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TP: (Question about experiment) Then I would like a recipe with (-) lentils (,) chickpeas (-) um (,) and tomatoes (\_) #00:00:36-7#

A: Ok (,) I found chickpea lentil curry at the chef's (,) Um (-) chickpea lentil salad (?) I'll see what else there is (,) #00:00:51-4#

TP: Hm chickpea-lentil curry would actually be good (-) #00:00:54-0#

A: Ok (,) Then I'll look there (,) Exactly (\_) That has three point seven five out of five stars (,) #00:01:05-9#

TP: Ok (,) #00:01:06-1#

A: At Chef (,) Yes (\_) #00:01:12-3#

TP: All right (\_) Ok (\_) Then (,) um (,) How do I start (,) with it (,) So what is in the recipe (?) #00:01:18-7#

A: Exactly so ingredients would be coconut milk chickpeas (-) #00:01:21-5#

TP: Oh (\_) #00:01:21-6#

A: Red lentils (,) vegetable broth cream pepper tomatoes onions (-) Um (-) Yes then Vassalla paprika powder curry powder garlic powder sambal olek and tomato paste (\_) #00:01:39-0#

TP: Ok that's difficult now (,) (laughs) Um (-) I don't have any coconut milk (,) Is there maybe a simpler recipe (?) #00:01:52-0#

A: I'm looking (,) So a chickpea dal (,) I've now looked at what it has (,) It has as ingredients (-) Um (-) Ok (\_) Yes it's not better (\_) It has onion ginger garlic cloves chilli pepper cumin (-) Yes (\_) #00:02:25-5#

TP: Um, this salad that was mentioned (?) #00:02:27-7#

A: Yes (-) I'll have a look (,) Um chickpea-lentil salad (,) #00:02:34-4#

TP: Mhm (-) #00:02:35-3#

A: There are uh chickpeas beluga lentils cucumber (,) tomatoes olives onion garlic clove chilli pepper feta cheese lemon juice vegetable stock sugar olive oil parsley (\_) #00:02:48-8#

TP: Ok (\_) I already have more of that but (-) so I don't have to do the recipe completely like that either (\_) #00:02:52-8#

A: No (-) You can also improvise (\_) That's no problem (\_) #00:02:58-3#

TP: Um (?) Yes then (,) What else was it (?) Lenses (?) #00:03:12-5#

A: So chickpeas (,) lentils (-) cucumber tomatoes (,) twelve olives green (,) small onion one red onion (,) one clove of garlic (-) one third chilli (,) so now are for two servings (,) The recipe is for two servings (,) Uh 100 grams of feta cheese (,) two tablespoons of lemon juice (,) 40 millilitres of vegetable stock (-) salt and pepper (,) a pinch of sugar (,) three tablespoons of olive oil (?) half a bunch of parsley (\_) #00:03:45-5#

TP: Ok (\_) Yes, I'll reduce it a bit (,) but (-) I hope that fits (\_) Well (\_) No (\_) The (-) also falls away (,) (laughs) But then um how would I start (?) So probably I'd first have to do something with the lenses (?) How do I prepare them (?) #00:04:09-1#

A: Um (?) So the first step is to halve the cucumber (,) and scrape out the seeds with a spoon (,) (.) Uh cut the cucumber pieces into bite-sized pieces (-) remove the stem and the seeds from the tomatoes (,) dice the flesh (\_) peel the onion, cut it in half and slice it (,) peel the garlic and crush it with a little salt (\_) dice the feta cheese (,) cut the olives into rings and remove the seeds from the chilli pepper (\_) #00:04:43-0#

TP: Ok so first the cucumber (?) #00:04:48-5#

A: Exactly (\_) #00:04:51-4#

TP: Um, do I have to prepare it (-) one to one like (-) Okay (\_) #00:04:55-7#

A: So you don't have to (-) can vary (\_) #00:04:59-1#

TP: Okay (\_) Ah should the peeled (?) #00:05:09-3#

A: Um (,) it doesn't say anything about peeling (\_) #00:05:11-9#

TP: Ah ok (\_) #00:05:11-9#

A: So it just says cut cucumber in half lengthwise and cut into just (-) bite-sized pieces (\_) (TP cuts cucumber) #00:05:40-6#

TP: Ok, in the meantime I could already make the lenses (,) so how do I prepare them (,) #00:05:52-1#

A: Right, so cook red lentils (,) Wikihow (,) says (-) put them in a colander and run water over them for a minute or two (\_) cook the lentils (-) put them in a pot with three cups of water (,) bring the water to a boil (,) then lower the temperature so they simmer and cook the lentils until they are soft (\_) about twelve minutes (\_) #00:06:10-7#

TP: Ok, so first I let them soak (,) (puts lentils in a pot or something) How was it again in the beginning (?) #00:06:38-8#

A: Er by the lenses (?) #00:06:40-0#

TP: Yes (,) #00:06:41-0#

A: Um (-) Exactly (\_) Put them in a sieve and run water over them for a minute or two (\_) #00:06:48-3#

TP: Ok into a sieve (\_) Ok (\_) (prepares to) Ok (\_) Then (?) #00:08:26-6#

A: Um (-) Cook the lentils (,) (..) And put them in a pot with three cups of water in- so put them in a pot with three cups of what- water and bring the water to a boil (,) Then lower the temperature and so that they simmer and cook the lentils until they are soft (,) about twelve minutes (\_) #00:08:42-9#

TP: Ok (\_) (prepares) Um (?) So I'll let the water boil for now (?) #00:09:49-2#

A: Mhm (?) #00:09:49-7#

TP: Should I add spices somehow is there something (?) #00:09:53-0#

A: Um (,) So it doesn't say (-) in the chef's recipe (,) uh (-) how to make red lentils (,) //Also I looked it up somewhere else (,)// #00:10:01-9#

TP: //Ah ok (\_) Mhm (?)// #00:10:03-8#

A: But (-) After the step where you prepare all the vegetables, lemon juice is cool (,) Mix the spices and oil to a marinade and mix with all the ingredients except the parsley (\_) Leave to marinate for about half an hour and so on and so forth, so (-)(.) Would it (-) now be interpreted that this step #00:10:26-3#

TP: Mhm (,) #00:10:26-3#

A: With all the ingredients that are in it includes (\_) #00:10:27-9#

TP: Ah ok (\_) #00:10:29-9#

A: And the chickpeas- otherwise (-) #00:10:30-2#

TP: But I still have to cook them first (\_) #00:10:32-6#

A: Exactly yes (-) #00:10:33-1#

TP: So (,) (...) I let it boil and then um I turn it down (,) and on low heat (,) I cook it for another twelve minutes (\_) #00:10:45-5#

A: Exactly (\_) #00:10:46-2#

TP: Ok (\_) Um with the tomatoes (?) They are just chopped up (\_) Or (?) #00:11:03-4#

A: Um (-) So remove the stem end and the seeds from the tomatoes (,) Dice the flesh (\_) Exactly (\_) #00:11:11-7#

TP: Ok (\_) (smalltalk) (asks what she is allowed to do in the experiment and what she is not allowed to do) Maybe you could ask if I have to SMELL the chickpeas or not (\_) #00:14:26-4#

A: Ok (\_) (TP prepares to) Um (,) It doesn't really matter (\_) So it's (-) #00:15:10-7#

TP: Ok (,) #00:15:11-5#

A: Just a moment (,) So if it doesn't have to be particularly fine (,) for example with hummus then I always leave the shell on (\_) (unv.) not the difference (\_) If nothing is specified in a recipe I wouldn't remove the shell (\_) #00:15:24-9#

TP: Ok (\_) #00:15:25-2#

A: That is, in the forum (-) FOrumseintrag bei Chefkoch (\_) #00:15:29-7#

TP: Don't recommend the bowl (?) But it's also not bad if the (-) #00:15:32-3#

A: So the bowl is not de- #00:15:33-8#

TP: Ah entFERnen (\_) #00:15:34-9#

A: Not remove exactly (\_) Um (-) Only with hummus if it is to be somehow fine (\_) #00:15:48-8#

TP: Um (-) Do the chickpeas ALSO have to be washed somehow (?) Is that in the recipe (?) #00:15:54-1#

A: Well, it's not in the recipe (,) But I'll have a look (,) (looking) Um (-) Well, in the forum entry entitled Preparing canned chickpeas, it says that they are already cooked and only need to be heated (\_) So don't necessarily let them cook for 20 minutes (\_) #00:16:35-8#

TP: Ok (\_) #00:16:36-7#

A: Um (-) But it doesn't say washing up (\_) #00:17:38-1#

TP: (asks if she can take mobile phone to stop time - A agrees) Um how was that twelve minutes (,) Does it say on how many degrees (?) Or so (?) #00:17:58-9#

A: Um (-) No, so it says cook the lentils (,) put them in the pot with three cups of water (,) bring the water to a boil (,) then lower the temperature so they simmer (\_) #00:18:07-3#

TP: Mhm (,) #00:18:08-1#

A: Um (-) And cook the lentils until they are soft for about twelve minutes (\_) So it doesn't say anything now about (-) #00:18:12-2#

TP: Ok (\_) #00:18:14-0#

A: Temperature (\_) #00:18:15-1#

TP: Good (\_) #00:18:15-1#

A: Yes exactly (\_) #00:18:44-5#

TP: Um (-) Is Schlagrahm sweet cream (?) It's called differently in Bavaria somehow, that's why (-) #00:18:50-1#

A: Um (,) uh yes that's what it means (\_) shift- so there's also whipped- yes whipped cream is whipped cream (\_) #00:18:56-4#

TP: Ok (\_) Um (-) Maybe you can see what else you need for a CURry in terms of spices or something (\_) Besides (\_) Curry (\_) (laughs) #00:19:34-2#

A: So now you mean for a curry which spices with like (-) a curry spice mix (\_) So (\_) #00:19:40-3#

TP: So not the curry spice per se but now if for a curry sauce for a dish (\_) What would you add (,) If I can still spice it (\_) #00:20:05-2#

A: Right there I have curry sauce (,) just four stars (,) 67 reviews (,) put curry powder flour egg yolk cream (,) #00:20:21-0#

TP: Mhm (?) #00:20:22-7#

A: So butter curry powder flour chicken broth so now in case (,) should go well with chicken and turkey one egg yolk eight tablespoons cream salt pepper (\_) But there is now nothing about other spices (\_) #00:20:36-5#

TP: Ok (,) #00:20:36-6#

A: With a curry sauce (\_) #00:20:51-6#

TP: Um, maybe you can already see how to prepare green asparagus (?) #00:20:56-7#

A: Yes (,) So I have a recipe here fried green asparagus (,) #00:21:11-7#

TP: Mhm (?) #00:21:11-9#

A: with four comma four stars and 278 comments (\_) or (-) #00:21:15-0#

TP: Ok (,) #00:21:16-4#

A: Ne 278 ratings (,) #00:21:20-2#

TP: Mhm (,) #00:21:21-5#

A: And (,) He writes peel the green asparagus only at the ends (,) You notice when the knife slightly penetrates the asparagus (\_) And then don't boil it in water as usual but fry it immediately in olive oil (\_) Season with salt and pepper and fry the asparagus until it takes on some colour and then let it steep in the pan with balsamic vinegar and a little sugar (\_) #00:21:43-0#

TP: Ok (\_) So with the end is meant the lower part or how (?) #00:21:47-1#

A: Exactly (\_) #00:21:47-7#

TP: So at the point where the knife goes through well (\_) //Or what did it say (?)// #00:21:52-1#

A: //Exactly (\_) Um// it said (,) you notice when the knife slightly penetrates the asparagus (\_) #00:21:59-2#

TP: Ok (\_) And fry with olive oil (?) With what spices (?) #00:22:07-7#

A: Um (-) Season with salt and pepper (\_) #00:22:10-0#

TP: Ok (,) (smalltalk) Ah maybe you can check again uh what colour the asparagus should be because it should change colour somehow or something (\_) #00:30:53-2#

A: So it says fry asparagus until it takes on some colour (\_) #00:30:56-4#

TP: Ok (,) (boils and fries) So was there something with colour or (-) #00:32:29-6#

A: Um (-) Yes, so now it doesn't say anything about it discolouring but (unv.) that it's nice and green so (-) #00:32:40-4#

TP: Ok (\_) #00:32:42-2#

A: I'm looking a bit further (,) It only says how it turns green (\_) So it turns green because of the sun but (-) #00:33:16-5#

TP: Ok (,) #00:33:16-6#

A: Exactly (\_) Um so that (,) Well (-) It just says that somehow so that the asparagus keeps its beautiful green colour it can perhaps be quenched in ice water (\_) But (-) So as was the case when cooking (\_) #00:33:38-4#

TP: Ok (,) Yes, I'll just see if the (-) is a bit golden brown (\_) (smalltalk) Well, I don't think it will take that long (,) #00:35:14-0#

A: Ok (,) (smalltalk) #00:41:39-4#

TP: But that has become a bit too liquid (\_) I don't know yet how (,) Hold times maybe good if how can I (-) draw liquid (?) #00:41:48-5#

A: Ok (\_) (looking) So to BIN curry sauce (,) #00:43:36-0#

TP: Mhm (,) #00:43:36-2#

A: Um (-) Is it suggested to use flour or starch (\_) #00:43:39-8#

TP: Ok (;) #00:43:41-0#

A: You can also use flour or starch or BaNAnen (,) #00:43:43-3#

TP: BaNAnen (;) #00:43:44-8#

A: So everywhere where there is starch but if you HAVE starch (,) then (-) #00:43:48-4#

TP: I think I (-) prefer to take flour (\_) #00:43:51-2#

A: Um (-) Exactly (\_) flour or starch (\_) #00:43:53-8#

TP: Mhm (,) #00:43:53-7#

A: Exactly mix flour or starch with water (,) then (unv.) add a few tablespoons (,) Then tip the whole thing into the sauce (\_) #00:44:05-0#

TP: Ok (\_) (smalltalk)