

Subscribe to DeepL Pro to edit this document.  
Visit [www.DeepL.com/pro](https://www.deepl.com/pro?cta=edit-document) for more information.

A: (briefing) #00:02:12-3#

TP: Is there a recipe with red lentils and asparagus (\_) #00:02:16-3#

A: Yes (\_) Then I'll take a look (\_) (looking) Um (,) (...) So I have on (.) Chef (,)(...) even red lentils with GREEN asparagus I have a risotto with red lentils and green asparagus (,) #00:02:42-4#

TP: Mhm (,) #00:02:42-7#

A: Green asparagus with red lentils (-) green asparagus on (-) red lentils vegetables and potatoes (,) #00:02:47-9#

TP: Ah (;) #00:02:48-6#

A: Um (-) #00:02:49-1#

TP: There we already have THREE ingredients (\_) (laughs) #00:02:51-8#

A: Uh sage monkfish skewer with asparagus (,) cod fillet with crab and caviar (-) (..) asparagus salad with lentils (,) #00:03:01-2#

TP: Ok with (.) the recipe with the green asparagus the red lentils and the potatoes (,) what other ingredients are there (?) #00:03:10-6#

A: Um (...) asparagus lentils potatoes vegetable stock (,) a bay leaf salt pepper curry (,) soy sauce tomato paste sugar butter a little butter a little water (,) (...) Exactly (\_) #00:03:22-7#

TP: Ah that sounds like we could (-) Oh because then of course we have (-)(..) Does onion come in (?) (.) Because we can just do two things or (?) #00:03:31-9#

A: Yes (-) #00:03:32-2#

TP: (Question whether known dishes are allowed) Whereas when I make HUMmus I have never made it myself (\_) But I don't know how to do it, but that (unv.) #00:03:41-6#

A: Exactly (\_) #00:03:41-9#

TP: Ok, then we'll try this one (-) So when I do, can you always tell me what I have to do or do you just give me the recipe and I cook according to it (?) #00:03:49-4#

A: Um (-) You so I just give- you always ask me something and //I// answer you (\_) #00:03:54-1#

TP: //Ok (-)// Good (\_) Then we will now take the recipe with the (-) what you just had open (\_) #00:03:58-3#

A: So what I should add is that it's three and a half - three and a half (.) three comma three three out of five stars (\_) #00:04:04-1#

TP: Ok (\_) #00:04:04-4#

A: In an evaluation (\_) #00:04:05-6#

TP: Yeah maybe we can get it better (\_) #00:04:07-0#

A: Ok (\_) #00:04:09-3#

TP: Um (-) What do I have to start with (\_) Probably the lenses (\_) They take the longest or (?) #00:04:13-2#

A: So (-) It says to cut off the woody ends of the asparagus and cut into bite-sized pieces (\_) #00:04:21-9#

TP: Ok (\_) #00:04:22-7#

A: That is the first step (\_) #00:04:23-6#

TP: And how much asparagus do we need (?) #00:04:26-8#

A: 250 grams of green asparagus (\_) (smalltalk) #00:05:22-2#

TP: Ok (\_) So then I'll wash the asparagus (,) and cut off the woody ends and then I'll cut it into small pieces (\_) So (-) Probably three centimetres long (\_) I guess (\_) (...) You don't have to peel green asparagus (?) #00:05:46-7#

A: I'll have a look (,) (looking) Actually, you don't have to peel green asparagus (-) Green asparagus doesn't have to be peeled (\_) Only with thick spears do you peel the lower third (,) which is clearly lighter in colour (\_) #00:06:07-0#

TP: Yes I have now (.) almost cut off (\_) I counted that as woody ends (\_) #00:06:12-3#

A: Because the peel is not poisonous (,) The thicker the stalk (,) the thicker the peel at the bottom and that can taste bitter (\_) (TP cuts asparagus) #00:06:25-3#

TP: Ok, what do I have to do with the asparagus again when I have (.) cut it into small pieces (?) #00:06:30-7#

A: Um (-) So there are other steps first (,)(.) um (-)(.) but then you have to heat the so later then you have to heat the asparagus in a coated pan (-) so a coated pan with butter (,) and then add the asparagus (\_) #00:06:47-1#

TP: Ok (\_) (...) Then we leave the asparagus (-) on the board again (\_) Ok (\_) Asparagus is cut (,) what is the next step (?) #00:07:08-3#

A: Uh, in a pot, saute the red lentils and vegetable broth bay leaf herb pepper curry soy sauce and tomato paste until soft and the liquid is absorbed (\_) #00:07:16-9#

TP: Ok (\_) I still have some red lentils (,) I would use them up before I open the new package (\_) (smalltalk) Ok (\_) Um (-) How many red lentils do we need (?) #00:07:33-1#

A: Um (-) so I read the recipe is for two per- servings (\_) FYI (\_) Um (-) For two servings it's 150 grams (\_) #00:07:42-2#

TP: Ok and lentils you have to rinse before you cook them (\_) (.) I think (-) Is there something on the package (?) #00:07:49-6#

A: Uh, you're not allowed to do that (-) Sorry, I forgot (\_) Um (-) #00:07:57-2#

TP: How many grams were there //150 grams// (?) #00:07:58-0#

A: //Hundred five// (-) 150 grams yes (-) #00:07:59-8#

TP: Good (,) 20 grams too little (\_) Um (,) I'll open the new packaging (,) (opens packaging) Ok (\_) So I'll just rinse it off now (\_) I'm sure it won't do any harm (\_) #00:08:38-8#

A: Ok (\_) (TP rinses off) #00:08:52-7#

TP: Good (\_) And you have to cook them now with vegetable stock in the pot (\_) #00:08:56-5#

A: Exactly (\_) Simmer in a pot with vegetable stock (-) bay leaf herbs pepper curry soy sauce AND tomato paste until soft (,) (.) until the liquid is absorbed (\_) #00:09:06-4#

TP: Ok (\_) Now I'll probably ask three times what else has to go in (,) Do I have to fry something before (?)(.) Or put everything in directly (\_) #00:09:14-4#

A: Um (,) No, there is nothing in front of it (\_) #00:09:16-7#

TP: Ok (\_) #00:09:16-6#

A: So that's the second step (\_) (TP prepares to) #00:09:42-8#

TP: The kitchen is freshly cleaned that just goes into the pot now (\_) Well, not the one from the floor but (-) (laughs) So (\_) Ok (\_) vegetable stock I need how much (?) #00:09:56-0#

A: Vegetable broth 250 millilitres (?) #00:10:02-1#

TP: Can I look at how many cubes of broth there are in 250 millilitres (?) (prepares) Ok (\_) Then a bay leaf has to go in too, right (?) #00:10:54-2#

A: Exactly (,) #00:11:02-9#

TP: I don't think I've ever cooked anything with a bay leaf either (\_) Ok (-) Tomato paste (?) How much was it with tomato paste (?) #00:11:21-9#

A: One tablespoon (\_) #00:11:44-8#

TP: Ok (\_) And I forgot the other ingredients (\_) #00:11:48-2#

A: Um (-) herb pepper (,) curry (-) soy sauce (\_) #00:11:55-4#

TP: Does it say what kind of herbs (?) #00:11:57-2#

A: Um (,) #00:11:57-8#

TP: Or just any (\_) #00:12:00-9#

A: Yes, so it says pepper (-) in brackets herb pepper (\_) #00:12:04-2#

TP: Yes, then (-) we'll leave out the herbs for now and then I'll try at home when I'm tasting (\_) what could go with it (\_) Um (,) And how much of the soy sauce (?) #00:12:13-2#

A: One tablespoon (\_) #00:12:16-8#

TP: Is it ALSO used again (\_) It's not that old (\_) It's still from this year, but it's not used very often either (laughs) (smalltalk) Ok (\_) Then we'll probably have to cook the whole thing now (\_) Lentils get quite (-) hard and sticky when you wash them off (,) Well, how long do you have to cook it (?) Is there anything in it (?) #00:13:22-4#

A: Um (,) There's nothing in it now (\_) For the preparation it says working time 15 minutes (,) cooking- baking time about 20 minutes (\_) But that's now related to the whole (\_) #00:13:32-9#

TP: Yes well then (-) I assume that you have to cook it //until the lentils are soft or so (\_)// #00:13:35-5#

A: //This says soft stew// until the liquid is absorbed (\_) #00:13:38-9#

TP: Ah ok (\_) Good (\_) What else is in it (?) Did the asparagus come next (-) right away in the pan or (-) #00:13:50-4#

A: The next step is to peel the potatoes (,) cut them into small cubes and boil them into boiled potatoes (\_) #00:13:56-8#

TP: Ok (\_) Um (-) The potatoes (,) we need how many grams of them (?) #00:14:03-4#

A: Um (,) Six potatoes (\_) #00:14:06-6#

TP: Hm (;) These exact specifications (\_) (laughs) We know (\_) Potatoes grow in unit sizes (\_) #00:14:13-1#

A: Yes yes (\_) (laughs) #00:14:48-0#

TP: How long do they have to cook (?) There's a cooking time (?) #00:14:52-2#

A: Um (,) Ne it only says to cook boiled potatoes (\_) #00:14:57-5#

TP: God I've never made boiled potatoes (\_) Um (-) But I think potatoes take a relatively long time to cook (\_) Um (,)(...) Can you see how long potatoes take in a pressure cooker (?) #00:15:15-2#

A: Yes (-) (looking) So it says boiled potatoes (-) Six minutes (\_) Is exactly right (-) So (-) Hello Iris (,) So there (-) (laughs) is a forum where the question was potatoes in the pressure cooker how does that go (?) Um and one of the answers was Depends on what kind of pressure cooker you have (\_) Well mine is from WMF the perfect boiled potatoes six minutes is exactly right (,) Are exactly right then (\_) jacket potatoes (-) I have mainly waxy (,) need ten to twelve minutes depending on the size (\_) Also fits exactly (\_) #00:16:22-9#

TP: Yes, then I assume that with boiled potatoes they are always already cut into small pieces if they need less time than whole potatoes (,) Then we'll try that with the six minutes (\_) (prepares) So somehow I find it a bit illogical that the asparagus had to be cut completely at the beginning (,) #00:17:00-1#

A: Hm (,) #00:17:00-9#

TP: And only processed at the very end (\_) Well (\_) I have a big board (\_) (smalltalk) #00:18:29-9#

A: Do you actually cook (.) often or with pleasure (,) and (-) with pleasure (?) #00:18:36-1#

TP: Yes (,) So actually almost every day (,) Although I have phases now and then where I'm quite lazy and don't feel like cooking (,) #00:18:43-3#

A: Yes (-) #00:18:43-9#

TP: But (-) Well actually I cook almost every day (\_) #00:18:46-9#

A: Ok (,) So you also like to do this almost as a hobby or (,) #00:18:54-8#

TP: Pff yes (,) It always depends on how I'm in the mood (\_) #00:18:59-2#

A: Ok (\_) #00:18:59-9#

TP: Well, sometimes I don't feel like it, as I said, but then I still cook something quick (,) because (-) I don't have any bread or anything and I don't want to live on raw fruit and vegetables all the time (,) #00:19:08-7#

A: //Yes (-)// #00:19:08-7#

TP: Um (-) But sometimes (-) or most of the time I actually like cooking (\_) #00:19:14-2#

A: Ok (\_) #00:19:28-4#

TP: Do you have to add salt to the boiled potatoes (,) #00:19:32-5#

A: Um (,) I'll check (,) Um exactly (\_) Prepare on good kitchen a t (,) Uh Wash and peel potatoes (,) and in a wide pot bring water to a boil and salt well (\_) Put potatoes in the salted water (,) they should be covered by the water and cook over medium heat for about 15 to 20 minutes until soft (\_) After cooking, strain and serve (\_) #00:20:01-9#

TP: Yes, so I can't put so much water in here that they are covered (,) because (-) then I'll exceed the maximum filling height (,) I'll just put the salt on the potatoes, that will work somehow (\_) (prepares) I'm a bit afraid that they will be totally salty afterwards (,) (laughs) (tries to close the pot) So (\_) if I could somehow get this pot together now (,) (. ) It has to go in on the side here (\_) So normally I've managed that (-)(.) it might take a bit of time (,) Ok (\_) You CAN close it from the wrong side (,)(\_).) It has to go in on the side here (\_) So normally I manage to do that (-)(.) maybe it takes a bit (,) Ok (\_) You CAN close it from the wrong side (,)(keeps trying to get the lid on) Ok (\_) It's closed (,) Can I turn on my timer on my mobile (?) For six minutes (-) #00:21:34-7#

A: Yes (-) #00:21:44-5#

TP: Oh, I should stir that again (?) Hm (\_) Smells interesting (\_) Ok (\_)(.) And now we have to wait until the potatoes are ready or can we continue with the asparagus already (\_) #00:22:19-6#

A: So (-)(.) It says after (-)(.) So before peeling, cut small cubes into boiled potatoes (,) next step was to heat some butter in a non-stick pan, add asparagus, sprinkle with herb pepper and sugar and then sauté (\_) When they start to take colour, deglaze with a dash of water (,) and sauté until the liquid has evaporated (\_) #00:22:42-9#

TP: Ok (\_) Then (-) (prepares everything - prepares) What did I have to add to the asparagus again (?) #00:23:26-1#

A: Um (-) heat butter (,) add asparagus (-) sprinkle with herb pepper and sugar and fry briefly (\_)   
#00:23:34-4#

TP: How much sugar (?) #00:23:35-9#

A: Um (-) A heaped teaspoon (\_) #00:23:41-0#

TP: Ok (\_) (prepares) Ok I'll leave the herbs for now (unv.) (prepares further) Hm I think I'll leave the lid open for the lentils now, otherwise there'll be something (unv.)(cooking noises) (,) Ok (\_) And how long do I have to sauté the asparagus (,) also until it becomes soft (,) or (-) #00:25:48-8#

A: Um (,) So lightly sauté (,) when it starts to colour (,) ah I'll read it again (\_) Heat well (,) add asparagus (,) herb pepper sprinkle sugar sauté briefly (,) when it starts to colour deglaze with a dash of water and sauté until the liquid has evaporated (\_) #00:26:11-2#

TP: Ok (\_) A shot of water (\_) (smalltalk) Ok I think (,)(.) The rest except for the asparagus could be ready now (\_) Hm now I don't have so many hot plates that I can pull it down now (,) (smalltalk) Ok there was no pressure on the pot (\_) So I'm not so sure (,) (laughs) If they are really cooked now (,) Ok potatoes are still hard as a rock (\_) So I'll just continue cooking here now (,) Hm (\_) Ok should I make something out of the other ingredients now (?) Or (-) #00:32:18-9#

A: As you like (\_) So (-) As you like (\_) So for me (-) it would be enough but you can also do something (\_) So as you like it (\_) (unv.) #00:32:31-0#

TP: Ok then um (-) can you find another hummus recipe (?) Then I would maybe try that (\_) #00:33:01-9#

A: Okay, I found something with four point five (-) five nine stars (,) #00:33:05-9# at Chefkoch.

TP: Mhm (?) #00:33:07-3#

A: Um (,) For two servings Ingredients (-) chickpeas (,) four to five hundred grams of sesame paste (,) bean juice (,) garlic cloves (-) parsley (,) oil cumin powder chilli (.) pod curry powder salt pepper paprika pita bread (\_) #00:33:28-5#

TP: Mhm (,) #00:33:28-6#

A: So that's (-) the hummus bi kachina (\_) #00:33:34-0#

TP: Ok so sesame paste I don't think I have (\_) Or wait sesame I might even have (\_) But I think I would change this recipe a lot (\_) #00:33:43-7#

A: So (-) working time 20 minutes (,) rest time two hours (\_) #00:33:49-5#

TP: I can try it (\_) There's something with (-) (...) I could actually add a bit of sour cream here or (?) I don't have any more spices (\_) Do I actually have to process it further or is the recipe ready when all the things are ready (-) #00:34:15-7#

A: Um (,) So after the step I just said with the liquid evaporating (,) (.) arrange the red lentils on a plate (,) spread the green asparagus on top and serve the boiled potatoes with it (\_) #00:34:27-6# #00:34:27-6#

TP: Ok (\_) Yes, the red lentils taste ok (,) Yes, I don't think the asparagus is really lacking in spice (?) The potatoes are still missing (\_) Because I think the asparagus could already be ready (\_) Did I set a new timer for the potatoes (?) Probably not (?).) (continues to prepare) Ah (\_) Now the top seems to work after all (\_) Yes, then maybe they only need four minutes (\_)(smalltalk) In three and a half minutes the potatoes should also be ready (,) (asks question about experiment)(smalltalk)(potatoes are ready) I also don't often cook with this (-) pressure cooker (,) because (-) when I make potatoes I usually just throw them in the oven (\_) #00:41:55-5#

A: Ok (,) #00:42:32-4#

TP: So (\_) I think the potatoes are done now (,) Oh yes they feel softer (\_) (smalltalk)