbonate of soda in it, and mix the whole into a nice smooth dough with the eggs, which should be previously well whisked; pour the mixture into a buttered tin, and bake it from $\frac{3}{4}$ to 1 hour, or longer, should the gingerbread be very thick. Just before it is done, brush the top over with the yolk of an egg beaten up with a little milk, and put it back in the oven to finish baking.






Time.— $\frac{3}{4}$ to 1 hour. *Average cost*, 1s. per square.

Seasonable at any time.



GINGERBREAD.

Original objective to correct errors

-  Ingredients listed but never used
-  Ingredients used but never listed
-  Ingredients referred to by a different name than the one listed
-  Quantities mismatched
-  Ingredients listed in the wrong order











Ingredients – serves 10

400 g dark 70% chocolate
6 large eggs
200 g caster sugar
500 ml double cream

Method – prep: 15 minutes

1. Melt the 400 g chocolate in a *bain-marie* or a dish in a larger bowl of boiling water. Do not let any water get into the chocolate.
2. While the chocolate is melting down, crack the eggs into a separate bowl and whisk them. Add the sugar and switch to high speed to beat for about 20 minutes: the mixture will treble in volume.
3. Cool the melted chocolate a little if it is warmer than blood heat, but don't let it start to solidify. Add it gently to the egg and sugar mix. The mixture will start to fall as you stir it. When mixed, transfer to another bowl.
4. Clean out the mixing bowl, wash it, dry it, and pour in the cream. Whisk until slightly stiff.
5. Very gently combine the cream with the rest of the mixture using a wooden spoon. Pour into a bowl and chill in the fridge for 1 hour.

HIPPO PÔT de MOUSSE

In the top of a double boiler, melt:

4 ounces semisweet chocolate

2 ounces bittersweet chocolate

Let the chocolate cool for 5 minutes. Meanwhile, whip together until stiff:

1 pint heavy cream, well-chilled

1 teaspoon almond extract

Gently fold the cooled chocolate into the whipped cream.

(There will be many small flecks of chocolate in the mixture.)

Spoon the dessert into 6 large wine glasses. Chill one hour.

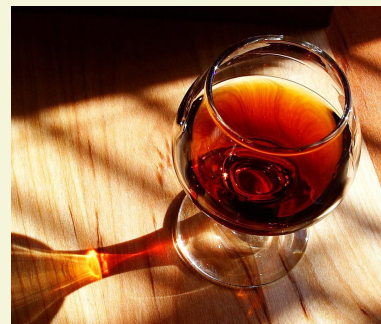
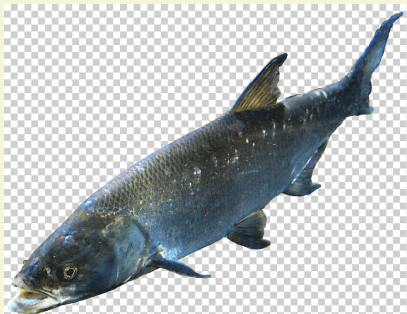
SERVES 1





```
<ingredient xml:id="flour" quantity="500" unit="g" colour="white"
    quality="bread" basic="flour"/>
<ingredient xml:id="pork-belly" quantity=".5" unit="lb"
    part="belly" meat="pork"/>
<ingredient xml:id="parsley" unit="handful" part="stalk"
    herb="parsley"/>
<ingredient xml:id="chickpeas" quantity="2" unit-weight="400"
    unit="g" container="can" vegetable="chickpea"/>
```

- 500 g white bread flour
- 1/2 lb pork belly
- handful of parsley stalks
- 2 × 400 g cans chickpeas



Ingredients – serves 10

400 g dark 70% chocolate
6 large eggs
200 g caster sugar
500 ml double cream

Method – prep: 15 minutes

1. Melt the 400 g **chocolate** in a *bain-marie* or a dish in a larger bowl of boiling water. Do not let any water get into the chocolate.
2. While the **chocolate** is melting down, crack the **eggs** into a separate bowl and whisk them. Add the **sugar** and switch to high speed to beat for about 20 minutes: the mixture will treble in volume.
3. Cool the melted **chocolate** a little if it is warmer than blood heat, but don't let it start to solidify. Add it gently to the **egg** and **sugar** mix. The mixture will start to fall as you stir it. When mixed, transfer to another bowl.
4. Clean out the mixing bowl, wash it, dry it, and pour in the **cream**. Whisk until slightly stiff.
5. Very gently combine the **cream** with the rest of the mixture using a wooden spoon. Pour into a bowl and chill in the fridge for 1 hour. Decorate with curls of scraped chocolate before serving.


```
<ingredients serves="10">
  <ingredient xml:id="chocolate" quantity="400" unit="g"
    quality="dark 70%" basic="chocolate"/>
  <ingredient xml:id="eggs" quantity="6" size="large"
    part="egg"/>
  <ingredient xml:id="sugar" quantity="200" unit="g"
    quality="caster" basic="sugar"/>
  <ingredient xml:id="cream" quantity="500" unit="ml"
    quality="double" dairy="cream"/>
  <ingredient xml:id="grated_chocolate" quantity="100"
    unit="g" quality="dark" basic="chocolate"
    treatment="grated into curls"/>
</ingredients>
```

```
ingredients { clear:both;
              display:block;
              margin-top:6px;
              margin-bottom:12px;
              --numbers:""; }
ingredients[makes] {
  --numbers:" – makes " attr(makes) ; }
ingredients[serves] {
  --numbers:" – serves " attr(serves) ; }
ingredients[makes][serves] {
  --numbers:" – makes " attr(makes) ", serves " attr(serves) ; }
ingredients:first-of-type:before {
  content: var(--ingred) var(--numbers) ;
  display:block;
  font-size:125%;
  margin-bottom:6px; }
```

```
ingredient { --quant:attr(quantity);
              --unit:attr(unit);
              --unitweight:"";
              --liquidprefix:"";
              --sizeprefix:"";
              --part:"";
              --basicplural:"";
              --beanplural:"";
              --containerplural:"";
              --formplural:"";
              --fruitname:"";
              --fruitplural:"";
              --herbplural:"";
              --nutplural:"";
              --partplural:"";
              --seedplural:"";
              --spiceplural:"";
              --unitplural:"";
              --vegplural:"";
              --status:"";
              --comment:"";
              --alt:"";
              --note:"";
}
```


S

```
ingredient[vegetable] { --vegplural:"s"; }
ingredient[vegetable="asparagus"] { --vegplural:""; }
ingredient[vegetable="celery"] { --vegplural:""; }
ingredient[vegetable="pak-choi"] { --vegplural:""; }
ingredient[vegetable="rice"] { --vegplural:""; }
ingredient[vegetable="spinach"] { --vegplural:""; }
ingredient[vegetable="potato"] { --vegplural:"es"; }
ingredient[vegetable="tomato"] { --vegplural:"es"; }
ingredient[vegetable][quantity="1"] { --vegplural:""; }
ingredient[vegetable][quantity=".5"] { --vegplural:""; }
ingredient[vegetable][quantity="0.5"] { --vegplural:""; }
ingredient[vegetable="tomato"][container="can"] { --vegplural:"es"; }
```

```
ingredient[quantity=".25"] { --quant:"¼"; }  
ingredient[quantity=".5"] { --quant:"½"; }  
ingredient[quantity=".75"] { --quant:"¾"; }  
ingredient[quantity=".333"] { --quant:"⅓"; }  
ingredient[quantity=".667"] { --quant:"⅔"; }  
ingredient[quantity="0.25"] { --quant:"¼"; }  
ingredient[quantity="0.5"] { --quant:"½"; }  
ingredient[quantity="0.75"] { --quant:"¾"; }  
ingredient[quantity="0.333"] { --quant:"⅓"; }  
ingredient[quantity="0.667"] { --quant:"⅔"; }  
ingredient[quantity="1.333"] { --quant:"1⅓"; }  
ingredient[quantity="1.5"] { --quant:"1½"; }  
ingredient[quantity="2.5"] { --quant:"2½"; }
```



```
ingredient:after { content:
    var(--iprefix)
    var(--liquidprefix)
    var(--quant) " "
    var(--sizeprefix) attr(size) " "
    var(--unitweight) " "
    var(--unit) var(--unitplural) " "
    attr(container) " "
    attr(quality) " "
    attr(colour) " "
    attr(nature) " "
    attr(meat) " "
    attr(seafood) " "
    attr(dairy) " "
    var(--fruitname) var(--fruitplural) " "
```

```
    attr(beer) " "
    attr(herb) var(--herbplural) " "
    attr(vegetable) var(--vegplural) " "
    attr(bean) var(--beanplural) " "
    attr(nut) var(--nutplural) " "
    attr(seed) var(--seedplural) " "
    attr(spice) var(--spiceplural) " "
    attr(pasta) " "
    attr(basic) var(--basicplural) " "
    var(--part) var(--partplural) " "
    attr(topping) " "
    attr(form) var(--formplural) " "
    attr(preparation) " "
    var(--alt) " "
    var(--tprefix) attr(treatment) " "
    var(--comment) " "
    var(--status) " "
    var(--note) var(--isuffix)
; }
```

```
<ingredient xml:id="chocolate" quantity="400" unit="g" quality="dark  
70%" basic="chocolate"/>  
<ingredient xml:id="eggs" quantity="6" size="large" part="egg"/>  
<ingredient xml:id="sugar" quantity="200" unit="g" quality="caster"  
spice="sugar"/>  
<ingredient xml:id="cream" quantity="500" unit="ml"  
quality="double" dairy="cream"/>  
<ingredient xml:id="grated_chocolate" quantity="100" unit="g"  
quality="dark" basic="chocolate" treatment="grated into curls"/>
```

Ingredients – serves 10

400 g dark 70% chocolate

6 large eggs

200 g caster sugar

500 ml double cream

100 g dark chocolate | grated into curls

Ingredients — serves 10

400 g dark 70% chocolate

6 large eggs

200 g caster sugar

500 ml double cream

100 g dark chocolate | grated into curls



```
<ingredient xml:id="parsley" unit="bunch" size="small"
  quality="chopped" herb="parsley"/>
<ingredient xml:id="mint" unit="bunch" size="small"
  quality="chopped" herb="mint"/>
<ingredient xml:id="tomato_puree" quantity="2" unit="tbsp"
  basic="tomato-purée"/>
<ingredient xml:id="salt" quantity="½" unit="tsp" spice="salt"/>
<ingredient xml:id="white_pepper" quantity="½" unit="tsp"
  colour="white" quality="ground" spice="pepper"/>
<ingredient xml:id="vinegar" quantity="1" unit="tbsp"
  quality="wine" basic="vinegar"/>
<ingredient xml:id="oil" quantity="2" unit="tbsp" quality="olive"
  basic="oil" alt="rapeseed oil"/>
```

```
ingref[i="tomato_puree"]:after { content:"tomato puree"; }
ingref[i="white_pepper"]:after { content:"white pepper"; }
```


<para>Add the soaked <ingref i="bread"/> and any remaining tomato liquid to the bowl, with the <ingref i="parsley mint tomato_puree salt white_pepper vinegar oil"/> (basically everything except the shredded <ingref i="chicken ice"/>) into the blender if you have one, or use a wand, or put it through a vegetable mill or pound together in a large mortar.</para>

5. Add the soaked **bread** and any remaining tomato liquid to the bowl, with the **parsley, mint, tomato purée, salt, pepper, vinegar, and oil** (basically everything except the shredded **chicken** and **icecubes**) into the blender if you have one, or use a wand, or put it through a vegetable mill or pound together in a large mortar.

```
ingref[i="garlic onion"]:after { content:"garlic and onion"; }  
ingref[i="parsley mint tomato_puree salt white_pepper vinegar oil"]:after  
  { content:"parsley, mint, tomato purée, salt, pepper, vinegar, and oil"; }  
ingref[i="chicken ice"]:after { content:"chicken and icecubes"; }
```

```
$ for f in *.xml;\
do lxxprintf -e 'ingredient[@basic]' "%s\n" @basic $f;\
done | sort | uniq -c | sort -k 1nr
44 flour
32 oil
16 chocolate
13 water
8 baking-powder
7 cocoa
7 stock
7 vinegar
7 yeast
5 honey
4 margarine
3 baking-soda
3 breadcrumb
3 coffee
3 tomato-purée
2 cornflour
2 oatmeal
1 biscuit
1 bread
1 icecube
1 soy-sauce
1 tortilla

$
```

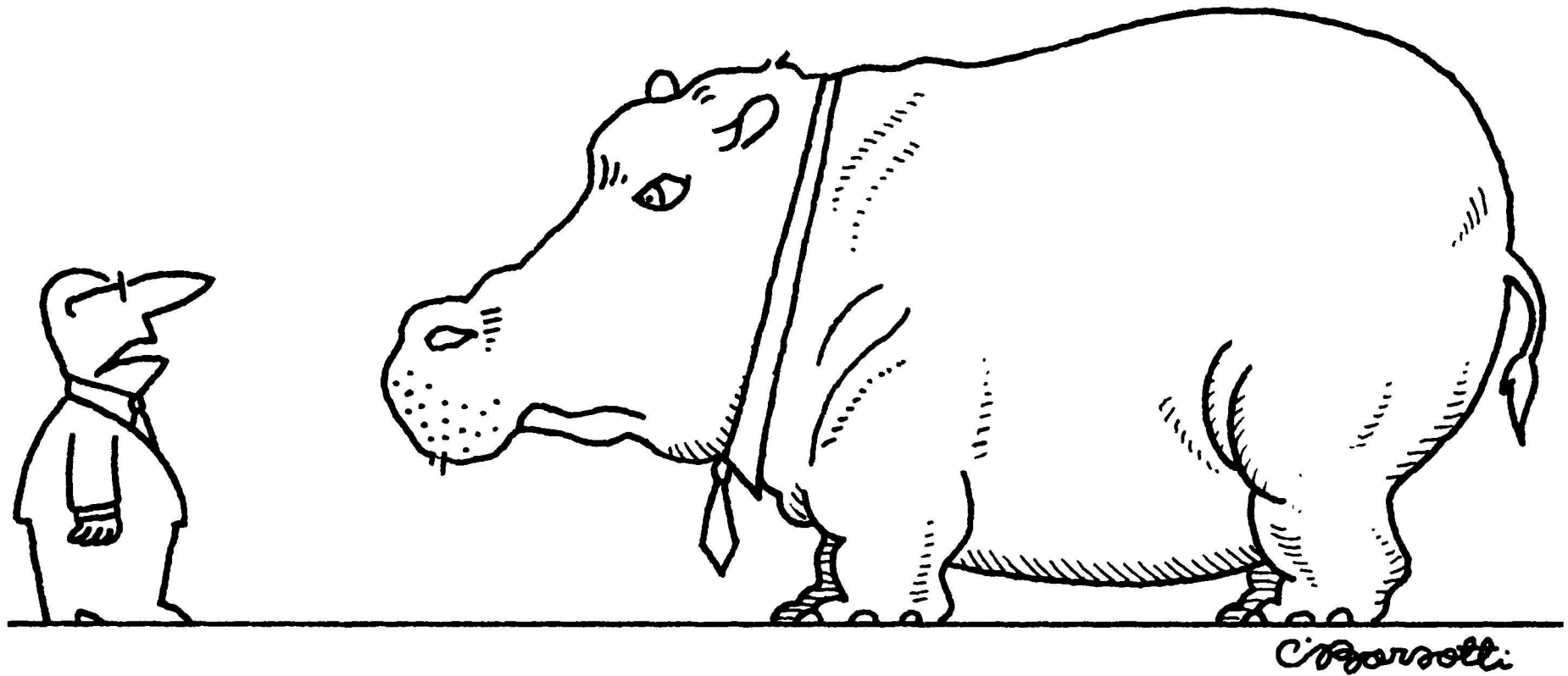

Thank you

Recipes

<http://xml.silmaril.ie/recipes/>

R_y Project

<http://xml.silmaril.ie/recipes/recipe/>



*"The bunny did not get the job because the bunny is cute.
The bunny got the job because the bunny knows CSS3."*

Charles Barsotti, *New Yorker*, 21 February 1994
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