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###comment\_start###

(laughing) ---> always at the end of the laughing sequence###comment\_end###

(briefing) #00:00:48-9#

TP: So in any case we'll cook rice (,) and (-) I'm thinking about maybe making a sauce (?) Um (-) (.) But I don't like beans so we won't do beans (,)(.) Maybe (-) (.) with sour cream (,)(.) But can you even look on the internet if pineapple and sour cream go together at all (?) #00:01:11-4#

A: Can I look (\_) #00:01:12-4#

TP: Whether we don't get a stomach ache there (-) (laughs) Ok as long as I can prepare the water for rice or (?) #00:01:20-9#

A: Exactly (\_) (note on the procedure) So I found NUdeln with pineapple cream sauce at Chefkoch, for example, so it should actually be (-) #00:01:56-6#

TP: And what else is there (?) Pineapple and sour cream and what else (?) #00:02:00-5#

A: Well, I'd say cream, so now I've looked (-)(.) Ana- so at Chefkoch I entered pineapple sour cream (,) found pasta with pineapple cream sauce (,) spaghetti with sweet and sour tomato sauce (-) pineapple radish salad (-) pineapple drink (,) sauerkraut pineapple quiche (-) #00:02:18-5#

TP: Look at pineapple and sweet and sour sauce or (?) #00:02:21-7#

A: Okay, pineapple sour sauce, I'll look (\_) So I have homemade sweet and sour sauce with pineapple (?) But it has zero ratings (,) #00:02:37-3#

TP: It doesn't matter how many ratings (\_) #00:02:39-1#

A: Ok sweet and sour sauce I have here (\_) #00:02:41-0#

TP: Ok what do we need for that (?) #00:02:42-6#

A: Um (-) There is vinegar sugar salt tomato paste (,) soy sauce oil starch (-) a can of pineapple (,) a pepper (.) in it (\_) So green pepper (\_) #00:02:57-2#

TP: Yes I think we can do that already or (?) (..) cream we have pineapple we have tomatoes we have (,) we have a pepper (,) What gives what else do we need (?) #00:03:09-5#

A: Um so vinegar sugar salt (,) #00:03:11-1#

TP: Vinegar we need (,) sugar salt we have (,) #00:03:12-8#

A: Tomato paste (,) soy sauce (-) #00:03:14-3#

TP: Soy sauce we have (,) #00:03:15-4#

A: Oil (,) #00:03:15-5#

TP: Oil we have (,) #00:03:17-2#

A: Cornflour (,) Pineapple and pepper (\_) in green (\_) #00:03:24-9#

TP: Oh let's just take these peppers (\_) #00:03:24-2#

A: yes (-) #00:03:24-6#

TP: Ok and what (-) and should I look here how to cook the rice at all or do you look on the internet (?) #00:03:32-4#

A: I can do that (\_) #00:03:33-0#

TP: Ok maybe you look like (-) here are four boiling bags (\_) if the water is supposed to get HOT at all (?) #00:03:41-8#

A: Yes (-) I'll have a look (,) #00:03:42-8#

TP: I'm not a great cook as I said and I usually never cook rice (-)(laughing) (opens wrappers) #00:04:13-1#

A: Well, I (-)(.) um Chefkochforum asked a question about cooking rice but how (?) #00:04:26-1#

TP: For rice in in cooking bag (\_) #00:04:29-9#

A: Exactly in the boiling- um so exactly that um bring two parts water to the boil (,) salt rice one part rice possibly washed in a sieve does not have to be (,) stir into the boiling water (,) heat back to lowest setting (\_) #00:04:45-6#

TP: At the lowest level (?) #00:04:46-1#

A: Um turn back (\_) So first cook (,) #00:04:49-3#

TP: Oh ok (\_) #00:04:51-0#

A: Then rice (,) #00:04:52-1#

TP: What does it take approximately (?) #00:04:54-2#

A: Um it says to (-) you can also cook rice like spaghetti in lots of salted water for 15 to 20 minutes (\_) #00:05:01-2#

TP: That's ok (\_) Is one cooking bag enough for us (?) Is one cooking bag then for one person or how is that (;) #00:05:06-8#

A: I'll see (,) Wait (,) I'll see how much rice you need (\_) #00:05:33-0#

TP: Mhm (,) Whether one cooking bag is usually per person (,) or how is that at all (\_) When we cook then we say for two people or (?) #00:05:43-3#

A: Exactly, so if you want to cook for your girlfriend then (-) So now it says if I cook rice for my family for three people as a side dish (,) I take 250 grams (\_) #00:05:56-2#

TP: 250 grams that is half (\_) And here we have 500 (\_) And here are four cooking bags (\_) Ok let's take two (\_) #00:06:05-0#

A: Exactly one is then (-) so (-) exactly one is 125 grams (,) #00:06:09-9#

TP: I put what we don't need here ok (?) so that we have more space here (\_) #00:06:13-4#

A: Exactly (\_) #00:06:13-1#

TP: Ok cheese cheese wasn't then or (?) cheese we don't need then either (,) And (-) can you please check how many tomatoes we need (?) For this sweet and sour sauce (\_) #00:06:24-2#

A: Exactly, there is talk of tomato paste (,) um two tablespoons (\_) So now it says (-) #00:06:31-3#

TP: Yes, then we take four tomatoes, I think that's enough (\_) Or (?) #00:06:36-5#

A: I don't know so I (-) #00:06:37-5#

TP: You can see how much (-) If we have small (-) if we have only tomatoes (\_) #00:06:42-7#

A: Ok (\_) Yes (,) (looking) #00:06:56-9#

TP: There was no onion or with this sauce (\_) No or (?) #00:07:02-6#

A: Ne (\_) #00:08:06-2#

TP: Ok what do we need for this (-) ok you said (-) and what about this one we have 560 grams of pineapple chunks (\_) how much do we need (?) #00:08:15-8#

A: There is now a can of sliced pineapple (\_) #00:08:18-4#

TP: But what does a can mean (?) Cans are also different (\_) #00:08:22-0#

A: Yes (,) #00:08:22-6#

TP: I think it's way too much if we take everything (\_) //Yes (?)// #00:08:25-4#

A: //Probably (\_)// So (-) that's up to you (\_) How you like (\_) #00:08:31-1#

TP: Ok and what should we do ok can you please read the uh recipe what do we need what do we need to do next (?) #00:08:36-8#

A: First drain the pineapple (,) collect the juice (-) you will need it later (\_) cut the pineapple rings into pieces (,) #00:08:44-3#

TP: Ok (,) #00:08:44-7#

A: Um don't take pineapple in pieces mostly you see ok (\_) Wash the peppers (,) seed them and cut them into cubes (\_) That's the first step of the recipe (\_) #00:08:56-3#

TP: And then (?) #00:08:57-4#

A: The second step is (-) Then add vinegar, sugar, salt, tomato paste, soy sauce and sesame oil to a pot and heat (\_) Mix the cornflour first in (-) er first one in a bowl with a little water (,) until all the lumps are gone (,) then add to the mixture in the pot (\_) When the sauce starts to thicken, top up with pineapple juice (\_) That is the second step (\_) #00:09:21-0#

TP: Ok let's do the first one that is already a bit exhausting (\_) Let's do the first one (,) #00:09:23-5#

A: Ok (\_) #00:09:24-1#

TP: And then we do the second one or (?) #00:09:25-6#

A: Yes (-) #00:09:35-3#

TP: So I guess I'll take half now (\_) From the can (\_) #00:09:40-4#

A: Mhm (?) (affirmative) Exactly, so I have now found that for 500 millilitres of tomato paste you need two kilograms of tomatoes (\_) #00:10:06-6#

TP: That honestly doesn't mean much to me (laughs) We only need two spoons, you said or (?) #00:10:12-2#

A: Exactly two tablespoons of tomato paste (\_) #00:10:14-5#

TP: I think it's four or six but no more (\_) (smalltalk) Ok (\_) So tomatoes (,) no (\_) What did we (,) what now (?) Paprika did you say or (?) #00:11:21-4#

A: Yes (\_) Um (,) Wash the peppers (,) seed them and cut them into cubes (\_)(smalltalk) #00:12:45-5#

TP: And how should we cut (?) Small or big (?) #00:12:47-5#

A: Um (-) Cut into cubes (\_) #00:12:51-4#

TP: Ok (\_) (smalltalk) Ok (\_) Paprika we have (\_) What do we need now (?) #00:15:31-6#

A: Um so after we do that then put vinegar sugar salt tomato paste soy sauce sesame oil in a pot and heat (\_) #00:15:40-2#

TP: How much (\_) #00:15:40-9#

A: From what (?) #00:15:42-4#

TP: Sugar for example (\_) #00:15:42-9#

A: Sugar (-) Um (,) sugar six tablespoons (\_) #00:15:48-0#

TP: SIX TABLE SPOONS (?) Ah sugar wait I take salt (laughs) wait (\_) Six tablespoons okay (,) Ok six tablespoons of sugar (,) salt (?) #00:16:17-6#

A: Salt ONE teaspoon (,) (smalltalk) #00:16:37-7#

TP: Ok what uh salt sugar do we have what else (?) #00:16:40-4#

A: Um (-) Exactly (\_) What moment (,) Six tablespoons of vinegar (,)(.) #00:16:46-0#

TP: Six (?) #00:16:46-9#

A: Six tablespoons of vinegar (,) yes (,) #00:17:06-6#

TP: Ok then (?) #00:17:07-4#

A: Two tablespoons of tomato paste (,) #00:17:10-1#

TP: Oh, we didn't cut that at all (\_) (...) I just cut it really small (\_) #00:17:20-6#

A: OK (\_) #00:17:20-8#

TP: (unv.) Oh tomatoes should I put in there (?) There (-) #00:17:35-3#

A: So it says two tablespoons of tomato paste (\_) #00:17:39-3#

TP: Mhm (,)(prepares to) Are there also pictures (?) #00:17:48-4#

A: Um (-) #00:17:48-9#

TP: How about that (\_) #00:17:51-9#

A: So I can't show it to you but I can describe it (,) #00:17:54-1#

TP: Ok you can describe it (laughing) Ok does that look delicious (?) #00:17:59-3#

A: Yes it's a red sauce (,) #00:18:01-3#

TP: Ah a ROte (-) Wow ok (,) #00:18:03-7#

A: Um, exactly with just pieces of pineapple (,) peppers (-) and all the vegetables that we put in there (-) #00:18:11-0#

TP: Ah (-) #00:18:11-5#

A: Yes (\_) #00:18:13-9#

TP: Ok (\_) Would you eat it (?) #00:18:16-6#

A: Yes (-) Looks appetising (\_) (laughs) #00:18:32-9#

TP: And how long does KOCHzeit last anyway what is written there (,) #00:18:37-4#

A: Um (-) So the cooking time here is (-) so there is working time takes about 30 minutes (,) um (-) but cooking time specifically is not there (\_) (TP prepares) #00:20:17-4#

TP: Ok (,) we have tomatoes in it now (,) #00:20:20-6#

A: Exactly, so vinegar sugar salt tomato paste soy sauce and oil (,) #00:20:24-8#

TP: How much oil (?) #00:20:27-7#

A: Um (-) oil was a (-) ne TWO teaspoons (\_) #00:20:32-1#

TP: Two teaspoons (\_) And what kind of oil or does it matter (\_) #00:20:37-7#

A: Um they have sesame oil now as an example if you have that (\_) #00:20:41-1#

TP: I have olive oil and sunflower oil (\_) #00:20:44-0#

A: Exactly so they put oil in brackets sesame oil (\_) #00:20:46-2#

TP: I just take the oil because it's so little and it always makes me happy when I throw some away (\_) (laughs) Ok (,) Now mix everything and (,) #00:21:06-5#

A: Exactly, so I'll read it again (,) then put vinegar (,) vinegar sugar salt tomato paste soy sauce in a pot and heat it up (\_) (.) Mix the cornstarch first in a bowl with a little water until all the lumps are gone (,) then add it to the mixture in the pot (\_) #00:21:23-9#

TP: We don't have that at all (\_) #00:21:25-8#

A: Please (?) #00:21:26-6#

TP: What should we enter now (?) #00:21:28-4#

A: So heating what's //in there (,)// #00:21:31-2#

TP: The heating and then (?) #00:21:32-6#

A: First mix the starch in a bowl with a little water until all the lumps are gone (,) Then add to the mixture in the pot (\_) #00:21:40-9#

TP: We don't have any starch (\_) #00:21:44-4#

A: We did not (?)   
#00:21:44-8#

TP: No (\_) (laughs)   
#00:21:47-4#

A: Wait (,) Then it becomes a liquid sauce (\_) #00:21:52-7#

TP: What else do we need (?) #00:21:54-5#

A: Um so if the binding of the sauce tightens (,) which it doesn't (-) top it up with pineapple juice (\_) #00:22:02-9#

TP: Ok and then (?)   
#00:22:06-2#

A: Um the last step then add the pineapple and the peppers (,) and simmer at medium temperature (\_) Stir occasionally (,) so that the sauce does not burn (\_) Add some more pineapple juice or water depending on the desired consistency and sweetness (\_) #00:22:22-0#

TP: Wait (\_) But what happened to our RICE now (-) now (\_) rice into the boiling water (?) Did it say written or (?) #00:22:30-5#

A: Exactly (\_) #00:22:43-3#

TP: Are you sure that we don't put water (-) maybe a little bit of water or (?) or not (\_) #00:22:49-6# in this sauce?

A: Yes, as you like (\_) So the recipe now said (-) #00:22:52-6#

TP: We do a little bit of water because I think it's so (-) #00:22:56-1#

A: Yes (-) #00:22:57-1#

TP: Too much (-) too much vinegar was there (\_) #00:23:01-0#

A: (unv.) the soy sauce (,) Since we don't have tomato paste that's (-) #00:23:04-0#

TP: Can we already improvise a bit or (?) #00:23:05-4#

A: Exactly (\_) Yes (-) So (-) For the rice, bring plenty of water to the boil in a spacious pot and season with salt (,) Put the cooking bags in the water (,) Simmer over a low flame (,) Exactly (\_) Then take out and drain briefly (,) Cut open and serve (\_) #00:23:25-8#

TP: Mhm (,) And what when does the cream come (?) #00:23:34-1#

A: So with the recipe we make (,) #00:23:36-3#

TP: Yes (-) #00:23:36-8#

A: Is there no sour cream (\_) Um (-) #00:23:43-2#

TP: Really (?) #00:23:43-8#

A: Yes (-) So there was (-) #00:23:45-7#

TP: Ah it said (unv.) sweet and sour or (?) #00:23:47-9#

A: Sweet and sour sauce was there (\_) #00:23:49-7#

TP: Ok (\_) Then we don't need cream at all (\_) #00:23:53-3#

A: So according to the recipe not (\_) Ne (-) #00:23:54-8#

TP: Ok if we don't need it then it's (-) I'm afraid that it's too (-) (prepares to) I look what else I have (;) I have so little (\_) (smalltalk) But there is (-) they cook it with the noodles or (?) #00:24:55-8#

A: Um (,) #00:24:56-0#

TP: This sauce (\_) #00:24:57-6#

A: No, so there (-) #00:24:58-8#

TP: Yes (,) or with rice (\_) #00:24:59-9#

A: The picture shows rice (\_) There was nothing about (-) so the recipe is just the sauce (\_) #00:25:06-7#

TP: Ok (\_) (smalltalk) I think we're just making a pot (\_) Because I think now there's just a cooking bag (\_) #00:26:31-2#

A: Ok (\_) (smalltalk) #00:26:52-4#

TP: Just like that (\_) Yes (?) #00:26:56-1#

A: Um (,) So it's called (,) #00:26:57-4#

TP: Have you ever cooked the (-) rice like this (?) #00:27:02-5#

A: Um yeah then you just put the boil bag in the water actually yeah (,)   
#00:27:08-1#

TP: Ok (\_) #00:27:08-0#

A: So I'll read out again (,) In a spacious pot, bring plenty of water to the boil (,) and season with salt (,) Put the cooking bag in the water (,) Bring to a simmer (,) and (-) after (.) yes (.) 15 minutes (,) #00:27:24-2#

TP: 15 (?) #00:27:25-0#

A: Approximately yes (?) #00:27:28-1#

TP: Now it's 35 that means at ten to (\_) Or (?) And what about our sauce (,) I forgot everything (-) #00:27:44-8#

A: Um (-) For the sauce (,)(.) um exactly so (,) we skipped the exact cornflour (,) (..) (..).) Then fill up with pineapple juice (,) and then add the pineapple pieces and the peppers (,) and simmer at medium temperature (\_) Stir occasionally (,) so that the sauce doesn't burn (\_) And depending on the desired consistency and sweetness, add pineapple juice and water (\_) #00:28:25-9#

TP: Peppers and pineapples now we can already or (?) #00:28:29-2#

A: Exactly (\_) If after you have filled it up with the juice (-) add the pineapple pieces and the paprika (\_) #00:28:35-8#

TP: I've never cooked something like that (\_) In general, I don't do sweet and sour that often (\_)   
#00:28:43-1#

A: Don't you like it or (,) #00:28:44-1#

TP: I don't really like it (\_) #00:28:45-4#

A: Ok (,) #00:28:45-8#

TP: But I can eat it (\_) #00:28:47-5#

A: Ok (\_) #00:28:47-4#

TP: But when I cook something because I don't cook often anyway (,) I don't do it (\_) My boyfriend likes it (-) that's why when we cook together (,) Then we sometimes make sweet and sour (\_) That looks strange I would say (\_) Well (\_) I think it's edible (\_) (smalltalk) And now pineapple is supposed to cook or (?) #00:29:44-9#

A: Exactly (\_) Add the pineapple chunks and simmer at medium temperature (\_) Stir occasionally so that the sauce does not burn (,) and add pineapple juice or water depending on the desired consistency and sweetness (\_) #00:29:59-3#

TP: Now we try it (\_) (tastes it) Tastes interesting (\_) It doesn't taste bad actually (\_) #00:30:18-8#

A: Really (?) #00:30:19-5#

TP: Mhm (,) #00:30:21-4#

A: Ok that's good (\_) (laughs) #00:30:29-3#

TP: I think it's because of the vinegar and (-) pineapple juice (\_) And pineapple in general (\_) #00:30:37-2#

A: Is it very sour or (-) #00:30:39-0#

TP: That's so (-) quite interesting mixture because it's sweet and sour (\_) #00:30:42-3#

A: So it's not (-) #00:30:43-4#

TP: Too sour and it's not TOO sweet either, I think at least (\_) Mhm (,) (smalltalk) So what time is it now (?) #00:43:41-4#

A: 17:51 (\_) #00:43:43-1#

TP: Actually, our rice should already be ready (\_) But I don't know how to understand it at all (?) #00:43:52-4#

A: Um (?) I can have a look (,) (talk about experiment in general) #00:44:30-0#

TP: So (\_) I think rice is ready (\_) You said then cut it open (,) (..) And (..) that was it or (?) Ah (;) #00:44:40-6#

A: Exactly (\_) Take out (,) Drain briefly (,) Cut open and serve (,) #00:44:47-8#

TP: Shouldn't we put it in cold water or not (\_) #00:44:49-9#

A: Uh (,) Ne there is nothing in cold water (\_) #00:45:10-9#

TP: I think our sauce is ready too (,) #00:45:13-6#

A: Ok (,)