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###comment\_start###

Emphasis is marked when it deviates from standard speech, e.g. in ZuTAten....

for the sake of consistency, consider to what extent the searches should be inserted as placeholders###comment\_end###

TP: Okay (\_) Alex (,) Please look for recipes for a beer soup with um (.) with cream and wheat beer (,)(.) and (.) butter and flour (\_) #00:00:23-6#

A: Okay (?) (...) So (\_) I found a beer cream soup #00:00:42-8#

TP: Mhm (?) #00:00:44-4#

A: With cream egg yolk sugar and beer (?) #00:00:47-0#

TP: Perfect (\_) #00:00:50-8#

A: Um (-) #00:00:50-3#

TP: Can you tell me how to (,)(.) what exactly is in there (?) #00:00:52-8#

A: (unv.) It has three and a half stars out of five //and// #00:00:55-6#

TP: //Mhm//(?) #00:00:55-8#

A: And um there are 125 millilitres of cream (,) two egg yolks (,) 80 grams of sugar (-) one litre of beer (,) #00:01:04-7# for four servings.

TP: Mhm (?) #00:01:05-0#

A: And preparation Whip the unsweetened cream until stiff Mix the egg yolks with the sugar and fold into the cream (-) bring to the boil (,) leave to cool slightly (,) and stir into the egg cream (\_) Serve warm (\_) #00:01:18-4#

TP: Ok that means first (,) Can you do it again slowly please (?) //I was just busy// #00:01:22-0#

A: //Yes (\_)// Um the preparation (,) or the ingredients (\_) #00:01:25-8#

TP: First of all, the accessories so that I can put them all away (\_) #00:01:28-1#

A: So for four servings 125 millilitres of cream (?) two egg yolks (?) 80 grams of sugar (,) one litre of beer (\_) #00:01:37-3#

TP: That's 200 millilitres now, okay (\_) Good (\_) I'll change the recipe a bit so that I don't whip the cream but just pour it in (\_) #00:01:44-4#

A: Yes (\_) #00:01:45-0#

TP: Because I don't feel like whipping cream (\_) #00:01:46-1#

A: Yes(-) (laughs) #00:01:47-1#

TP: But otherwise we'll stick to it, I'd say (-) I just need some butter (,)(.) I should have some somewhere (\_) (looks for and gets butter) So (-) I need butter (?) um an egg (?) or an egg YELLOW I think //you said (?)// #00:02:40-4#

A: //Eh no// so cream yolk sugar (\_) #00:02:47-0#

TP: But it comes in at the beginning (\_) Or I need it later anyway, so it fits (\_) No, then we do it without butter but as it is in the recipe (\_) Um (-) That is (-) Cream Egg yolk Sugar Beer (\_) That's all there is (\_) #00:03:05-7#

A: Exactly (\_) #00:03:06-9#

TP: So at the beginning (,) um (-) the uh the beer is simply heated up probably (?) #00:03:14-4#

A: Um (-) Ne (?) The cream unsweetened so stiff Mix the egg yolk with sugar (,) and fold into the cream (\_) #00:03:21-1#

TP: Mhm (?) How much egg yolk do I need (?) #00:03:23-8#

A: Uh (-) #00:03:24-1#

TP: One(\_) #00:03:24-6#

A: Two (\_) So for four servings (\_) (.) So this is a recipe as I said for four servings (\_) #00:03:30-1#

TP: We do half the amount (\_) #00:03:33-4#

A: So then I make two portions (\_) #00:03:33-7#

TP: Yes (\_) #00:03:34-3#

A: Then (,)(.) Is it 62.5 millilitres of cream (?) One egg yolk (,) forty grams of sugar and half a litre of beer (\_) #00:04:05-6#

TP: Good (\_) Then I'll heat up the beer first (.) because I don't whip the cream and then I'll put it in afterwards (\_) #00:04:12-3#

A: Mhm (?) #00:04:15-1#

TP: And mix the egg yolk with the sugar (?) #00:04:17-3#

A: And pull under the cream (\_) #00:04:19-0#

TP: And fold it into the cream (\_) Ok (\_) Then I'll put the cream in first (,) heat it up (,) and then mix in the egg yolk (;) (...) Good (\_) Let's heat it up (,) (means the oven) Now the sugar goes in (?) How much sugar (?) #00:05:18-7#

A: Um forty grams (\_) #00:05:23-0#

TP: Forty grams (;) There are 500, there is a kilo in there, that means there are probably about 100 (,) grams (,) Then I put two spoons in and there are about forty grams (\_) Good (\_) That is now stirred (?) That is supposed to be stirred, it said or (?) #00:05:54-7#

A: Um (?) Mix the egg yolks with the sugar and fold into the cream (\_) #00:05:59-8#

TP: Boah is this a mud (\_) #00:06:00-9#

A: (laughs) (TP prepares to) #00:06:32-5#

TP: Ok (\_) And what heat should you use (?) #00:06:36-7#

A: Um (?) It doesn't say anything (\_) So it says bring the beer to a boil (,) let it cool slightly and stir it into the egg cream while stirring constantly (\_) And serve WARM (\_) But it actually says (..) um (.) (unv.) #00:06:57-9#

TP: Ok, now the wheat definitely comes into it (\_) Woah (\_) #00:07:06-2#

A: (laughs) #00:07:13-4#

TP: And what other spices are in there (?) #00:07:15-0#

A: There are no spices (\_) #00:07:16-8#

TP: It's just an egg with cream and (-) #00:07:19-0#

A: Sugar and beer (\_) So there's nothing else on it now (\_) #00:07:30-7#

TP: It will be good (\_) #00:07:33-1#

A: Have you already made one with wheat beer (?) #00:07:34-8#

TP: No, that's the premiere right now (\_) The other one also went differently, the recipe (\_) It was similar in principle, but flour and such was added to bind it (\_) Good (\_) Let it cook on a low heat then (\_) #00:07:51-6#

A: Um (-) So bring the beer to the boil let it cool slightly and stir it into the egg cream (\_) Serve warm (\_) #00:07:58-4# while stirring constantly.

TP: Mhm (?) Ok (\_) Then we'll let it heat up (?) And in the meantime I'll peel the asparagus for the main course (?) How do you actually cook asparagus (?) Can you look it up please (?) I've never done it before really (;) That's quite interesting (\_) Because I've wanted to do that for a long time (\_) #00:08:37-2#

A: So (\_) peel asparagus before cooking and generously um uh wash before cooking and generously peel (\_) #00:08:43-5#

TP: Oh well, wash it first ok (\_) Yes, I don't do the whole- yes, I do the whole thing, otherwise it's a pity (;) I think I'll take it away then (\_) (washes the asparagus) #00:09:20-7#

A: Ok (\_) Peel generously for this, hold the pole er under the head and pull the spar (,) spar or asparagus peeler with gentle pressure from top to bottom (\_) Finally, cut off the woody ends (\_) #00:09:35-0#

TP: Mhm (?) Oh, that's probably what they mean then (\_) Hold here and then (-) #00:09:40-4#

A: Exactly (\_) #00:09:45-2#

TP: Not with too much force (\_) #00:09:47-9#

A: Gentle pressure (\_) #00:09:49-4#

TP: Yes(\_) That was no gentle pressure (\_)(peel asparagus, smalltalk, eat soup) So (\_) How do you cook the asparagus now (\_) How long does it have to cook (\_) #00:21:46-2#

A: So before you cut it off the woody ends at the end (\_) #00:21:49-7#

TP: Oh I didn't do that at all (\_) #00:21:54-8#

A: Um this is now the recipe for ingredients for FOUR servings (,) Would be two kilos of white asparagus (,) salt (,) a teaspoon of sugar and a tablespoon of butter (\_) #00:22:04-5#

TP: Mhm (?) #00:22:05-1#

A: And when cooking salt (,) put a teaspoon of sugar and a tablespoon of butter in a large enough pot of water (\_) Bring the water to the boil (,) put the peeled asparagus in (,) bring to the boil briefly and then reduce the heat (\_) Now let the asparagus steep over a low heat for about twelve to fifteen minutes, depending on the thickness of the spears (\_) #00:22:27-5#

TP: Ok (,) Good (,) Then we'll do it like this (\_) I think I'd better not do the courgette and pepper vegetables, otherwise it'll be too much (\_) #00:22:45-5#

A: Jo (\_) (question about attempt of TP) #00:23:12-4#

TP: So (\_) Now I put it in a pot with boiling water (?) The asparagus (?) (fetches pot) Then I put it (,) so it has to go in there now (?) #00:23:30-6#

A: Yes (?) #00:23:36-5#

TP: And then into the boiling water and then twelve to then (-)(.) How long (?) Twelve to 15 minutes (\_) #00:23:40-9#

A: Exactly (\_) #00:23:41-5#

TP: Um let pull (\_) #00:23:42-1#

A: Depending on (unv.)stand 12 to 15 minutes (\_) #00:23:43-8#

TP: And the butter also comes in, you said (\_) #00:23:45-9#

A: Exactly (\_) salt (,) sugar as salt (,) put a teaspoon of sugar as well as a tablespoon of butter in a large enough pot of water (,) whereby the salt is for four portions (\_) But I think the teaspoon of sugar I don't know (\_) You hardly notice it anyway(\_) #00:23:59-9#

TP: Where sugar is the flavour carrier (\_) #00:24:04-4#

A: Yes (\_) #00:24:09-3#

TP: So (\_) (eats up soup) Can you look for a sauce hollandaise recipe then (?) #00:25:41-9#

A: Yes (,) (looking) Ok I would have found one (,) #00:26:17-6#

TP: Mhm (?) #00:26:18-4#

A: Um (-) With butter (,) three egg yolks (,) three tablespoons of water (,) one tablespoon of lemon juice (,) salt pepper and cayenne pepper (\_) #00:26:29-4#

TP: Ok (\_) #00:26:29-6#

A: Now that's for SIX servings and two eggs (\_) #00:26:32-3#

TP: I was going to say it (\_) Let's do it with an egg yolk again (\_) #00:26:37-6#

A: Yes (\_) That would be 83 grams of butter (,) one egg yolk (,) one tablespoon of water (,) one third tablespoon of lemon juice (,) salt pepper cayenne pepper (\_) #00:26:46-4#

TP: Mhm (?) So 83 grams of butter (\_) #00:26:52-1#

A: Exactly (\_) 83.3 grams (\_) (laughs) #00:26:56-7#

TP: Then I would say the package there was 200 grams (,) does it say somewhere (?) 250 grams (\_) (smalltalk)Uh can you tell me again how the recipe for the Hollandaise sauce works exactly (?) #00:30:27-8#

A: Um so the ingredients (?) #00:30:29-3#

TP: Yes(\_) #00:30:29-3#

A: Butter Egg yolk Water Lemon juice Salt Pepper Cayenne pepper (\_) #00:30:34-7#

TP: Ok and then calculated down to two persons please again (,) #00:30:36-8#

A: That was 83.3 grams of butter (,) one egg yolk (,) one tablespoon of water one third tablespoon of lemon juice (\_) #00:30:44-0#

TP: Ok, I don't think we have any lemon juice (\_) But an egg yolk (\_) We can manage that (\_) So(\_) When should we put the asparagus in (?) Then into the boiling water (-) #00:31:01-1#

A: Um (-) Bring the water to the boil exactly (\_) Put the peeled asparagus in (,) let it boil briefly and then reduce the heat (\_) #00:31:10-2#

TP: Ok (\_) (smalltalk) So (\_) It goes in there now (,) (10) Bring it to the boil briefly and then reduce the heat and leave it in for twelve to fifteen minutes (\_) #00:31:57-6#

A: Exactly (\_) Now leave the asparagus in on a low heat for 15 minutes, depending on the thickness (\_) #00:32:02-4#

TP: Um (-) (5) Then I'll add the vegetables (,) (prepare) Good (\_) The ingredients are one egg yolk 83 grams of butter plus one tablespoon of water one tablespoon of lemon juice salt and pepper (\_) And cayenne pepper (\_) #00:33:33-7#

A: Exactly (\_) #00:33:35-1#

TP: Um first of all I probably have to melt the butter (\_) #00:33:40-7#

A: Um (?) #00:33:42-0#

TP: Or do I have to do something else (\_) #00:33:43-4#

A: Exactly Melt butter in the pot but do not heat (\_) #00:33:46-8#

TP: Ok, that means on a very low heat (..) that it doesn't get warm (,) not very warm (,) (cooks) Ok (\_) That's a third of the butter here (?)(...) So (\_) To the olive oil I now add the vegetables (?) on a medium heat.) (...) Good (\_) The asparagus needs about (...) seven to uh seven to ten minutes (\_) Ok (\_) So now (,) so now the butter is melted on low heat simply (?) #00:34:55-4#

A: Yes (\_)(smalltalk) #00:36:45-7#

TP: Exactly (\_) Then we can discuss the next steps (,) (.) Um, so when the butter has melted without being heated, then you stir in the egg yolk (?) #00:36:56-7#

A: Um (-) #00:36:57-3#

TP: Or then what comes next (\_) #00:36:59-7#

A: Um egg yolk with lemon juice, water and salt in the pot and put it in the hot water bath (\_) #00:37:05-5#

TP: Ah ok (\_) That is of course important to know because then we can do it right away (?) #00:37:09-9#

A: And then stir with a whisk or better an electric mixer (,) until the mixture becomes creamy (\_) #00:37:16-2#

TP: Now the ideal thing is to use the very SMALL one (,) (...) Good (\_) That means I put hot water in (?) (...) (unv.) Good(\_) Then the egg yolk goes into the pot (?).) Now add lemon juice and water (.) (?) We need one tablespoon (?) (...) (...) Ok(-) Salt and pepper you said (?) Does it say anything about the amount of salt and pepper (?) #00:38:56-0#

A: Ne (\_) So white pepper is in there (\_) #00:38:58-4#

TP: But I think that's just for the visual aspect, so that there aren't these black crumbs in it (\_) I'll put a little salt in there now (?) And a little pepper and the cayenne pepper comes in at the end or what (\_) #00:39:09-5# #00:39:09-5#

A: Um (-) Exactly it is then called salt pepper and cayenne pepper to taste and serve immediately (\_) #00:39:17-2#

TP: Ok (\_) That means DA now nothing comes in and then the egg yolk is put into the hot water bath (?) #00:39:23-0#

A: Exactly (\_) Put egg yolk and lemon juice water and salt in a pot and put it in a hot water bath (\_) #00:39:29-1#

TP: Ok, I've done that now (,) Then we'll just make lemon juice (unv.)(check if there is lemon juice) Good, then it must go without (\_)(prepares)So exactly (\_) And what do you have to do with the egg yolk now (-) Leave it in a hot water bath and stir (?) #00:40:54-8#

A: Exactly (\_) So put the egg yolks with the lemon juice, water and salt in a pot, put it in a water bath and stir with a whisk or better an electric mixer until the mixture is creamy (\_) #00:41:05-0#

TP: Ok (,) (cooks) Meanwhile, the vegetables are getting very good (,) now add a little salt (,) (adds salt) pepper (,) (prepares) also goes very well with les herbes de la provence (,) #00:42:02-8#

A: (laughs)(smalltalk) #00:42:56-3#

TP: So (-) the mass is now slowly becoming creamy (,) What do you have to do next(\_)// #00:42:59-8#?

A: //And then take the saucepan out of the water bath, which is important, otherwise the sauce will curdle, and now gradually add the liquid butter, first by the teaspoonful and then by the tablespoonful, stirring constantly (\_) #00:43:13-2#

TP: Ok but take from the HITZe (;) #00:43:15-7#

A: Exactly until the mixture is creamy (,) and then remove the pot from the water bath (-) so this is important otherwise the sauce will curdle (-) #00:43:20-8#

TP: Ok (\_) And then add the butter spoonful by spoonful (\_) #00:43:24-1#

A: Right now, gradually add the liquid butter, first by the teaspoonful, then by the tablespoonful, stirring constantly (\_) #00:43:36-0#

TP: Ok (?)(prepares sauce)(smalltalk)Ok (\_) So now I do it the right way (,) I take the egg, the egg mixture and slowly mix in the butter and stir it in properly (\_) #00:46:35-1#

A: Exactly (\_) //Under constant// #00:46:36-2#

TP: //What do I have to do// afterwards then (?) #00:46:37-2#

A: Yes just season with salt pepper cayenne pepper and serve immediately (\_) #00:46:44-4#

TP: Ok (\_) That fits perfectly because the asparagus is also almost ready (?) (...) And the vegetables too (?)(prepares) Yes, it looks like a hollandaise sauce at least (;) #00:47:37-9#

A: Very nice (\_) #00:47:44-0#

TP: Good and now with salt pepper and cayenne pepper still (-) #00:47:46-5#

A: Seasoning (\_) #00:47:47-2#

TP: Taste (\_)(prepares) Yes (-) Tastes(-) #00:48:35-5#

A: Very nice (\_) #00:48:35-9#

TP: Like a better ready sauce (\_)(smalltalk)Well then the asparagus is ready now (,) The timing was good (?)Um (-)(prepares)