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A: (briefing) #00:00:24-5#

TP: Ok (\_) Uh how long does Blugur take (\_) (laughs) #00:00:38-5#

A: Um (-) So (-) you have to let it simmer for five to seven minutes (\_) #00:00:42-2#

TP: Ok (\_) Good (\_) I know the rest (\_) (smalltalk) So now I take the small or the big pot (\_) (...) The big one (\_) So now I take salt from my own supply (?) #00:03:13-6#

A: Yes (-) (smalltalk) #00:07:37-0#

TP: Well, water (-) It's finally getting warm here (\_) So (\_) Potatoes and broccoli (\_) We can fry all that (,) You don't have to cook chickpeas anymore (,) It's just the asparagus (\_) Ok (\_) How long does asparagus take (\_) In a water bath (\_) #00:08:13-1#

A: Um (,) Well so (-) Five minutes (?) So varies five to ten minutes (,) #00:08:40-1#

TP: Ok and the bulgur was also about five minutes (-) #00:08:44-3#

A: Um (-) Bulgur (,) Yes ge- ne sorry (\_) That was five to seven so (-) with asparagus it depends on how THICK the stalks are so (-) #00:08:55-0#

TP: Mhm (,) #00:08:55-8#

A: Varies from five to (-) ten to fifteen minu- so this time (-) #00:09:00-5#

TP: Yes, I think they are already relatively thick (-) Um (-) Then we'll just do it in parallel (\_) You are now (laughs) unlucky or lucky that I made bulgur the other day and still know roughly how it was done (,) #00:09:30-5#

A: (laughs) Would you have known red lentils or couscous by heart (?) #00:09:35-7#

TP: So couscous in any case (,) I wouldn't have eaten red lentils because I don't tolerate them (\_) From that point of view // bulgur is perfect yes (\_)// #00:09:41-4#

A: //Good then it fits (\_)// #00:09:43-1#

TP: So I didn't have to ask for couscous (-) so that's probably the best alternative now (\_) (smalltalk) So (\_) I think I remember that you had to stir in the bulgur (\_) Let's see if it turns out (\_) Well, I'm generally not a cookbook cook (,) #00:14:42-3#

A: Yes (-) #00:14:43-2#

TP: Um (-) And do it all more by feel and free will because of that (-) #00:14:47-7#

A: Ok (-) #00:14:48-0#

TP: Um (-) I know roughly how to do it with bulgur so I do it like this (,) #00:14:54-0#

A: Then do you actually cook often (,) or (-) do you like to cook (?) #00:14:58-7#

TP: Um I like to cook (,) and um not lately because there was so much at university and I'm always on the road all day (,) #00:15:05-8#

A: Mhm (,) #00:15:06-3#

TP: Because I have a seminar in the morning and then a Spanish course in the evening (,) And in between I don't go home (,) Um (-) But to be honest I do miss it (\_) I haven't been shopping for three weeks (,) Because I was always on the road at the weekend (,) And I do miss it (-) Cooking for myself and not just eating what other people cook for me (,) #00:15:24-3#

A: Mhm (,) #00:15:24-4#

TP: Or just in the canteen (,) So I'm glad you're here (\_) #00:15:35-0#

A: So would you say you also do it as a hobby (?) Or more for health reasons, so to speak (\_) #00:15:40-1#

TP: More for health reasons (\_) And I don't cook (-) anything elaborate (\_) I don't have an oven here (,) Um (-) I wouldn't cook myself some of the dishes that my mum makes (,) that I really like (\_) #00:15:55-0#

A: Ok (\_) #00:15:56-0#

TP: So I usually just cook the same (\_) So somehow potatoes and courgettes or rice and (-) with tomatoes somehow so (-) mostly it's vegetable pans (,) Exactly (\_) #00:16:13-3#

A: And do you use (-) voice assistants somehow (,) So Siri or Alexa (-) #00:16:20-1#

TP: No (\_) So um (-) I just have this (-) so I have an Android phone so Siri is Apple I think or (,) #00:16:26-4#

A: Exactly (\_) #00:16:26-9#

TP: That's exactly what I don't have (,) Um (-) Rarely (\_) I think I always forget it but it's so thick (unv.) and of course it would be practical that when your hands are really dirty you can ask the machine (,) but somehow I don't do it (\_) I just don't like talking to a computer like that (\_) (smalltalk) So I think I have to leave out the asparagus (,) #00:21:31-3#

A: Ok (,) #00:21:32-2#

TP: I can't quite fit it in (\_) I honestly wouldn't know (,) where to cook it with the small plates (-) Ok (\_) I think I did it wrong with the bulgur (\_) Um (-) Then tell me how to prepare bulgur properly (,) (laughing) #00:22:24-5#

A: So (\_) First step (-) um (-) wash bulgur under running water (,) (unv.) #00:22:28-7#

TP: Mhm ok (\_) Ah you didn't have to do that with the one I had at the time (\_) And then (?) #00:22:41-1#

A: Bulgur is cooked with water in a ratio of one to two comma five (\_) #00:22:44-3#

TP: Mhm (,) #00:22:44-5#

A: That means for 100 grams of bulgur you need 250 grams of water (\_) #00:22:47-9#

TP: I think I managed quite well (\_) #00:22:49-6#

A: Ok (\_) #00:22:56-7#

TP: Just cooked (\_) Probably stirred (?) Do you have to let it steep (?) #00:23:02-6#

A: So it says put the bulgur water and salt in the pot and heat it up (,) #00:23:05-7#

TP: Mhm (,) #00:23:06-2#

A: Simmer the bulgur for five to seven minutes (,) then turn down the heat (,) and allow the bulgur to swell in a covered pot (\_) #00:23:13-3#

TP: Mhm (\_) Ah, it could be (,) that it just has to swell (\_) Yes, then we'll do that (\_) So (\_) What else do we have now (\_) Crème fraîche (,) Cream (,) Tomatoes (?) And the chickpeas (\_) (smalltalk) Ok (\_) The bulgur is slowly (\_) (smalltalk) So except for the asparagus, I actually used everything now (\_) #00:33:40-1#

A: (unv.) That means that you have now improvised, so to speak, or (?) #00:34:38-5#

TP: Hm (?) #00:34:39-0#

A: So you (-) you haven't done that yet either, what you have done now (\_) #00:34:40-4#

TP: Mm (,) (refusing) I actually NEVER cook with cream or with crème fraîche or something, so this is definitely a new ingredient (,) #00:34:50-5#

A: Ok (,) #00:34:50-6#

TP: And sure, potatoes and broccoli do (,) But not together with bulgur for example (,) #00:34:55-7#

A: Mhm (,) #00:35:02-5#

TP: And with the spices, I always put a little bit of everything in (,) #00:35:05-9#

A: Yes (-) (laughs) #00:35:36-8#

TP: Um (-) Are you allowed to cook sour cream (?) #00:36:05-9#

A: So sour cream curdles (,) when cooking (,) Um (-) On Chefkoch in the forum it is now suggested that you mix in some cornflour (,) then (-) doesn't happen (\_) #00:36:17-9#

TP: Ok (\_) I didn't (\_) Yes well then we just don't cook it (\_) #00:36:21-2#

A: So if the sour cream from the other (unv.) starch (unv.) then it should no longer flocculate (\_) #00:36:26-3#

TP: Mhm (,) #00:36:27-7#

A: Exactly (\_) #00:36:29-8#

TP: Well good (\_) (prepares further) Ready (;) #00:39:55-9#

A: Great (\_) Then thank you (,) #00:39:58-5#

TP: Gladly (,)