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A: (briefing) #00:00:27-3#

TP: Ok (\_) What happens to sour cream when you heat it up (?) #00:01:30-1#

A: Um (-) So it says something about curdling (?) Sour cream curdles during cooking (-) #00:01:37-0#

TP: Mhm (,) #00:01:37-7#

A: Exactly (\_) #00:01:38-2#

TP: Ok (\_) Is bulgur cooked in water (,) #00:02:51-5#

A: Um (-) Exactly (\_) So in preparation it says (-) (.) um (-) measure a cup of bulgur (,) pour it into a bowl (,) should have a (unv.) lid (,) because (-) exactly (\_) you can also use a pot (?) And (-) Exactly (\_) Bring water to a boil in a kettle or on the cooker (,) #00:03:14-0#

TP: Mhm (,) #00:03:14-6#

A: And pour (-) and then pour the water into the bowl with the bulgur (\_) #00:03:20-5#

TP: Ok (\_) #00:03:21-2#

A: That's basically how it works (\_) #00:03:24-0#

TP: What is the ratio of bulgur to heated water (?) #00:03:29-7#

A: So (-) in the example, it's a cup, so 160 grams of bulgur (,) you're supposed to pour into a bowl (,) #00:03:40-3#

TP: Mhm (,) #00:03:40-6#

A: Um (-) And then bring 500 millilitres of water to the boil (,) #00:03:46-0#

TP: Ok (\_) #00:03:46-3#

A: So (-) ultimately it says (-) it talks about a ratio of one part bulgur to two parts water (\_) #00:03:52-6#

TP: Ok (\_) How long does the bulgur take when it comes into contact with the (-) hot water until it is ready (?) #00:04:08-4#

A: Um (,) One moment (,) So bulgur you don't have to cook and (-) let the bulgur stand for seven to twenty minutes (,) until it has absorbed the water (\_) #00:04:31-6#

TP: Ok (\_) (thinking further) How are chickpeas prepared (?) Or is the question too open (\_) #00:05:42-5#

A: That (-) is not (-) so I regulate that (\_) (laughs) #00:05:46-0#

TP: Ok (\_) (laughs) #00:06:12-0#

A: You can (-) make a hummus (,) #00:06:15-6#

TP: Mhm (,) #00:06:15-9#

A: So these are recipe suggestions (,) hummus um golden brown falafel with salad and mint yoghurt (,) chickpea tomato stew (,) chickpea bean salad (,) um (-) fiery chilli pepper chickpeas (,) Exactly (\_) These are recipe suggestions (\_) #00:06:33-3#

TP: Ok (\_) What is the recipe suggestion um (-) chickpeas peppers something (?) #00:07:02-2#

A: Um (-) Exactly (\_) Fiery chilli pepper chickpeas (,) Um (-) I'll have a look at the recipe (,) Exactly Ingredients are two tins of chickpeas three tablespoons of oil (,) one tablespoon of salt (,) cumin chilli powder sweet paprika and baking paper (\_) #00:07:34-4#

TP: Ok (\_) Can you somehow combine chickpeas with sour cream (-) #00:08:04-4#

A: I did a search on Chef (,) um (-) for chickpea sour cream (,) and (-) it suggests chicken greens with chickpeas and mango pieces (,) pepper chickpea soup (,) um (-) chickpea leek soup with bite (,) Indian sorrel soup with chickpeas Yoghurt soup with chickpeas and lentils (,) Um (-) Quick hummus dip (,) Chickpea soup with lamb fillet and caramelised walnuts (\_) #00:08:34-0#

TP: Ok (\_) Uh please the chickpea pepper soup (,) #00:08:41-9#

A: Exactly, it has three point eight three stars out of five (,) and in it comes paprika (-) chickpeas vegetable broth (,) onions garlic marjoram sea salt sour cream pepper water butter (\_) alternatively olive oil (\_) #00:09:03-0#

TP: Yes, let's start with that, I would say (\_) (small talk) Ok (\_) Um (-) Please read out again the uh (-) ingredients for the soup (\_) #00:09:55-4#

A: Pepper Chickpeas Vegetable stock Onions Garlic Marjoram Sea salt Butter (,) Sour cream Pepper Water (\_) #00:10:27-1#

TP: Ok (\_) Um (-) What is the first step of the recipe (?) #00:10:34-6#

A: Um well the night before soak the dried chickpeas (unv.) in plenty of cold water (?) #00:10:39-8#

TP: Yes (?) #00:10:40-8#

A: Put on the chickpeas with the soaking water the next day and cook for about 60 minutes (\_) #00:10:47-0#

TP: Ok (\_) eliminated (\_) Ok (\_) Then (-) reschedule (,) Then I would say (-)(fetch kitchen utensils) Um (-) I'll fry potatoes with the green asparagus and peppers and onions (?) So it's also ok if I think of something or (?) #00:11:40-6#

A: Yes, exactly, you must not know how it works (\_) #00:11:42-9#

TP: OK (\_) #00:11:43-5#

A: So the preparation method must not be known (\_) #00:11:47-7#

TP: Yes ok (\_) I can already fry (\_) #00:11:51-6#

A: Well, frying my vegetables is no problem now (\_) But now the central things (-) exactly (\_) it would be good if you (-) #00:12:04-2#

TP: Ok (\_) Yes (\_) Well, we'll make the bulgur too (\_) um (-) but that's on (-) in any case (-) Ok (\_) (prepares) Um (-) read out the recipe from the soup again, so the beginning (,) #00:13:47-1#

A: From the pepper chickpeas (?) #00:13:48-5#

TP: Yes (,) Exactly (,) #00:13:50-0#

A: So after (-) after washing the chickpeas and cooking them for 60 minutes (,) after that you mean (?) #00:13:55-2#

TP: Mhm (,) #00:13:56-3#

A: In the meantime, wash the peppers (,) cut them into pieces (,) remove the stalk and the core (,) and sauté them together with the roughly chopped onions and the chopped garlic in a large saucepan with the butter and the oil until lightly browned (\_) Deglaze with half of the vegetable stock (,) reserve all but three tablespoons of the water from the chickpeas, which have been drained in the meantime (.),) Simmer everything together in the closed pot for about twenty minutes and then puree (\_) Um (-) If necessary, pass the mixture through a very large sieve if available (,) otherwise fill up the pureed soup with the remaining vegetable stock (,) and add the reserved chickpeas (\_) Now season with marjoram, salt and pepper and bring everything to the boil again (\_) Dilute the soup with some chickpeas and water according to taste (,) and finally serve with a spoonful of sour cream and the sour cream on the plate (\_) #00:15:08-9#

TP: Oh, we'll just try that (\_) Um (?) What did it say at the beginning (-) the chickpeas 60 minutes (?) #00:15:24-4#

A: Cooking (\_) #00:15:25-8#

TP: Ok (\_) #00:15:29-3#

A: But I (.) but I think that the (-) I mean they are actually already cooked (\_) #00:15:32-4#

TP: Ok (\_) #00:15:35-8#

A: So (-) chickpeas of chickpeas there are also (-) #00:15:40-5#

TP: Would be meant fresh chickpeas (\_) #00:15:43-6#

A: So they are definitely cooked and boiled (\_) That would just be for chickpeas that where (unv.) #00:15:53-4#

TP: ok (\_) #00:15:53-7#

A: Or right there it says dried chickpeas (\_) #00:15:56-2#

TP: Ok (\_) Well, let's assume that they fit, besides, it will be pureed anyway (,) then (-) we'll sit through (\_) Ok (\_) Then (?) Please go back to the first step (\_) The chickpeas are cooked (?) And then (\_) #00:16:22-7#

A: In the meantime, wash the peppers and cut them into pieces (,) remove the stalks and the core and sauté them together with the roughly chopped onions and the chopped garlic in a large saucepan with the butter (,) and the oil (,) and brown slightly (\_) #00:16:36-4#

TP: All right (\_) (prepares to) What is the best way to cut tomatoes (,) Longitudinally diced crosswise (-) #00:18:25-6#

A: Tomatoes (?) #00:18:26-3#

TP: Um (-) Paprika (\_) #00:18:39-1#

A: So it says roughly chopped (\_) so cut into (.) pieces (,) So in the recipe it says cut into pieces (\_) Or what do you mean now specifically (?) #00:19:01-3#

TP: Yes (-) Ok (\_) (prepares) If we switch back to the BULgur (,) um (-) How long did it say that it needs until it has absorbed the water (?) #00:20:02-7#

A: So (-) fine-grained bulgur should stand for SEVEN minutes (-) with- medium-grained bulgur twenty to twenty-five and coarse-grained twenty-five (\_) #00:20:12-4#

TP: Ok (\_) Please read the next step when (-) the ingredients are sauteed until golden (-) #00:21:50-7#

A: Deglaze with half of the vegetable stock (,) add the (unv.) drained chickpeas (unv.) three tablespoons (\_) Simmer everything together in a closed pot for about twenty minutes and then puree (\_) #00:23:03-5#

TP: And what was the quantity given for the vegetable broth um (?) #00:23:08-4#

A: So with (-) the recipe, four servings are one litre (,) #00:23:13-2#

TP: Ok (\_) #00:23:13-5#

A: With four portions exactly (\_) #00:23:24-0#

TP: Does it say how many uh (-) (.) teaspoons of vegetable broth you (-) (..) #00:23:32-4#

A: Um (-) so now it says only one litre of vegetable broth //for four// servings (\_) #00:23:34-8#

TP: //Thank you (\_)// #00:23:38-0#

A: And (-) Yes, it says deglaze with half the vegetable stock (\_) #00:24:39-0#

TP: The recipe said er paprika onion and garlic (\_) Right (?) #00:24:44-9#

A: Um (-) paprika (-) so exactly together with the roughly chopped onions and the chopped garlic (\_) #00:24:56-5#

TP: Ok (,) Then I would say (-) instead of the garlic (,) (..) a few tomatoes wouldn't hurt the soup either (,) #00:25:23-5#

A: Yes (-) #00:27:22-0#

TP: Um (-) Do I need the water from the chickpeas (,) uh where they are swimming in (?) #00:27:28-4# later?

A: Um (-) so to keep back and (-) at the end there is then according to taste (unv.) dilute some chickpeas with water (\_) #00:27:37-7#

TP: Ok (,) (prepares to) How was the step after the kindling (,) #00:29:38-9#

A: Um (-) Deglaze the (unv.) vegetable stock (,) add the chickpeas, which have been drained in the meantime, three tablespoons and simmer everything together in a closed pot for about twenty minutes (\_) And then puree (\_) #00:29:54-0#

TP: All right (-) #00:30:26-2#

A: Do you often cook at home or do you often go to the canteen or (-) #00:30:32-0#

TP: I go to the university at least once a day, um (-) so I'm usually at the university at lunchtime (\_) And (-) the second time, uh (-) whatever comes up, either I cook something (,) or (.) um (-) I just have a snack (\_) Or I'm out somewhere (\_) #00:31:03-0#

A: So you're not doing it as a hobby now (\_) #00:31:08-5#

TP: Ne ne (\_) (fetches utensils) Um (-) If I now make tomato mozzarella as an appetiser then that doesn't help anyone or because that's uh (-) #00:32:05-4#

A: Yes, but if you want to, that's no problem at all, so the only thing that's central now is that you have main course or (-) #00:32:11-3#

TP: The one dish that I made there now and everything else around (-) #00:32:15-7#

A: Some also make a tomato salad with it (-) So that's not a problem (\_) So side dishes (-) #00:32:20-6#

TP: Ok (\_) #00:32:21-0#

A: And so stuff that is not stress at all (\_) #00:32:22-8#

TP: Ok (\_) (smalltalk) Um (-) My voice assistant uh can also measure the time or (?)   
#00:39:07-1#

A: We can do that yes (,) What time should I measure (?) #00:39:13-7#

TP: Um (-) Stop times 15 minutes from now (\_) #00:39:35-7#

A: Ok runs (\_) (smalltalk) #00:51:41-5#

TP: Read out how it will go on when we open this pot again (,) #00:51:46-8#

A: Um (,) So let it simmer first and then puree it (\_) Possibly pass the mixture through a very large sieve (,) Otherwise fill up with pureed soup only with the (-) with the rest of the vegetable stock and add the reserved chickpeas (\_) #00:52:10-3#

TP: Ok (\_) #00:52:30-4#

A: Do you always make your own muesli or something with the mill there (?) #00:52:35-1#

TP: Erm (-) Yes (,) Now and then (-) But (-) mostly I just take it when I need flour for pancakes or (-)(.) something else (\_) (...) The problem with wholemeal flour is that it (.) doesn't keep that long (,) And when you can grind it fresh it's just the (-)(.) best (,) (smalltalk) #00:54:35-0#

A: (timer rings) (smalltalk) #00:55:26-8#

TP: I think this is the first time I've used a blender (,) so it's (-) uh #00:55:33-1#

A: So it has something good (\_) (laughs) #00:55:34-1#

TP: Um, it has something good and it's an object that I don't use every day (,) From that (-) um in the pro (-) (mashed) Ok (\_) Colour-wise it looks very good (,) (washes a little) Now the (-) (.) How were the last working steps to add the rest of the broth (?) #00:57:41-2#

A: Yes, possibly pass the mixture through a very large sieve if available (-) otherwise fill up the puréed soup with the remaining vegetable stock (,) and add the remaining chickpeas (\_) #00:57:52-5#

TP: Ok (-) Good (\_) Um (-) Then (,) how is it further (?) refine with (-) #00:58:56-9#

A: Only season with marjoram, salt and pepper (,) and boil everything together again briefly (\_) #00:59:01-8#

TP: Ok (-) Then (,) Is the soup ready (\_) #01:01:18-1#

A: Exactly (\_) Um (-) #01:01:20-2#

TP: Or was there something else with (-) #01:01:21-5#

A: So, according to taste, dilute the soup with a little chickpea water (,) and finally serve it on the plate with a spoonful of sour cream or sour cream (\_) #01:01:45-8#

TP: This tastes like nothing the chickpea water (\_) (prepares) Voilà (,) #01:03:52-1#

A: Very nice (\_) (laughs) #01:03:57-5#

TP: Ok don't do what try (?) #01:03:58-9#

A: Hm (?) #01:03:59-2#

TP: Do you also want to try something (?) #01:04:00-9#

A: Yes a spoon or so yes (,) Do you want to make something then (?) Or (-) Is it then ready (\_) #01:04:37-3#

TP: Erm (-) I would actually be done (\_) then.