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TP: Um (-) Do I have to peel the cooked asparagus (?) #00:00:21-4#

A: Ok (\_) I'll have a look (,) Exactly, so wash the asparagus spears under running water and then let them drain (,) And then peel (\_) Start at the head (,) and peel off the skin all around (\_) #00:00:40-8#

TP: //Um (-)// #00:00:40-8#

A: //And// peel the bottom generously (,) then (unv.) (TP prepares everything) #00:02:55-8#

TP: So the information was start at the top of the head and then pull it down or (?) #00:03:00-3#

A: Exactly (\_) Um (-) I can read it out again (,) Uh, exactly on each asparagus spear, place a peeler directly under the tender head (,) and peel off the skin all around (\_) Peel downwards a little more generously because the skin is particularly thick here (\_) #00:03:21-9#

TP: Ok (\_) So I only have a knife but I'll see how far this works (,) (peels asparagus) Do you have so much time (,) that I can peel them all (-)(.) here now (,) #00:04:44-0#

A: Um (-) I have endless time (\_) (laughs) #00:04:46-4#

TP: Ok (\_) #00:04:47-0#

A: So (-) How you want (\_) Exactly (\_) (TP continues peeling asparagus) What are you doing now (,) Or do you already know (-) what you want to do (?)(.) Now so I mean now cooking (,) #00:05:58-2#

TP: Ok (,) Uh (-) Nope (\_) #00:06:00-0#

A: Ok (\_) #00:06:00-6#

TP: I cut asparagus and then think about it (laughing) #00:06:03-2#

A: Ok (\_) #00:06:30-1#

TP: The reason why I (,) (...) um (-) don't know what I cook is because I never cook (,) and I mean absolutely never (,) so I order pizza seven times a week (-) #00:06:40-3#

A: Ok (,) #00:06:40-8#

TP: I really don't know what you can cook but (-) #00:06:44-3#

A: Yes, that's what I'm there for (\_) To help you (\_) So you don't like to do it either (?) #00:07:01-6#

TP: Ne (-) #00:07:02-0#

A: Ok (\_) #00:07:05-6#

TP: So I'm doing a SERVICE to the sciences here (\_) #00:07:08-8#

A: Very nice (\_) (laughs) (smalltalk) #00:12:38-6#

TP: Ok (,) Do I have to boil the asparagus or how hot does the water have to be and for how long (?) #00:12:51-4#

A: Ok (\_) Um (-) On LECKer d e it says (,)(..) peel exactly before cooking (,) um (-) What do we have (?) So then put a salt teaspoon of sugar and a tablespoon of butter in a large enough pot of water (,) Bring the water to the boil (-) Put the peeled asparagus in (,) Bring to the boil briefly and then reduce the heat (\_) Now let the asparagus steep over a low heat for about twelve to fifteen minutes, depending on the thickness of the spears (\_) #00:13:25-3#

TP: Ok (\_) Um and how much water do I take for it (?) Did it say anything (,) #00:13:32-5#

A: Um (,) No, so it just says big pot of water (\_) It doesn't say an exact amount (\_) #00:14:13-4#

TP: (fetches pot) Well, it will somehow fit in there (,) How much butter should be in the water (?) #00:15:02-6#

A: One tablespoon (\_) #00:15:07-2#

TP: An e-spoon (\_) (goes to the fridge) Whether we HAVE butter at all (\_) We don't have butter either (\_) I don't KNOW I never COOK (\_) And how long do you cook (?) What did it say (?) //15 minutes or so or (?)// #00:15:37-0#

A: //Depending on thickness twelve// to fifteen minutes exactly (\_) #00:15:53-1#

TP: Can I put them in before the water boils (?) #00:15:55-4#

A: What (?) #00:15:55-8#

TP: Can I put the asparagus in before the water boils (?) #00:15:57-9#

A: Um (-) Ne bring the water to a boil and then put the peeled asparagus in (\_) #00:16:03-6#

TP: Mhm (\_) Can I just put the courgettes and mushrooms in a pan and fry them (-) Do I have to ask you something or (-) #00:16:37-0#

A: What (?) #00:16:37-3#

TP: If I just want to fry them in a pan (\_) Do I have to ask you something if there's nothing to ask or (-) #00:16:44-8#

A: Um (,) So chickpeas and courgette want to fry in the pan (\_) #00:16:52-6#

TP: Yes or don't know (\_) Can you fry them (?) Probably not (\_) #00:16:56-5#

A: I don't know if you can fry them but (-) #00:16:57-1#

TP: No, then I'd rather leave it alone (\_) Then (-) But courgettes can be fried (,) #00:17:01-9#

A: Yes (\_) #00:17:02-7#

TP: Ok (\_) Um (-) And what kind of oil do I use for frying (?) #00:17:33-0#

A: Um (-) A vegetable oil (\_) So for frying fat, it's best to take sunflower or olive oil (\_) #00:17:38-8#

TP: Mhm (\_) Ok (\_) I'll cut them into (-) slices or strips (?) #00:18:00-4#

A: Um (,) In slices (\_) Yes (\_) In slices (\_) #00:18:06-1#

TP: Ok (\_)(...) And do I have to peel them before (?) #00:18:12-2#

A: Um (-) Ne must NOT necessarily be peeled (\_) #00:18:25-9#

TP: Ok (,) #00:18:34-4#

A: Because there are a lot of vitamins in it (\_) (TP prepares to) (smalltalk) #00:23:58-6#

TP: Um (-) Ok (\_) Parpika (-) Can I also fry (,) Or (,) #00:24:11-9#

A: Please (?) #00:24:12-0#

TP: I can also fry peppers (-) #00:24:14-3#

A: Um yes (,) I'll have a look (,) Yes exactly (\_) For example, there are roasted peppers on AllRecipes (,) so yes (\_) #00:24:57-8#

TP: Mhm something else (-) I somehow can't get through the asparagus (\_) That's not going to work (\_) Um (-) Can I somehow order you to set an alarm clock (?) Or can you not even set it yourself as a voice assistant (\_) #00:25:36-2#

A: But (\_) I can actually already (\_) #00:25:46-4#

TP: Ok (\_) We want a st- one on ten minutes so (-) #00:25:52-3#

A: Ok (\_) Should he start now (?) Or (-) #00:26:01-5#

TP: Yes (,) #00:26:02-1#

A: Ok then it runs now (\_) #00:26:03-5#

TP: Ok (\_) (smalltalk) Can you fry mozzarella (?) #00:30:08-0#

A: Erm (-) Moment (,) Ja also ich hab jetzt in einem Rezept bei Chefkoch schnelle äh schnelle Pasta-Zucchini-Mozzarella-Pfanne gefunden (,) #00:30:44-8#

TP: Mhm (,) #00:30:45-3#

A: And it says heat in a non-stick pan and then add pasta and courgette cubes (,) season with vegetable stock and finally add the mozzarella cubes turn off the cooker top (,) and just SHORTLY stir in the mozzarella (\_) #00:30:58-1#

TP: Mhm (\_) Mhm ok (\_) #00:30:59-8#

A: Yes (\_) #00:31:01-6#

TP: Good (\_) Ok (\_) How do you prepare the chickpeas (?) #00:31:40-9#

A: Um (,) So in the forum on Chefkoch I have something on how to prepare canned chickpeas (?) #00:32:10-1#

TP: Mhm (,) #00:32:11-4#

A: And (-) One answer was (-) If they are canned, they are already cooked and only need to be heated, so don't necessarily boil them for 20 minutes (\_) For example, put the chickpeas in a sieve beforehand and drain them (\_) Maybe even rinse them a little (,) and then put them (unv.) Um the question was (\_) Well the question was because I would like to make chickpeas from a can and I have NO idea how to do it (\_) Just put them in the pot and let them simmer for 20 minutes (,) Um (-) (unv.) #00:32:51-4#

TP: Ok (\_) #00:32:55-2#

A: And the other one writes (-) You can use canned chickpeas directly as they are (\_) You can heat them (,) you can make them into hummus or put them in the salad (\_) #00:33:04-2#

TP: Ok (,) (fries the asparagus) What about the (-) alarm clock (?) #00:34:43-5#

A: One minute and fourteen seconds (\_) #00:35:39-5#

TP: Where is the difference between crème fraîche and whipped cream (?) #00:35:44-3#

A: Um (-) What between (?) crème fraîche and whipped cream (\_) #00:35:45-9#

TP: Yes (-) #00:36:03-3#

A: Ok (\_) Alarm clock is there (\_) #00:36:05-0#

TP: Ok (,) #00:36:06-6#

A: Um (,) (looking for) It (-) sweet (-) so (-) um (-) So SAHne (,) so Schlagrahm is cream (\_) #00:36:37-1#

TP: Mhm (,) #00:36:37-2#

A: So it's whipped cream (,) And (-) crème fraîche is a sour cream product whose (unv.) was developed in France (,) Contains an even higher fat content than sour cream (,) To at least 30 percent and has received up to 15 percent sugar (\_) #00:36:53-5#

TP: Mhm (,) #00:36:53-6#

A: The above (unv.) and also crème fraîche does not flocculate when heated (\_) #00:37:00-5#

TP: Ok (\_) #00:37:01-0#

A: For this reason, it is used similarly to sour cream to refine sauces and soups (\_) #00:38:29-5#

TP: Hm (?) #00:38:30-3#

A: That's completely solid out (\_) (referring to crème fraîche from the cup) #00:38:31-5#

TP: Yes (-) #00:38:32-2#

A: Horny (\_) #00:38:44-4#

TP: I wonder if I can mix it with mayonnaise because then I would have MORE greasy pudding afterwards (\_) #00:38:49-9#

A: Hm (?) #00:38:51-0#

TP: No, if I mix it with mayonnaise, I have more sauce than if I just have it SO (,) #00:38:55-7#

A: Yes (,) #00:38:56-1#

TP: I hope this (-) works (\_) (smalltalk) (prepares to) We should have put the chickpeas in earlier probably (-) If they have to cook for another twenty minutes NOW (unv.) #00:42:21-8#

A: Cook for 15 20 minutes (\_) #00:42:23-6#

TP: After (unv.) you're supposed to kind of cook for twenty minutes (?) #00:42:26-3#

A: Um (-) Yes that was just an example so (-) Because someone asked (-) Just kind of boil it for twenty minutes (,) (.) um (-) #00:42:37-4#

TP: So (-) #00:42:37-6#

A: And then the answer was as NOT UNconditionally let it boil for 20 minutes (\_) #00:42:40-8#

TP: I see (\_) Oh (\_) Good to know (\_) Ok (\_) But does that mean (-) that you can eat them now or not yet (\_) #00:42:51-0#

A: Chickpeas (?) #00:42:52-1#

TP: Well, I mean, you could have eaten them out of the can as they were or (-) #00:42:56-0#

A: Exactly (\_) Exactly you could actually eat it now (-) so (-) you CAN eat it out of the can and don't have to do anything more (\_) (fries and prepares) #00:46:19-8#

TP: What time is it (?) #00:46:21-9#

A: 19:48 (\_) #00:46:23-8#

TP: Ok thanks (,) And after that there is another questioning or (?) #00:46:33-8#

A: Um (-) Ne (\_) #00:46:35-8#

TP: What no questions after that (?) #00:46:37-5#

A: I have the questions I wanted (-) #00:46:39-5#

TP: Ok (\_) #00:46:39-9#

A: Implicitly already put (\_) (smalltalk) (waits until done roasting and cooking) #00:48:23-2#

TP: Yes, then I would just say that I am finished (?) #00:48:25-6#

A: Ok (,) All right (,)