

Discovery: How to Upload Recipes to Deal

All linear and digital recipes need to be delivered through Producers Portal.

- Each recipe must be input *individually* using the special Discovery Recipe Form.
- Please note: Turning a Word doc into a pdf *will not work*. You *must* use the recipe form.
- For a sample of a filled-out recipe form, scroll to the bottom of this file.

To download the Discovery Recipe Form:

Go to: <https://producers.discovery.com>

→Production Guide

On the drop-down menu: choose Discovery Networks US

→Deliverables

→2 Production

→Recipes/Culinary Requirements

On the attached documents: Discovery Recipe Form pdf

To open the Recipe Form:

Drag the downloaded pdf to your desktop. (If you are using Chrome, the downloaded document will appear at the bottom of the window.)

Launch the Adobe Acrobat Reader DC on your computer.

Open the Recipe Form pdf with the Acrobat Reader:

→Go to File

→Go to Open

→Choose the pdf Discovery Recipe Form on your desktop

→Click button

To upload the Discovery Recipe Form:

Go to your show/collection production site on <https://producers.discovery.com>

→Episode #

→Documents

→Recipes

On the right side of the page on the Recipes row: click Actions

On the drop-down menu: choose Upload

Upload the Discovery Recipe Form

Note: Please make sure each recipe is uploaded to the correct episode number/name.

Tips:

- Fill out a separate form for each recipe.
- Title: Fill in the name of the recipe.
- Author: Fill in the name of the recipe author. If the recipe comes from a restaurant or a cookbook, put the name of the show talent in the author field and put the restaurant/cookbook credit information on the last line of the recipe method.
- Show Code or Asset ID: For Linear productions, fill in the Show Code. For Digital/Nonlinear productions, fill in the Abstract Asset ID.
- Production Company: Fill in this box with the exact company name listed in your business agreement with Discovery that shows in Producers Portal. Do not list a dba name unless that is the name on the contract.
- Contact's e-mail: Fill in the email of the person uploading the recipe.
- Active Time and Total Time: Fill in these two boxes with the number of minutes.

Troubleshooting: If you have difficulty locating or uploading recipe forms, please contact our upload team at DL-RecipeSupport@discovery.com

Discovery Recipe Form Guidelines

Discovery Recipe Form

Recipe Title
Mapo Tofu

Recipe Author
Elizabeth Falkner

Contact's Email
someone@zyztv.com

Production Company
XYZ TV Productions

Show Code or Asset ID
YK403

Headnote
I went to China for the first time in 2019 and spent a week in Chengdu, where Mapo Tofu is a speciality. I fell in love with all the Sichuan flavors and recreated this dish in a vegan version. Usually there is fried ground pork or beef in the chili oil over tofu, but in this case I used millet and shiitake mushrooms to create that texture. The Sichuan peppercorns, along with doubanjiang (fermented broad bean and chili paste), are essential to the recipe. You can find them in Chinese markets or online.

Yield
4 Servings

Active Time
40

Total Time
65

Ease of Preparation
Intermediate

Recipe Ingredients
4 stalks gai lan or Chinese broccoli
Peanut or canola oil, for cooking
2 cups shiitake mushrooms, stemmed
8 ounces millet, rinsed
1 cup Chinese chives or scallions, chopped, plus more for garnish
2 tablespoons doubanjiang or broad bean paste
2 tablespoons minced fresh ginger
2 tablespoons minced garlic

Recipe Method (If appropriate, include sub-recipe ingredients, method and yield.)
Preheat the oven to 425 degrees F. Bring a pot of water to a boil and set up a bowl of ice water.
Cook the gai lan in the boiling water, 3 minutes, then plunge into the ice water to cool. Drain and pat dry.
Add 2 tablespoons peanut oil and the shiitake mushrooms to a 12-inch cast-iron pan and stir to coat the mushrooms. Put the pan into the oven and roast, stirring as needed, until slightly browned, about 10 minutes. Remove from the pan and allow to cool slightly before roughly chopping. Set aside until ready to use.
Heat a medium saucepan on medium-high heat and add 1 tablespoon of the peanut oil. Add the millet and toast, stirring, until fragrant, about 1 minute. Add half of the chives to sweat for a minute. Add 1 tablespoon doubanjiang and 3 cups water. Cover and cook for about 20 minutes. (Add more water if it is cooked out and the millet is too al dente).

Cook's Note

Special Equipment

Give context to the recipe (history, source of inspiration and/or a personal story or tip).

Email of the person uploading the recipe form.

Enter Show Code or Abstract Asset ID.

Enter all recipe ingredients here.

Time (minutes) you are busy (including ingredient prep, sauteing, frosting a cake, etc.).

Time (minutes) it takes to complete the recipe from start to finish.

Enter all recipe methods here, including sub-recipes and sub-recipe yields.

Provide important information about ingredients or method.