

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) #00:02:09-7#

TP: Ok so I would probably make some kind of couscous salad (\_) #00:02:15-9#

A: Ok (,) #00:02:17-3#

TP: I could imagine now (?) #00:02:19-4#

A: If you want yes (,) #00:02:22-4#

TP: Then (,) need question how much couscous do you need for four people (?) #00:02:29-9#

A: Ok (\_) (looking) Ok so on the chef's menu I have couscous salad um (-)(..) with (.) so (\_) I have couscous salad with a bit of mint (,) summer couscous salad with (-) couscous vegetable stock cubes tomatoes courgettes peppers (,) (.) a yellow one but (-) #00:03:04-6#

TP: //That's all right (\_)// #00:03:04-6#

A: //Accurate pepper salt// pepper herbs (,) water and vegetable oil (?) #00:03:08-8#

TP: Mhm (,) #00:03:09-4#

A: And for exactly that would be for four servings and you would need 200 grams of couscous (\_) #00:03:14-2#

TP: Ok (\_) Let's start with that (\_) (fetches utensils) How much were there (?) #00:03:52-9#

A: 200 grams (\_) #00:03:54-0#

TP: 200 grams (\_) And how much water (?) #00:04:18-0#

A: Um water it was 300 millilitres of boiling water (\_) #00:04:22-0#

TP: 300 millilitres (\_) And then you just have to let it uh swell or (?) #00:04:25-7#

A: Um, exactly, so it says pour boiling water over couscous in a bowl (,) and then let it swell, yes (\_) #00:04:33-9#

TP: Ok how long ten minutes or twenty minutes (?) #00:04:37-6#

A: Um, so there's nothing in the recipe (,) but I'll have a look (,) small moment (,) (smalltalk) Yes, so it says cover the couscous and let it swell for five minutes (\_) #00:05:17-9#

TP: Covered (\_) #00:05:19-2#

A: Yes (-) (TP prepares) Yes, so I have (-) (unv.) says about five to ten minutes (\_) #00:05:42-9#

TP: But it's still supposed to be (unv.) #00:05:44-4#

A: Yes (\_) #00:05:49-3#

TP: And (-) you already season it or (-) #00:05:52-2#

A: So it says um (,) pour boiling water over couscous in the bowl (,) then add vegetable stock cubes and (unv.) and then let it swell (\_) (smalltalk) #00:06:42-4#

TP: Now what all belongs in the couscous recipe (?) #00:06:45-4#

A: Exactly, so after the (.) vegetable stock cube has been added and uh what has been left in then in the meantime wash the vegetables (,) (unv.) clean and then dice (,) #00:06:56-2#

TP: Mhm (,) #00:06:57-2#

A: Wash and chop herbs and mix these ingredients with the couscous (\_) #00:07:07-0#

TP: Ok (\_) Then we do that (\_) How many millilitres was it again (?) #00:07:27-1#

A: Um water (,) #00:07:27-6#

TP: Yes (,) #00:07:28-4#

A: 300 (\_) #00:07:34-5#

TP: If I had another measuring cup where you can still read it well (,) #00:07:39-1#

A: Yes, that is also the case with ours (\_) #00:07:44-5#

TP: Ok (\_) that has 300 millilitres (,) And then the (-) vegetable broth on top of that (,) #00:08:04-4#

A: Exactly (\_) (smalltalk) #00:09:01-2#

TP: Does onion belong in it at all (?) Already or (,) #00:09:03-3#

A: Um (-) #00:09:04-0#

TP: If not I would just put it in now (,) #00:09:06-4#

A: Exactly, so there is nothing in it now yes (,) Exactly (\_) #00:09:10-2#

TP: We would then sauté with the courgettes (,) We could also put in the asparagus (,) How long does asparagus take (?) (...) Or what is the best way to prepare it (?) I heard you can also do it in the oven (,) #00:09:50-3#

A: In the oven (?) #00:09:51-6#

TP: Mhm (,) #00:09:53-5#

A: Ok, so now I have a recipe (,) So now I have a recipe where you put it in a saucepan (,) #00:09:59-8#

TP: Mhm (,) #00:10:00-4#

A: and (-) it has to be twelve to fifteen minutes (unv.) #00:10:05-2#

TP: Ok (,) so next we do the asparagus (,) peel the asparagus or (?) #00:10:29-5#

A: Exactly (\_) Wash and peel generously before cooking (\_) To do this, hold the spear under the head and pull the asparagus peeler with gentle pressure from top to bottom and finally cut off the woody ends (\_) #00:10:45-3#

TP: Good (\_) I'll just cut it (\_) Do you put salt in the water or just boil it like that (\_) #00:11:07-6#

A: So there's salt (,) a teaspoon of sugar as well as a tablespoon of butter in a large enough pot of water (,) then bring the water to the boil (\_) #00:11:16-2#

TP: What salt (,) sugar and butter (\_) #00:11:18-5#

A: Exactly (\_) #00:11:19-5#

TP: Ok (,) How much salt (?) #00:11:22-4#

A: Um (,) There is no indication of quantity there now (\_) #00:11:25-5#

TP: Ok (\_) Sugar was tablespoon (\_) #00:11:30-8#

A: Uh (-) a teaspoon (\_) #00:11:31-7#

TP: TEEspoon (\_) And (,) How much butter (?) #00:11:44-0#

A: One tablespoon (\_) #00:11:45-2#

TP: One tablespoon (\_) Then we continue peeling (\_) No good peeler there (\_) #00:12:27-4#

A: Yes, so (unv.) yesterday someone cut the asparagus with a knife that was also interesting to watch (\_) #00:12:36-1#

TP: Yes, mine is in the dishwasher (,) I have to take it out and wash it (,) and I don't want to do that (\_) (.) I have to say quite honestly (\_) (smalltalk) Well, it doesn't work with it (\_) At least not cleverly (\_) (smalltalk) So how long does the asparagus take (?) Ah, we already said ten minutes fifteen minutes (\_) #00:15:45-2#

A: Exactly twelve to fifteen minutes (.) um (-)(.) in boiling water (\_) #00:15:49-7#

TP: So shall continue cooking ok (\_) #00:15:55-0#

A: Exactly (\_) So bring the water to the boil (,) Put the peeled asparagus in (,) bring to the boil briefly and then reduce the heat (\_) And cook the asparagus over a LOW heat exactly (\_) over //low heat// #00:16:04-5#

TP: //Achso (\_) Ok (\_)// #00:16:05-5#

A: Let stand for twelve to fifteen minutes, depending on the thickness of the sticks (\_) #00:16:08-7#

TP: Yes, it's SO thick (-) So probably fifteen minutes (,) Then I would just add some fried chicken (,) #00:16:48-3#

A: Ok (,) #00:16:55-3#

TP: The onion and the peppers, so to speak (,) #00:16:57-9#

A: Mhm (,) #00:17:20-0#

TP: I wanted to close that (,) (closes something) #00:17:25-5#

A: Yes, I don't think that's bad, so (-) #00:17:28-5#

TP: Will do (\_) #00:17:29-3#

A: It will be alright (,) (laughs) #00:17:34-6#

TP: Sun (\_) #00:17:45-2#

A: Do you actually cook as a hobby or only now and then or (-) #00:17:49-1#

TP: Um (-) Yes (\_) It always depends on how much time I have because I'm writing exams (\_) (smalltalk) So cut into cubes or (?) #00:18:16-5#

A: Um (-) #00:18:17-3#

TP: Standing there with Chef (,) #00:18:21-6#

A: Exactly (\_) washing cleaning and (-) dicing (\_) (smalltalk) #00:19:44-9#

TP: What kind of oil is put in the salad? #00:19:50-5#

A: Uh (-) vegetable oil (\_) #00:19:52-0#

TP: Vegetable oil (,) So it doesn't matter which (?) #00:19:55-8#

A: Um (,) Yes, so now it only says vegetable oil (\_) #00:20:00-1#

TP: Ok then we take olive oil (,) tomatoes come in too or (?) #00:20:21-1#

A: Um (,) Yes (-) Three tomatoes (\_) #00:20:24-6#

TP: Yes, they are small, you can put a bit more in (,) I'll cut it (,) I'm just not used to cooking with ReZEPt or something (,) #00:20:54-7#

A: Yes (,) #00:20:54-7#

TP: Because I actually always look what I have there and then just cook something (,) #00:21:04-1#

A: Yes (,) That's interesting because (-) I thought that if you (-) Well, I don't really cook very often either, I have to say (,) But (-) I don't think I could manage without a recipe (\_) I always have a bit (-) #00:21:20-2#

TP: So the only thing I really look up is um yes how much for how many people or so (\_) So for example now with the couscous (\_) Because I can estimate that less then (\_) #00:21:33-5#

A: mhm (,) #00:21:34-5#

TP: Or just how much water you need for it (\_) I mean with rice you know (\_) #00:21:39-3#

A: Yes (-) #00:21:40-5#

TP: But (-) I don't cook couscous as often as rice (,) I always make one cup of rice (,) two cups of water (,) That's the easiest (,) (smalltalk) So how many eggs how much flour (?) (smalltalk) So which spices have to go in (?) #00:26:53-7#

A: Um (-) oregano parsley chives (\_) #00:26:57-2#

TP: I don't have chives (\_) #00:26:59-4#

A: So (-) Then (unv.) for example (\_) #00:27:01-5#

TP: Ok (\_) #00:27:02-5#

A: Fresh herbs it is called uh (-) for example oregano (\_) #00:27:07-1#

TP: Now still salted and peppered (?) #00:27:09-2#

A: Exactly (\_) #00:28:04-6#

TP: How long do you have to grill peppers like that (?) #00:28:07-7#

A: Crickets (?) #00:28:08-3#

TP: So fry here (?) #00:28:10-4#

A: Yes (,) I'll have a look (,) It says after about four to seven minutes, when the pepper pieces are tender and crispy, they should be ready (\_) #00:28:35-3#

TP: Ok (\_) What would you need for hummus (?) #00:29:18-9#

A: Um (-) In the recipe on Chef there is a recipe for a hummus (,) uh with chickpeas water sesame paste lemon juice olive oil garlic pressed (,) water salt paprika powder (-)   
#00:29:45-5#

TP: Yes (-) Ok then it fits (\_) For what could you substitute sesame paste (?) #00:30:29-6#

A: Ok (\_) Um (,) Another recipe (,) Um (-) Just without sesame paste (,) #00:30:40-4#

TP: Mhm (,) #00:30:40-6#

A: There is chickpea sauce in it Juice of half a lemon (,) two tablespoons of olive oil Clove of garlic Salt Ground coriander (-) Ground cumin (,) Ground sweet paprika (-) Ground chilli (,) Some parsley and sesame oil if available (\_) #00:30:56-0#

TP: Ok (\_) Then we make a hummus (\_) #00:30:57-6#

A: Ok (\_) #00:31:00-4#

TP: Because now I don't know what else to do with the chickpeas and I've really never made hummus (\_) #00:31:05-4#

A: Ok (,) #00:31:10-9#

TP: So how do I proceed (?) #00:31:13-8#

A: So (\_) First drain the chickpeas (-) Peel and roughly chop the garlic (,) #00:31:18-2#

TP: Mhm (,) #00:31:18-8#

A: Then put everything together in a chopper and puree it nice and creamy (\_) #00:31:30-4#

TP: Sieve sieve sieve (\_) We have no sieve left (\_) interesting (\_) (prepares to) Then cut garlic (?) #00:32:11-9#

A: Please (?) #00:32:12-4#

TP: Then cut garlic (?) #00:32:14-3#

A: Exactly peel and roughly chop garlic (\_) #00:32:16-3#

TP: How much (?) #00:32:17-8#

A: A clove of garlic (\_) #00:32:18-7#

TP: One ok (\_) (cuts) And then (?) #00:32:55-6#

A: Then (,) Um (-) Put everything together in a chopper and puree it nice and creamy (\_) #00:33:04-9#

TP: I only have a blender (,) because my chopper broke down (\_) (smalltalk) Garlic in it too (?) #00:34:15-7#

A: Exactly (\_) Yes (-) #00:34:21-0#

TP: Hm (-) Let's try it (,) I would almost even put a little (-)(.) crème fraîche in (\_) That's not there or (?) #00:34:33-0#

A: It's not there but it's (.) not a problem (\_) #00:34:34-9#

TP: I think because then it becomes creamier to puree (\_) I can imagine (\_) #00:34:40-5#

A: Yes (,) (smalltalk) #00:35:29-5#

TP: So (\_) Let's see if this works or if everything goes over (\_) (refers to mashing) (mashed) So (\_) I think it's ready now (\_) And then (?) #00:38:25-1#

A: Then if the mass is TOO dry (,) add some oil or lemon juice (,) #00:38:30-0#

TP: I also have lemon juice (,) It's not dry now because of crème fraîche (,) Just a little lemon juice (?) #00:39:20-8#

A: It says um (-) juice of half a lemon (\_) #00:39:25-4#

TP: Yes that will do (\_) #00:39:27-2#

A: Yes (\_) #00:39:28-6#

TP: And spices (?) #00:39:30-7#

A: Exactly (\_) Um (,) (...) There was half a teaspoon of coriander (,) half a teaspoon of cumin (,) both ground (,) half a teaspoon of sweet paprika and half a teaspoon of chilli ground (\_) #00:39:45-9#

TP: Ok (\_) #00:39:46-2#

A: And some parsley and some sesame oil (\_) #00:39:53-9#

TP: Coriander (?) #00:39:57-2#

A: Yes (,) Half teaspoon (,) #00:39:59-2#

TP: Mhm (,) ok (,) I actually also have ground (\_) Hm (\_) So (\_) coriander half a teaspoon (,) coriander (,) cumin paprika (,) And chilli or (?) #00:40:55-8#

A: Exactly (\_) #00:41:26-2#

TP: Quite a lot of spices already (\_) #00:41:27-8#

A: Please (?) #00:41:28-8#

TP: Quite a lot of spice already (\_) #00:41:30-1#

A: Yes (,) (laughs) #00:41:31-9#

TP: So (\_) And then just mix or (?) #00:41:34-1#

A: Exactly (\_) #00:41:40-3#

TP: Do you still have to let it draw or is it then quasi finished (\_) #00:41:42-1#

A: Um (,) In the fridge, the mass is still rising (\_) So don't panic if it's a bit too liquid (\_) It's there (\_) #00:41:51-7#

TP: Ok (,) liquid is now GAR not we make maybe a little MORE lemon (,) And then in refrigerator (\_) #00:42:50-2#

A: Exactly (\_) #00:42:51-1#

TP: For (?) #00:42:52-4#

A: Uh there is (-) no time indication there (\_) #00:42:55-5#

TP: Ok (\_) #00:42:57-1#

A: It just says in the fridge the mass is still attracting (\_) #00:43:04-6#

TP: An hour or so probably (\_) #00:43:06-9#

A: Yes, I think so too (\_) #00:43:23-6#

TP: Couscous is also ready (,) then I would just mix everything together (,) It doesn't look like much to me for four people (\_) Don't you think so too (?) #00:43:39-3#

A: Yes, in a way (\_) So it says four portions but (-) #00:43:46-8#

TP: Maybe still with the ingredients (\_) #00:43:48-5#

A: Yes (\_) Good (\_) Asparagus if added (-) #00:43:51-0#

TP: Yes (-) #00:43:52-9#

A: And the hummus then it will be but that alone is already (,) #00:43:55-5#

TP: I also find that (-) funny (\_) So (,) tomatoes still (,) Then I would add mozzarella (?) #00:44:28-3#

A: Ok (?) #00:44:49-2#

TP: Probably dice it too (,) So (\_) Um (-) Did we have parsley and oregano or (?) #00:45:27-5# as herbs?

A: Exactly (\_) #00:45:32-8#

TP: But there is no quantity information there or (?) #00:45:35-3#

A: It now says 30 grams of fresh herbs (\_) For example oregano parsley chives (\_) #00:45:39-3#

TP: Ok (\_) I'll just add (-) marjoram (\_) It can't hurt (\_) Or salt and pepper (?) #00:46:04-2#

A: Exactly salt pepper it says (,) shot with salt and pepper to taste (\_) Uh at the end with salt and pepper (laughing) #00:46:12-9#

TP: And the dressing was (-) #00:46:15-1#

A: So there w- so mix the ingredients with the couscous (,) now add oil (,) and finally season with salt and pepper (\_) #00:46:23-5#

TP: Mhm (\_) How much oil (?) Does that say (?) #00:46:29-5#

A: Uh (-) Two tablespoons of vegetable oil (\_) #00:46:34-1#

TP: Ok we already have some olive oil (unv.) no vinegar or something (?) #00:46:43-2#

A: Um ne (,) #00:46:47-4#

TP: Ah, now I think I forgot the sesame oil in the hummus, it's still there or (?) #00:46:54-3#

A: Um (,) Yes but that was (-) when available so (-) #00:46:57-6#

TP: Oh ok (\_) I would even have sesame oil (\_) #00:47:01-6#

A: Ok (\_) #00:47:05-5#

TP: How much is coming in (?) #00:47:06-2#

A: Um (,) There's something (\_) #00:47:11-6#

TP: A little (\_) Ok (\_) So probably very little (,) because it's fully intense (\_) #00:47:18-2#

A: Probably (\_) Yes (\_) #00:47:20-5#

TP: I once fried something with only sesame oil (,) it tastes terrible (\_) Then everything tastes like sesame (\_) #00:47:32-8#

A: Really that bad (?) #00:47:37-3#

TP: Yes (\_) Well, I like sesame but that was too much (\_)   
#00:47:41-9#

A: Yes (unv.) #00:47:52-7#

TP: I always find something Mediterranean easier (\_) #00:47:55-3#

A: Yes (\_) #00:47:57-9#

TP: Hm (\_) No vinegar at all (,) I would add a bit of lemon juice (\_) I think the recipes at Chefkoch are always strange (\_) partly (\_) #00:48:15-6#

A: Yes (,) So do you actually always take Chef here (,) or (-) #00:48:19-4#

TP: Also yes (\_) #00:48:19-3#

A: Also (\_) #00:48:19-3#

TP: But that (-) So when I'm a chef, I still do my own (\_) #00:48:24-8#

A: Ok (\_)(smalltalk) #00:49:34-9#

TP: Then I would be done (\_)