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TP: Yes, I don't know, we make asparagus with couscous salad hm (?) I only know the green one if I'm honest (,) #00:00:31-7#

A: Yes, I was lucky because I also bought a green one (?) #00:00:33-9#

TP: Of course (? ) (laughs) #00:00:37-2#

A: Then the next test person (;) #00:00:38-8# gets it.

TP: Running (\_) #00:00:43-8#

A: Ok (\_) Exactly I have, for example, a couscous salad with asparagus (,) #00:00:59-6#

TP: Mhm (,) #00:01:01-5#

A: Um (-) Has five stars on a rating (-) (laughs) #00:01:04-0#

TP: Sounds perfect (-) (laughs) #00:01:07-7#

A: Exactly (\_) What else can I offer (?) Um white asparagus with orange sauce and couscous (?) Exactly (\_) White asparagus with orange sauce and couscous (,) Um (-) #00:01:36-2#

TP: I don't have any oranges now (\_) #00:01:43-2#

A: Look at Chef (,) Right at the couscous asparagus salad with mint dressing (,) Um (-) Asparagus on cashew couscous (-) Couscous asparagus pan (-) #00:02:01-1#

TP: Let's do the couscous asparagus pan that sounds cool (-) #00:02:04-2#

A: There are zero ratings now (,) Um (-) But I just see it's with green asparagus (\_) #00:02:10-1#

TP: Ok (\_) #00:02:10-4#

A: But you can also but if you like you can change that is not a problem (-) #00:02:15-5#

TP: Can you fry the (-) green asparagus in the pan (;) I don't know, can you do that with the white asparagus too I don't think so or (,) #00:02:21-4#

A: I'll have a look (,) Can you wash and cut off the asparagus and (unv.) peel (?) #00:02:35-4# before roasting?

TP: Mhm (?) #00:02:36-6#

A: Um (,) So there are definitely several recipes where roasted white asparagus is in it (\_) #00:02:58-1#

TP: Well, let's do that and just change it (,) #00:03:00-2#

A: Ok (\_) #00:03:02-7#

TP: Will it be more interesting (\_)s #00:03:03-5#

A: Yes (-) #00:03:04-3#

TP: Good (\_) What do I have to start with (;) #00:03:07-5#

A: So ingredients I can still read out (,) There are now couscous vegetable broth chilli flakes lemon juice and grating of it (,) green asparagus olive oil paprika powder (-) honey salt herbs (?) pine nuts roasted without fat in a pan (,) olives and feta cheese (\_) #00:03:29-5#

TP: Boah (\_) I think we don't have half of it (;) Hm (\_) Difficult (\_) Ah well, I could help with chilli and Ding (,) with honey I think (,) but I don't think we have any feta (,) Hm (;) What do you think (?) Can we do it anyway (?) #00:03:53-4#

A: Um (?) #00:03:53-7#

TP: So if you don't have half of the things (?) #00:03:56-4#

A: Well (-) I don't know if it is then (-) Well (\_) Theoretically of course from my side (,) but (-) um I'll see what it is all used for (,) For example it says let vegetable stock boil (,) let couscous with chilli flakes and lemon zest swell up in this (,) So I guess it will be more for the (-)(..) taste the chilli flakes and lemon (,) #00:04:19-3#

TP: Hm (,) #00:04:20-9#

A: Um (-) Then it's called seasoning with honey (,) Well that's also something for seasoning paprika (-) Lemon juice (-) What did you say (?) You don't have lemon juice or (?) #00:04:35-1#

TP: Um, that's (-) lemon juice concentrate I have there, so that means you know this funny (-) like something like lemon (unv.) #00:04:43-5#

A: Ah ok (\_) Ok (\_) Hm (\_) Exactly so then the feta cheese is more for sprinkling (,) so it's more of a side dish (,) and yes add pine nuts and olives to the vegetable mixture (,) #00:05:04-7#

TP: Yes, but I think we also have something like that (\_) I just have to look for it (\_) Good (\_) Yes (,) um, read the list of ingredients again (,) then I'll look for it all together here somehow (?)   
#00:05:17-9#

A: Yes (-) So (\_) 120 grams of instant couscous (?) #00:05:23-5#

TP: Is that instant couscous (?) #00:05:24-5#

A: Yes that is (-) yes (\_) Then (\_) 300 millilitres of vegetable broth (,) #00:05:30-0#

TP: Mhm (?) Do I have to look where it is (,) Because I'm not usually allowed to cook (;) #00:05:35-5#

A: (laughs) #00:05:38-2#

TP: Ok (,) vegetable broth we have there yes (,) #00:05:39-4#

A: Uh chilli flakes (,) Uh a lemon (,) juice and grate of it (,) #00:05:49-3#

TP: (unv.) Mhm (?) #00:05:51-8#

A: Then 400 grams of green asparagus cut into four centimetre long pieces (,) #00:05:55-5#

TP: Mhm (,) #00:05:56-0#

A: Um three teaspoons of olive oil (?) #00:05:59-8#

TP: Um (-) Yes (?) #00:06:02-3#

A: Half a red pepper cut into short strips (,) #00:06:05-2#

TP: Mhm (?) #00:06:07-1#

A: Two teaspoons of honey (?) #00:06:16-6#

TP: Mhm (?) #00:06:18-8#

A: Then salt (?) Uh two tablespoons of chopped herbs for example parsley basil mint (?) #00:06:39-4#

TP: Yes (\_) Fits (\_) #00:06:40-7#

A: Then (-) 30 grams of pine nuts (,) #00:07:22-1#

TP: Exactly (\_) So seeds are probably not pine nuts but something similar (,) herbs (?) #00:07:27-6#

A: Um olives (?) #00:07:30-4#

TP: Olives (?) We have to let them out I don't have any (;) #00:07:32-3#

A: And sheep's cheese (\_) #00:07:33-4#

TP: I don't have it there either (\_) #00:07:34-0#

A: Ok (\_) That would be it (\_) #00:07:39-0#

TP: Ok (\_) Good (\_) Then what is the first step (\_) #00:07:43-2#

A: The first step is to bring the vegetable stock to the boil (,) swell the couscous with chilli flakes and lemon zest in this (\_) #00:07:50-2#

TP: Mhm (,) Good (\_) Then I'll get a pot (,) How big should the pot be small medium large (?) Or how many litres of water should I boil the vegetable stock in (-) #00:08:04-3# #00:08:04-3#

A: So vegetable broth is 300 millilitres (,) #00:08:05-7#

TP: Mhm (,) #00:08:07-0#

A: Um (-) And pot (?) There is nothing there now but (-) #00:08:12-9#

TP: Ok (\_) Then let's just take the one here (,) #00:08:14-0#

A: I would have said a middle one like that now (\_) #00:08:15-4#

TP: Yes (-) Good (-) I need a measuring cup of it (unv.) (?) So (\_) Uh (,) How many tablespoons of vegetable broth or (-) I don't know or what was that (?) #00:08:40-6#

A: So there were 300 millilitres of vegetable broth (\_) #00:08:42-7#

TP: Oh, like the other ratios like to bulgur probably or (?) #00:08:46-5#

A: Um (-) Yes (\_) There is nothing there now (,) #00:08:49-5#

TP: Mhm (?) So (\_) boil down 300 millilitres of broth, you said gell (?) #00:09:38-8#

A: Let it boil up exactly (?) #00:09:41-2#

TP: And right from the beginning the lemon is already in there or (?) #00:09:44-9#

A: Um (-) I think it says boil the vegetable stock (,) then add the couscous with chilli flakes and lemon zest and let it swell, so (-) #00:09:55-6#

TP: Mhm (-) So (-) #00:09:57-1#

A: I would have interpreted it as boiling up first and then (-) #00:09:59-4#

TP: Yes (-) Good (\_) Yes that we will now take a short time I guess (,) (small talk) Exactly like that (\_) That's boiling now (?) And now I have to admit the (-) gell (?) #00:13:38-9#

A: Exactly (\_)   
#00:13:41-9#

TP: How much (?) #00:13:43-7#

A: Couscous is 120 grams (\_) (smalltalk) #00:14:35-8#

TP: 120 grams you said gell (?) #00:14:37-1#

A: Exactly (\_) #00:15:00-2#

TP: And how long does that have to cook now (?) #00:15:01-0#

A: Um (-) It now says couscous according to manufacturer's instructions #00:15:06-6#

TP: Mhm (,) #00:15:07-4#

A: Let it swell for about ten minutes (;) I think you can see that then (\_) Exactly give me the packaging (,) Thank you (\_) Um (-) #00:15:24-7#

TP: Uh, I can already imagine how it should work (\_) Now it sort of soaks up the water on the couscous (,) a bit like rice (,) #00:15:30-3#

A: Exactly, cover it and let it swell for about five minutes (\_) Then loosen it up with a fork (,) so it just soaks up what I think you can see then (-) #00:15:39-0#

TP: But let it swell, so (-) Don't make it out now or something (?) #00:15:42-4#

A: Exactly, so it should (-) Um (-) simmer I think (\_) #00:15:48-4#

TP: Mhm (,) #00:15:48-9#

A: When pouring hot water over (?) let it swell for about five minutes (-) Exactly I think until lower heat (,) #00:16:04-8#

TP: Hm (-) (smalltalk) Should we stir it in between (?) #00:17:18-7#

A: Um (-) I think it's not bad (\_) #00:17:50-6#

TP: Yes, let's see (\_) (smalltalk) So there is (unv.) no more liquid in the pot (,) But now I don't know if five minutes are over (\_) #00:20:24-6#

A: Um (-) Ok now it's eighteen twenty-nine but I don't know (laughing) #00:20:31-3#

TP: Have you ever made couscous (?) #00:20:33-3#

A: Yes, so the liquid is completely absorbed and must not be hard any more (\_) Or rather, when you (-) #00:20:41-1#

TP: Then he is actually finished now ne (,) #00:20:42-7#

A: Ok (\_) #00:20:42-6#

TP: A little bit al dente (\_) #00:20:44-4#

A: Exactly (\_) Al dente (\_) That fits (\_) #00:20:46-8#

TP: Yes well then it is now through (?) #00:20:47-8#

A: Exactly (\_) So let the couscous swell with chilli flakes and lemon zest (\_) #00:20:54-0#

TP: I forgot about that but it doesn't matter (\_) Um (-) Does it have to be taken off the cooker or (-) Is there something coming in right now (?) #00:21:21-2#

A: Um (-) There is NOTHING about taking it off the cooker (,) But the next step would be to fry the olive oil in the pan (,) and then finally to loosen up the couscous with a fork (\_) So I think you should take it off now (\_) #00:21:39-6#

TP: Yes (-) Then let's do it now because otherwise it will burn (,) So (\_) then I probably need a pan (?) If I am to fry something in the pan (,) #00:22:06-1# now.

A: Exactly (\_) #00:22:08-7#

TP: Um (-) Does it have to be a coated or uncoated one probably doesn't matter or (?) #00:22:21-0#

A: It doesn't matter exactly (\_) There's just a big pan (\_) #00:22:24-0#

TP: Mhm (,) So (\_) And then what now (?) Exactly (\_) Now explain to me again the next step (,) #00:22:30-1#

A: Heat the olive oil in a large frying pan (?) Fry the asparagus in it (,) Season with honey (,) Add the peppers and fry for about four minutes until al dente (,) while adding the lemon juice and lightly salting (\_) #00:22:43-9#

TP: Ok (\_) How big do the asparagus pieces have to be or should they be again (-) #00:22:47-8#

A: Asparagus pieces should be about four centimetres long (\_) #00:22:50-9#

TP: Mhm (,) Uh (\_) How much should be of the asparagus (?) #00:23:26-6#

A: Um (-) It says 400 grams (\_) #00:23:30-1#

TP: That's 500 (\_) Yes (\_) Then I'll make 500 because of the 100 grams, I think (-) Then there's just more asparagus in the salad (,) Do I have to wash the asparagus first, the white (?) #00:23:42-8#

A: Um (-) Yes (\_) Exactly, so before roasting, be sure to wash asparagus (,) and cut off the woody ends (\_) #00:24:02-5#

TP: Ah okay (\_) (unv.) #00:24:07-7#

A: Exactly (\_) (TP prepares to) (smalltalk) #00:29:37-2#

TP: So (\_) if it's hot now (,) then I have to add the asparagus, you said (?) #00:29:42-2#

A: Exactly (,) #00:29:43-8#

TP: And what else (?) #00:29:44-4#

A: Then (-) So fry asparagus in it with honey seasoning (,) #00:29:47-3#

TP: Mhm (,) #00:29:47-9#

A: Add the paprika (-) and fry for about four minutes until firm to the bite (\_) #00:29:51-4#

TP: Mhm (\_) #00:29:52-6#

A: And meanwhile add the lemon juice and salt lightly (\_) #00:29:55-7#

TP: Mhm (,) And the peppers, I need half of them, you said, right (?) #00:29:59-7#

A: Exactly (\_) That was half (\_) #00:30:22-5#

TP: Uh (-) In pieces probably or (?) #00:30:26-9#

A: Um yes, so there's nothing there now (-) ah but in short strips (\_) #00:31:01-7#

TP: Is that short enough you mean (-) Ah let's halve it again (\_) #00:31:05-4#

A: Yes (\_) #00:31:06-0#

TP: That they have about the same amount (\_) Now it's time (\_) Because my girlfriend cooked this pasta salad in front of her when she came home (,) #00:31:20-1#

A: Mhm (,) #00:31:21-8#

TP: But now I haven't eaten anything because I knew we were going to cook something (,) (laughs) Now I'm starving (\_) #00:31:30-2#

A: (laughs) (smalltalk) #00:32:39-4#

TP: So (?) Uh (-) How long do you sauté asparagus (?) #00:32:40-6#

A: Um (,) So now it says in the recipe (-) Four minutes (?) But in another asparagus (-) um general asparagus frying instructions it says at medium heat the necessary stalks about ten to twelve minutes (\_) #00:32:58-1#

TP: Mhm (,) #00:32:58-9#

A: Exactly Asparagus tips only need to be fried for six to eight minutes (\_) #00:33:24-5#

TP: And after they are cooked through (-) Then season with honey (,) then add the peppers or (;) I don't have it in my head anymore (\_) #00:33:32-0#

A: Fry the asparagus in it (,) Season with honey (,) Add the pepper and fry for about four minutes until firm to the bite (\_) Meanwhile, add the stalk and salt lightly (\_) (smalltalk) #00:35:41-1#

TP: Should probably go soft easy or (?) #00:35:40-8#

A: Exactly yes (\_) #00:36:46-1#

TP: How long have we had it on now (?) I don't think I know four minutes (?) #00:36:51-1#

A: Um, once again I didn't look at the clock (\_) (laughs) But yes, I would have said now from the feeling (\_) #00:36:56-8#

TP: Yes (,) But (-) it is not yet soft (\_) Then I would say we leave it on longer or (?) #00:37:05-9#

A: Yes (,) Uh, it's called six to eight (\_) for asparagus pieces (,) #00:37:14-8# anyway.

TP: Do they have a lid on it (?) That it's a bit (-) #00:37:16-9#

A: Um (,) Ne (,) (smalltalk) #00:45:38-2#

TP: Did it say whether it should already be soft when I add the honey (?) Probably already or (?) I think I asked that earlier (\_) #00:45:44-7#

A: Yes, so explicitly there is nothing about simply frying asparagus (,) season with honey (,) add paprika and fry until firm to the bite (\_) #00:45:53-2#

TP: Mhm (,) #00:45:56-9#

A: Exactly bite-proof it is called (\_) #00:46:10-3#

TP: Yes, it's a good bite (\_) #00:46:12-8#

A: (laughs) #00:47:10-2#

TP: Thin ones are already (,) I think (,) But the thick ones need short (\_) All that probably also still on medium heat or (?) The (-) #00:47:27-5#

A: Um (-) The asparagus (?) Now it also says (-) it just says heat (\_) #00:47:32-9#

TP: Mhm (,) Yes (\_) And how much honey do I need (?) #00:47:40-3#

A: Two teaspoons (\_) #00:47:42-4#

TP: So now honey (,) then the peppers and meanwhile already a little salt and herbs or how was that (?) #00:47:47-0#

A: Exactly so meanwhile add lemon juice and lightly salt (\_) Yes (\_) So honey paprika and (unv.) (TP cooks) #00:48:58-7#

TP: Easy you said gell (?) #00:48:59-8#

A: Yes (,) #00:49:20-6#

TP: So (\_) What's after that (?) Well, we'll leave that for a bit until it's firm to the bite yes (?) #00:49:25-2#

A: Exactly (\_) And then use a fork to loosen up the couscous and add the pine nuts and olives to the vegetables (?) Fry briefly and mix in half of the herbs (\_) #00:49:37-3#

TP: Mhm (,) #00:49:37-4#

A: Serve sprinkled with the remaining herbs and the feta cheese (-) (\_) #00:50:15-6#

TP: So (\_) Let's loosen it up with a fork (?) Yes, he needs that (,) (smalltalk) Um (-) Good (\_) So that would be halfway firm (?) Then fold in the couscous (,) How much of the uh (-) seeds (?) #00:53:19-1#

A: Um (,) 30 grams (\_) So it says roasted without a lid on the pan but I don't think that matters (\_) So I think with the pine nuts (\_) #00:53:29-0#

TP: Yes, they are already roasted there (-) So you fold in the couscous first, you say (?) Oh Leck (\_) Hopefully the pan will be enough for me now (,) (laughs) #00:53:41-0#

A: Exactly (-) Loosen the couscous and add it to the vegetable mixture with the pine nuts and olives (-) Fry briefly and sauté half of the herbs (\_) #00:53:54-6#

TP: How many herbs were there (?) So (-) (unv.) #00:53:58-2#

A: Um (-) Two tablespoons (\_) #00:55:15-5#

TP: So (\_) Two ESSpoonfuls of herbs you said (;) #00:55:18-6#

A: Exactly (\_) Yes (\_) #00:55:52-0#

TP: Oh well (\_) If there are two in total then I should have taken half but now one would have been enough (?) #00:55:56-1#

A: Ah right yes (\_) #00:55:56-9#

TP: Sausage (\_) #00:55:57-6#

A: Yes sausage (\_) #00:55:58-3#

TP: Yes, then at least it tastes a bit more intense (\_) #00:56:01-0#

A: Yes (-) #00:56:31-1#

TP: So (\_) Feta would still be on top but we don't have it now (,) #00:56:34-1#

A: Exactly (\_) #00:56:34-6#

TP: And the grated herbs and that was it or (?) #00:56:36-1#

A: That was it then yes (\_)