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TP: (asks questions about the experiment) Um (-) I think I would start by peeling the asparagus (,) #00:00:45-0#

A: Yes (-) #00:00:48-0#

TP: Green asparagus must already, should already be peeled or (?) #00:00:51-0#

A: I'll have a look (,) So it says peel the green asparagus only at the ends (,) #00:01:01-9#

TP: Ok (,) #00:01:03-0#

A: And then don't boil it in water (-) as usual, so if depends on what you want to do, so in any case only peel the ends of the green asparagus (;) or cut off the woody ends (\_) #00:01:14-2#

TP: Ok (\_) And don't boil in water (?) #00:01:28-0#

A: Um (,) It depends on what you want to do (\_) Um depends on what you want to do (\_) So (-) You can fry you can also cook (\_) #00:01:37-4#

TP: Ah yes ok (\_) What is your experience (?) Is boiling better or frying (?) What gives more taste (?) #00:01:50-9#

A: I know that (-) So I can see what gives more taste (,) #00:01:53-3#

TP: Mhm (,) #00:01:53-8#

A: Um (-) I've always prepared it in the pan (,) Um (-) Well it doesn't really say (-) I don't know what the difference in taste is (,) Um (-) Yes, well you can also fry it (-) So you can fry it (,) you can boil it (,) and you can cook it in the oven (\_) #00:02:48-0#

TP: Hm (,) #00:02:49-9#

A: Yes (\_) #00:02:53-3#

TP: Then I'll just do part of it in (-) boiling water (,) and part of it in the pan (\_) (smalltalk) So I would have cut what I do in the pan like this (-) (?) #00:04:03-5#

A: Mhm (?) #00:04:05-4#

TP: And I would have cooked a part of it (,) I would have put it in whole (,) or hm (\_) I don't know (;) Better in whole or (;) #00:04:19-4#

A: For cooking (,) um (-) It says for green asparagus wash asparagus (,) peel and cut off the end of the asparagus a little and cook the asparagus in plenty of salted water until al dente and the asparagus should be completely covered with water so (-) #00:04:33-4#

TP: Ok (,) #00:04:33-4#

A: Probably rather um so as a whole piece (\_) #00:04:37-2#

TP: As a whole ok (\_) Then I leave them like this (,) And I fry them (\_) So it said that if I cook them then I peel them (\_) #00:04:43-5#

A: Right there it said wash asparagus (,) peel (,) can be more precise (,) #00:04:46-6#

TP: Ok (,) #00:04:47-1#

A: Take a look at what it says (,) Um (-) Yes ok (\_) It doesn't say any more (\_) #00:04:53-2#

TP: Ok (\_) So also with green asparagus (\_)   
#00:04:55-7#

A: Yes (-) #00:04:54-9#

TP: Ok (\_) Mhm (,) #00:05:02-0#

A: Okay, it says here that you do NOT have to peel green asparagus (,) only the lower third of thick spears (\_) which is much lighter in colour (\_) #00:05:10-5#

TP: Ah ok (\_) Good (\_) #00:05:13-1#

A: So you don't have to anyway (,) because the skin is not poisonous (,) and the thicker the sticks the thicker the skin on top and that can taste bitter (\_) #00:05:20-7#

TP: Ok (\_) Ahja (\_) (smalltalk) How long does this take approximately (?) #00:15:19-0#

A: Ten minutes (\_) #00:15:20-0#

TP: Ten minutes ahja (\_) Preparation for two people and then comes couscous (,) #00:15:29-0#

A: Exactly, so put it in a pot (,) Pour water over it (?) #00:15:31-3#

TP: Yes (,) #00:15:31-4#

A: And leave to swell for five to ten minutes and then loosen with a fork (,) and season to taste (\_) #00:15:37-4#

TP: Ok (\_) #00:15:37-6#

A: So with boiled water (\_) #00:15:42-1#

TP: Ok, that means I can do that for today late (\_) Yes (-) I just noticed that I haven't quite coordinated the order here (,) #00:16:17-2#

A: But (-) #00:16:18-2#

TP: No, I also want to put in some potatoes (,) #00:16:20-9#

A: Ah ok (\_) #00:16:20-7#

TP: If you already have them with you (,) Um (-) And of course I could have made them before (,) But (?) I have such a great pressure cooker here (,) #00:16:31-8#

A: Ah yes (\_) So what do you actually want to cook now (,) So cook asparagus (?) And fry some (,) And (-) #00:16:42-1#

TP: No, I just decided that I would fry everything (,) I would only boil the potatoes for a short time (,) #00:16:49-3#

A: Mhm (,) #00:16:50-4#

TP: And then also make fried potatoes (,) So then just peel them (,) cut them (,) Exactly so that it practically becomes a vegetable pan (;) #00:17:11-4#

A: Yes (;) (smalltalk) #00:20:18-0#

TP: So (\_) Um (-) Yes wait a minute (,) The beans (,) Can you tell me briefly (-) uh (-) do I have to cook them or are they ready (?) #00:20:33-7#

A: So they are (-) Ready (\_) #00:20:35-4#

TP: It probably says that or (?) #00:20:36-0#

A: Exactly, so you can drain them and (-) #00:20:37-4#

TP: Yes (,) #00:20:37-8#

A: Then process (\_) So she doesn't have to cook anymore actual (\_) #00:20:42-4#

TP: Ok (\_) Ok (\_) That means I only have to warm it up at the end when I use it (\_) #00:20:48-4#

A: Yes (-) Exactly (\_) #00:20:49-7#

TP: Ok (\_) #00:20:50-0#

A: But theoretically you can also eat cold (\_) just the way you like (\_) (smalltalk) #00:24:43-9#

TP: So (\_) Now the peppers (,) I have a little bit of asparagus (-) Because then I finally said I'll fry everything (,) Then I'll also cut it into small pieces (\_) Exactly that will be a big vegetable pan (;) #00:25:06-9#

A: Do you have a big pan there or (-) #00:25:08-0#

TP: I have (-) Already (,) #00:25:08-7#

A: Ah yes (\_) #00:25:11-7#

TP: Should be enough or (?) I think (-) #00:25:13-1#

A: Yes (-) Yes, because some of them were short of (;) So some of those who made vegetable pans (,) That was a real bunch then (;) #00:25:20-8#

TP: Yes yes (;) #00:25:21-2#

A: If they have such a small pan (;) #00:25:22-2#

TP: Yes (;) I can imagine (;) (smalltalk) So now I'm still thinking (,) What else can we do (,) (mumbles) Then I would add a little sour cream (-) Does the couscous go well with that (?) #00:44:06-9#

A: I'll have a look (?) #00:44:07-7#

TP: Or the beans (;) #00:44:23-1#

A: So there's ratatouille couscous with sour cream (,) So (-) #00:44:25-4#

TP: Ratatouille couscous with sour cream (;) Ok (,) #00:44:28-8#

A: Um (-) So that fits in (,) #00:44:31-2#

TP: Yes (,) #00:44:31-5#

A: Definitely (,) #00:44:34-4#

TP: So actually I could put some of the tomatoes in for ratatouille or (,) That would be quite good (\_) And sour cream ok (\_) And crème fraîche (\_) Does crème fraîche or sour cream fit better (;) #00:44:45-5#

A: Um (-) #00:44:45-8#

TP: Probably more sour cream (\_) #00:44:47-9#

A: So in that case it just says sour cream (;)   
#00:44:49-2#

TP: Only sour cream (;) Yes ok good (\_) Mhm (,) And is there also some beans in the ratatouille (?) #00:45:16-1#

A: Um (?) There are NO beans in there now (,) #00:45:21-7#

TP: Mhm (,) #00:45:23-4#

A: Um, what I saw on Chefkoch is chilli sin carne (,) with couscous (,) #00:45:27-7#

TP: Mhm (,) #00:45:29-6#

A: Um (-) This now has four out of five stars (unv.) three and a half (,) Vegetarian cailla with couscous (,) Um (-) Vegan pumpkin couscous chilli (,) So now it's all ingredients where couscous and kidney beans are in it (,) #00:45:47-4#

TP: Mhm (,) #00:45:49-4#

A: Exactly (\_) Yes (\_) #00:45:57-0#

TP: Ok (\_) (smalltalk) So (\_) Um (-) Couscous must boil the water (-) Must boil the water (,) Yes, that's exactly what I'm putting in little by little (,) Everyone has their own pan (,) I'm going to heat up some water for a couscous (,) And in the small pan I'll put the (-) rest of the stuff I want to fry (,) (fry) So couscous (,) What was in it (-) #00:50:37-9#

A: Um (-) Couscous (,) #00:50:38-7#

TP: Um (-)   
#00:50:39-9#

A: Put in pot (,) Pour boiling water over (,) and let swell for five to ten minutes (\_) #00:50:46-0#

TP: Five to ten minutes (\_) #00:50:47-0#

A: Let it swell for five to ten minutes yes (,) #00:50:48-7#

TP: Ok (\_) With salt probably still (?) Or (-) #00:50:54-5#

A: Um (-) #00:50:56-9#

TP: Some salt (;) #00:50:57-4#

A: Some salt (;) #00:50:58-2#

TP: Is it in there (;) Yes (;) yes ok (\_) (smalltalk) So you said sour cream would go well with it (\_) #00:59:31-3#

A: With the ratatouille (,) #00:59:33-2#

TP: And the kidney beans are not (\_) They are not in the recipe practically (\_) #00:59:36-6#

A: They are not in the recipe but in another (,) #00:59:37-9#

TP: Hm (,) Will definitely fit (-) #00:59:40-1#

A: Definitely goes with couscous too (\_) #00:59:42-1#

TP: Yes ok (\_) I'm thinking about adding sour cream (,) I'll definitely put it in (,) whether I'll add the shepherd's cheese (-) It'll be a bit much or (?) #01:00:00-1#

A: Um (-) Yes, I think the shepherd's cheese (-) It is already heavy in the stomach I could imagine (\_) #01:00:11-7#

TP: Yes, exactly (\_) No, I'll leave him alone (\_) When I asked you something about the recipe, you always looked at chefkoch d e or something (;) #01:00:56-0#

A: Uh (-) Yeah so (-) The one with the kidney beans was (-) The one on Chef (,) And the other one on (-) One Thousand A Cooking Recipes d e (\_) #01:01:06-8#

TP: Ok (\_) #01:01:07-1#

A: Exactly (\_) #01:01:16-2#

TP: So definitely common websites where you can find (-) uh recipes (\_) #01:01:19-3#

A: Exactly yes (\_) (TP roasts) #01:03:05-3#

TP: Uh, how is it with couscous (?) Is it meant that water remains and you pour it off (,) or is it supposed to have absorbed all the water in the end (\_) #01:03:15-7#

A: Yes, so it should rather have absorbed water (\_) #01:03:18-1#

TP: So that in the end there is no water left (\_) Best (\_) #01:03:20-9#

A: Yes (\_) Ideally yes (\_) #01:03:22-7#

TP: Ok (\_) It was just a question of whether or not I should pour some more (\_) #01:03:28-3#

A: Exactly (\_) Yes (\_) #01:04:41-8#

TP: So I would say (,) Then season (,) (prepares further ) Good (\_) #01:06:45-9#

A: Yes (\_)