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TP: Good (\_) Then my first question would be what good I could do mainly with asparagus and potatoes (\_) #00:00:15-0#

A: So you can have asparagus with hollandaise sauce and potatoes (,) That's the classic (,) Um (-) Then potatoes green asparagus soup (,) Orange asparagus with fresh potatoes (,) and a mascarpone-lime sauce (,) green asparagus and new potatoes with wild garlic pesto (,) potato asparagus casserole (,) asparagus potato casserole (-) asparagus potato gratin (,) potato asparagus gratin (,) asparagus potato salad with rocket and tomatoes (,) #00:00:47-5#

TP: What was the first one again (?) The normal one with the hollandaise sauce (?) #00:00:50-9#

A: The (-) what I said before (?) #00:00:55-0#

TP: Mhm (?) #00:00:59-5#

A: Asparagus with hollandaise sauce and potatoes (\_) #00:01:02-2#

TP: Exactly (\_) #00:01:11-4#

A: Exactly, so there would be asparagus (,) green spa- both or like (,) um (-) Yes (\_) So asparagus (,) potato sugar butter egg yolk white wine lemon juice pepper ham and salt (\_) #00:01:25-3#

TP: Ok (\_) Don't know if we have all that there (\_) #00:01:27-8#

A: So (-) #00:01:31-5#

TP: I'm probably looking for something else (\_) #00:01:34-3#

A: Exactly (\_) Um (-) But I can read it to you again if you like (,) Potato and green asparagus soup (,) Orange asparagus with fresh potatoes (,) Green asparagus and new potatoes with wild garlic pesto (,) potato asparagus casserole (,) casserole with potato asparagus and ham (,) asparagus with North Sea crab sauce and young potatoes (,) asparagus potato casserole (,) asparagus potato gratin (,) potato asparagus gratin (,) #00:02:06-9#

TP: Then (-) Take one of those asparagus potato casseroles (;) A normal one without ham (\_) #00:02:12-5#

A: Ok (\_) Then I have an asparagus potato casserole where white asparagus potatoes (,) sugar butter ok there is now also (,) ham but you can leave it out (,) it says for vegetarians without (,) butter flour white wine asparagus cooking water (,) broth (,) mountain cheese (,) condensed milk nutmeg salt and pepper (\_) #00:02:43-3#

TP: Uh (-) Probably everything with asparagus is somehow a bit extravagant (\_) #00:02:49-6#

A: We can times (-) #00:02:50-5#

TP: Um (-) #00:02:50-9#

A: Still looking (,) #00:02:53-0#

TP: You can also see what you can do with potatoes and tomatoes mainly (;) #00:03:00-2#

A: Um (;) Ok what I still have (;) So I still have green asparagus red lentils vegetables and potatoes (,) Would be something (,) Otherwise what did you say (?) Tomatoes (?) #00:03:15-4#

TP: Um (-) look what tomatoes potatoes mainly (;) what you can do with them (\_) #00:03:23-1#

A: Potato-tomato casserole (\_) I'll see what else there is (,) Chicken-tomato-onion-potato casserole (,) Greek beans with potatoes and tomatoes (,) Turkey thighs with potatoes courgette and tomatoes (,) Tomato-mozzarella-potatoes (,) Please (?) #00:03:41-2#

TP: But that's more like a supplement or (?) #00:03:43-7#

A: Uh (-) What (,) what exactly (?) The uh (-) Uh tomato mozzarella potatoes or (;) #00:03:57-1#

TP: Uh (-) Yes, then let's look again at what you can mainly make from peas and tomatoes (\_) #00:04:11-6#

A: Tomato chickpea pot (,) tomato chickpea soup (,) chickpea stew with tomato harissa (,) tomato chickpea sauce (,) uh (-) #00:04:20-8#

TP: What was the first (?) #00:04:21-8#

A: Uh tomato chickpea pot (\_) Put onion (,) olive oil tomatoes chickpeas apple (,) peanut cream or mousse (,) water cinnamon basil oregano salt and pepper (\_) #00:04:43-8#

TP: Can you read out again (?) #00:04:43-0#

A: Um (-) onion olive oil tomatoes chickpeas an apple (,) peanut cream or peanut mousse (,) flour water cinnamon basil oregano and salt and pepper (\_) #00:05:15-5#

TP: Do we absolutely need flour (?) #00:05:14-5#

A: I'll have a look (,) So it's just used for binding (\_) So I guess the starch or (-) starch won't have any either or (?) #00:05:29-8#

TP: No (\_) #00:05:29-0#

A: Ok (\_) #00:05:31-5#

TP: Ok (\_) Then we'll look at something else (\_) That shouldn't be needed in the soup or (?) #00:05:39-6#

A: I'll have a look (,) chickpeas peeled tomatoes (,) onion garlic cloves celery olive oil turmeric cumin tomato paste vegetable stock salt and pepper cayenne pepper sugar basil (\_) #00:05:56-0#

TP: Well, tomato paste (\_) What else was there (?) #00:06:07-4#

A: So turmeric (,) cumin tomato paste vegetable stock salt and pepper (,) cayenne pepper sugar basil celery (,) #00:06:15-0#

TP: Yes good vegetable broth (,) #00:06:17-4#

A: You don't have vegetable broth either (\_) #00:06:22-0#

TP: Um (-) look for something you can do with what we have there (;) #00:06:27-4# #00:06:27-4#

A: With what (?) #00:06:30-1#

TP: Yes with the standard thing (\_) #00:06:32-1#

A: Er with chickpeas tomatoes (\_) #00:06:33-5#

TP: Yes (-) #00:06:35-9#

A: Uh (-) Exactly chickpea stew (,) Chickpeas (,) Water (,) Oil (,) Tomatoes (,) Onions Garlic cloves Salt (,) For example now a lemon juice (,) Apple Carrots er Schmarrn Potatoes Applesauce or compote and cumin Curry powder Cayenne pepper Harissa Salt (;) Yes (\_) #00:07:10-5#

TP: Well, it sounds feasible or (?) Then we just don't have caraway seeds, so (-) Then the (\_) So it sounds like you could leave it out (\_) #00:07:17-7#

A: Ok but takes (-) takes an hour and a half (\_) #00:07:27-0#

TP: Yes ok (\_) Maybe not so much (\_) #00:07:32-1#

A: Um (-) I'll have a look at tomato and chickpea stew (,) Onions Garlic Tinned tomatoes in pieces (,) Strained tomatoes Chickpeas Paprika (,) Olive oil Cumin Coriander (,) Paprika powder Herb salt and pepper (\_) #00:07:55-4#

TP: How long is the (?) #00:07:56-7#

A: 25 minutes (\_) #00:07:57-9#

TP: Ok then we do the (\_) #00:08:00-2#

A: All right (\_) #00:08:08-8#

TP: Uh how much (unv.) #00:08:14-9#

A: So now for two for four servings it's two onions (,) Uh six cloves of garlic (,) #00:08:24-1#

TP: For two per- #00:08:25-0#

A: For four servings (\_) Um (-) Two onions (,) #00:08:32-1#

TP: Mhm (,) #00:08:31-9#

A: Six cloves of garlic (,) Um (-) 800 grams of tomatoes (,) From the can in pieces (,) uh in pieces (,) Then (-) 850 grams of chickpeas from the can (,) one pepper (,) one tablespoon of olive oil (,) one tablespoon of cumin (,) two teaspoons of coriander (,) one teaspoon of paprika powder (,) herb salt and pepper (\_) #00:09:27-5#

TP: Good (\_) Then I have everything there (\_) So I suppose it's enough if I make something for myself (\_) #00:09:44-3#

A: Yes exactly (\_) #00:09:52-5#

TP: Yes (\_) What do I do at the beginning (?) #00:09:55-0#

A: Um (-) Heat olive oil in the pan (,) and fry the onions cut into rings until soft (\_) Press garlic and add (,) also add cumin coriander paprika powder (\_) #00:10:10-0#

TP: Then (-) (unv.) (smalltalk) Exactly the first thing was what (?) Olive oil or (?) #00:11:23-0#

A: Heat the exact olive oil in the pan (,) and fry the onions cut into rings until soft (\_) #00:11:28-9#

TP: I suppose (-) The olive oil (\_) Doesn't say how much or (?) #00:11:36-2#

A: Please (?) #00:11:36-3#

TP: Doesn't it say how much or what or (?) #00:11:38-4#

A: Um (-) Olive oil is (-) A quarter of a tablespoon (\_) #00:11:43-9# for one person.

TP: And a portion is now for (-) #00:11:46-6#

A: Exactly, so I have now calculated it down to one person (\_) #00:11:49-7#

TP: Ok (\_) So now you always tell me the real details (\_) #00:11:50-8#

A: I'll tell you the real details now (\_) #00:11:53-1#

TP: Ok (\_) A quarter of a tablespoon (\_) (smalltalk) What a FOURTEEN tablespoons (\_) #00:12:42-7#

A: Yes a quarter but I think there has to be uh there has to be a little bit to fry somehow (\_) #00:12:53-9#

TP: I would have said (\_) (smalltalk) Uh, does it say how many onions there are then (?) #00:13:12-2#

A: Um (,) Then with a portion it's half an onion (\_) #00:13:16-0#

TP: Half an onion (\_) I'll just take that or (?) If there's half an onion left anyway (,) (smalltalk) Um (-) Ok (\_) Then it should be okay (,) Exactly (\_) Then what else (?) #00:18:56-0#

A: Press garlic and add (?) Also add cumin coriander paprika powder (\_) #00:19:14-4#

TP: Uh how much garlic was (?) #00:19:15-0#

A: Um (,) garlic was half a clove and a half (\_) (smalltalk) #00:23:45-8#

TP: What comes after that then (?) #00:23:46-8#

A: Um (-) So exactly then press garlic (,) add coriander cumin (,) Then add tomato pieces and strained tomatoes chickpeas and peppers cut into fine cubes and simmer over low heat for about 15 minutes (\_) #00:24:04-0#

TP: Ok (\_) Just have to be careful not to overuse the pan somehow (,) So how much of those (-) What peppers (,) then tomatoes (,) #00:24:26-5#

A: So peppers it was a quarter of a pepper (,) and two hundred grams of canned tomatoes (,) and a hundred grams of strained tomatoes (\_) (smalltalk) #00:25:44-2#

TP: What 200 grams of normal tomatoes it said (\_) #00:25:48-3#

A: Um (,) 200 grams of canned tomatoes in one piece and a hundred grams strained (\_) #00:25:55-3#

TP: What was it 240 grams was the whole thing or (?) #00:25:57-1#

A: So (-) In total it would be 300 grams (\_) of tomatoes (\_) #00:26:30-9#

TP: Well I think the stuff is fried (,) (cooks and prepares) (smalltalk) So what else (?) Then (?) #00:33:03-1#

A: Um (-) Chickpeas and paprika (,) So add paprika finely diced (,) and simmer on low heat for fifteen minutes (\_) #00:33:13-3#

TP: Let's throw that is (unv.) paprika (,) Should I have taken another pan right away (,) (smalltalk) So a quarter we said or (?) #00:34:24-7#

A: A quarter of paprika (\_) Exactly (\_) (smalltalk) #00:40:17-6#

TP: Exactly and how much of peas (?) #00:40:20-3#

A: Um (-) With the peas it was (-) 213 (\_) #00:40:28-6#

TP: Peas (\_) #00:40:28-2#

A: 213 grams canned chickpeas (\_) #00:40:30-6#

TP: Very nice (\_) Net weight 400 grams is written on it (\_) Drained weight 240 (\_) But I assume it's about the net weight (\_) (smalltalk) That's all disproportionate (\_) But it doesn't matter (\_) Oh, so what else was there (?) #00:42:15-0#

A: Then (?) So you put all that stuff in the pot (,) And then let it simmer on a low heat for about fifteen minutes (\_) #00:42:21-7#

TP: Ah ok that's it then (?) #00:42:22-3#

A: Yes (-) Then salt and pepper (\_) #00:42:28-6#

TP: Weak heat (\_) (smalltalk) Then it's ready or (?) So (-) Or do I still have to do something (;) #00:48:38-1#

A: Salting and peppering (,) And that was it (\_)