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A: (briefing) #00:01:57-2#

TP: So (\_) Alex (\_) What can I cook with these ingredients here (\_) #00:02:04-7#

A: Ok (\_) I'm going to look for recipes with all the ingredients (,) #00:02:09-0#

TP: Mhm (,) #00:02:36-0#

A: Erm (-) Moment (,) So what is suggested to me now (-) After I have now entered everything (-) are red lentils with onions (,)(.) um (-) red lentils tuna vegetarian casserole (...) #00:03:11-9#

TP: What's in the vegetarian casserole (?) #00:03:14-9#

A: Erm (-) So there are different ones shown (-) once with sheep's cheese soufflet on salad where sheep's cheese garlic clove thyme eggs cheese and so on are in it (-) Then vegetarian vegetable casserole with sheep's cheese (,) There are onion garlic cloves butter in it (,) um (-)(.) Flour Milk Sour Cream Pepper Nutmeg Carrots Potatoes Kohlrabi Zucchini (?) And (-)(.) Chives (,) Then (,) Vegetarian Pasta Gratin with Porcini Mushrooms (-) Vegetarian Eggplant Lasagna (-)(..) Um (-) Vegetarian Potato Eggplant Casserole (,) Vegetarian Zucchini Casserole (..) #00:04:03-5#

TP: Ok good (\_) I think we can stop (,) It's a bit hot for a casserole (,) What about the uh red lentils (?) With (-) onions (?) Or (?) #00:04:17-1#

A: Exactly, I have red lentils with onions three point five stars (,)(.) Um there is red lentils vegetable broth onion olive oil crème fraîche soy sauce salt pepper and (-) a few herbs (\_) #00:04:31-0# in it.

TP: Yes, that sounds good (\_) Then we'll do that (,) So (\_) What do I need (\_) #00:04:37-6#

A: Exactly (\_) Um (-) For four pers- so how many servings are four servings now (-) so in the recipe the information is for four servings (\_) #00:04:46-4#

TP: Ok we'll do it for two or (,) #00:04:53-2#

A: Well, I probably can't eat with you because then I have to go straight on (,) #00:04:57-7#

TP: Ahso (\_) (laughs) #00:05:01-7#

A: So for two people it's 50 grams of red lentils (,) 150 millilitres of vegetable stock (,) two medium-sized onions (,) one tablespoon of olive oil (,) one tablespoon of crème fraîche (,) half a tablespoon of soy sauce (,) salt pepper (,) few herbs for example rosemary thyme (\_) #00:05:19-2#

TP: Ok (\_) Good (\_) Um (,) Then maybe we'll just do it for one person (,) #00:05:26-0#

A: Ok (\_) Then it's 25 grams of red lentils (,) 75 millilitres of vegetable broth (,) one medium onion (,) half a tablespoon of olive oil (,) half a tablespoon of crème fraîche (,) quarter of a tablespoon of soy sauce salt pepper (,) little herbs (\_) #00:05:43-1#

TP: Ok (\_) Good (\_) Then (-) how do you start (?) #00:05:45-7#

A: So (\_) First cook the lentils for five to ten minutes in the vegetable stock with the lid closed until relatively soft (,) But not mushy (,) Exactly (\_) That's the first step (\_) Meanwhile, cut the onions into rings (\_) #00:05:57-9#

TP: Ah ok (\_) Good (\_) At how much water (?) #00:06:02-6#

A: Um (-) There is no quantity indication there (\_) #00:06:06-7#

TP: Ok (,) Too bad (\_) That's a bad recipe (\_) And 25 grams of lentils (,) Right (?) #00:06:22-1#

A: Um (?) Yes (\_) So I found somewhere else add twice the amount of water so two cups - four cups 500 millilitres (,) (unv.) So when preparing red lentils (,) #00:06:40-3#

TP: Mhm (,) #00:06:40-6#

A: Cooking pot with the swelling method stands add twice the amount of water so two teacups (,) 500 millilitres (,) Put cooker on the highest heat setting and bring red lentils to a boil (\_) #00:06:50-7#

TP: Ok (\_) Good (\_) Double the amount of water (\_) Yes (-) Ok (\_) Good (\_) Then (,) Then the ZWIEbel (\_) Should I use all of it or (-) #00:08:17-3#

A: As you wish (\_) #00:08:18-1#

TP: Ok (\_) #00:08:19-2#

A: So I mean you can keep the rest anyway (\_) #00:08:24-8#

TP: So then I don't have to be quite be- (unv.) What's the best way to cut onions (\_) Into rings (\_) #00:08:44-1#

A: Um (,) In that case you should cut it into rings yes (,) Like (-) you ask how to cut it GEN generally best into rings (\_) #00:08:49-9#

TP: Mhm (,) Oh damn (\_) (accidentally pours red lentils out of the packet) Such a shit (\_) And is there already an answer (?) #00:09:30-2#

A: Jo (,) Step one at the top of the onion cut off a small cap and from there remove the dry skins (,) #00:09:37-2#

TP: Mhm (,) #00:09:37-7#

A: Step two, use a very sharp knife to cut the onion crosswise into thin slices (,) Step three, cut the onion slices into individual rings (,) This makes it suitable, among other things, raw as an ingredient and garnish for sausage salads, for example (,) Um (-) Exactly (\_) #00:09:56-8#

TP: Mhm (\_) Ok (\_) But before that of course peel off or (?) #00:10:00-7#

A: Yes (-) #00:10:32-6#

TP: Ok (,) How long should the (?) lenses be up (?) #00:10:37-5#

A: Um (-) Cook five to the lentils for five to ten minutes in the vegetable stock with the lid closed until relatively soft (\_) #00:10:44-9#

TP: Ok (,) Good (\_) (unv.) At how much temperature (?) #00:10:53-4#

A: Um (,)   
#00:10:54-0#

TP: Hot it was (\_) Very hot (\_) #00:10:56-8#

A: Exactly so generally red so red lentils on the highest heat level (,) #00:11:01-6#

TP: Mhm (,) #00:11:03-6#

A: Bring to the boil and as soon as the water boils (,) turn the cooker to the lowest heat setting and simmer the red lentils for about ten minutes with the lid closed (\_) #00:11:10-7#

TP: Ok (\_) So now down (\_) #00:11:13-9#

A: When it boils (,) #00:11:14-5#

TP: When it boils down (\_) Very good (\_) Let's see (\_) If it's going to be something (-) So (\_) What was it like with onion again (?) Cutting the top (?) #00:11:49-9#

A: Um (,) Cut a little lid off the top of the onion (,) #00:11:55-2#

TP: Mhm (,) #00:11:55-7#

A: Starting from there, remove the dry skins (\_) #00:11:58-8#

TP: Mhm (,) #00:11:59-4#

A: Second step (,) Cut the onion crosswise into thin slices with a very sharp knife (,) And the third step is to cut the onion slices into individual rings (,) so they are suitable raw as an ingredient and garnish for sausage salads, for example (\_) #00:12:14-4#

TP: Ok (\_) Good (\_) Ok (\_) How big should the rings be (?) Should they be reduced (-) again (?) #00:12:59-0#

A: Um (,) So the recipe doesn't say anything about the size (\_) It only says to cut the onion into rings (\_) #00:13:10-2# in the meantime.

TP: Ok (\_) Good (\_) So (\_) How does it go on then (?) #00:13:24-8#

A: Um (,) Exactly, so after the first step with vegetable broth and boil until soft and cut onion into rings (,) That is the second (,) add when the lentils are soft (\_) boil the remaining water (,) add olive oil and let it infuse again (\_) Season with pepper and salt to taste (,) and if necessary, desired herbs (,) about two knife tips of dried (-) dried rosemary and thyme (,)   
#00:13:49-5# taken.

TP: Mhm (,) #00:13:51-1#

A: Um (-) Stir in crème fraîche (,) Then add soy sauce and mix well again (\_) #00:14:04-3#

TP: Mm (,) Maybe still need a bit (\_) Ok (\_) So the next step was then (-) put olive oil in (\_) #00:14:19-7#

A: Exactly (\_) #00:14:19-7#

TP: And the onions (\_) #00:14:21-9#

A: Exactly when the lentils are soft boil water add olive oil and let it infuse together (\_) #00:14:27-7#

TP: Ok (\_) Yes good (\_) I think it's alright (\_) How long should it pull (?) #00:15:00-9#

A: Um (,) There's nothing in it either (\_) #00:15:04-4#

TP: (laughs) Ok (\_) How much olive oil in (?) spoon (?) #00:15:08-5#

A: Um (,) olive oil is half a tablespoon (\_) #00:15:32-7#

TP: So (\_) And then back on the record (?)   
#00:15:45-8#

A: Um (-) so in general, as I said, after cooking you should add the lentils (,) and then simmer on the lowest heat (\_) Um (-)   
#00:15:56-4#

TP: Aha (\_) Oh well, only after cooking (\_) That's okay (\_) I hope so (\_) So (\_) Now the onions are in (?) What comes next (?) #00:16:43-8#

A: Exactly when the lentils are soft, add the onions (,) Add more sugar, olive oil and season with pepper and salt to taste (,) And if necessary, any herbs (-) yes and if necessary, any herbs (\_) And task two pinches of dried rosemary and thyme then stir in crème fraîche and then soy sauce (,) Mix well again (\_) Ok (\_) Good (\_) (asks question about using voice assistants) #00:17:57-5#

TP: Ok (\_) What kind of spices would be suitable (-) for that (\_) #00:18:03-8#

A: Um (,) So in that case rosemary and thyme is recommended (\_) #00:18:09-4#

TP: Ok I didn't (\_) Alternative (?) #00:18:11-9#

A: Ok (\_) So it says, for example, Herbs de Provence always fits (,) #00:18:39-3#

TP: Very good (\_) I did (\_) #00:18:40-6#

A: Um (-) OREgano or something (-) #00:18:44-7#

TP: Mhm (,) #00:18:45-4#

A: Yes (\_) Exactly (\_) #00:18:46-7#

TP: Ok (\_) Then we do this (,) salt and pepper (,) (smalltalk) Like this (\_) Should you sauté the (-) onions (,) Or (-) Just let it soak a bit (\_) #00:20:56-9#

A: So it says (-) Let it steep (\_) After the step, add olive oil (,) And let it steep again together (\_) #00:21:05-7#

TP: Ok (\_) Good (\_) (smalltalk) Ok good I think that has moved in enough now (,) Looks quite good (\_) So (\_) Next (-) GeWÜRze (\_) #00:25:14-8#

A: Exactly (\_) Season with pepper and salt to taste (,) and (-) if necessary, desired herbs (\_) #00:25:29-1#

TP: Spices are half the dish (\_) #00:25:31-6#

A: Yes (\_) So I made bruschetta the other day (,) #00:25:36-9#

TP: Mhm (,) #00:25:38-0#

A: Um (-) And it tasted so retarded (,) I think I just (-) #00:25:42-8#

TP: Didn't you take bruschetta seasoning (?) (laughs) #00:25:45-4#

A: (laughs) No, I found a recipe that was pretty good on Chefkoch (,) but I think the olive oil was (-) The olive oil was just not good, I say now (\_) #00:25:56-1#

TP: Ok (,) (laughs) Oh man (\_) #00:25:58-6#

A: Yes, but seasoning well (-) The seasoning already makes (-) Just about everything (\_) #00:26:02-8#

TP: Yes (-) Right (\_) So (\_) Now I have seasoned (\_) What comes next (?) #00:26:09-0#

A: Then (,) stir in crème fraîche (,) #00:26:10-7#

TP: Mhm (,) How much (?) #00:26:16-7#

A: Half a tablespoon (\_)   
#00:26:18-1#

TP: Half tablespoon (\_) What temperature (?) #00:26:37-4#

A: Um (-) Well, there's nothing in it now (,) But (-) Before that, there was still some water left to boil (,) There's no explicit temperature in it now that you have to boil it somewhere (;) #00:26:53-3#

TP: Ok (\_) Ok (\_) Good (\_) Hm (\_) I think I'll put in a bit more (\_) So (\_) Are there any further steps (;) #00:27:51-4#

A: Jo (\_) Then add soy sauce and mix well (\_) #00:27:54-8#

TP: Mhm (,) Ok (\_) (smalltalk) Ok (,) How does it go on (\_) //I have that now (-)// #00:34:29-6#

A: //Also soy sauce// have in (?) #00:34:31-3#

TP: Soy sauce is still coming (,) #00:34:33-2#

A: Ok (\_) #00:34:33-8#

TP: And then (?) #00:34:34-3#

A: So (-) put soy sauce in and mix well again (,) #00:34:37-8#

TP: Mhm (,) #00:34:38-8#

A: And that was it (\_)   
#00:34:40-2#

TP: How much soy sauce is (-) //taste (\_)// #00:34:41-5#

A: //That was// a quarter of a tablespoon (\_) #00:34:45-4#

TP: Yes well that could have been him (\_) So (\_) So I'm not sure if it tastes good (\_) (laughs) I've never made red lentils (\_) #00:35:15-2#

A: Yes, let's have a look (\_) So I think it smells good (\_) #00:35:19-6#

TP: Yes, of course (\_) You are also welcome to proBie something if you want (\_) #00:35:22-7#

A: Yes, I might try it (\_) (laughs) to see if it's good (\_) (laughs) #00:35:29-9#

TP: Oh yes, it is also evaluated (\_) (laughs) #00:35:31-5#

A: Ne Schmarrn (\_) Ne ne ne ne (\_) (laughs) (smalltalk) #00:36:43-8#

TP: So (\_) that's it now or (?) #00:36:45-5#

A: That's what it was (,) #00:36:46-4#

TP: Ok (,) #00:36:46-8#

A: Good (\_)