

GNOME Recipes

Lessons learned from creating a new app



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GNOME Loves to Cook





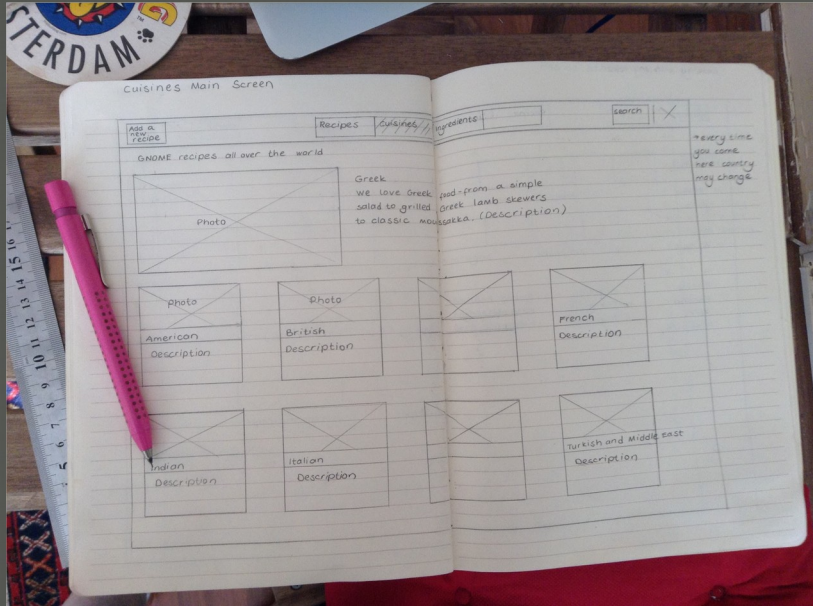


Define your goals

- Goals
- Non-goals
- Constraints



Develop your design



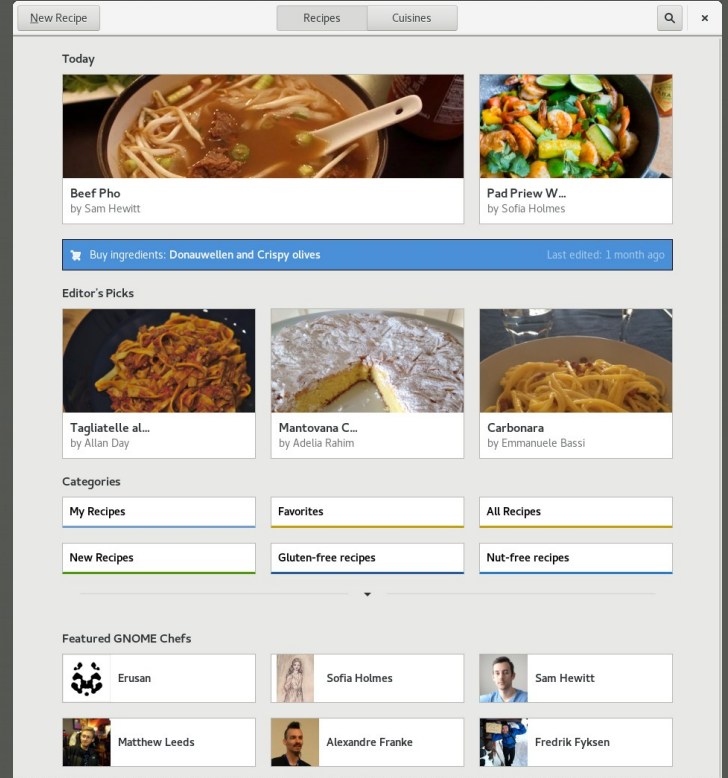
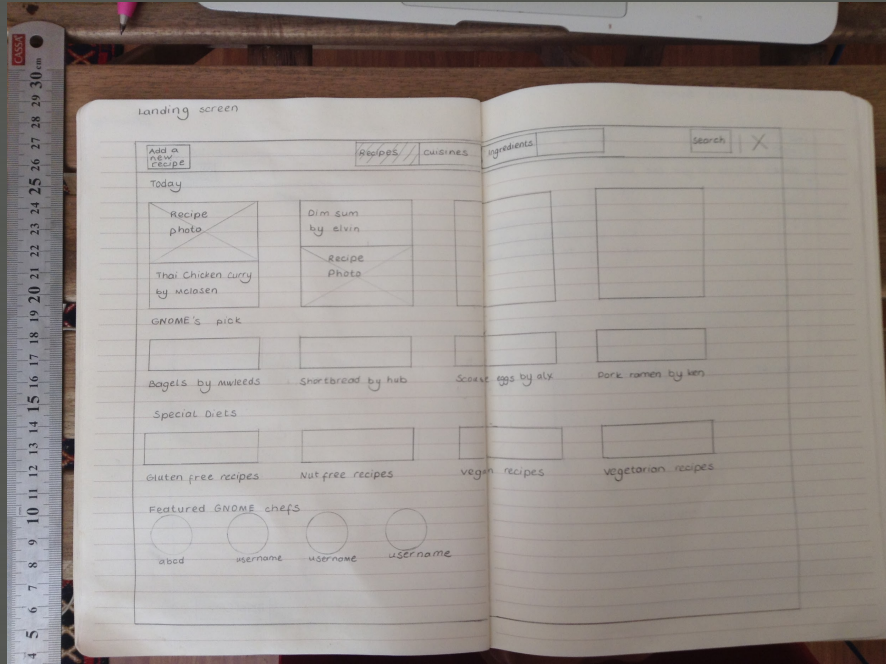
Design Process

Definition ↔ Exploration ↔ Development

The Icon




Landing Page

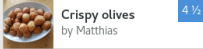


Shopping List

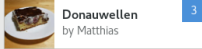
Buy Ingredients (2 recipes) Done Shopping x

 Buy ingredients

2 Recipes marked for preparation



Crispy olives 4 1/2
by Matthias



Donauwellen 3
by Matthias

17 ingredients marked for purchase

215 3/4 g, 1/10 lb	Butter
2/9 l	Milk
1 3/4	lettuce
112 1/2 g	Lard or oil
3/4 glass	Cherries, pitted
281 1/4 g	Gouda cheese
225 g	Olives, pitted
3/4 pkg	Vanilla pudding
1 3/4	Egg
3/4 g, 3/10 tbsp	Sugar
3/4 pkg	Chocolate frosting
3/20 pkg	Baking powder
3/10 pkg	Vanilla sugar

Clear List Print Share

Cuisines Page

New Recipe Recipes Cuisines

World Cuisines

Italian
Italian cuisine is characterized by its simplicity, with many dishes having only four to eight ingredients. Italian cooks rely chiefly on the quality of the ingredients rather than on elaborate preparation. Ingredients and dishes vary by region. Many dishes that were once regional, however, have proliferated with variatio...

American
The cuisine of the United States reflects its history. The European colonization of the Americ...

Indian
Indian cuisine encompasses a wide variety of regional and traditional cuisines native to India. ...

French
French cuisine was codified in the 20th century by Auguste Escoffier to become the modern hau...


Mediterranean
Mediterranean cuisine has a lot to offer, and is legendary for being very healthy too. Expect to ...

Seasonal


Thanksgiving Christmas New Year's

Chefs Page


< Chefs: Sofia Holmes Sorted by Name 🔍 x

 **Sofia Holmes**
Artist, Computer Scientist, Translator.
I love cooking and learning.


Recipes by Sofia




Arroz amarillo
by Sofia Holmes




Bourbon Por...
by Sofia Holmes




Hawaiian Fis...
by Sofia Holmes




Henry's origi...
by Sofia Holmes



Homemade ...
by Sofia Holmes

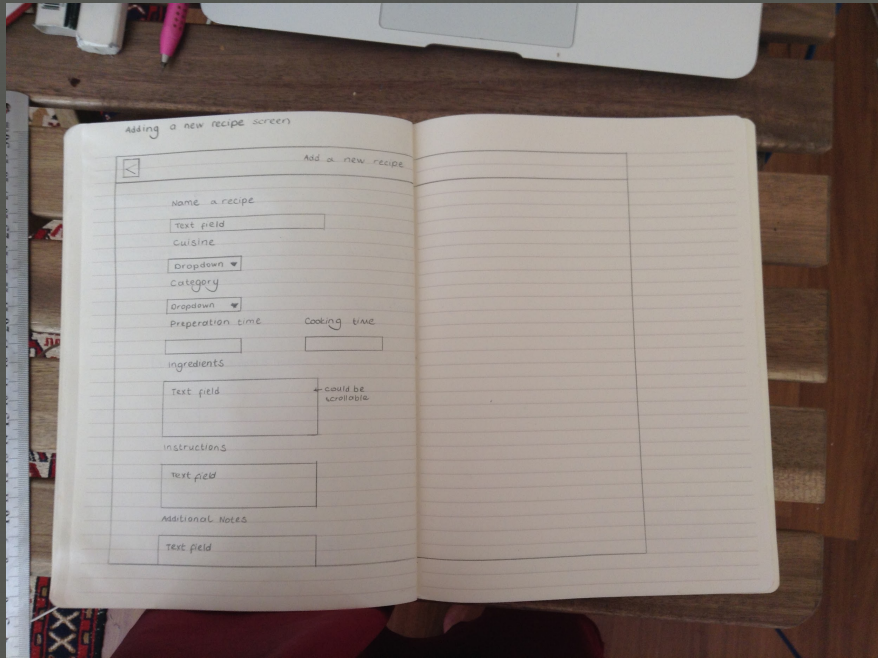


Pad Pried W...
by Sofia Holmes



Pesce alla sale
by Sofia Holmes

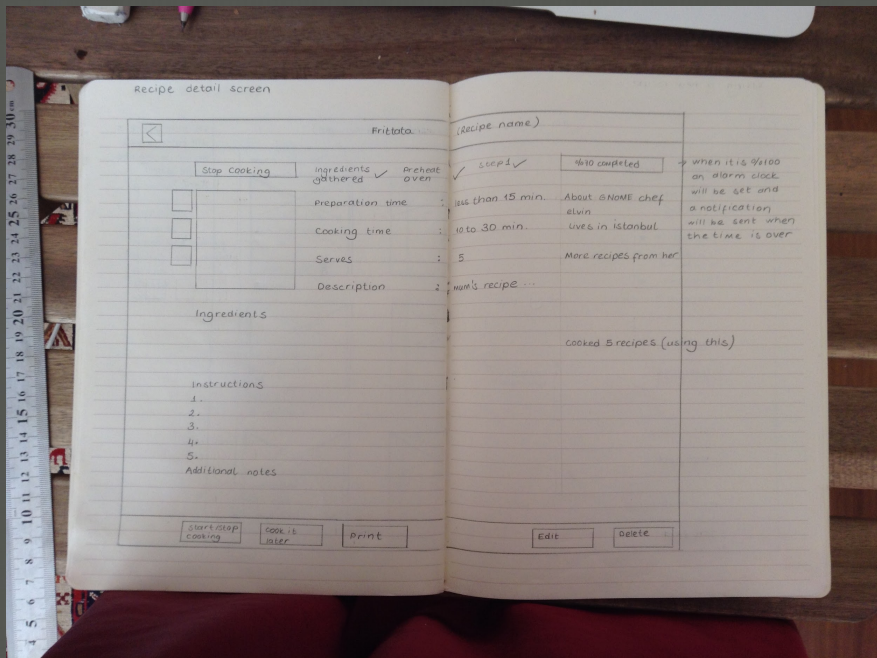
New Recipe Page



A digital mockup of a 'New Recipe' page. The page is titled 'Add a New Recipe' and features a 'Save' button in the top right corner. It includes a camera icon for uploading an image, a toolbar with icons for adding, undo, redo, favorite, and delete, and several input fields and sections:

- Details:**
 - Name Your Recipe: Text field
 - Yield: Text field
 - Preparation Time: Dropdown menu
 - Cooking Time: Dropdown menu
 - Cuisine: Dropdown menu
 - Meal: Dropdown menu
 - Season: Dropdown menu
 - Spiciness: Dropdown menu (set to Mild)
- Ingredients:**
 - Add more ingredients: Button
 - Add List: Button
- Description:**
 - Gluten-free: Checkbox
 - Nut-free: Checkbox
 - Vegan: Checkbox
 - Vegetarian: Checkbox
 - Milk-free: Checkbox
- Directions:** Section with a dropdown arrow and a large text area.
- Edit and Preview:** Buttons at the bottom right.

Recipe Details Page



A screenshot of a digital recipe details page for "Beef Pho". The page features a "Start Cooking" button, a yield selector set to 4 servings, and a preparation time of 15 to 30 minutes. A photo of a bowl of Beef Pho is shown. The "Broth Ingredients" section lists: 24 l Beef stock, 8 cinnamon sticks, 4 tbsp coriandre seeds, 4 black cardamom pod, 32 cloves, 32 black peppercorns, 32 star anise, 2 cup Cilantro, 16 tbsp rock sugar, 12 tbsp Thai fish sauce, and 4 white onion. The "Directions" section provides instructions for preparing the broth and cooking the noodles. At the bottom, there are "Notes", "Print", and "Share" buttons.

Beef Pho

Start Cooking

Yield 4 servings

Preparation Time 15 to 30 minutes

Cooking Time More than an hour

Cuisine Vietnamese

Meal Main Course

Pho (or phở) is a brothy Vietnamese noodle dish usually made from beef or chicken, but it's really really worth the effort to make. While some of the ingredients may seem daunting or unusual, they're really not and they're easy to find in your local Asian market.

Broth Ingredients

24 l	Beef stock
8	cinnamon sticks
4 tbsp	coriandre seeds
4	black cardamom pod
32	cloves
32	black peppercorns
32	star anise
2 cup	Cilantro
16 tbsp	rock sugar
12 tbsp	Thai fish sauce
4	white onion

Directions

This first step isn't necessary, but it adds dimension to your broth: place both the ginger and the onion (whole and unpeeled) on a very hot grill/bbq. Cook and turn often until the outsides of both are completely black and blistering. Place in cold water to quickly cool before you remove the peel and most of the blackened bits.

Pour your beef stock into a large stock pot and add all the whole herbs & spices plus the fish sauce, rock sugar and the whole onion and ginger. Bring to a rolling boil, cover and reduce the heat and let simmer for an hour or so.

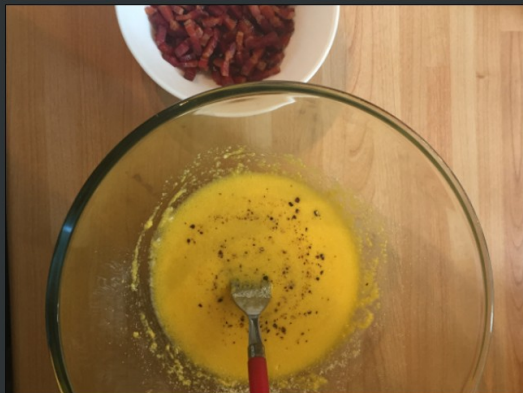
Cook the rice vermicelli noodles as directed on the package and set aside. Peel, halve and thinly slice the red onion.

Next, very thinly slice the beef (partially freezing it beforehand will make it much easier to slice) - it's important to slice the raw meat very thin so it will cook in hot broth upon serving. Finally, chop up the pre-cooked beef.

Strain the broth through a fine mesh colander, return to heat and bring to a boil.

Notes Print Share

Start Cooking



Step 4/7

Add the whole egg and the yolks to the parmesan, and beat the eggs until you get a creamy sauce.

00:28:23

Pause

Reset

Step 6/9

Bake for 30 minutes at 392°F.




UI Review



Recipe Edit Page

< Donauwellen Save x



+ ↶ ↷ ☆ 🗑

Dough Remove

250 g	Butter	🗑
250 grams (g)	flour	
250 gallons (gal)		
250 glasses (glass)		
200 g	Sugar	
1 pkg	Vanilla sugar	
1/2 pkg	Baking powder	
2 tbsp	Cocoa powder	
2 glass	Cherries, pitted	
Add more ingredients		

Toppings Remove

1/4 l	Milk
250 g	Butter

Details

Name: Donauwellen

Yield: 10 servings

Preparation Time: 20 minutes

Cooking Time: 40 minutes

Cuisine: German

Meal: Cake and Baking

Season:

Spiciness: Mild

Description

Donauwellen is a popular German cake with chocolate, vanilla cream and cherries. The name is due to the fact that the dough typically forms a wavy pattern.

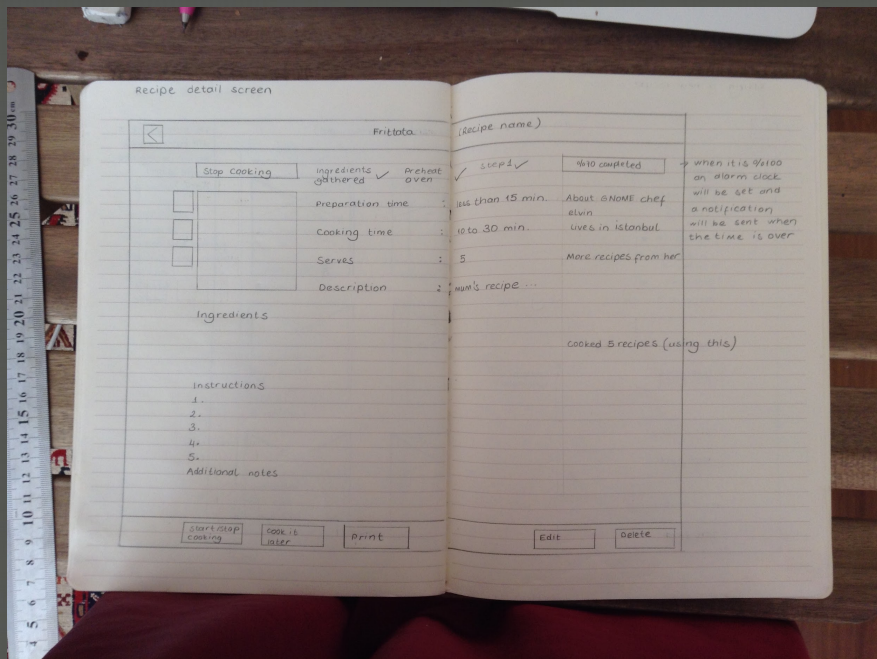
Recipe by [Matthias](#)

Gluten-free Nut-free Vegan


Vegetarian Milk-free

Live Demo





< Bagel Start cooking x



Preparation time: Less than 5 minutes A recipe by GNOME chef mclasen

Cooking time: Quick

Serves: 8 - +

Description: Just a plain bagel, not much to say [More recipes by mclasen](#)

Ingredients

- 1 Bagel
- 1 Tomato
- 1 Cheese
- 1 Aubergine


Instructions

Additional notes

Cook it later Print Share Edit Delete

Bagel

Ingredients gathered Oven preheated Instructions followed

 Preparation time: Less than 5 minutes A recipe by GNOME chef mclase

Cooking time: Quick

Serves: 8 - +

Description: Just a plain bagel, not much to say [More recipes by mclase](#)

Ingredients

- 1 Bagel
- 1 Tomato
- 1 Cheese
- 1 Aubergine

Instructions

Additional notes

Stop cooking x

Duration 00:00 - + Start

Cook it later Print Share Edit Delete

Serves - +

Preparation time: Less than 15 minutes

Cooking time: 15 to 30 minutes

Directions

Turn on the oven at 473,15 °K (200 °C). Mix all dry ingredients (seeds, flour, oatmeal, baking powder and salt) together. Mix oil. Then add water gradually while mixing until the dough is firm and pasty. If you add too much water, the dough will end up sticking too much to the baking paper.

Cut a sheet of baking paper at the size of a baking tray and place the dough on it. Cut another sheet of baking paper and put on top. Use a rolling pin on top of the second baking sheet to flatten the dough. Make the dough as thin as possible. Afterwards, take off the second sheet. Bring forth a knife and cut creases from horizontally and vertically to form squares (see example on the picture). Optionally decorate with extra seeds on top before inserting into the preheated oven. Wait for the crackers to become crisp, this takes around 17 minutes. You can check if they are done by touching the crackers or by pulling up a bit in the baking sheet and see if the crackers in the middle still bends. The crackers take on a yellow golden color when they are done.

Take out the crackers and leave them on the kitchen table to cool down for a few minutes.

Recipe by [Bastian](#)

3.5 dl	flour
1 dl	oatmeal
1 dl	linseeds
1 dl	sunflower seeds
1 dl	pumpkin seeds
1 tsp	baking powder
2 tsp	Salt
1.5 dl	water
0.5 dl	oil

Cook it later

Print

Export

Edit

Delete

Serves -

Preparation time More than an hour

Cooking time 15 to 30 minutes

Directions

Put the flour, yeast, water and olive oil in a bowl and stir it up with your hands or a spoon until there's no dry flour left, and let it be.

Cover the bowl tightly in plastic wrap and let it sit at room temperature overnight.

The next day it should have risen quite a bit. Dump it all out onto a floured surface, then divide it into balls.

Spread olive oil in a 10-inch cast iron skillet or round cake pan and place a dough ball in the middle.

Rub the dough ball around and flip it a couple times until it is completely coated in oil and the oil completely coats the bottom and sides of the pan. Cover in plastic, and let it sit for another couple of hours without touching it.


The dough should have spread on its own (takes about 2 hours). Lift the sides of the dough to let big air bubbles out.

Put in the oven for ~280C. (or as hot as your oven goes) for about 15 minutes. Peek underneath and if your pizza is a little pale, you can finish on the stovetop directly over medium heat until it is as dark and crisp as you like it.

Recipe by [Frederik](#)

200 g	flour
2 g	yeast
135 g	water
4 g	extra-virgin olive oil
100 g	pizza sauce
200 g	cheese
200 g	peperoni

< Pan pizza Start cooking x



Serves - +

Preparation time More than an hour

Cooking time 15 to 30 minutes

Directions

Put the flour, yeast, water and olive oil in a bowl and stir it up with your hands or a spoon until there's no dry flour left, and let it be.

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Dough

200 g	flour
2 g	yeast
135 g	water
4 g	extra-virgin olive oil

Toppings

100 g	pizza sauce
200 g	cheese
200 g	peperoni

Recipe by [Frederik](#)

Notes

Print Export Cook it later



Dough

250 g	Butter
350 g	Flour
6	Egg
200 g	Sugar
1 pkg	Vanilla sugar
½ pkg	Baking powder
2 tbsp	Cocoa powder
2 glass	Cherries, pitted

Serves - +

Preparation time 20 minutes

Cooking time 40 minutes

Donauwellen is a popular German cake with chocolate, vanilla cream and cherries. The name is due to the fact that the dough typically forms a wavy pattern.

Directions

Mix the butter until it is creamy. Add sugar and eggs [1](#). Mix the flour with the baking powder and mix it in. Separate a third of the dough and add the cocoa powder to it [2](#).

Spread the light dough on a buttered baking sheet. Put the dark dough on top [3](#). Use a fork to make a wavy pattern. Spread the dried cherries on top of the dough [4](#).

Bake for 30 minutes at 200 °C.

Use the milk, sugar and pudding to cook vanilla pudding and let it cool down while stirring it frequently. Slowly add spoonfuls of the butter, which should be at room temperature. Spread the butter cream on the cooled cake.

Melt the chocolate frosting in a hot water bath and sprinkle it on top.

Recipe by [Matthias](#)

Notes

Print

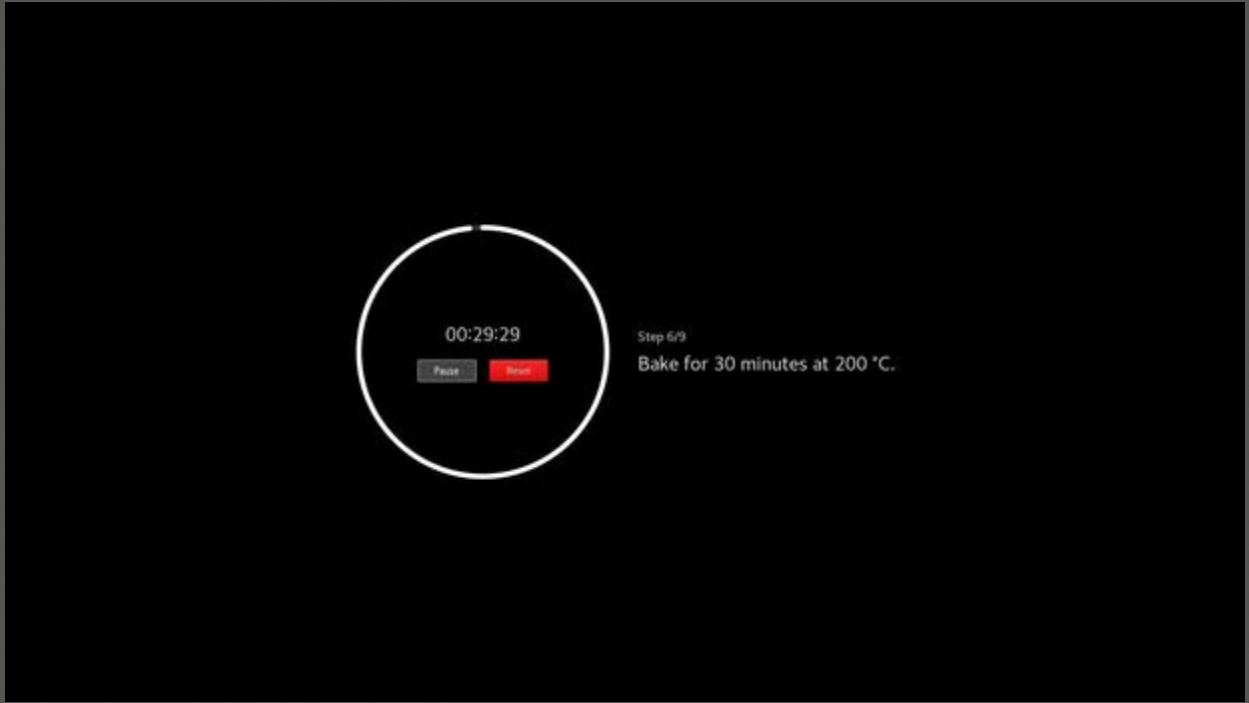
Export



Cook it later

UI Review





Motivations

- A birthday present for GNOME



Motivations

- Working on a GTK+ application



Motivations

- Trying GTK+ on OS X



Motivations

- A testbed for flatpak and portals



Motivations

- A place for new contributors



Contributions

- Project Page: <https://wiki.gnome.org/Apps/Recipes>
- Recipes: Ray Strode, Bastian Ilsø, many more...
- Design: Emel Elvin Yıldız, Jakub Steiner
- Code: Matthias Clasen
- Bug Reports: <https://bugzilla.gnome.org>
- Translations: 20 languages, from Arabic to Swedish



Thank You!

Questions?

