

ゲノム解析のためのソフトウェア開発

B4 cory

twitter: @adnm

みんな大好きハンバーグ

1. 材料を買いいます

買

2. 玉ねぎをすりつぶす

潰

3. こねる

捏

4. 焼く

焼

りょうり！

レシピ

買う

つぶす

こねる

焼く

買

潰

捏

焼

ばいおいんふお！

論文

データ取得

解析 1

解析 2

解析 3

買 漬 捏 焼

どうぐ！

より短時間でカボチャが炊ける！



IHでもガスコンロでも使える！

これだけあればどんな料理でも！

どうぐ？

道具一つじゃ料理はできない（ことが多い）

どうぐ？

たくさんの道具を順番に使う

どうぐ？

たくさんある調理器具から
最適なものを選びたい

しすてむきっちゃん！

欲しい器具を見つけやすい



調理器具が取り出しやすい

必要な物を全て手の届く範囲に置ける

れしぴづくり！

様々な調理法や道具の組み合わせを
考案し、検証する

Cookbook:Hamburger - Wikibooks http://en.wikibooks.org/wiki/Cookbook:Hamburger

Cookbook:Hamburger

From Wikibooks

Cookbook | Recipe Index | Meat recipes

A **hamburger** (or, less frequently, a **hamburg**, or in the United Kingdom, a **beefburger**) is a variant on a sandwich involving a patty of ground meat that is almost always beef.

Ingredients

- 500g (1.1 lb) minced (ground) beef
- herbs and spices (optional)
- cheese (optional)
- salad (lettuce, spinach, alfalfa sprouts, tomato, onion etc. - optional)
- 1 hamburger bun for each burger

Procedure

1. Add the beef to a food processor for approximately 10 seconds.
2. Now add your herbs and/or spices to taste. Depending on the quality of your local beef, you may wish to add some beef stock to improve the flavour.
3. Mix in the food processor for another 30 seconds or until fully mixed.
4. If you bought the beef already ground, make sure you mix in your seasonings well. You may wish to add garlic, onion flakes, soy sauce, Worcestershire sauce and/or olive oil. You can also add 2 tsp of your favorite hot sauce for some kick. Note: If you add any liquids, mix the ground beef well then squeeze out the extra juice when forming patties.
5. Remove the beef from the food processor and shape by hand into burgers. You should get between 4-6 burgers from 500g (1.1 lb) of beef.
6. The burgers can be fried (about 5 mins on each side for burgers which aren't too thick), grilled (same times as for frying), or barbecued.
7. Ensure your burgers are fully cooked through before serving. If your burgers are quite thick or if you are unsure, you can cut one open to ensure the insides are browned. If the insides are red, there is a chance that the meat is not fully cooked.
8. Serve each burger on a bun (sesame seed preferably), optionally with relish, sliced pickles, ketchup, mayonnaise, mustard, ranch dressing, cheese, lettuce, tomato and/or onion.

- For further serving suggestions, see the Wikipedia article on hamburgers.

Notes, tips and variations

- You can use almost any type of minced (ground) meat to make hamburgers, including pork, chicken, turkey, lamb, bison, venison, ostrich, or even a meat substitute such as Quorn.
- If your burgers fall apart, adding an egg yolk will help keep it together. Buying lean ground beef will also help.
- You may wish to experiment with including cheese in the centre of your burger before cooking.
- Spices which can work well in hamburgers include black pepper, chik (either fresh or powder), Worcestershire Sauce and soy sauce. Experiment to find good combinations.
- Almost any herb can work, including basil, oregano and parsley.
- Burgers can also be smoked on a grill. Smoked burgers will appear red and glazed on the outside, but browned on the inside. Smoking a burger before grilling it is an excellent way to seal in the flavorful juices.
- **Variation:** Adding meat and spices together in a bowl and mixing by hand until the spices are distributed may produce better results. This will also stop your burgers from falling apart.

Links

Retrieved from "http://en.wikibooks.org/wiki/Cookbook:Hamburger"

Categories: Recipes | Sandwich recipes | Beef recipes | Featured recipes

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1 of 1 11/16/05 11:30 PM



Category:	Beef recipes
Servings:	4-6
Energy:	Hamburger 680 Cal / 2845 kJ Cheeseburger 790 Cal / 3305 kJ
Time:	20 minutes
Difficulty:	●●○○



- 調理器具はとにかくいっぱい欲しい
- 思いついた調理法を実現できる器具を
すぐ使えるようになりたい

[image] <http://ja.wikipedia.org/wiki/レシピ>

ばいおいんふお！

ゆでる → なべ、コンロ

相同性検索 → BLAST

Bioinformatics

ある目的を達成するための解析を行う際、
多くの場合は複数のツールやアルゴリズムを
組み合わせて用いる必要がある

Analysis Environment

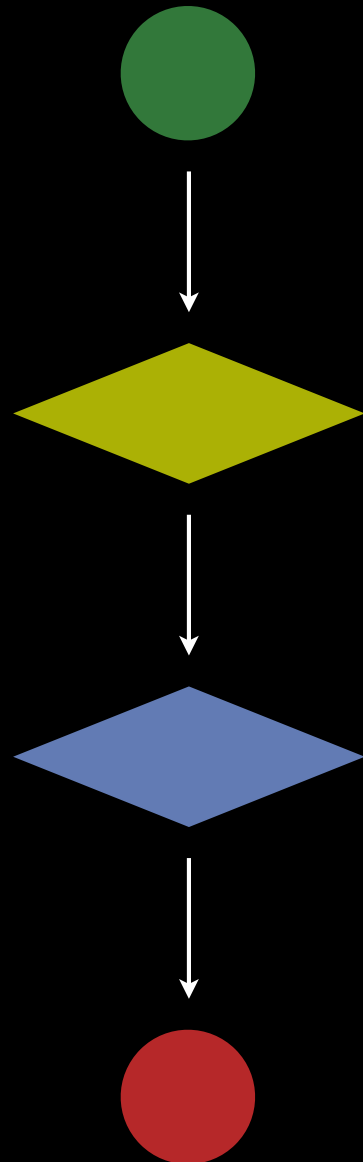
自分の目的を達成するのに
最適切な解析ツールを探検・発見



インス調理器具が取り出しやす即使える

同必要な物を全て手の届く範囲で完結する

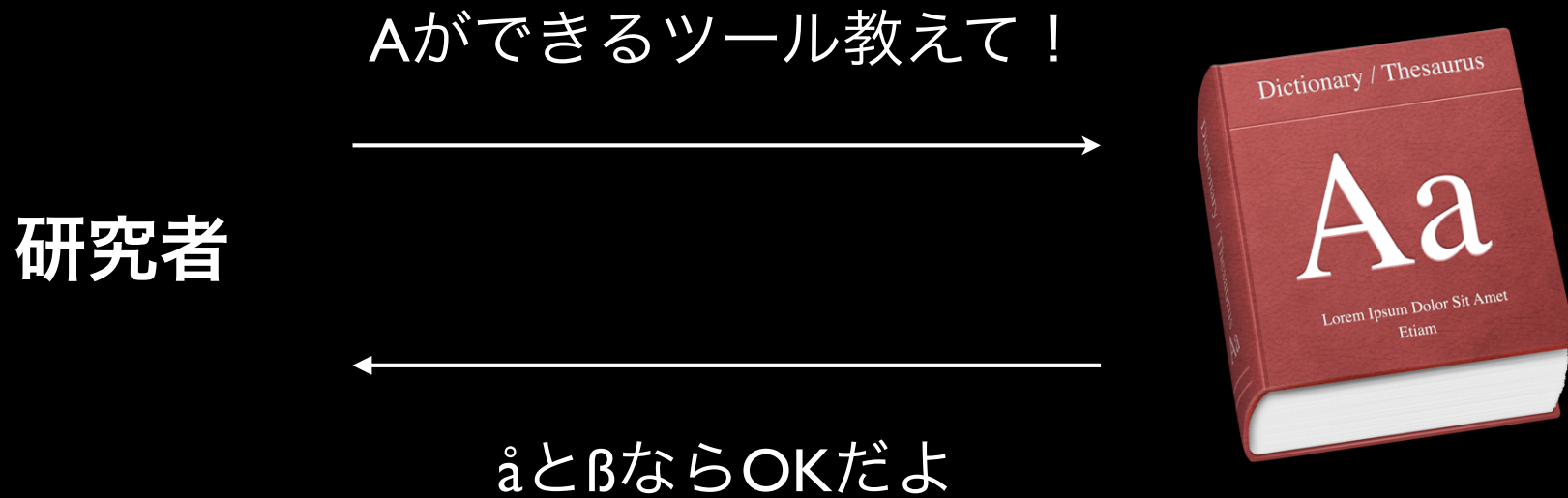
Analysis Workflow



様々なツールやアルゴリズムの組み合わせを
考案・検証する

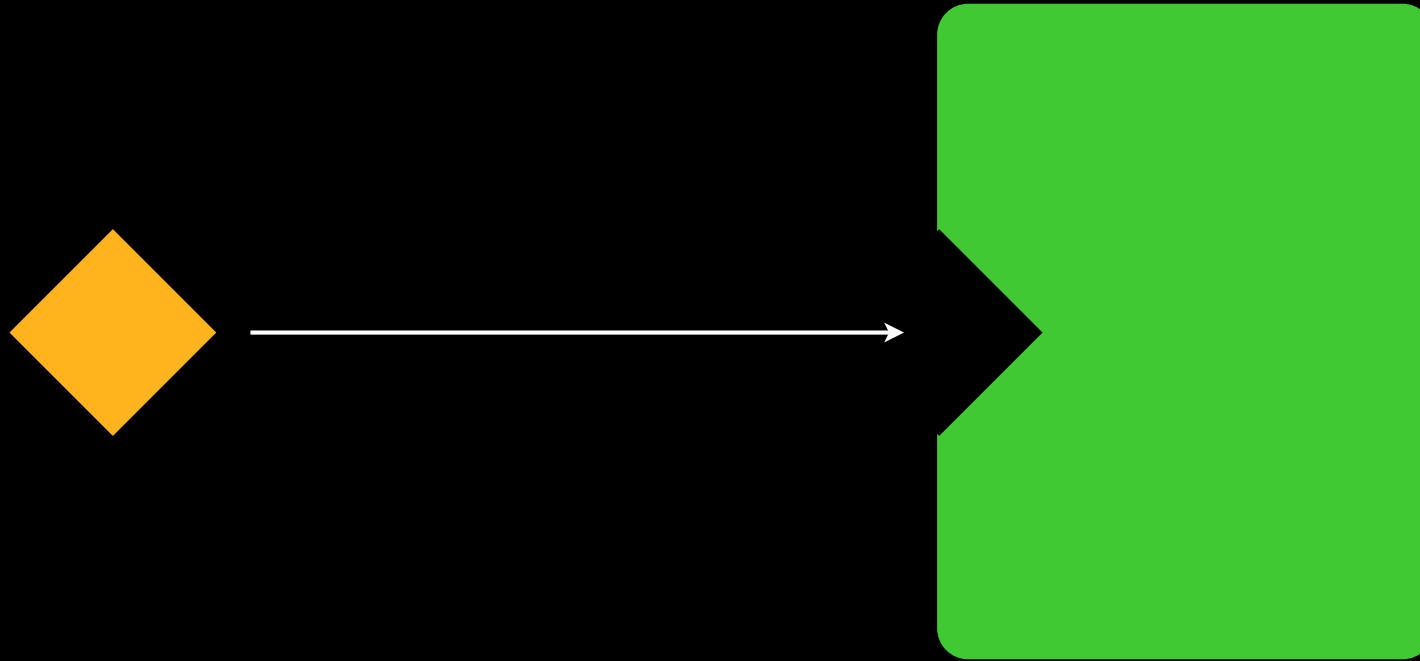
- 自分の目的に合わせたツールが即発見できる
- そのツールを、事前準備なく利用できる

Interoperability & Service Discovery



自分の目的にあったツールを探索するには
ツールの辞書が必要

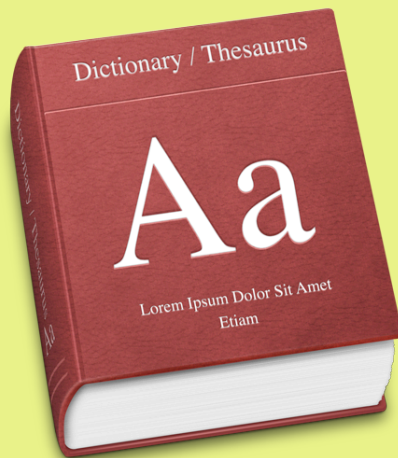
Interoperability & Service Discovery



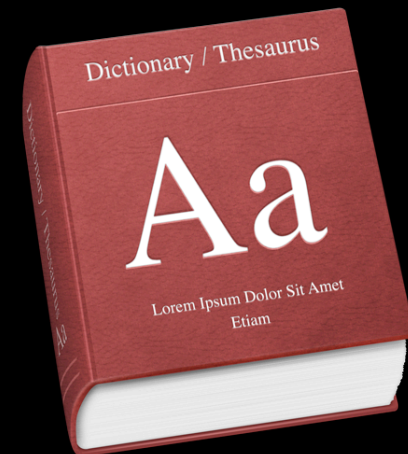
入力データと出力データの種類の
一致してる必要がある

Interoperability & Service Discovery

自分のPC



Web



Interoperability & Service Discovery

Webのツールとローカルのツールの両方をまとめた

サービス発見+データタイプの辞書

その両方をさくっと使える環境

を作ってあげよう

ありがとうございました。