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(briefing) #00:01:21-4#

TP: Hi Alex(;) #00:01:19-9#

A: Hi(\_) #00:01:21-5#

TP: Um (.) can you find me dishes with asparagus (;) with as many dairy products as possible (\_) (asks about the procedure) Well, I thought about asparagus with scrambled tomato eggs (laughing) then three dishes would be gone um but I don't think that goes together (...) and (.) I don't know (\_) Well, we need some kind of sauce to go with the asparagus (\_) #00:02:02-9#

A: So (.) yes (-)(..) #00:02:03-3#

TP: Yes or uh have you already found something (?) #00:02:07-9#

A: Wait (,) #00:02:09-2#

TP: To asparagus (?) (Alex searches) #00:02:23-1#

A: Wait, wait, wait (,) (Alex is looking for) For example, I have asparagus with low-calorie sauce (;) #00:03:12-9#

TP: (laughing) And what is the low-calorie sauce (?) #00:03:14-9#

A: Um (6) (laughs) #00:03:32-4#

TP: Yes say (;) #00:03:32-8#

A: Yeah I don't know (laughs)(\_)Um #00:03:37-0#

TP: Yes, have you found a recipe (?) #00:03:36-6#

A: Yes I have a recipe called asparagus with low calorie sauce (;) #00:03:40-9#

TP: Yes and can you describe that to me (?) #00:03:40-9#

A: Yes(\_) Um#00:03:42-6#

TP: What ingredients are in it (?) #00:03:43-3#

A: Ingredients asparagus salt sugar for the sauce butter flour stock asparagus water milk lemon juice herbs salt and pepper(;) #00:03:53-5#

TP: (Question about rules of the experiment) What else is in it Lemon juice is also such a spice #00:04:04-7#

A: Hm #00:04:06-4#

TP: Keep going (?) #00:04:06-2#

A: You can also use lemon juice herbs chopped parsley chives salt and pepper (;) #00:04:13-6#

TP: But I think it tastes like shit I don't want to cook it (\_) #00:04:16-3#

A: Ok (\_) I'm looking for something else (,) #00:04:18-9#

TP: Look for cream-based sauce or at least milk-based sauce or crème fraîche or something (;) #00:04:25-4#

A: (looking) #00:04:45-9#

TP: (asks if you can make up your own dish, A answers yes) Yes, then maybe I would just (...) Google asparagus gratin and see what comes out (\_) (.) Whether there is something like that (\_) (.) (laughing) So vegetable casserole with asparagus, tomatoes and peppers with a sauce on a milk, egg or cream base (\_) (...) #00:05:11-1#

A: Um (?) So for asparagus gratin I have a recipe (-) (.) that has three come seven one stars (?) Ingredients are #00:05:22-1#

TP: On which platform (?) #00:05:23-3#

A: Chef (\_) #00:05:24-5#

TP: Ok can you show ratings (?) #00:05:29-8#

A: What (?) #00:05:31-7#

TP: Show ratings please (\_) #00:05:32-5#

A: What do you mean by show ratings (-) #00:05:33-4#

TP: Yes, you have the number of stars but the chef, it depends on how many ratings it already has, if it has a hundred ratings then it is valid (,) #00:05:42-5#

A: Ahso (\_) #00:05:42-7#

TP: Once it has three stars #00:05:44-5#

A: 33 ratings (\_) #00:05:45-8#

TP: Ok, then put the individual evaluations here and see if there are a lot of good ones or (.) or sometimes bad ones (,) #00:05:53-2#

A: Helpful comment: why blanch the asparagus beforehand, it only loses flavour (;) if it spends forty minutes in the oven //it should be maximum// #00:05:59-8#

TP: //No I mean// the ratings not the comments (\_) The ratings the STAR ratings (\_) Go to the top of the um (...) where the stars are displayed (\_) #00:06:12-7#

A: Yes (\_) #00:06:13-9#

TP: There you can see (.) there should be somewhere to show ratings (\_) (...) #00:06:21-6#

A: Show recipe statistics (\_) #00:06:22-9#

TP: Exactly recipe statistics (-) And then maybe again extra ratings (-) #00:06:26-5#

A: Yes (-) (...) Yes and what should I look at now (?) #00:06:32-0#

TP: Yes, uh, what is the purpose of the evaluation, so what are the usual evaluations (;) #00:06:37-0#

A: From stars here (?) #00:06:38-0#

TP: Are there often zero points zero stars or many five or (-) #00:06:42-3#

A: So there are no zero stars, there are often four to five, but also two to three (;) #00:06:50-9#

TP: Ok (\_) Um ok then put the recipe here what goes in there (\_) #00:06:55-9#

A: Ham Asparagus green Asparagus white Salt Pepper 600 grams Potatoes Fat for the mould Cream Eggs Nutmeg Cheese (\_) #00:07:06-4#

TP: Ah cheese you could have bought (\_) Um ok (\_) (.) cream eggs nutmeg ok (.) um um (...) Ok put the comments here or read the recipe how to make it (\_) #00:07:25-3#

A: Preheat the oven to 180 (;) Wash the asparagus (white) and peel only the lower third (green) (\_) Cut the asparagus into pieces and blanch briefly in salted water (-) Peel the potatoes and cut them into one piece and into slices (-) Layer the potatoes, asparagus and ham in a greased gratin dish (\_);) Whisk the cream with the eggs and season with salt, pepper and nutmeg. Pour over the gratin, sprinkle with cheese and bake for thirty to forty minutes until golden brown or until the asparagus is cooked (\_) (...) #00:07:58-9#

TP: Ok, that doesn't sound so bad without potatoes and ham (?) um (...) um um um um can you see if there are other recipes with asparagus gratin (?) #00:08:10-8#

A: YES I do moment (Alex is looking) I have one with (.) four stars and 23 ratings (,) #00:08:31-7#

TP: Mhm (affirmative) #00:08:33-2#

A: 600 grams of asparagus 800 grams of potatoes (..) 600 grams of salmon fillet vegetable stock wine cheese crème fraîche sugar butter salt chervil eggs (\_) #00:08:44-8#

TP: Ok and uh can you now activate the rest search of Chefkoch (?) #00:08:50-9#

A: What is the rest search (?) #00:08:52-1#

TP: Um (...) Yes, you can enter the ingredients that you have, for example asparagus, eggs, tomatoes, peppers and cream (?).) and then, uh, look for recipes if that occurs somewhere (-) otherwise I would just make an asparagus gratin, so just asparagus with this cream sauce from the second recipe you picked out for me and then, um, maybe a salad with the vegetables (?) (.) with the tomatoes and the peppers and maybe scrambled eggs with the rest of the eggs (\_) #00:09:36-3#

A: Ok um should I activate rest search now (?) #00:09:38-8#

TP: Yes, maybe something better will come out, otherwise we'll make the asparagus gratin and a salad and scrambled eggs or something (\_) #00:09:43-9#

A: And what ok leftover use what ingredients must not be missing (;) #00:09:47-6#

TP: Asparagus Eggs (.) Tomatoes (...) Cream (?) (...) Yes (\_) #00:09:59-5#

A: (Alex searches and TP asks a question about the rules of the game) Yes, I can't find anything with (-) I don't check the search (\_) #00:11:17-5#

TP: (sighs and gives suggestion to the study) #00:11:46-4#

A: I have some asparagus salad (\_) #00:11:49-3#

TP: Yes, but we don't have any bread (;) Well, then we'll make this asparagus gratin (\_) Can you read out the second one again with the better evaluation (\_) Then we'll just leave out the potatoes (\_) (unv.) Because tomatoes don't go so well with uh with such uh dairy product sauce (.) and peppers don't either (\_) Cheese would have been cool (\_) (...) #00:12:18-1#

A: So asparagus from the second asparagus potatoes salmon fillet vegetable broth wine cheese crème fraîche sugar (TP asks if ingredients already present may be used) #00:12:43-8#

TP: So we definitely do the asparagus gratin there first (\_) #00:12:51-5#

A: Ok (\_) #00:12:54-0#

TP: Just read the first steps (\_) (...) What I have to do (\_) (...) #00:13:02-7#

A: The first steps you want me to read to you (?) #00:13:04-3#

TP: Yes (\_) (...) #00:13:06-2#

A: Peel the asparagus (?) (.) Cut the asparagus into bite-sized pieces and cook in a little salted water with the sugar and a teaspoon of butter for about 15 minutes, covered (\_) #00:13:18-3#

TP: Ok then (laughs) next google how to peel asparagus properly (\_) (. ) WHITE asparagus (\_) #00:13:28-4#

A: One moment (,) (smalltalk) Uh what was your question (?) #00:13:49-3#

TP: How to peel asparagus properly (-) so if I have to cut off the ends (\_) WHITE asparagus (\_) #00:14:12-0#

A: I have peeled asparagus under (.) brigitte de (,) um we will show you how to do it properly (,) Um (.) contrary to a widespread opinion, it is not absolutely and in every case necessary to peel asparagus it depends entirely on the asparagus (\_) //white asparagus// #00:14:30-9#

TP: //Yes the white asparagus// has to be peeled #00:14:32-4#

A: Must always be peeled carefully (\_) #00:14:34-6#

TP: Yes (\_) KOM(,)plett (-) #00:14:35-9#

A: Um, that's why you always (unv.) do white asparagus the right way (?) Before peeling, rinse the asparagus once under running water and let it drain briefly (\_)(.) Attention: NEVER put asparagus spears in water (-) They get soaked and that's it for the asparagus enjoyment (\_) #00:14:49-0#

TP: Let me quickly wash the asparagus stalks (,) so that I don't have to remember everything (;) (washes asparagus) Pretty cool because I have NEVER cooked white asparagus (\_) #00:15:14-2#

A: Hm (?) #00:15:14-0#

TP: That's just (-) really I've NEVER (?) cooked white asparagus before, so white (\_) (smalltalk) Ok so now I've washed it and now (?) #00:15:48-3#

A: Um second step (\_) Then start peeling (\_) Keep in mind that white asparagus is ALWAYS peeled (?) from the TIP downwards means (,)(.) peel from the head of the asparagus along the entire length of the asparagus spear towards the end of the cut (\_) (.) //Achtet// #00:16:01-3#

TP: //And the tip// doesn't have to go away or (?) #00:16:02-8#

A: Make sure not to cut too deeply and to peel the asparagus thinly (\_) The best way to do this is with an asparagus peeler, but a knife will also do in a pinch (\_)(.) From the lower third, apply a little more pressure so that the asparagus is peeled thicker there (\_) Because towards the end, the spears often become even woodier (\_) Sometimes there are also individual woody eyes that you should remove separately with a knife (\_)(.) The woody end of the asparagus must then be cut off completely at the end (-) It is better NOT to cut away before peeling (\_) Because it is so difficult (-) to recognise the woody threads (\_) (.) If the asparagus is very fresh, it is sufficient to cut off one to two centimetres (\_) If the asparagus has been lying for a long time, you can take off four to five centimetres (\_) If you notice that long fibres can still be pulled off, you should peel again (\_) Important (\_) Do not be too squeamish when peeling asparagus - on the contrary (\_) If you peel too sparingly, you will ruin the entire asparagus dish (\_) (.) Make sure you don't miss any part of the peel and don't pour away the peelings afterwards (\_) They make a great asparagus broth (,) which is suitable as the basis for a delicious cream of asparagus soup (\_) #00:17:11-7#

TP: Yes, but we don't need them (\_) Um (,) (.) um um um um (?) but I have to leave the tips on, so as far as I know the tips stay on can you google this #00:17:20-1#

A: //Yes (,)// #00:17:20-9#

TP: Because that didn't happen because I would have thought that they would stay on (\_) #00:17:23-8#

A: (looking for) By no means head the asparagus (\_) That's the best thing about all the asparagus (\_) #00:17:41-1#

TP: So that can stay on (\_) Obviously (\_) #00:17:47-6#

A: There is a thread on the topic of cooking without asparagus tops, I think I've been looking at it for a while(,)(look it up) #00:18:02-3#

TP: Well, I just hope because it's my first time that I peel the asparagus CORRECTLY and that I don't peel too much or too little (?) but I tend to cut too MUCH (-)(.) because if it says that because then I would cut the whole dish here (...) well (laughs) #00:18:19-6#

A: Hm (agreeing) (...) #00:18:41-4#

TP: I would actually rather watch a video on peeling asparagus is that possible (?) #00:18:46-2#

A: (explains that it is not possible because Spoken Conversational Search) #00:19:07-4#

TP: Yes, it would be interesting to know how much belongs to the tip (;) Yes, as I said, it is better to cut away a little more (;) (...) Ok, then give me the recipe again (,)(.) So peel the asparagus and then cut it into bite-sized pieces, or (?) #00:19:31-1# is it?

A: Um (.) Exactly (\_) And cook in a little salted water with the sugar and a teaspoon of butter for about 15 minutes, covered (\_) #00:19:42-3#

TP: Next (?) #00:19:44-2#

A: Cook the potatoes in their skins, peel them (-) #00:19:48-8#

TP: Yes, you can of course skip that (.) // potatoes and everything// #00:19:52-6#

A: //What did you want to do// (?) #00:19:54-0#

TP: I just want to jump to the sauce (.) How to prepare the sauce because we don't have any potatoes and no salmon so I'm only interested in the asparagus and only the sauce (\_) #00:20:07-3#

A: Ok (\_) #00:20:10-3#

TP: For how many people is the recipe you are reading to me (?) #00:20:14-6#

A: Um (...) That's for four servings (\_) #00:20:23-2#

TP: Ok but we don't have potatoes or salmon (;) #00:20:27-9#

A: Yes (\_) #00:20:29-1#

TP: We just have seven asparagus spears now (,) #00:20:30-7#

A: That was 500 grams and 600 grams was in the ingredients (\_) #00:20:33-4#.

TP: Yes ok fits (\_) Ok and the sauce (?) #00:20:37-7#

A: Have we already agreed on one (?) #00:20:40-8#

TP: Yes, the one at the SPARgelgratin (;) Which is there (;) So we MAKE the asparagus gratin already (-) #00:20:46-1#

A: Yes(,) #00:20:49-2#

TP: And there's a sauce that goes with it (;) Can you read it to me (;) (...) Especially with the quantities (\_) #00:20:57-2#

A: Mix the chopped chervil with the grated cheese, the egg and the crème fraîche and season with salt (\_) taste (\_) #00:21:07-3#

TP: Ok so it belongs IN the sauce (;) (unv.) Um (15) Google cream egg sauce (\_) #00:21:52-8#

A: Um, I have eggs in ham cream sauce, ham cream sauce (-) #00:21:57-2#

TP: What was the first (?) #00:21:58-2#

A: Eggs in ham cream sauce has four and a half stars 86 ratings (-) #00:22:04-6#

TP: Eggs in ham cream sauce (\_) #00:22:05-2#

A: Yes (\_) #00:22:05-7#

TP: Put it here (\_) #00:22:19-7#

A: Um what do you want to know (?) #00:22:22-1#

TP: (laughs) Well what ingredients how to do it (?) #00:22:27-2#

A: Ham Butter Flour Paprika Vegetable stock Cream Chives Eggs hard-boiled Salt and pepper (?) #00:22:34-2#

TP: Mhm(?) //And now (unv.)// #00:22:35-7#

A: Cut the ham into small strips and fry lightly in butter without browning (\_) Dust with flour and paprika powder and deglaze with the stock (\_) Gradually stir in the cream and simmer for five minutes (\_) Season with salt and pepper and add the chives (\_) Halve the eggs, place them on plates and pour the hot sauce over them (\_) Serve with mashed potato and salad (\_) (....) #00:23:00-8#

TP: Hm that doesn't sound so bad (\_) If you maybe googel times white asparagus roast then maybe we still make the gratin (\_) (Alex meanwhile searches) (sighs) #00:23:29-5#

A: Step one (\_) Before frying, be sure to wash the asparagus and cut off the woody ends (\_) Peel the white asparagus as well, as the peel contains the unpleasant bitter substances (\_) To peel, it is best to use an asparagus peeler and pull it from top to bottom, starting about two centimetres below the head (\_) Step 2 (\_) Heat some neutral vegetable oil or olive oil in a pan or wok (,)(.) then add the whole asparagus spears and fry over a medium heat for ten to twelve minutes (\_) #00:24:03-5#

TP: Mhm (affirmative) #00:24:03-8#

A: The chopped pieces only need six to eight minutes (.) while roasting, turn the asparagus several times ///turn// #00:24:09-8#

TP: //Ah// again um so what (-) butter uh oil in a pan (?) Next (?) #00:24:16-6#

A: Or heat in a wok (\_) Then put the whole asparagus spears in and fry over medium heat for ten to twelve minutes (\_) The chopped pieces only need six to eight minutes (\_) #00:24:29-5#

TP: I would then cut it into small pieces not whole spragel rods, so that would take less time or (?) #00:24:35-8#

A: Yes (\_) #00:24:43-2#

TP: Ok (\_) Then let's do the (\_) And the cream sauce from the (.) other dish you just read out //so the one before// #00:24:51-0#

A: //From the ham// (\_) #00:24:53-1#

TP: Yes(\_) So we just take asparagus instead of ham (\_) How much fun- um how much do you have to cut off the end of the asparagus again (?) #00:25:01-5#

A: Um (-) #00:25:02-1#

TP: Two to three centimetres (?) #00:25:03-6#

A: Yes I think so (\_) (...) Um exactly (\_) #00:25:12-5#

TP: Two to three (\_) #00:25:13-3#

A: If the asparagus is very fresh, it is enough to cut off one to two centimetres. If the asparagus has been there for a while, you can take off four to five centimetres (\_) #00:25:26-4#

TP: So fresh asparagus (?) One to two (;) #00:25:28-2#

A: And if he has been lying for a longer time four to five (\_) #00:25:34-2#

TP: I just trust that I know what woody is (\_) Normally I would like to watch the video now (-)(.) how people do it (\_) (gives suggestions for improvement of the experiment design) So then uh read out the sauce again (,) Whereby I have to think about what (unv.) you can still do (\_) So I need to do the sauce now (,)(.) (unv.) I think it was cream egg sauce (;) #00:28:04-8#

A: Yes (-) #00:28:05-5#

TP: Yes read (?) #00:28:08-7#

A: Cut the ham into small strips and fry lightly in the butter without browning it (\_) Dust with flour and paprika and deglaze with the stock (\_) #00:28:16-9#

TP: How much flour (?) #00:28:20-7#

A: One tablespoon (\_) #00:28:21-7#

TP: And uh how much cream and so (?) So read out the quantities (-) Or for how many people is that (?) #00:28:29-3#

A: Four portions (\_) #00:28:31-3#

TP: Can you change that down to three people #00:28:36-0#

A: Yes(-) #00:28:36-3#

TP: In the quantities (?) #00:28:37-6#

A: Then 150 grams of ham #00:28:41-5#

TP: You can leave out ham (\_) #00:28:42-5#

A: Three-quarters tablespoon butter, three-quarters tablespoon flour, three-quarters tablespoon er three-quarters teaspoon paprika 188 millilitres vegetable stock 150 millilitres cream (?) #00:28:55-6#

TP: 150 millilitres (\_) #00:28:56-7#

A: Three quarters of a bunch of chives cut into rolls six eggs hard-boiled (\_) salt and pepper (\_) #00:29:04-2#

TP: Ok if you (...) Well, I would make this asparagus with cream sauce and then tomato and pepper salad (\_) (...) But then we still have all the eggs left (\_) (...) I'm thinking about whisking the rest of the eggs with the rest of the cream and then adding scrambled eggs (;) (...) Do you add scrambled eggs to the sauce (?) #00:29:39-0#

A: Hard-boiled eggs (\_) #00:29:42-8#

TP: But it doesn't belong in the sauce (\_) #00:29:44-6#

A: Ne (\_)(...)So eggs are in ham cream sauce (\_) #00:29:53-3#

TP: Yes, we're making asparagus in cream sauce (\_)(20) Um (10) (asks if she can cook something she's already cooked) (small talk) Ok, so I'll just make the whole pepper (,) (...) and (...) yes, half of the tomatoes (\_) For two portions just (\_) (washes the vegetables) Can you read me the steps for the sauce again?) Yes, half of the tomatoes (\_) For two portions (\_) (washes the vegetables) Can you read me the steps for the sauce again, so don't start with frying the ham, but start with the sauce (\_) #00:32:37-2#

A: Um (...) dust on the flour and paprika powder and deglaze with the stock (\_) #00:32:42-9#

TP: How much broth was it (?) 100 something millilitres or (?) #00:32:47-5#

A: 188 (\_) #00:32:49-1#

TP: Ok (\_) So now I fry the asparagus and then I add flour and paprika powder and then I pour it on with the broth (\_) #00:33:04-7#

A: But this sauce is independent of the asparagus (\_) Are you making a gratin now, actually (?) #00:33:09-5#

TP: No, instead of the ham in the recipe I fry the asparagus (\_) #00:33:16-7#

A: Mhm (-) #00:33:16-2#

TP: And then there's just the SAHNE sauce with the asparagus (\_) #00:33:18-6#

A: Ok (\_) #00:33:18-2#

TP: That can already taste (\_) #00:33:21-4#

A: So roast asparagus (...) #00:33:27-6#

TP: Yes, so then the vegetable broth is added to the cream sauce and then the cream is added or (?) #00:33:31-6#

A: Stir in the cream little by little (?) #00:33:33-9#

TP: Yes (-) #00:33:33-9#

A: Simmer for five minutes (\_) And then season with salt and pepper (\_) #00:33:41-7#

TP: Yes, let's start frying. So now I turn on the pan for the asparagus (\_) for frying (\_)(...) In the meantime I do the tomatoes (\_)(10) Uh do the frying of the asparagus again and see how (-)(.) Um (-) whether you have to fry it on medium heat and again the number of minutes I think six to seven minutes (\_) #00:34:53-2#

A: Exactly six to eight minutes for small cut pieces (,) um what was the other question (?) #00:34:59-1#

TP: Um, at what heat, so medium heat, strong heat, weak heat (-) So now I do between medium and strong (\_) #00:35:19-9#

A: On medium heat for ten to twelve minutes (\_) #00:35:23-9#

TP: Huh (?) That was all the asparagus stalks or (?) Oh yes (\_) But medium heat that's what I wanted to know (\_) #00:35:30-2#

A: It doesn't say (\_) #00:35:31-5#

TP: Yes, but that also applies to the others for the small-cut ones (\_) Only the number of minutes changes (\_) #00:35:37-7#.

A: //Yes I say// but(\_) Then over medium heat for ten to twelve minutes with whole asparagus spears (,) #00:35:44-3#

TP: Yes (?) Medium heat I wanted to know (\_) So again the number of minutes for SMALL cut asparagus (?) #00:36:06-5#

A: Six to eight minutes(\_) Over medium heat (\_) #00:36:10-4#

TP: Yes exactly (\_) Ok now it's 46 (\_) (TP cooks and prepares) The millilitre number of the vegetable broth (,) #00:37:17-2#

A: Um (?) 188 (\_) #00:37:28-0#

TP: And with the cream (?) #00:37:31-3#

A: 150 (\_) #00:37:51-0#

TP: (TP cooks and prepares) Google scrambled eggs as a side dish (-) how many per person (,)(...) They are really small eggs (\_) #00:39:22-1#

A: So it is said as a main course so for one portion two eggs (\_) #00:39:30-5#

TP: As a main course (?) #00:39:31-1#

A: Yes, but I haven't found anything as an enclosure (\_) #00:39:33-5#

TP: Yes, but as a main course it's already (unv.) Erhm ähm ähm dann machen wir aber als Beilage einfach (unv.) So as a main course (\_) Das reicht für ein Kind (,) #00:39:50-1#

A: Ne ok ne that was side dish (\_) My husband also wants scrambled eggs(\_) (TP cooks and prepares) #00:41:13-3#

TP: Google tomatoes and asparagus (\_) Whether they go together (\_) (note on experimental design) So tomatoes and asparagus again (\_) What dishes there are (\_) #00:41:54-5#

A: There is asparagus with tomato vinaigrette and egg(?) #00:41:57-8#

TP: Ne (-) #00:41:58-3#

A: Asparagus au gratin with tomatoes and spinach (,) Zucchini carpaccio with asparagus and tomatoes (,) Bruschetta with green asparagus and tomatoes (-) Marinated asparagus with dried tomatoes (-) Salad with roasted asparagus Goat's cheese Rocket and tomatoes (,) Farfalle with green asparagus and tomatoes (-) Green asparagus //with// #00:42:20-4#

TP: //Yes, it fits//(\_) Ok, so then it should actually (-) (unv.) Fit scrambled eggs with asparagus (;) #00:42:47-9#

A: Do you want to know (?) Whether scrambled eggs go with asparagus (,) #00:42:50-5#

TP: Yes you can google but (laughs) (-) #00:43:01-9#

A: Yes there is asparagus with scrambled eggs at food and drink (\_) With very high ratings (,) #00:43:08-0#

TP: Really (?) Les mal vor (,) #00:43:10-9#

A: Peel the bottom third of the green asparagus and cut off the ends (\_) Boil the white asparagus in the stock and boil for five minutes, then add the green asparagus and boil for another five to eight minutes (\_) In between, whisk the eggs with the mineral water, cheese, salt and pepper (\_) Chop the parsley (\_) Cut the white and light green onions into slices and sauté in butter until translucent (\_) Add the parsley and the egg mixture,) Chop the parsley (\_) Clean the spring onion, slice the white and light green and sauté in the butter until translucent (\_) Add the parsley and the egg mixture and cook over a low heat (\_) Halve the cherry tomatoes and season with salt and pepper (\_) Drain the asparagus and serve with the scrambled eggs and tomatoes (\_) Serve with parsley and potatoes (\_) #00:43:56-1#

TP: Hm, that actually doesn't sound so bad (,) But then we don't need the cream sauce (,) It's stupid (\_) (TP cooks and prepares) Ok, make the cream sauce again with the ham and the flour and so on (\_) #00:45:11-1#

A: What do you want to know (?) #00:45:12-3#

TP: Yes how to make the sauce now (\_) #00:45:14-6#

A: Dust with flour and paprika powder and deglaze with the stock (\_) #00:45:18-2#

TP: Um flour was three quarters of a tablespoon (\_) #00:45:22-7#

A: Yes (\_) #00:46:01-3#

TP: And then add the cream (;) And then (?) Meanwhile let it boil gell (?) #00:46:06-3#

A: Simmer for five minutes yes (\_) #00:46:40-1#

TP: And then salt and pepper (?) or (-) #00:46:43-2#

A: Um, exactly, season with salt and pepper (-) Yes (\_) (smalltalk)