

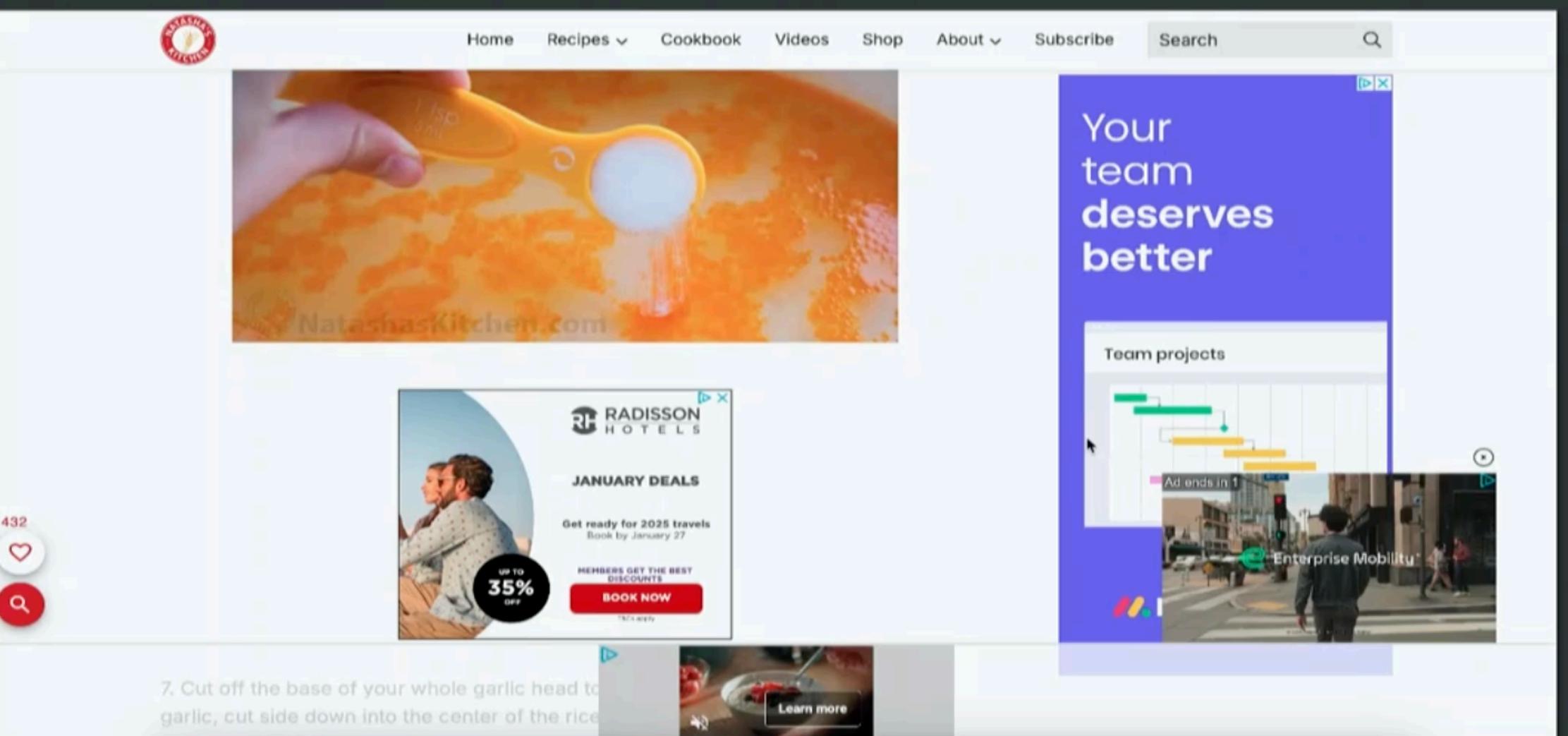
Cooklang Federation

Good recipes don't need a platform — just a feed



• Alex Dubowski, FOSDEM 2026, CC BY 4 •

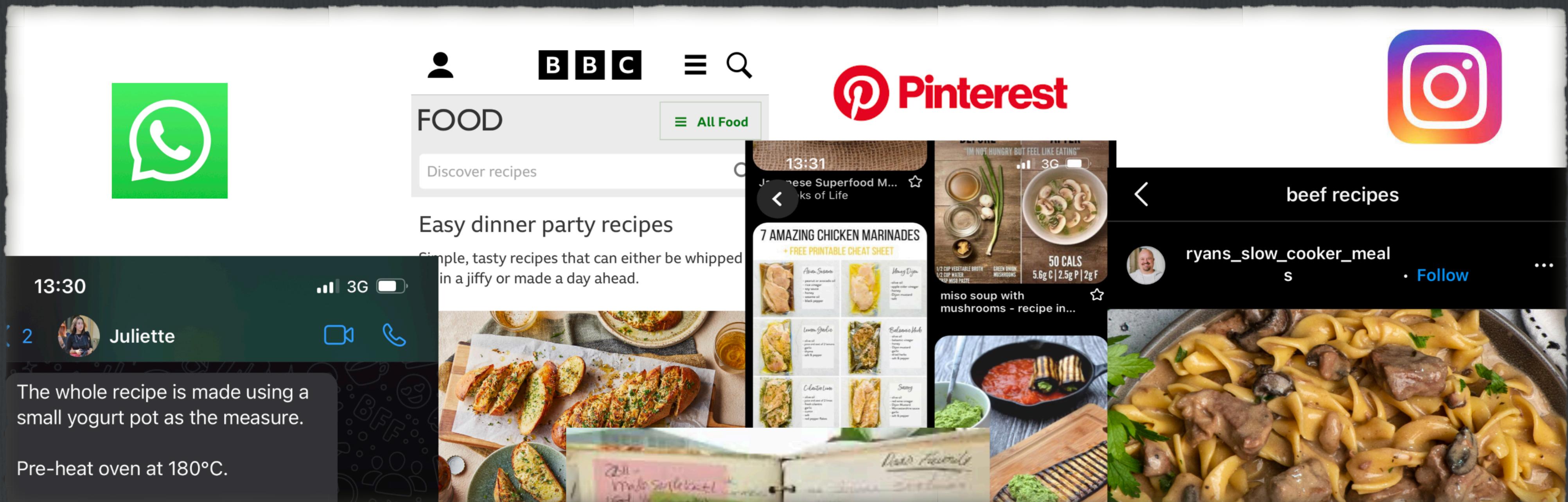
Why Cooking Shouldn't Start with a Scrolling Marathon



FOSDEM 25



Scattered recipes



The image is a collage of screenshots from different platforms, illustrating the concept of scattered recipes:

- WhatsApp (Top Left):** A green WhatsApp icon.
- Phone Call (Bottom Left):** A screenshot of a phone call interface with a timestamp of 13:30, a 3G signal, and a battery icon. A message from Juliette says: "The whole recipe is made using a small yogurt pot as the measure. Pre-heat oven at 180°C."
- BBC Food (Top Center):** A screenshot of the BBC Food website. It shows a "FOOD" section with a "Discover recipes" button, a "BBC" logo, and a search icon. Below this is a section titled "Easy dinner party recipes" with a sub-section for "7 AMAZING CHICKEN MARINADES".
- Pinterest (Top Right):** A screenshot of a Pinterest board titled "beef recipes" by user "ryans_slow_cooker_meal". It shows a pin for "miso soup with mushrooms" and a large image of a beef stroganoff dish.
- Instagram (Bottom Right):** A screenshot of an Instagram profile for "ryans_slow_cooker_meal" showing a beef stroganoff dish.

Fighting “innovation”

Dishwasher salmon

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[文](#) [12 languages](#) [▼](#)

From Wikipedia, the free encyclopedia



Dishwasher salmon is a [fish](#) dish made by a cooking technique where [salmon](#) is wrapped in aluminum foil and placed in a [dishwasher](#) for a full cycle. Dishwasher companies and [Consumer Reports](#) have identified potential issues, including inconsistent temperatures and the risk of [food poisoning](#).

Safety concerns

Dishwasher companies and [Consumer Reports](#) have recommended against cooking fish with a dishwasher because dishwashers are not designed or tested for cooking, dishwashers do not have temperatures as consistent as stoves, and it is questionable whether



Salmon fillets wrapped in aluminum foil and placed on a dishwasher rack



Cooklang

Easy Pancakes.cook — Recipes

FOLDERS

- Recipes
- Baking
- Breakfast
 - Soups
- .metadata
- Easy Pancakes.2.jpg
- Easy Pancakes.cook
- Easy Pancakes.jpg
- French Breakfast.cook
- French Breakfast.jpeg
- Irish Breakfast.cook
- Irish Breakfast.jpeg
- Mexican Style Burrito.cook
- Mexican Style Burrito.jpeg
- Shakshuka.cook
- Shakshuka.jpeg
- Smoothie bowl.cook

Easy Pancakes.cook

```
1 Crack the @eggs{3} into a blender, then add the @plain flour{125%g},  
2 @milk{250%ml} and @sea salt{1%pinch}, and blitz until smooth.  
3  
4 Pour into a bowl and leave to stand for 15 minutes.  
5  
6 Melt the butter (or a drizzle of @oil if you want to be a bit healthier)  
7 in a large non-stick #frying pan{} on a medium heat, then tilt the pan so  
8 the butter coats the surface.  
9  
10 Pour in 1 ladle of batter and tilt again, so that the batter spreads all  
11 over the base, then cook for 1 to 2 minutes, or until it starts to come  
12 away from the sides.  
13  
14 Once golden underneath, flip the pancake over and cook for 1 further  
15 minute,  
16 or until cooked through.  
17 Serve straightaway with your favourite topping.  
18
```

And apps

17:59 ⚡ G

My recipes

- Baking 4
- Breakfast 8
- Christmas Dinner 1
- Dinners 10
- Fun 2
- Lunches 1
- Russian New Year 2
- Slowcooker 2
- Stir Fry 1

Alina's Basket

Fruit Basket I

Recipe Shop list Timer

17:59 ⚡ G



Easy Pancakes

30 min

Ingredients Cookware Steps

Add ingredients to list

eggs	3
milk	250 ml
oil	

Start cooking

18:00 ⚡ G

STEP 2

Pour into a bowl and leave to stand for 15 minutes.



←

→

17:59 ⚡ G

Breakfast

2

Soups

Add to list



Easy Pancakes 30 min

- French Breakfast
- Irish Breakfast
- Mexican Style Burrito
- Shakshuka
- Smoothie bowl

18:01 ⚡ G

Shopping List

Aisle Recipe

dried herbs and spices

- bay leaves 4
- black pepper 1 tsp
- ground coriander 1 tsp
- ground cumin 1 tsp
- pepper
- salt
- star anise 1 small

fruit and veg

- carrots 1 large
- dill 0.5 bunch
- garlic 4 cloves
- onion 1 medium

Recipe Shop list Timer

Good old RSS

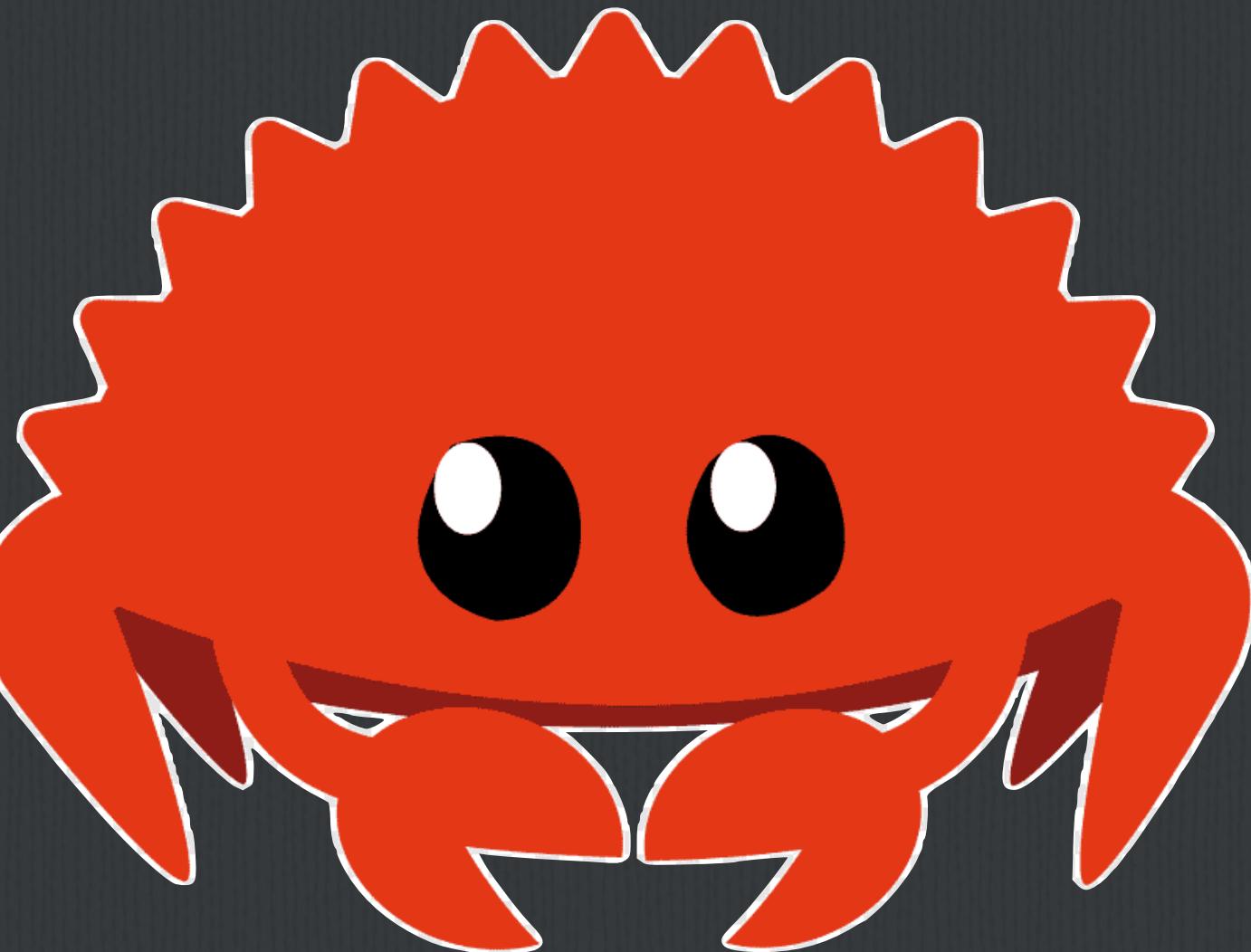
```
1 <entry>
2   <title>Whiskey Sour</title>
3   <id>https://cocktaillti.me/r/7xShen73/whiskey-sour</id>
4   <link href="https://cocktaillti.me/r/7xShen73/whiskey-sour" rel="alternate" type="text/html"/>
5   <link href="https://cocktaillti.me/r/7xShen73/whiskey-sour/cooklang" rel="alternate" type="application/atom+xml"/>
6   <updated>2026-01-19T08:56:06Z</updated>
7   <summary>Rye whiskey sour with lemon, orange, and egg white.</summary>
8   <author>
9     <name>Jens Hilligsøe</name>
10    <uri>https://cocktaillti.me/hilli</uri>
11  </author>
12  <cooklang:recipe>
13    <cooklang:servings>1</cooklang:servings>
14    <cooklang:tags>
15      <cooklang:tag>rye whiskey</cooklang:tag>
16      <cooklang:tag>lemon</cooklang:tag>
17      <cooklang:tag>orange</cooklang:tag>
18      <cooklang:tag>simple syrup</cooklang:tag>
19      <cooklang:tag>egg white</cooklang:tag>
20      <cooklang:tag>whiskey</cooklang:tag>
21      <cooklang:tag>sour</cooklang:tag>
22      <cooklang:tag>shaken</cooklang:tag>
23      <cooklang:tag>iba</cooklang:tag>
24      <cooklang:tag>rye</cooklang:tag>
25    </cooklang:tags>
26    <cooklang:image>https://images.cocktaillti.me/S47V73rMMM8nMp0LQcmr
27      filters:format(jpeg)/images/2026/01/e346f8f5-ea04-4f9e-80a9-35375
28  </cooklang:recipe>
29 </entry>
```

Web-site with a feed

Public repo with recipes on GitHub

Aggregator

- Crawler fetches
- Indexes
- Provides web interface or API



Cooklang Federation

 **Cooklang Federation** [Search](#) [Browse](#) [Feeds](#) [About](#) [API](#)

All Recipes

4181 recipes available



LEEK MISO & LEMON DITALINI

2026-01-24-leek-miso-lemon-ditalini

leek, lemon, miso, pasta



SUPER THICK matcha-pistachio CHIA PUDDING

2026-01-24-scoopable-matcha-pistachio-chia-pudding

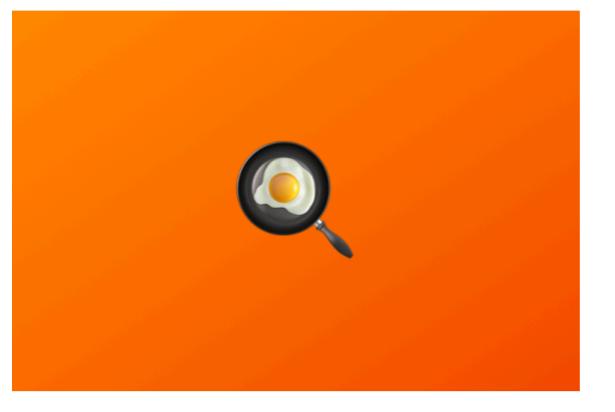
breakfast, chia-pudding, matcha, pistachio, recipe



?

2026-01-24-marry-me-creamy-tofu-dump-bake

gluten-free, one-pan meals, pasta, tofu, vegan



Morning Oatmeal



Parisian Cocktail



Lemon Drop

Gin, vermouth, and cassis cocktail with

- Stupid name**
- It works!**
- Rust + Tantivy**
- 70+ feeds, 4k+ recipes and growing**
- GPLv3**

Discussion

- No visibility if recipe is used. Or shared. Integration with ActivityPub**
- A client that aggregates feeds you like**
- Feed generators for static web sites or common site engines**

Thank you!

<https://github.com/cooklang/federation>

<https://recipes.cooklang.org/>