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A: (briefing) #00:01:12-8#

TP: Then (-) look for what you can do with uh look for the best what is all possible so what is possible so look for what you can do with potatoes and chick- potatoes and red lentils (unv.) (?) #00:01:27-7#

A: Ok (\_) Red lentils potatoes (,) (TP asks what is allowed in the experiment) So I have (,) vegan stew with red lentils kidney beans and potatoes at Chef (,) potatoes carrots red lentils roast (,) (.) Um (-) Green asparagus with red (-) red lentils vegetables and potatoes (,) um (-) potato- #00:01:58-0#

TP: Did you say green asparagus (?) #00:01:59-6#

A: Exactly (\_) #00:02:00-3#

TP: Take a look (,) #00:02:02-8#

A: Exactly (\_) Um (?) So there would be ingredients green asparagus (,) lentils (,) potatoes vegetable stock (,) bay leaf salt pepper curry (,) one tablespoon soy sauce tomato paste sugar butter and water (\_) #00:02:20-4#

TP: Yes (,) What can you do I have tomato paste (,) I also have a bit of tomato paste (,) That means I probably have to cook potatoes and lentils first ne (?) So you have to peel and cook the potatoes first apparently and the lentils too (?) or not (\_) #00:02:56-2#

A: So the first step in the recipe is to cut off the woody ends of the asparagus and cut into bite-sized pieces (,) Then in a saucepan steam the red lentils with vegetable stock bay leaf herb pepper curry soy sauce and tomato paste until soft (,) (.) Then the third step um (-) peel the potatoes, cut into small cubes and boil into boiled potatoes (,) Then heat butter in a non-stick pan, add asparagus (-) sauté and deglaze with water and steam until liquid has evaporated (\_) Exactly (\_) That is (-) #00:03:28-9#

TP: So the lentils first with (-) in a pot (?) #00:03:33-6#

A: Exactly (\_) #00:03:40-4#

TP: And the potatoes in another pot (\_) (...) Or (?) #00:03:44-0#

A: GEnau (\_) #00:03:55-7#

TP: Um (-) (...) Yes how many lenses does it say (?) #00:04:00-3#

A: Um (,) So I have now at two portions (,) #00:04:03-3#

TP: Yes (,) #00:04:03-7#

A: Is it 150 grams (\_) #00:04:05-0#

TP: 250 (\_) #00:04:05-8#

A: 150 (\_) #00:04:06-4#

TP: 150 (\_) Ok (\_) And (-) 200 asparagus or something (?) #00:04:13-1#

A: Exactly 250 grams of asparagus (\_) #00:04:15-4#

TP: Just half (,) What to do with uh (-) again with lentils (?) #00:04:27-2#

A: Um (,) #00:04:27-4#

TP: At the very beginning (?) #00:04:29-2#

A: In a pot, steam the red lentils with vegetable stock bay leaf herb pepper curry soy sauce and tomato paste until soft (,) until the liquid is absorbed (\_) #00:04:39-0#

TP: Ok (\_) How much broth (?) #00:04:42-4#

A: Um (-) 250 millilitres (\_) #00:05:07-4#

TP: So you have to peel and cut (\_) ne (,) or not peel (\_) #00:05:13-5#

A: Um (-) #00:05:13-5#

TP: And not (?) #00:05:13-8#

A: Please (?) #00:05:15-1#

TP: Yes (?) #00:05:15-3#

A: Um (-) Cut the woody ends off the asparagus (,) #00:05:17-5#

TP: Ah ok (\_) #00:05:17-9#

A: and cut into bite-sized pieces (\_) #00:05:19-8#

TP: Ok (,) And don't cook them short (\_) Because sometimes you have to cook them short (\_) It doesn't say that (\_) #00:05:26-8#

A: So there (,) Should you (-) Moment (?) In der Pfanne (,) anbraten (\_) #00:05:33-9#

TP: Afterwards (\_) #00:05:35-3#

A: Exactly (\_) #00:05:36-3#

TP: Ok (\_) (prepares) I'll take the smaller pot (,) Ok (\_) I'll take the big one (\_) Here potatoes first (\_) What to do with potatoes (?) #00:07:04-0#

A: Um peel potatoes (,) cut into small cubes (,) and boil into boiled potatoes (\_) #00:07:07-1#

TP: Ok (\_) Then that first (\_) How many potatoes (?) #00:07:18-6#

A: Um (,) Six (\_) #00:07:22-4#

TP: Doesn't say how big (,) how many (,) Then I take (-) Ten (-) Ok (\_) So (\_) Peeling potatoes (\_) With so small (unv.) is even more difficult (\_) #00:08:51-8#

A: (smalltalk) #00:10:22-5#

TP: Do you have to cut them small (?) or not (\_) #00:10:26-0#

A: Ah it says peel potatoes and cut into small cubes (,) #00:10:28-5#

TP: Cut small cubes (\_) #00:10:29-0#

A: And cook to boiled potatoes (\_) #00:10:33-7#

TP: Yes, I only ask ten times because the way I read, I normally ask ten times (\_) #00:10:36-8#

A: Yes that (-) #00:10:38-9#

TP: That's your job now (\_) #00:10:39-7#

A: Exactly (\_) That's my job (\_) (laughs) (smalltalk) (TP prepares to) #00:17:24-2#

TP: So (\_) how was it now (\_) 250 millilitres of vegetable broth (?) #00:17:28-0#

A: Exactly (\_) Exactly so in a pot with vegetable stock bay leaf herb pepper curry soy sauce and tomato paste saute until soft (\_) Until the liquid is absorbed (\_) #00:18:44-9#

TP: I forgot (\_) 200- 250 (\_) Ne 150 (\_) #00:18:52-4#

A: Exactly (\_) 150 grams (\_) #00:18:53-1#

TP: Let's do 200 (-) (prepares to) So (\_) KRÄUtersalz was then (\_) And (\_) Uh (\_) Curry (?) Curry (?) And then (?) #00:20:31-9#

A: So it was herbPFEFFer (,) curry soy sauce and tomato paste and a bay leaf still (\_) But (unv.) #00:20:43-2#

TP: Uh (-) What I don't have is (-)(...) soy sauce (\_) Yes (\_) soy sauce is out (\_) But otherwise I have everything (\_) I just have to find the pepper (,) Yes (\_) curry (,) You are not vegetarian or (?) #00:21:14-4#

A: I (?) Ne (\_) #00:21:15-4#

TP: Ok (\_) #00:21:16-3#

A: But I try (\_) #00:21:17-1#

TP: No, because I'm just in beef broth #00:21:21-2#

A: Oh yes, I (-) #00:21:22-6#

TP: Then you are still (\_) #00:21:24-3#

A: So you don't have to do it for me now (\_) #00:21:25-6#

TP: Yes anyway I cook I cook anyway (,) Never mind (\_) #00:21:32-3#

A: That's nice (\_) Thank you (,) (smalltalk) #00:23:10-1#

TP: So (\_) let's do it again (\_) herb salt (\_) pepper (\_) curry (,) bay leaves (,) bay leaves (,) #00:23:19-8#

A: Soy sauce Tomato paste (\_) Vegetable stock (unv.) #00:23:26-2#

TP: yes she is cooking (\_) (preparing) #00:23:41-4#

A: But (-) #00:23:42-1#

TP: Mhm (?) #00:23:42-6#

A: No herbal salt and pepper (\_) #00:23:46-5#

TP: Achso (\_) Naja Kräuterpfeffer (\_) #00:23:47-6#

A: Or pepper so (;) #00:23:48-8#

TP: Herbs AND pepper (\_) #00:23:50-6#

A: No, so it said (-) PFEFFer (,) in brackets Kräuterpfeffer (\_) So one word Kräuterpfeffer (\_) #00:23:55-7#

TP: AchSO (;) Yes a little herbal salt doesn't hurt (\_) #00:23:58-0#

A: Yes (\_) #00:24:00-0#

TP: But how much of the different herbs are there (?) or (-) #00:24:03-9#

A: Um (-) So a bay leaf (?) Um (-) There is nothing for salt pepper curry (,) It a litre for soy sauce (,) a tablespoon of tomato paste (\_) #00:24:14-5#

TP: Ok (\_) Thank you Siri (-) (smalltalk) What do- what do we do afterwards (?) So the potatoes are boiling (;) the lentils are cooking (,) #00:26:28-3#

A: Um (,) Heat some butter in a non-stick pan (,) add asparagus (,) sprinkle with herb pepper and sugar and fry briefly (\_) #00:26:36-4#

TP: ZUcker (\_) #00:26:38-0#

A: Exactly (\_) #00:26:40-4#

TP: Ok (,) So (\_) They need TEN minutes we said (\_) Now I have to wait (\_) Or (-) (smalltalk) So (\_) BUTTer you said (\_) #00:28:15-5#

A: Yes (-) (smalltalk) #00:30:48-3#

TP: So you have to add (\_) salt (,) pepper (,) and uh so herb pepper I don't have (,) salt pepper and (-) sugar (\_) Or (?) #00:30:58-8#

A: Um (-) No, it says heat the asparagus in a pan of butter, add herb pepper and sugar (,) and sauté briefly (\_) When they start to take on colour (,) deglaze with a dash of water and sauté until the liquid has evaporated (\_) So (-) #00:31:14-7#

TP: Ok (,) Yes (-) Pepper and sugar (\_) Does it say how much (?) Not or (?) Probably (-) #00:31:26-8#

A: Um, a teaspoon of sugar (,) And yes, pepper, there is no indication of quantity (\_) #00:31:32-9#

TP: Teaspoons are the little ones or (?) #00:31:35-0#

A: Yes (-) #00:31:36-7#

TP: I always have it wrong (\_) (smalltalk) I hate these plates because they take EVERYWHERE to get the temperature #00:32:51-2#

A: Yes (,) #00:32:52-1#

TP: So it changes (\_) #00:32:56-0#

A: Yes, we also had hot plates at first and now a ceramic hob in the new flat (\_) That is already (-) a real difference (\_) #00:33:03-1#

TP: Yes (-) So they taste good (,) but they are still a bit hard (\_) So (\_) You have to cook the potatoes SO (,) the asparagus like this (,) and then when they are (-) fried then add water or (?) #00:33:23-1#

A: Exactly, so when they start to take colour (,) deglaze with a dash of water and steam until soft and the liquid has evaporated (\_) #00:33:32-4#

TP: Um (-) And afterwards (?) #00:33:34-5#

A: Then arrange the red lentils on a plate (,) Arrange the green asparagus on top and serve with the boiled potatoes (\_) #00:33:40-9#

TP: Ah ok they don't go together (\_) Ok (\_) Ok (\_) I thought they come first and then together (-) #00:33:47-6#

A: Yes, so the quasi (-) So at the plate then (\_) #00:34:02-5#

TP: So the lentils need more water than (-) (continues to prepare) Ok (,) (continues to prepare) (smalltalk) It's boiling again (,) that's good (-) (smalltalk) Uh they still need a BIT (,) They're still hard (-) #00:39:40-3#

A: Uh potatoes are (-) ah so the lentils (\_) #00:39:42-5#

TP: No, the lentils (\_) Uh, I don't eat them that often (\_) Maybe (-) that's MY feeling (\_) Maybe you eat lentils more often (,) #00:39:57-5#

A: I can also try them (,) (A tries the lentils to see if they are cooked) Ne well, they could be a bit softer but (-) #00:40:11-6#

TP: Something else is missing (?) #00:40:12-6#

A: No, they are (-) really delicious (\_) #00:40:22-5#

TP: Lucky (\_) Yes lucky that I also had everything (\_) Almost (\_) #00:40:33-8#

A: Yes (\_) So I was already (-) #00:40:35-6#

TP: I just understand (-) No, we have all kinds of spices (\_) Yes, we usually have SOY sauce too (\_) It's been gone for a while (,) There are five of us here too (\_) (small talk)