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A: (briefing) #00:00:54-6#

TP: So I think I will make a COUScoussalad (,) #00:00:57-6#

A: Ok (\_) #00:00:58-7#

TP: That's why I would have two portions for now because I don't like three to four portions of couscous (,) (TP prepares utensils) Oh I need one (unv.)(,) (gets something) But you could see how long (-) BROKKoli needs (\_) until it is THROUGH (\_) #00:02:38-7#

A: Ok (,) (looking) Um so what do you mean by (?) (unv.) #00:03:08-9#

TP: Cook until done (?) #00:03:11-8#

A: Ok (\_) So one minute (\_) #00:03:22-2#

TP: One minute (\_) #00:03:23-8#

A: So (-) wait (,) So yes (\_) So the (-) um (-) the stalk the stalk took ONE minute (?) and the florets a maximum of four minutes (\_) #00:03:41-8#

TP: Ok (\_) (prepares) And then look how many grams of broccoli are one serving (?) (laughs) (...) Stop two three servings (\_) three servings (\_) #00:05:26-7#

A: So as an ingredient or as a main ingredient (\_) #00:05:28-6#

TP: As a supplement (\_) #00:05:52-9#

A: For how many portions (?) #00:05:54-9#

TP: Um (-) Two (\_) #00:05:57-5#

A: Two portions it is 350 grams (\_) #00:06:00-4#

TP: Ok (\_) #00:06:09-3#

A: So you make couscous salad and (unv.) or (?) #00:06:12-7#

TP: Exactly (\_) #00:06:12-8#

A: Ok (\_) (TP gets utensils and prepares) #00:08:27-4#

TP: Can you set a timer for two minutes (?) #00:08:30-9#

A: Hm (?) #00:08:31-4#

TP: Set a timer for two minutes (?) #00:08:46-6#

A: Ok I can do that (\_) #00:08:47-1#

TP: Ok thank you (,) (laughs) #00:09:12-9#

A: Ok (\_) #00:09:14-3#

TP: Ok thank you (?) (continues to prepare) (timer rings after expiration) And then another one on three minutes please (?) #00:11:28-6#

A: Yes (-)(sets timer) Ok (\_) #00:11:54-1#

TP: Ok thank you (?)(continues to prepare) How much did you say (,) 350 grams of broccoli (-) #00:12:20-0#

A: Yes (-) For two people (\_) #00:12:27-6#

TP: Ok (\_) And then (-)(.) please see how to wash broccoli (\_) #00:12:43-5#

A: Yes (-) #00:12:54-8#

TP: Or look what you can cut away (\_) #00:13:17-7#

A: So (-) wash broccoli well under running water (?) #00:13:22-8#

TP: Mhm (?) #00:13:23-5#

A: Cut off large leaves and woody style ends (\_) Cut off the head with the florets from the (-) stalk and divide into florets as evenly as possible (\_) #00:13:32-6#

TP: Ok (\_) #00:13:33-3#

A: You should make sure (,) that the florets are about the same size so that they cook at the same time (\_) #00:13:39-5#

TP: Ok (\_) #00:13:40-7#

A: With a knife or a peeler, peel the remaining rind off the stalk (?)(.) finely dice the stalk (\_) #00:13:47-5#

TP: Ok (\_) (continues to prepare) #00:14:56-4#

A: Yes (-) now it is (.) over (\_) #00:14:59-1#

TP: Ok thank you (,) (prepares further) Ok can you set a timer again for three minutes (?) #00:18:59-2#

A: Yes (\_) (sets timer) Ok running (\_) (TP continues to prepare) (timer runs out) Ok (\_) #00:22:02-3#

TP: Um then start again three minutes (\_) um two minutes (\_) #00:22:14-8#

A: Ok (\_) (timer rings) So (\_) Is off (\_) #00:24:20-0#

TP: Ok then put another TWO minutes (?) #00:24:23-1#

A: Runs (?)(TP continues to prepare) #00:25:49-8#

TP: And then google how you can tell that broccoli is done (\_) #00:25:53-2#

A: Ok (\_) (looking for) (timer rings) So (-) (.) (unv.) You pierce the broccoli with a pointed knife or fork and that way you (,)(.) immediately notice if it is still hard (\_) #00:26:38-5#

TP: Ok then set the three minutes again (\_) #00:26:42-2#

A: Ok (\_) #00:26:45-0#

TP: So but it should be soft (\_) #00:26:47-6#

A: Yes (\_) #00:26:48-3#

TP: Ok (\_) #00:27:04-8#

A: Then I should set three minutes (;) #00:27:05-7#

TP: Yes (-) #00:27:08-5#

A: Ok running (\_) (TP continues to prepare) (timer rings) #00:30:10-0#

TP: Yes, set another two minutes (laughs) #00:30:22-3#

A: Ok (\_) Running (\_) #00:32:17-1#

TP: Ok I think you can turn off the timer (\_) #00:32:19-2#

A: Ok (\_)