

Digital Kitchen

Base book: *Digital Kitchen: **Everyday Recipes***

Premium: *Digital Kitchen: **Pro Cooking Guide***

Welcome to Digital Kitchen!

Discover the joy of cooking with our carefully crafted e-Books designed for every home chef. Whether you're just starting out or looking to elevate your culinary skills, we have something special for you.

- **Everyday Recipes** — our base edition, perfect for quick, delicious meals you can make anytime.
- **Pro Cooking Guide** — the premium edition, packed with advanced techniques, gourmet recipes, and tips from professional chefs.

Explore, cook, and delight in every bite. Your next favorite recipe is just a click away!

Start your culinary journey today with Digital Kitchen!

Product Description

Digital Kitchen: Everyday Recipes and **Digital Kitchen: Pro Cooking Guide** are modern eBooks created to inspire your daily cooking and help you grow your culinary skills.

The **Everyday Recipes** edition is perfect for home cooks who love simple, tasty meals made with accessible ingredients. Clear instructions and practical tips make cooking easy and enjoyable.

The **Pro Cooking Guide** is designed for those who want more. This premium edition includes advanced techniques, refined flavors, and professional-level insights to take your dishes to the next level.

What you'll get:

- Easy-to-follow recipes
- Beautifully designed digital pages
- Practical cooking tips and techniques

- Instant download in PDF format

Whether you're cooking for yourself, family, or guests, **Digital Kitchen** helps you cook with confidence and creativity.

Digital Kitchen

— Delicious Recipes at Your Fingertips —



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Digital *Kitchen*

— Choose Your Cooking Adventure —



The cover of the 'Digital Kitchen Everyday Recipes' eBook features a white plate with a cooked fish fillet, cherry tomatoes, and green herbs. The background is a dark, rustic wooden surface. The title 'Digital Kitchen' is in white and orange script, and 'Everyday Recipes' is in white sans-serif font.

Digital *Kitchen* Everyday Recipes



The cover of the 'Digital Kitchen Pro Cooking Guide' eBook features a plate of roasted chicken wings with cherry tomatoes and herbs. The background is a dark, rustic wooden surface. The title 'Digital Kitchen' is in white and orange script, and 'Pro Cooking Guide' is in white sans-serif font.

Digital *Kitchen* Pro Cooking Guide

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Digital *Kitchen*

— Everyday Recipes —



Digital *Kitchen*

— Pro Cooking Guide —





Digital Kitchen: Everyday Recipes

Recipe 1

Baked Lemon Garlic Chicken

Description

A simple, flavorful chicken dish perfect for busy weeknights. Juicy chicken breasts baked with lemon, garlic, and herbs — minimal prep, maximum taste.

Ingredients

- 2 chicken breasts
- 2 cloves garlic, minced
- 1 lemon (juice and slices)
- 2 tablespoons olive oil
- 1 teaspoon dried oregano
- Salt and black pepper to taste

Instructions

1. Preheat the oven to 375°F (190°C).
2. Place chicken breasts in a baking dish.

3. In a small bowl, mix olive oil, garlic, lemon juice, oregano, salt, and pepper.
4. Pour the mixture over the chicken and add lemon slices on top.
5. Bake for 25–30 minutes until the chicken is fully cooked and juicy.

Tip

Serve with roasted vegetables or rice for an easy, balanced meal.

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— Everyday Recipes —

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Digital Kitchen: Everyday Recipes

Recipe 2

Creamy Garlic Pasta

Description

A comforting, creamy pasta dish made with simple ingredients and rich garlic flavor. Perfect for a quick dinner that feels indulgent but is easy to prepare.

Ingredients

- 8 oz (225 g) pasta (penne or fettuccine)
- 2 tablespoons butter
- 3 cloves garlic, minced
- 1 cup heavy cream
- ½ cup grated Parmesan cheese
- Salt and black pepper to taste
- Fresh parsley (optional, for garnish)

Instructions

1. Cook pasta according to package instructions until al dente. Drain and set aside.
2. In a large pan, melt butter over medium heat.
3. Add garlic and sauté for 30–60 seconds until fragrant (do not brown).
4. Pour in the heavy cream and gently simmer for 3–4 minutes.
5. Stir in Parmesan cheese until the sauce thickens.
6. Add cooked pasta to the sauce and toss until evenly coated.
7. Season with salt and black pepper to taste.

Tip

Add grilled chicken, shrimp, or sautéed mushrooms for extra protein and flavor.

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— Everyday Recipes —

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7. Season with salt and black pepper to taste.

Tip Add grilled chicken, shrimp, or sautéed mushrooms for extra protein and flavor.

Digital Kitchen: Everyday Recipes

Recipe 3

Classic Beef Tacos

Description

Quick and satisfying beef tacos made with seasoned ground beef and simple toppings. A perfect everyday meal that's easy to customize for the whole family.

Ingredients

- 1 lb (450 g) ground beef
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 tablespoon olive oil
- 1 tablespoon taco seasoning
- ½ teaspoon paprika
- Salt and black pepper to taste
- Taco shells or tortillas
- Toppings: shredded lettuce, diced tomatoes, shredded cheese, sour cream

Instructions

1. Heat olive oil in a skillet over medium heat.
2. Add chopped onion and cook for 2–3 minutes until softened.
3. Add garlic and cook for 30 seconds until fragrant.
4. Add ground beef and cook until browned, breaking it apart with a spoon.
5. Stir in taco seasoning, paprika, salt, and pepper. Cook for 2–3 more minutes.
6. Warm taco shells or tortillas according to package instructions.
7. Fill with beef mixture and add desired toppings.

Tip

For a healthier option, use ground turkey or add black beans to the beef mixture.

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— Everyday Recipes —

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5. Stir in taco seasoning, paprika, salt, and pepper. Cook for 2–3 more minutes.
6. Warm taco shells or tortillas according to package instructions.

Tip For a healthier option, use ground turkey or add black beans to the beef mixture.

Digital Kitchen: Everyday Recipes

Recipe 4

One-Pan Baked Salmon

Description

An easy and healthy salmon dish baked on one pan with simple seasonings. Perfect for a quick dinner with minimal cleanup and maximum flavor.

Ingredients

- 2 salmon fillets
- 1 tablespoon olive oil
- 1 lemon (juice and slices)
- 1 teaspoon garlic powder
- ½ teaspoon paprika
- Salt and black pepper to taste
- Fresh dill or parsley (optional)

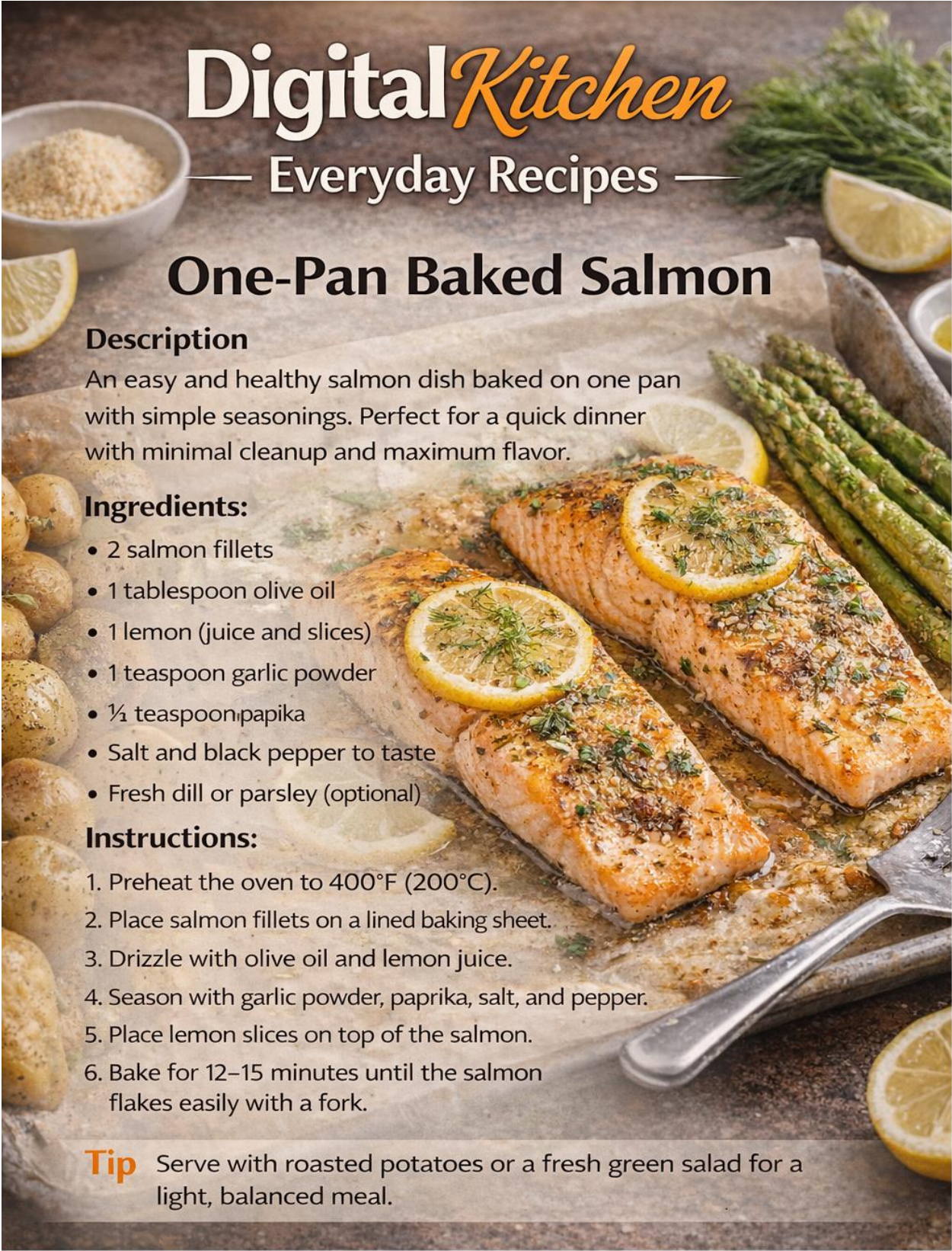
Instructions

1. Preheat the oven to 400°F (200°C).

2. Place salmon fillets on a lined baking sheet.
3. Drizzle with olive oil and lemon juice.
4. Season with garlic powder, paprika, salt, and pepper.
5. Place lemon slices on top of the salmon.
6. Bake for 12–15 minutes until the salmon flakes easily with a fork.

Tip

Serve with roasted potatoes or a fresh green salad for a light, balanced meal.



DigitalKitchen

— Everyday Recipes —

One-Pan Baked Salmon

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An easy and healthy salmon dish baked on one pan with simple seasonings. Perfect for a quick dinner with minimal cleanup and maximum flavor.

Ingredients:

- 2 salmon fillets
- 1 tablespoon olive oil
- 1 lemon (juice and slices)
- 1 teaspoon garlic powder
- ½ teaspoon paprika
- Salt and black pepper to taste
- Fresh dill or parsley (optional)

Instructions:

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3. Drizzle with olive oil and lemon juice.
4. Season with garlic powder, paprika, salt, and pepper.
5. Place lemon slices on top of the salmon.
6. Bake for 12–15 minutes until the salmon flakes easily with a fork.

Tip Serve with roasted potatoes or a fresh green salad for a light, balanced meal.

Recipe #5: Quick Chicken Stir-Fry

Description:

A fast and flavorful chicken stir-fry perfect for busy weekdays. Tender chicken pieces cooked with fresh vegetables in a savory sauce — ready in under 30 minutes.

Ingredients:

- 2 chicken breasts, sliced into thin strips
- 1 tablespoon vegetable oil
- 1 bell pepper, sliced
- 1 cup broccoli florets
- 1 small carrot, sliced
- 2 cloves garlic, minced
- 3 tablespoons soy sauce
- 1 tablespoon honey or brown sugar
- 1 teaspoon cornstarch
- 2 tablespoons water
- Salt and black pepper to taste
- Sesame seeds or green onions (optional)

Instructions:

1. Heat vegetable oil in a large pan or wok over medium-high heat.
2. Add chicken strips and cook for 5–6 minutes until lightly browned. Remove and set aside.
3. In the same pan, add garlic, bell pepper, broccoli, and carrot. Stir-fry for 4–5 minutes.
4. In a small bowl, mix soy sauce, honey, cornstarch, and water.
5. Return chicken to the pan, pour in the sauce, and stir well.
6. Cook for another 2–3 minutes until the sauce thickens and coats everything evenly.
7. Season with salt and pepper if needed.

Tip:

Serve over steamed rice or noodles for a complete and satisfying meal.

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— Everyday Recipes —

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A fast and flavorful chicken stir-fry perfect for busy weekdays. Tender chicken pieces cooked with fresh vegetables in a savory sauce – ready in under 30 minutes.

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Instructions:

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3. In the same pan, add garlic, bell pepper, broccoli, and carrot. Stir-fry for 4–5 minutes.
4. In a small bowl, mix soy sauce, honey, cornstarch, and water.
5. Return chicken to the pan, pour in the sauce, and stir well.



Recipe #1 (Premium): Herb-Crusted Steak with Garlic Butter

Description

This premium steak recipe delivers restaurant-quality results at home. A perfectly seared beef steak is coated with aromatic herbs and finished with rich garlic butter. Ideal for a special dinner or when you want to impress without complicated techniques.

Ingredients

- 2 beef steaks (ribeye or sirloin, 1–1.25 inch thick)
- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 2 tablespoons unsalted butter
- 1 teaspoon fresh rosemary, finely chopped
- 1 teaspoon fresh thyme, finely chopped
- Salt and freshly ground black pepper
- Optional: crushed red pepper flakes

Instructions

1. Remove steaks from the refrigerator 30 minutes before cooking and pat dry with paper towels.
2. Season both sides generously with salt and black pepper.
3. Heat a heavy skillet (cast iron preferred) over high heat and add olive oil.
4. Sear steaks for 3–4 minutes per side until a visible crust forms.
5. Lower heat to medium, add butter, garlic, rosemary, and thyme to the pan.
6. Spoon the melted herb butter over the steaks for 1–2 minutes.
7. Remove from heat and let rest for 5 minutes before serving.

Chef's Tip

For maximum flavor, baste continuously with butter during the final minute of cooking and slice the steak against the grain.

Serving Suggestion

Serve with roasted vegetables, mashed potatoes, or a fresh arugula salad with lemon dressing.

Premium Recipes

Recipe #1: Herb-Crusted Steak with Garlic Butter



Ingredients

- 2 beef steaks (ribeye or sirloin, 1–1.25 inch thick)
- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 1 teaspoon fresh rosemary, finely chopped
- 2 tablespoons unsalted butter
- Salt and freshly ground black pepper

Instructions:

1. Remove steaks from the refrigerator 30 minutes before cooking and pat dry with paper towels.
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7. Remove from heat and let rest for 5 minutes before serving.

Chef's Tip:

For maximum flavor, baste continuously with butter during the final minute of cooking and slice the steak against the grain.

Recipe #2 (Premium): Lemon Butter Shrimp

Description

Elegant and quick shrimp dish with a bright lemon flavor and rich butter sauce. Perfect for a light but premium-style dinner.

Ingredients

- 1 lb shrimp, peeled and deveined
- 2 tablespoons butter
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- Juice of 1 lemon
- Salt and black pepper
- Fresh parsley (optional)

Instructions

1. Heat olive oil and butter in a pan over medium heat.
2. Add garlic and cook for 30 seconds until fragrant.

3. Add shrimp, season with salt and pepper.
4. Cook 2–3 minutes per side until pink.
5. Finish with lemon juice and remove from heat.

Chef's Tip

Do not overcook the shrimp — they should stay juicy and tender.



Premium Recipes

— Recipe #2 (Premium): —

Lemon Butter Shrimp

Elegant and quick shrimp dish with a bright lemon flavor and rich butter sauce. Perfect for a light but premium-style dinner.

Ingredients

- 1 lb shrimp, peeled and deveined
- 2 tablespoons butter
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- Juice of 1 lemon
- Salt and black pepper
- Fresh parsley (optional)

Instructions

1. Heat olive oil and butter in a pan over medium heat.
2. Add garlic and cook for 30 seconds until fragrant.
3. Add shrimp, season with salt and pepper.
4. Cook 2–3 minutes per side until pink.
5. Finish with lemon juice and remove from heat.

Chef's Tip:

Do not overcook the shrimp — they should stay juicy and tender.

Recipe #3 (Premium): Classic Butter Cookies

Description

Delicate, melt-in-your-mouth butter cookies with a rich flavor. Perfect with coffee or tea and easy to bake at home.

Ingredients

- ½ cup unsalted butter, softened
- ¼ cup sugar
- 1 cup all-purpose flour
- ½ teaspoon vanilla extract
- Pinch of salt

Instructions

1. Preheat oven to 350°F (175°C).
2. Mix butter and sugar until smooth.
3. Add vanilla, flour, and salt. Mix gently.
4. Shape small cookies and place on a baking sheet.
5. Bake for 12–15 minutes until lightly golden.

Chef's Tip

Let cookies cool completely for the best texture.

Premium Recipes

Recipe #3 (Premium):

Classic Butter Cookies

Delicate, melt-in-your-mouth butter cookies with a rich flavor. Perfect with coffee or tea and easy to bake at home.

Ingredients

- ¼ cup unsalted butter, softened
- ¼ cup sugar
- 1 cup all-purpose flour
- ½ teaspoon vanilla extract
- Pinch of salt

Instructions

1. Preheat oven to 350°F (175 °C).
2. Mix butter and sugar until smooth.
3. Add vanilla, flour, and salt. Mix gently
4. Shape small cookies and place on a
5. Bake for 12–15 minutes until lightly golden.

Chef's Tip:

Let cookies cool completely for the best texture.

Recipe #4 (Premium): Chocolate Mug Cake

Description

A quick chocolate dessert made in a mug — ready in just 5 minutes, perfect with coffee or tea.

Ingredients

Flour, cocoa powder, sugar, egg, milk, vegetable oil.

Instructions

Mix all ingredients directly in a mug. Microwave for 1–1.5 minutes.

Serving

Enjoy warm. Add ice cream or nuts if desired.

Tip

Do not overcook — the cake should stay soft and moist 

Premium Recipes

— Recipe #4 (Premium): —

Chocolate Mug Cake

A quick chocolate dessert made in a mug – ready in just 5 minutes, perfect with coffee or tea.



Description

A quick chocolate dessert made in a mug – ready in just 5 minutes, perfect with coffee or tea.

Ingredients

Flour, cocoa powder, sugar, egg, milk, vegetable oil

Instructions

Mix all ingredients directly in a mug.
Microwave for 1–1.5 minutes.

Serving

Enjoy warm. Add ice cream or nuts if desired.

Tip:

Do not overcook – the cake should stay soft and moist

Recipe #5 (Premium): Honey Yogurt Parfait

Ingredients:

- Greek yogurt
- Honey
- Fresh berries
- Granola

Instructions:

1. Layer yogurt and berries in a glass.
2. Drizzle with honey.
3. Top with granola.
4. Serve immediately.

Tip:

Perfect light dessert or healthy breakfast.

Premium Recipes

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- Honey
- Fresh berries
- Granola

Instructions:

1. Layer yogurt and berries in a glass.
2. Drizzle with honey,
3. Top with granola.
4. Serve immediately.

Tip:

Perfect light dessert or healthy breakfast.

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Effective Date: January 1, 2026

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