

UPDATED 2024

Portfolio

NICHOLAS SOLIMINI

Work from various online/print projects from TPK Roleplay, Fiverr, and Game Design personal projects.

VIEW MY WEBSITE

[HTTPS://PRPRNRDY.COM/DESIGN](https://prprnrDY.com/design)

CONTACT ME

NICHOLAS.SOLIMINI@GMAIL.COM



THEMED STREAMING + MARKETING

MADNESS CALLS IT FORTH
City of Mist
ordinary people, legendary powers
Based on Nights of Payne Town

EPISODE TEN
THE STREETS BLEED NEON

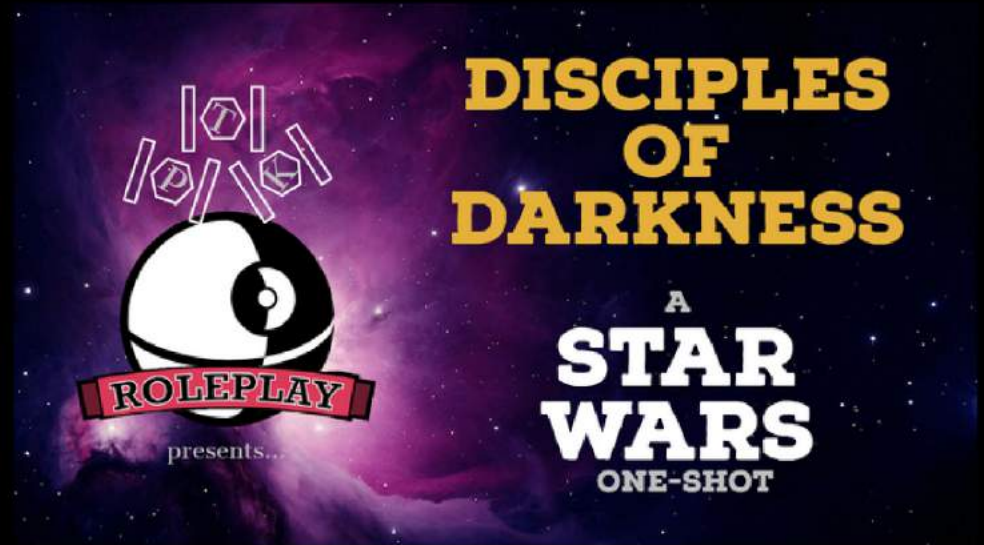
[twitch.tv/tpkroleplay](https://www.twitch.tv/tpkroleplay)
MAY 30th, 5:30 pm PT

RECORD TEMPERATURES

THE MERE BAR

TPK ROLEPLAY

YOUTUBE VIDEOS AND LIVE STREAMING



Marketing Materials

TPK CON



Finding Your Roleplaying Niche
Hosted by MeggMysteria



July 9, 2021 6 AM PDT



Reach for the Stars
Hosted by SirHeckalot



July 9, 2021 8:30 AM PDT



Personality Exploration in Character
Hosted by ChrissyCrits



July 10, 2021 12 PM PDT



Dawn of a New World
A TPK Worldbuilding Discussion & Guide
Hosted by TurkAccented



July 9, 2021 1:30 PM PDT



Restorative Justice for Your Campaign
Hosted by NeonLightsRoleplay



July 9, 2021 4 PM PDT



I Can't Believe It's Not Game Design!
Hosted by JKMadigan



July 10, 2021 5 PM PDT



That's So Random!
Hosted by Lukalock



July 9, 2021 7 PM PDT



Iron DM
Hosted by PurpleFill



July 10, 2021 9 AM PDT



(Not) Planet Earth
Hosted by SirHeckalot



July 11, 2021 12 PM PDT



IBX LLET
Game Design Panel + One-Shot
Hosted by ProperNerdy



July 11, 2021 2 PM PDT



Every Con Has Its Pros
Hosted by CorndoggMcGrow



July 11, 2021 7 AM PDT



How to Player
Acting for TPK
Hosted by DoctorTyrant



July 10, 2021 2:30 PM PDT

HATS OFF TO BAKE OFF



PEANUT-RAISIN OATMEAL FLORENTINES

with Dark Chocolate

by Nick (Episode 2: "That's a Cracker")

Ingredients

- 1/3 Cup Butter
- 1 Cup Rolled Oats
- 1/2 Cup Sugar
- 1/3 Cup All-Purpose Flour
- 3 Tbsp Corn Syrup
- 2 Tbsp Milk
- 1 tsp Vanilla
- 1/4 tsp Salt
- 1/8 Cup Peanuts (approx)
- 1/8 Cup Raisins (approx)
- 12 oz, 60-72% Dark Chocolate

Directions

1. Preheat Oven to 375°F (190°C).
2. Melt butter in a saucepan over low heat until just melted. Remove from heat and stir in oats, sugar, flour, corn syrup, milk, vanilla, salt.
3. Using a small food processor or knife, lightly chop peanuts until they are about as small as the oats. Do not powder. Scoop out intact pieces and add to the biscuit mixture.
4. Finely chop raisins with a knife to around the same size and add to the biscuit mixture. Stir to combine and evenly distribute peanuts and raisins with oats.
5. Line baking trays with a silicone baking mat, parchment paper, or heavily greased foil. Drop 2-3 tsp of cookie batter 3-inches apart on the tray; about 6 biscuits per baking sheet max.

6. Bake for about 6-7 minutes until golden brown. Allow to cool on the baking sheet until they firm up before transferring them to a wire rack. Let cool completely before adding chocolate.

7. Using a double boiler, temper the chocolate. (Find instructions online!)

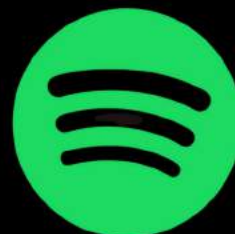
8. Using a pastry brush, spread melted chocolate on the back of each biscuit. If using a silicone brush, spin the brush in a tight circle to get concentric circle pattern in the chocolate. Repeat with remaining biscuits. Leave to set upside down until hard.

Feel free to adapt this version of the recipe as you wish!

We suggest: White or Milk Chocolate, Top Chocolate with Flaky Salt, Other Dried Fruit

Adapted from "Dessert Now, Dinner Later's" Oatmeal Lace Florentine Cookies

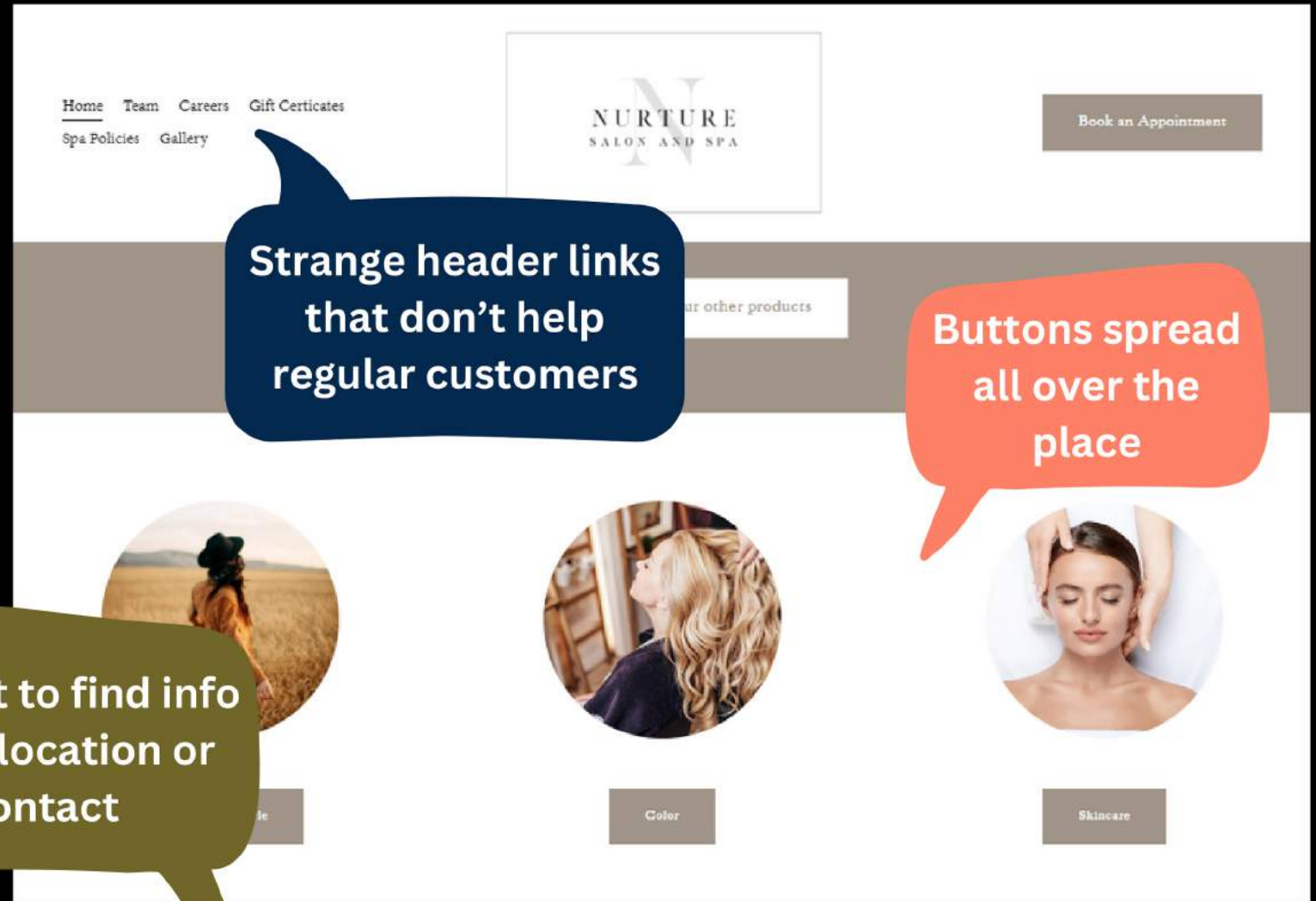
We would love to see your version of this bake: Use #hotbopod on Twitter or Instagram!



WEBSITE DESIGN

BEFORE:

Found a local salon website with bland branding, poor UI and flow, plus general difficulty navigating for information about the Salon and its services.

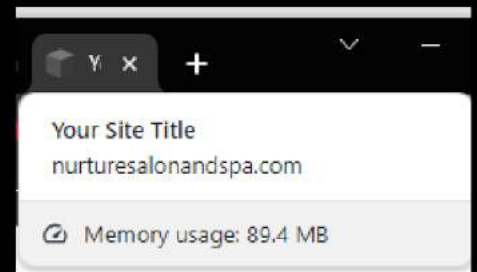


Strange header links that don't help regular customers

Buttons spread all over the place

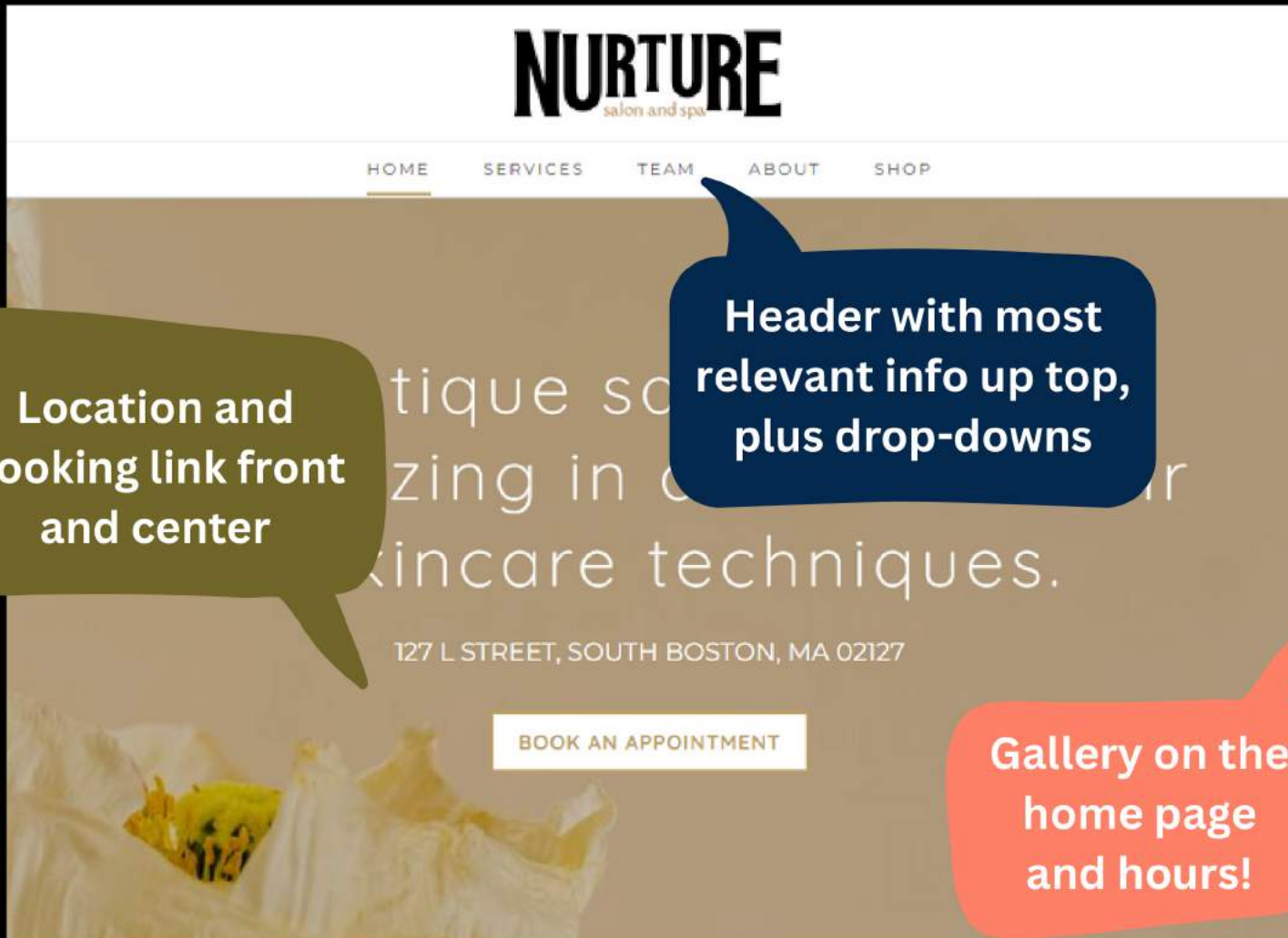
Difficult to find info about location or contact

Despite using Squarespace - they'd ignored simple stuff like page titles and SEO

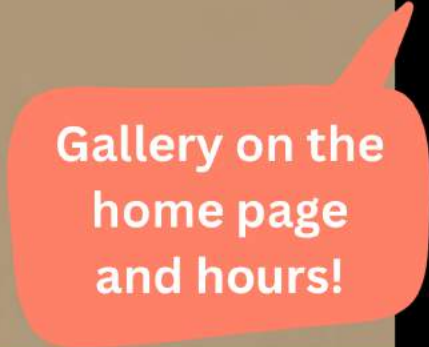
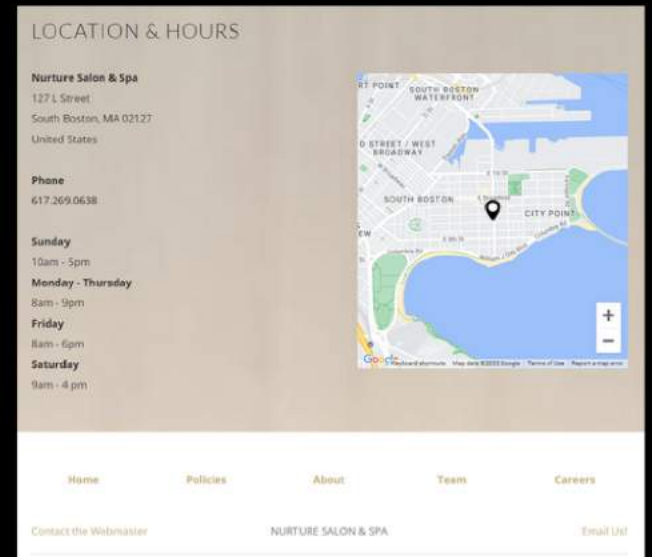


WEBSITE DESIGN

Suggested Redesign - AFTER:



*Faces blurred for portfolio only.



FIVERR OVERLAYS, MAPS

fiverr.
[prprnrdy.com/fiverr](https://www.fiverr.com/prprnrdy)

- Overlays
- Maps
- Thumbnails

