

# The `cuisine` package

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## Abstract

This package provides an environment for typesetting recipes in steps in which each ingredient is on the left of the page next to the method step where it is used.

## 1 Introduction

There appear to be two styles of typesetting recipes in general use. The more common (at least in recipe books in the UK) is where the ingredients appear at the top above the method, like in the class `macros/latex/contrib/other/recipe`. Another way is to have each ingredient next to the method step in which it appears, as in the package `macros/latex/contrib/supported/cooking`; the `cuisine` package also uses this style, but closer to the format in *Practical Professional Cookery* by H. L. Cracknell and R. J. Kaufmann.

## 2 Usage

The package is loaded using the header `\usepackage{cuisine}`; the available options are:

- `number` Recipes will be numbered sequentially to the left of the recipe title. (This is the default.) The recipe *steps* will always be numbered.
- `nonumber` Recipes will not be numbered.
- `index` Recipe titles will be written to the contents for the document.
- `noindex` Recipe titles will not be written to the document contents. (This is the default.)

You will need the package `nicefrac`; it comes with current versions of `teTeX` and is also available from CTAN as part of the `units` package in `macros/latex/contrib/supported/units`.

`recipe` Each recipe is set out in a `recipe` environment. The three parameters are the title, and two recipe description fields—it is assumed that they are used for the number of servings and the preparation time, for example:

```
\begin{recipe}{Title} {Number of servings} {Preparation time}  
...  
\end{recipe}
```

There is no reason why the descriptive fields cannot be used for other things (such as the number of calories).

`\ingredient`      Within the environment, you type in method details directly, and you type  
`\ing`            the ingredients using `\ingredient` or the shorter version `\ing` *before* the method  
step beside which you want the ingredient to appear. A new method step is  
started whenever there is method text before an `\ingredient`. Two consecutive  
`\ingredient` declarations will appear next to the same method step.

The `\ingredient` command is used as follows:

```
\ingredient{Quantity} {Ingredient}
```

There is an optional first parameter which allows you to separate the numerical quantity from the name of the unit of measurement:

```
\ingredient[Numerical quantity] {Unit of measurement} {Ingredient}
```

Examples include:

```
\ingredient{a pinch}{salt}  
\ingredient[4]{oz}{sugar}
```

`\fr`            Within the recipe you can use `\fr` to typeset fractions using `\fr12` to get  $1/2$ ,  
or `\fr{11}{12}` to typeset  $11/12$ . If the numerator or denominator of the fraction  
is more than one digit long then you will need to enclose it in braces otherwise  
they are optional.

`\degrees`      A degree symbol can be obtained using `\degrees` or the shorter form `\0`; for  
`\0`            example `120\0` gives  $120^\circ$ .

### 3 More advanced usage

The `cuisine` package has been designed so that it is easy to vary the widths of the columns.  $\LaTeX$  has very wide margins by default so the text width is very narrow which may be unsuitable for typesetting recipes using this package. (It might be worth looking at the KOMA-Script classes in `macros/latex/contrib/supported/koma-script/` as an alternative to the standard  $\LaTeX$  classes.)

`\RecipeWidths`      The `\RecipeWidths` command is designed to be used in conjunction with the  
 $\LaTeX$  commands for changing the page layout. It is used as follows:

```
\RecipeWidths{Total recipe width} {Recipe number width} {Number  
of servings width} {Ingredient width} {Quantity width} {Units width}
```

`\ResetRecipeCounter`      The `\ResetRecipeCounter` command will reset the recipe counter so that sub-  
sequent recipes are numbered from 1.

`\newstep`            Within the recipe environment, to force a new step if you do not want to  
declare any ingredients, use the `\newstep` command. (A `\newstep` command  
with no preceding ingredient or method text will be ignored to prevent completely  
empty steps from appearing.)

`\newpage`            `\newpage` ends the current step (as for `\newstep`) but also tells the environment  
that the next step will appear on the next page. Page breaks can only occur

between method steps; method steps will not be split across pages. It is not normally necessary to use this command since page breaking after each step will be done automatically by L<sup>A</sup>T<sub>E</sub>X as necessary.

`\freeform` To typeset text across the whole width of the recipe instead of just the width of the method, use the `\freeform` command. This is equivalent to `\noalign` in tables. Freeform text is not given a step number.

## 4 Fonts

The fonts used in the different parts of a recipe can be altered by changing the definition of the following macros; this should be done using, for example, `\renewcommand*{\recipetitlefont}{\sffamily}`.

<code>\recipefont</code>	The default font used for the fonts below
<code>\recipetitlefont</code>	The font for the recipe title
<code>\recipeseservingsfont</code>	The font for the number of servings
<code>\recipetimefont</code>	The font for the preparation time
<code>\recipenumberfont</code>	The font for the recipe number
<code>\recipestepnumberfont</code>	The font for each step number
<code>\recipequantityfont</code>	The font for the numerical quantity
<code>\recipeunitfont</code>	The font for the unit of measurement (or descriptive quantity)
<code>\recipeingredientfont</code>	The font for the ingredient
<code>\recipemethodfont</code>	The font for the method details
<code>\recipefreeformfont</code>	The font for freeform descriptions

## 5 Examples

### 5.1 A simple example

There is only whitespace between the first three ingredients, so they are used for the first step with the method text which follows. (Had there been text before the first ingredient, that text would become the first step and the heating instruction would be the second step.) The fourth `\ingredient` signals the end of the method text and starts a new step. The final `\end{recipe}` finishes that step.

```
\begin{recipe}{Yorkshire Pudding}{4 portions}{1\fr12 hours}
\ingredient[\fr12]{pt}{milk}
\ingredient[2]{oz}{butter}
\ingredient[5]{oz}{self-raising flour}
Heat the milk and butter until nearly boiling. Add flour and allow to
seeth over.
\ingredient[3]{}{eggs}
\ingredient{to taste}{salt and pepper}
Add the remaining eggs and whisk again. Cook at 220\OC for about 1 hour.
\end{recipe}
```

1	Yorkshire Pudding		4 portions
			1 <sup>1</sup> / <sub>2</sub> hours
1	1/2 pt 2 oz 5 oz	milk butter self-raising flour	Heat the milk and butter until nearly boiling. Add flour and allow to seeth over.
2	3 to taste	eggs salt and pepper	Add the remaining eggs and whisk again. Cook at 220°C for about 1 hour.

## 5.2 A more complex example

We can change the widths of the columns using, for example,

```
\RecipeWidths{.75\textwidth}{0.5cm}{3cm}{1.75cm}{.75cm}{.75cm}
```

and the `small` environment to produce a different layout. We can also change the fonts, for example:

```
\renewcommand*{\recipetitlefont}{\large\bfseries\sffamily}
\renewcommand*{\recipequantityfont}{\sffamily\bfseries}
\renewcommand*{\recipeunitfont}{\sffamily}
\renewcommand*{\recipeingredientfont}{\sffamily}
\renewcommand*{\recipefreeformfont}{\itshape}
```

The example below demonstrates the `\newstep` and `\newpage` commands, and also how to use `\freeform` to create freeform text. `\freeform` can also be used to create rules in the same way as when using `\noalign` in tables. In this case, recipe numbering has been turned off, and the `small` environment is being used.

```
\begin{recipe}{Zabaglione alla Marsala}{4 Portions}{\fr12 hour}
\freeform This is a well-known Italian recipe which is
great for piling on the calories.
\ingredient[6]{egg yolks}
\ingredient[2]{oz}{granulated sugar}
\ingredient[6--8]{tbsp}{Marsala (or sherry)}
\ingredient[\fr14]{oz}{gelatine}
\ingredient[2]{tbsp}{cold water}
In the top of a double boiler, combine the egg yolks with sugar and
Marsala, and whip the mixture over hot, but not boiling, water until it
thickens. Stir in gelatine, softened in cold water and dissolved over hot
water.
\ingredient[3]{tbsp}{brandy}
\ingredient[\fr38]{pt}{double cream}
Put the pan in a bowl of ice and stir the
zabaglione well until it is thick and free of bubbles. When it is almost
cold, fold in brandy and whipped cream and pour into individual moulds.
\freeform\rule{\textwidth}{0.05pt}\newpage
\freeform\rule{\textwidth}{0.05pt}
\ingredient[3]{egg yolks}
\ingredient[1]{oz}{granulated sugar}
\ingredient[3--4]{tbsp}{Marsala (or sherry)}
\ingredient[1\fr12]{tbsp}{brandy}
```

To make the sauce, combine egg yolks and sugar in the top of a double saucepan. Whisk mixture over hot, but not boiling, water until the sauce coats the back of a spoon. Stir in the Marsala and brandy.

\newstep  
 Chill the zabaglione, unmould it, and serve with the sauce immediately.

\freeform\hrulefill  
 \end{recipe}

## Zabaglione alla Marsala

4 Portions

$\frac{1}{2}$  hour

*This is a well-known Italian recipe which is great for piling on the calories.*

1	<b>6</b>	egg yolks	In the top of a double boiler, combine the egg yolks with sugar and Marsala, and whip the mixture over hot, but not boiling, water until it thickens. Stir in gelatine, softened in cold water and dissolved over hot water.
	<b>2 oz</b>	granulated sugar	
	<b>6-8</b> tbsp	Marsala (or sherry)	
	$\frac{1}{4}$ oz	gelatine	
	<b>2</b> tbsp	cold water	
2	<b>3</b> tbsp	brandy	Put the pan in a bowl of ice and stir the zabaglione well until it is thick and free of bubbles. When it is almost cold, fold in brandy and whipped cream and pour into individual moulds.
	$\frac{3}{8}$ pt	double cream	

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3	<b>3</b> <b>1 oz</b> <b>3–4 tbsp</b> <b>1½ tbsp</b>	egg yolks granulated sugar Marsala (or sherry) brandy	To make the sauce, combine egg yolks and sugar in the top of a double saucepan. Whisk mixture over hot, but not boiling, water until the sauce coats the back of a spoon. Stir in the Marsala and brandy.
4			Chill the zabaglione, unmould it, and serve with the sauce immediately.

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## 6 Bugs, Issues, Features, ...

- Vertical spacing of the boxes: the ingredients are not uniformly spaced and nor are the method steps. I currently have no idea how to solve this problem. (It is better than it was before I added a few extra `\struts` but if you compare the baselines of the ingredients to the adjacent method baselines, they are still not all properly aligned.)
- Vertical alignment of the recipe title: see `\r@cipetitle` on page ??.
- Support for dual sets of quantities, for example using a command like `\ingredient{1}{oz}{25}{g}{butter}`. This could be used where two systems of measurement are used or for different numbers of servings. The display would then have to have two extra columns or else (more likely) there would have to be an option to select which one to display.

Please e-mail me at [benc@cus.org.uk](mailto:benc@cus.org.uk) if you can help find or solve any problems with this package.