WebHelp Certification Project

The following except has been taken from the final project that I submitted for the MadCap Advanced Developer certification.

Content Organization

Glossary and Index

Advanced Features

Location: Appetizer > Appetizer Recipe

Breadcrumb proxy

Appetizer Recipe
One of the easiest appetizers to make is Prosciutto Wrapped Asparagus. This is a very tasty recipe and is sure to please even the most finicky eaters.

Prosciutto Wrapped Asparagus
Watch Video — **Multimedia**
Ingredients: — **Text Effects**
- Prosciutto (thinly sliced)
- Asparagus (one bunch)

Preparation:
1. Wash asparagus and snap off the ends of each asparagus (optional).
2. Cut one thin slice of prosciutto in half. This is a very strong meat so only a half a slice is needed to flavor the vegetable.
3. Place the asparagus in the center of the meat and roll.
4. Repeat rolling all the stalks with prosciutto.
5. Place on a tray with silicon matt.
6. Put the tray in a preheated oven at 450° for 5-6 minutes.
7. Brush the stalks with the fat to provide the flavoring to the asparagus.
8. Place in the oven for an additional 5 minutes. Perform the wiggle test for doneness. Asparagus wiggles, but doesn't droop.

Tip: This dish is best served at room temperature.

Certification project for Susan M. Johnson.

Linguini with Butter, Pecorino, Arugula and Black Pepper

Thumbnail CSS Clip property

Ingredients:
- Salt
- 1 pound ling
- 1/4 cup but
- 1 1/4 cups
- 1 1/2 teasp
- 1 cup coars

Preparation
1. Bring a larg
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6. Season to

Note: This dish

A light dessert.

Certification projec

...rino, Arugula and Black Pepper

...perature
- 1 1/4 cups very finely grated Romano cheese
- 1 1/2 teaspoons freshly ground black pepper
- 1 cup coarsely chopped arugula

Preparation
1. Bring a large pot of salted water to a boil over high heat.
2. Add the linguine and cook until it is al dente, stirring frequently.
3. Drain, reserving 1 cup of the cooking liquid.
4. Immediately toss the hot pasta in a large bowl with butter to coat. While tossing the linguine, gradually sprinkle the cheese, pepper, and enough of the reserved cooking liquid evenly over the linguine to moisten.

Location: Desserts > Dessert Recipe

Dessert Recipe

Mini Zeppoles

p.caution custom css

Caution: The following recipe isn't from Aunt Michelina's kitchen but its quick and easy to make.

Ingredients:
- 1 pound refrigerated pizza dough
- Confectioners' sugar
- Vegetable oil

Preparation:
1. Cut 1 pizza dough into 1-inch pieces.
2. Roll into balls.
3. Deep fry in 350° vegetable oil, turning as needed until golden (about 5 minutes).
4. Transfer to paper towel-lined plate to drain.
5. Sprinkle generously with confectioners' sugar.

Useful Italian Phrases

Glossary Proxy

A

Antipasto

B

Buon appetito

D

Dolce per favore

E

E squisito!

I

il primo piatto
il secondo piatto

P

Posiamo mangiare

S

Salute! Cin cin!

U

Una birra per favore

Related Topics