GNOME Recipes

Lessons learned from creating a new app

Emel Elvin Yıldız, Matthias Clasen
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

**2 Recipes marked for preparation**

- **Crinkly olives** by Matthias
- **Donauswellen** by Matthias

**17 ingredients marked for purchase**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Ingredient</th>
</tr>
</thead>
<tbody>
<tr>
<td>305.6 g</td>
<td>1 1/4 lb Butter</td>
</tr>
<tr>
<td>1/2 c</td>
<td>Milk</td>
</tr>
<tr>
<td>1 1/4</td>
<td>Lettuce</td>
</tr>
<tr>
<td>112.5 g</td>
<td>Liquid or oil</td>
</tr>
<tr>
<td>1 1/4 g</td>
<td>Cheese, pitted</td>
</tr>
<tr>
<td>281.5 g</td>
<td>Goat cheese</td>
</tr>
<tr>
<td>225 g</td>
<td>Olives, pitted</td>
</tr>
<tr>
<td>1 1/4</td>
<td>Vanilla pudding</td>
</tr>
<tr>
<td>1 1/4</td>
<td>Egg</td>
</tr>
<tr>
<td>1/4 g</td>
<td>1/16 tsp Sugar</td>
</tr>
<tr>
<td>1/4 g</td>
<td>Chocolate frosting</td>
</tr>
<tr>
<td>1/2 tsp</td>
<td>Baking powder</td>
</tr>
<tr>
<td>1/2 tsp</td>
<td>Vanilla sugar</td>
</tr>
</tbody>
</table>
Chefs Page
New Recipe Page
Recipe Details Page

Recipe Details Screen

Broth Ingredients
- 24 l Beef stock
- 6 cinnamon sticks
- 4 tbsp coriander seeds
- 4 black cardamom pods
- 32 cloves
- 32 black peppercorns
- 2 tsp star anise
- 2 tsp Cha Tra
- 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 the ginger and the onion (with and unpeeled on a very hot grill) for 15 minutes. Cook and turn often until the outside 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.

Place 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 in the water on the package and set aside. Peel, halve and slice the red onion.

Next, very thinly slice the beef (preferably 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 coriander, return to heat and bring to a boil.

Notes
- Prep: 20 minutes
- Cook: More than an hour

Cuisine: Vietnamese
Main Course: Pho

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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.

Step 6/9
Bake for 30 minutes at 392°F.
UI Review
Recipe Edit Page
Bagel

Preparation time: Less than 5 minutes
Cooking time: Quick
Serves: 8

Description: Just a plain bagel, not much to say

Ingredients

1 Bagel
1 Tomato
1 Cheese
1 Aubergine

Instructions

Additional notes
**Bagel**

**Preparation time:** Less than 5 minutes

**Cooking time:** Quick

**Serves:** 8

**Description:** Just a plain bagel, not much to say

### Ingredients

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

### Instructions

*More recipes by mclasen*
Wholesome Crackers

Serves 4
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

Ingredients:

- 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
Pan pizza

Serves: 4
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 at 280°C (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
Pan pizza

Series: 4
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 sit at room temperature overnight.

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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 ~280°C, (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

Notes
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. Mix the flour with the baking powder and mix it in. Separate a third of the dough and add the cocoa powder to it.

Spread the light dough on a buttered baking sheet. Put the dark dough on top. Use a fork to make a wavy pattern. Spread the dried cherries on top of the dough.

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](#)

### Dough

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>250 g</td>
<td></td>
</tr>
<tr>
<td>Flour</td>
<td>350 g</td>
<td></td>
</tr>
<tr>
<td>Egg</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>200 g</td>
<td></td>
</tr>
<tr>
<td>Vanilla sugar</td>
<td>1 pkg</td>
<td></td>
</tr>
<tr>
<td>Baking powder</td>
<td>½ pkg</td>
<td></td>
</tr>
<tr>
<td>Cocoa powder</td>
<td>2 tbsp</td>
<td></td>
</tr>
<tr>
<td>Cherries, pitted</td>
<td>2 glass</td>
<td></td>
</tr>
</tbody>
</table>
UI Review
00:29:29

Step 6/9

Bake for 30 minutes at 200 °C.
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?