

TEST N°1 — BY GROUPS OF 2 STUDENTS

For this test, you need to work by groups of 2. Please start by creating an HTML file, and then clearly write your 2 names inside the file, as the title of this webpage.

At the end of the period, please upload the HTML file in the Teams assignment created. If there is a problem, everything is fine, I can still collect your file on my USB key.

The goal of today is to write an HTML that have the rendering given in the following picture. The first links points to the address written and opens in the same tab when you click on it, and the second link points to <https://fr.wikipedia.org/wiki/Tiramisu> and opens in a new tab when you click on it.

How to make an Italian tiramisu:

This is the authentic Italian tiramisu recipe.

Recipe from <https://www.recipesfromitaly.com/tiramisu-original-italian-recipe/>.

Ingredients:

INGREDIENT	Quantity
Ladyfingers	30
Mascarpone cheese	500 g
Eggs	4
Sugar	100 g
Espresso coffee	300 mL
Marsala wine	2 tablespoons
Cocoa powder	50 g

Cooking:

1. Make the *coffee*
2. Separate the *egg* whites from the yolks
3. Whip the egg whites until stiff
4. Add *sugar* to the yolks and beat them
5. Add the *mascarpone* and the *Marsala* and whip it
6. Dip the *ladyfingers* into the coffee, and set them as a first layer in your dish
7. Build a second layer in your dish with the cream
8. Repeat the two previous steps to make one more layer of each

Resting:

At least 3h in the refrigerator.

Serving:

Just before eating, add a thin layer of *cocoa powder* on top.

The result should be as in [this picture](#).