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TP: Ok Alex (\_) What could you do with an asparagus (?) #00:00:32-6#

A: Uh, so I have (,) (...) Here (-)(...) um (-)(...) so (\_) so often you make asparagus with hollandaise sauce (,) asparagus and noodles (,) also go together (-) asparagus and Parma ham (,) Exactly (\_) These are so (-) asparagus soup (,) That would be so things (-) That you can make with asparagus (\_) #00:01:13-9#

TP: Ok, we don't have hollandaise sauce (?) What do you need for hollandaise sauce (?) #00:01:32-2#

A: So (\_) You need butter egg yolk water lemon juice (\_) salt pepper cayenne pepper (\_) #00:01:39-4#

TP: It already fails with egg yolk (\_) (thinks) What can you do with potatoes (?) Or yes, what is recommended (\_) So what are the standard dishes, I say (-) #00:02:09-6#

A: Yes, so it says for example chef crispy fried potatoes you can make (,) (unv.)potatoes or caramelised (,) um (-) exactly (\_) Um there is also a potato green asparagus soup (,) Um (-) potato asparagus casserole (-) casserole with (unv.) asparagus and ham (,) asparagus potato gratin (,) #00:02:46-9#

TP: Ok (,) What was the very first (?) #00:02:50-2#

A: The first was potato green asparagus soup (\_) #00:02:54-1#

TP: I mean the one from before (,) #00:02:56-4#

A: The one from before (,) um (-) Was (-) were fried potatoes (\_) #00:03:03-4#

TP: Ok (,) What do you need for that (?) #00:03:07-5#

A: Um (-) 600 grams of potatoes and an onion (\_) And oil and salt and pepper (\_) #00:03:14-1#

TP: Ok (\_) Then I have to check if I still have onions (,) (laughs) Ok (\_) What was the second (?) #00:03:32-3#

A: The second (?) were brown potatoes or caramelised potatoes (\_) #00:03:45-5#

TP: What were the other things again (?) I forgot (-) #00:03:50-5#

A: Um (,) Exactly when that was deep-fried potatoes (-) um (-) deep-fried potatoes with white cabbage (,) then I looked over asparagus again (,) #00:04:05-9#

TP: Mhm (,) #00:04:07-4#

A: Namely (-) Yes (\_) Um (,) Potato green asparagus soup (,) Potato asparagus casserole (,) Casserole with potato asparagus (-) Asparagus potato casserole (-) Asparagus potato gratin (\_) #00:04:50-0#

TP: Look what you could do with- Is there something you could do with potatoes and beans (?)   
#00:04:56-9#

A: Yes (-) There we have (,) A vegan stew with red lentils kidney beans and potatoes (,) Potato kidney bean casserole (-) Potato corn pot with kidney beans (,) Kidney bean stew with potatoes and carrots (,) #00:05:23-0#

TP: The first one sounded quite good actually (,) #00:05:24-7#

A: The vegan stew with red lentils kidney beans and potatoes (?) #00:05:28-5#

TP: Mhm (,) What do you need (?) #00:05:33-4#

A: Er onion garlic cloves (-) oil red lentils (,) potatoes kidney beans corn tomatoes chilli and some steamed (unv.) #00:05:42-4#

TP: Yeah ok (?) Looks bad (\_) Ok what could you do with kidney beans in general (?) #00:06:06-5#

A: So there are kidney bean burgers (,) Um (-) (...) And at the very end with kidney beans (-) Fire pot with kidney beans (-) Um (-) Paprika-corn-kidney bean salad (,) Exactly that is so generally what (-) you can do with kidney beans (,) um (-) yes (\_) #00:06:38-2#

TP: Mhm (,) Ok (\_) What is that (?) #00:06:48-1#

A: Um (-) Oh God what is it called (\_) Jerusalem artichoke (\_) I have no idea I just bought it (\_) #00:06:54-4#

TP: Ok (,) #00:06:55-2#

A: That's supposed to be something like (-) potatoes (\_) So that means (-) #00:07:02-7#

TP: Like sweet potatoes so to speak (-) #00:07:05-0#

A: Well, I've never tried it myself (\_) It just (-) Looked good (\_) #00:07:08-6#

TP: Ok (,) Is there anything (\_) you do with that (,) Or what do you do with that (\_) #00:07:38-9#

A: For example (-) Jerusalem artichoke curry soup (,) chips (-) Jerusalem artichoke raw vegetables (-) Jerusalem artichoke carrot pancakes (-) Jerusalem artichoke soup (,) um (-) hearty Jerusalem artichoke pan (,) Jerusalem artichoke gratin (,) Exactly (\_) Jerusalem artichoke cream soup with white chocolate and chilli (,) #00:08:08-6#

TP: Um, I have to be a bit smarter (\_) What can you do with the friends here (?) so with the (-) sweet potato things the tomatoes with the beans and the potatoes (\_) #00:08:40-8#

A: Uh, for example, it says soup made from Jerusalem artichokes and potatoes (,) (.) um (-) Potatoes and Jerusalem artichoke from the oven (,) Chili con Carne with potatoes (,) Pumpkin soup with thyme (,) Jerusalem artichoke with rosemary Kidney beans and tofu (,) Pumpkin soup with Jerusalem artichoke (,) Exactly (\_) Potatoes with Jerusalem artichoke from the oven (\_) Kidney bean soup vegan or not vegan (-) #00:09:22-7#

TP: Mhm (,) #00:09:22-8#

A: Yes (\_) #00:09:25-4#

TP: Exactly (\_) What was the first again (?) The first and the second (?) Sorry (\_) #00:09:28-9#

A: Jerusalem artichoke with rosemary kidney beans and tofu (,) Um (-) potatoes and Jerusalem artichoke from the oven (,) #00:09:36-6#

TP: Mhm (,) What do you need for that (\_) #00:09:46-9#

A: Um potatoes (,) And Jerusalem artichokes (,) dried tomatoes preserved in oil or fresh cherry tomatoes (,) A clove of garlic (,) a teaspoon of sage (,) salt pepper a lemon (,) so an organic lemon untreated uh (-) half a lot of olives pickled peppers or other antipasti olive oil chopped parsley salt and pepper (\_) #00:10:16-4#

TP: Mhm (,) Ok (\_) What do you make out of (.) wheat groats (\_) I have no idea what they do (-) #00:10:43-1#

A: Exactly for example tomato bulgur (,) #00:10:46-0#

TP: Mhm (,) #00:10:46-5#

A: Um (-) salad so a salad tomato (unv.) salad (-) #00:10:49-9#

TP: Mhm (,) #00:10:57-5#

A: Bulgur vegetable pan (,) Lentil bulgur salad (-) Baked aubergine with bulgur salad (-) Bulgurchili (,) Bulgur with tomatoes (,) Bulgur sheep's cheese casserole (,) Stuffed peppers with bulgur and feta (,) #00:11:16-4#

TP: Mhm (,) #00:11:17-3#

A: Exactly (\_) Um (-) Savoy cabbage roulade with bulgur (-) Bulgur salad (-) Bulgur vegetable feta casserole with pine nuts (,) Exactly (\_) And mainly salad (\_) #00:11:36-3#

TP: Ok (,) Well (\_) What could you make out of papirka and potatoes (?) #00:12:03-1#

A: Peppers stuffed with potatoes (?) #00:12:06-4#

TP: Mhm (,) #00:12:07-0#

A: Paprika (unv.) potato-paprika pan (,) potato-paprika pan with feta cheese (,) potato-paprika goulash (,) #00:12:20-2#

TP: What would you need for the (-) potato pepper pan (?) #00:12:24-9#

A: Um (,) potatoes peas spring onions pepper pork cutlet (-) uh (-) #00:12:39-0#

TP: (laughs) Hm (\_) Yes ok that (-) probably won't (,)   
#00:12:51-4# either.

A: Um (-) Yes peppers stuffed with potatoes would be peppers potatoes (,) carrots (,) One onion (,) two cloves of garlic and parsley salt pepper butter paprika powder (\_) (repeats task) #00:13:20-0#

TP: And what was that again (?) #00:13:21-2#

A: So that was peppers (,) potatoes (-) carrots (-) so (-) I mean that was for FOUR servings (\_) Then it's eight medium peppers (,) six medium potatoes (,) two medium carrots (,) one large onion two cloves of garlic one bunch of parsley oil salt and pepper paprika powder butter (unv.) (\_) #00:13:42-5#

TP: Mhm (,) Ähm (-) I think I've asked this before (,) what can you make out of the three friends here (?) So somehow potatoes (,) sweet potato thing hm beans (?) #00:14:25-6#

A: Um (-) For example, a soup made from Jerusalem artichokes and potatoes (,) #00:14:29-1#

TP: Mhm (,) What would go in there (?) #00:14:34-6#

A: An onion (,) (laughs) #00:14:35-7#

TP: No (,) #00:14:36-9#

A: One clove of garlic (,) one tablespoon of butter (,) vegetable oil Jerusalem artichoke potatoes vegetable stock salt pepper #00:14:47-2#

TP: There is simply a lack of everything again (,) except potatoes (,) Jerusalem artichokes and (-) yes (\_) Ok what else is there (?) #00:14:59-0#

A: Um (,) Wait I'll look at (?) Jerusalem artichoke with rosemary kidney beans and tofu (,) Chili con Carne with potatoes and kidney beans (,) #00:15:24-0#

TP: Ok what does the (-) chilli con carne all come in (?) #00:15:41-9#

A: Erm (-) rinds (,) beans (-) large white beans potatoes pear compote pomegranates honey red wine (\_) #00:15:51-9#

TP: Yes ok (\_) Um What else is there (?) #00:16:33-0#

A: Yes, I have (-)(.) (unv.) asparagus potato salad (,) asparagus potato casserole (,) asparagus potato salad with hollandaise sauce (,) asparagus potato gratin (,) #00:16:51-3#

TP: Yes, what would you need for the first thing you said for the asparagus and potato salad (-) #00:17:00-6#

A: Um (,) moment (,) potatoes (,) asparagus (,) radish (,) onion (,) oil (,) white wine vinegar (-) poultry stock mustard (,) salt and pepper chives (\_) #00:17:26-9#

TP: Sounds very gloomy (\_) Okay, let me ask you a stupid question (\_) Can you recommend me something I can build from all the stories here (\_) #00:17:39-8#

A: Um (-) #00:17:40-4#

TP: Where I ONLY need the ingredients (\_) Can you try and stop somehow oil vinegar and so stories clear but (-) #00:17:50-0#

A: Yes, I can (-) so I think a salad could be made from the bulgur, tomatoes, peppers, kidney beans or something (,) so I think we can use it all as a salad (,) #00:17:59-7#

TP: Mhm (,) #00:18:01-4#

A: Um (-) Then I'll look for a recipe, maybe (,) So, for example, there would be a recipe for bulgur salad with (-) bulgur (-) peppers (-) parsley spring onions (-) onion tomato paste (,) oil and salt (\_) for example (\_) #00:18:55-7#

TP: That would be ok (\_) I mean it would be without onion (\_) But I think that's bearable (\_) #00:18:58-9#

A: I think so too (\_) I mean you can do something (-) You can do something (\_) #00:19:05-7# yourself.

TP: Mhm (,) #00:19:07-1#

A: Yes (-) #00:19:08-3#

TP: Ok (unv.) what was all in there now (?) #00:19:12-1#

A: So now there were 250 grams of bulgur(?) #00:19:12-1#

TP: Mhm (,) #00:19:13-8#

A: So for four servings this is a side dish (,) three peppers (,) a bunch of parsley (,) half a bunch of spring onions (,) one medium onion (,) half a tube of tomato paste (,) #00:19:28-1#

TP: Mhm (,) #00:19:28-7#

A: And four tablespoons of oil (\_) So sunflower oil for example (-) with salt (\_) #00:19:35-8#

TP: (unv.) Tomatoes somehow slap some in (\_) Ok (\_) What could you make out of the REST for example (?) #00:20:20-0#

A: Um (-) (looks) um (-) for example a potato salad with a colourful mix of vegetables (,) (unv.) for a portion of one and a half kilos of potatoes (,) two citro- so the juice of two lemons (,) can of corn or kidney beans (,) or peppers with in it doesn't matter (,) #00:21:06-5#

TP: Aha (,) #00:21:07-5#

A: Er Half a bunch of spring onion (,) two red onions (-) pointed peppers (-) six tablespoons of olive oil (,) paprika powder (-) pepper and salt (\_) And some parsley (\_) #00:21:18-8#

TP: Mhm (,) That actually doesn't sound so bad (\_) (unv.) Just season it so well (,) Without onion it's a bit sour but I think it's bearable (,) Paprika for millilitres it has (\_) The question is what could you make for a (-) Is there any kind of salad that you make from cucumber and bulgur (?) #00:22:10-2#

A: Right there I have a (-) tomato-cucumber-bulgur salad (\_) For four pers-persons (-) with pure sesame bulgur vegetables (,) so instant vegetable broth (,) #00:22:21-9#

TP: Mhm (,) #00:22:22-2#

A: Um (-) skimmed milk yoghurt one cucumber (,) clove of garlic salt and pepper (,) er lemon juice tomatoes (,) and onion (,) white balsamic vinegar lemon mint and lemon (\_) Exactly (\_) #00:22:41-9#

TP: Mhm (,) You can mix it up a bit (,) #00:22:49-1#

A: Yes (-) #00:22:49-9#

TP: In case of doubt (-) I think it will do (,) In some form (-) How does the bulgur taste (?) Because I don't know that (-) at all (,) #00:22:59-3#

A: I have it on (-) but I think it tastes like couscous before (,) #00:23:02-7#

TP: Mhm (,) #00:23:04-5#

A: I haven't tried it yet either (,) but (-) as far as I know- I can see how it tastes #00:23:08-9#

TP: (laughs) #00:23:10-8#

A: But I would have said something like couscous (\_) Um (-) Exactly, so (-) (...) Bulgur is strongly nutty and couscous is somewhat milder (\_) #00:23:31-1#

TP: Mhm (,) Strong nutty (,) Yes sounds cool (,) All right (\_) Then (,) I need a recipe again (,) So at least for him here (?) #00:23:44-0#

A: Um (-) What was that uh (?) What did we say Bulgusal- (,) Exactly (\_) Which one do we make now (?) So you have the tomato-cucumber one or which one you can make more if you like (,) #00:23:56-5#

TP: Mhm (,) #00:23:57-4#

A: Um, the Turkish potato salad with a colourful mix of vegetables (,) I've picked out now (,) #00:24:03-6#

TP: Yes exactly (\_) #00:24:04-8#

A: The bulgur salad the one at Chef's with few ingredients with bulgur paprika parsley spring onions onion tomato paste oil (?) #00:24:12-5#

TP: Mhm (?) #00:24:13-5#

A: And the last one where I said the one with tomatoes cucumber bulgur salad the one with sesame vegetable broth mint skimmed milk yoghurt garlic clove salt pepper lemon juice tomatoes cucumber balsamic vinegar lemon (\_) Yes exactly (;) Ok (\_) #00:24:30-2#

TP: Yes, but not the second one (unv.) just the last one (\_) #00:24:33-7#

A: Ok (\_) So the tomatoes cucumbers bulgur (\_) #00:24:37-8#

TP: Yes exactly that one (unv.) (\_) Yes exactly tomato cucumber (\_) #00:24:41-8#

A: Yes (\_) Ok (\_) #00:24:44-3#

TP: Yes (\_) Exactly (\_) Ok (\_) So (\_) Ok what comes in there again (?) in the (-) #00:25:06-3#

A: So now what ingredients do you mean (?) #00:25:08-4#

TP: Mhm (?) #00:25:08-8#

A: Ok (\_) So ingredients are one tablespoon of sesame seeds (,) 200 grams of bulgur (,) pre-cooked wheat groats (,) 600 millilitres of vegetable broth (,) one (unv.) mint (,) 300 grams of skimmed milk yoghurt (,) one cucumber (,) one clove of garlic (,) #00:25:27-6#

TP: Oh no, I don't mean salad but the other (-) potato (-) thing (-) #00:25:34-2#

A: Oh, the Turkish potato salad with colourful vegetable mix, one and a half kilos of potatoes (,) two lemons (,) a can of corn (,) half a bunch of spring onions (,) two red onions (,) parsley olive oil paprika powder pepper salt (\_) #00:25:57-7#

TP: Ok (,) Good (\_) lemony (,) Is the question if they are still good (,) Do lemons go bad (?) #00:26:09-3#

A: Hm (?) #00:26:10-0#

TP: Do lemons go bad (?) #00:26:13-4#

A: So I think (-) you can just see I would say (\_) #00:26:19-0#

TP: Hm (-) #00:26:19-2#

A: I can look lemons go bad (\_) #00:26:21-7#

TP: Yes, I wouldn't be so sure if it was still that good (\_) It looks a bit worn (\_) #00:26:26-8#

A: Yes ok (,) #00:26:30-7#

TP: The other one could still be good (\_) Yes (\_) It looks ok (,) lemon (-) Ok so now one and a half kilos of potatoes in theory (,) or for how many people is that then (?) #00:26:49-6#

A: Now that's a portion (\_) #00:26:52-7#

TP: One portion (?) OK (,) One and a half kilos of potatoes (,) that's a good portion (\_) #00:26:57-4#

A: Yes (,) #00:26:58-3#

TP: Ok cool (\_) The (unv.) quasi potatoes just (\_) Let's just do this one (,) And then lemons (?) were two actually announced or (?) #00:27:12-1#

A: There were (,) two citro- so the juice of two lemons (\_) #00:27:18-4#

TP: Yes well with a lemon that will work (,) The question is will THAT stuff go bad at some point (?) There's just nothing on it at all (\_) (laughs) #00:27:35-7#

A: Can take a look (\_) #00:27:36-2#

TP: Sixth twelfth eighteen (\_) It's been open for ages (\_) So a few weeks now (\_) Don't know if it's still good or not (,) #00:27:50-5#

A: That has already started or (?) #00:27:52-3#

TP: Mhm (?) consume quickly (\_) I don't believe that anymore (\_) #00:28:00-8#

A: So (-) It says we always have ours in the fridge for ages (\_) So when one went bad you could really tell it smelled nasty (\_) As long as it smelled good I'd use it (\_) It says (\_) #00:28:16-5#

TP: Ok (\_) ok (\_) (laughs) Is normal or (?) #00:28:35-3#

A: Yes already (\_) So (-) Smells like lemon (\_) (smells lemon juice) #00:28:37-1#

TP: Yes to lemon so I don't know (\_) Ok good (\_) So lemon we have more than enough (,) Then thing was beans or maize or (,) #00:28:50-1#

A: Exactly (\_) A can of corn (,) kidney beans (,) #00:28:52-0#

TP: Mhm (,) Yes (\_) #00:28:53-8#

A: Then (-) Half a bunch of spring onions (,) #00:28:57-2#

TP: Yes (\_) #00:29:00-4#

A: Two red onions (,) one red pointed pepper (,) some parsley (,) #00:29:05-5#

TP: Mhm (,) #00:29:06-9#

A: Six tablespoons of olive oil (,) #00:29:08-3#

TP: PeterSIlie (\_) So parsley (,) olive oil (,) so and then what else (?) Or was it there (\_) #00:29:30-9#

A: Uh (-) paprika powder, sweet (,) #00:29:34-5#

TP: Sweet paprika (\_) Whatever you say (\_) Cool description (\_) They know exactly what's good (\_) #00:29:42-5#

A: (laughs) Um (-) Pepper and salt (\_) #00:30:28-9#

TP: Ok is there any description of how you should proceed (?) #00:30:32-0#

A: Exactly (\_) So first boil the potatoes (,) then peel them (,) then dice them (,) and put them in a large bowl (\_) #00:30:46-5#

TP: One thing at a time (\_) Can I cook potatoes first (\_) #00:30:50-8#

A: Exactly (\_) #00:31:22-8#

TP: So first just the normal potatoes, so to speak (;) #00:31:26-5#

A: Exactly (\_) So now it says (-) the Jerusalem artichoke is not there at all (,) #00:31:30-4#

TP: What (?) #00:31:31-5#

A: So that one says (unv.) #00:31:33-1#

TP: Yes, there are also sweet potatoes or (?) #00:31:35-1#

A: No, they are just potatoes (\_) #00:31:38-1#

TP: Oh well (\_) Well then (,) I'll just throw everything in (\_) So what does everything mean (\_) I mean I'd- I'd have to break down the amount a bit now anyway (,) for the sake of limiting the pot (,) (laughs) It'll be tight otherwise (\_) And with these here (unv.) to try (,) what they do (,) #00:31:56-5#

A: What do you say (?) #00:31:57-5#

TP: Well, I'm going to put one in now to try it out (,) #00:32:03-3#

A: Yes (\_) #00:32:43-0#

TP: Does it say how long (?) Or just until we are through (?) #00:32:45-8#

A: No, it just says (-) Until they're through I guess (\_) #00:32:49-8#

TP: All right (\_) So (\_) Good (\_) How long does it normally take (\_) Five minutes (?) Ten minutes (?) #00:33:01-2#

A: Um (-) So now it says cooking- baking time twenty minutes (\_) In the recipe (\_) #00:33:05-4#

TP: Mhm (,) #00:33:07-2#

A: And working time twenty- so working time twenty minutes (,) cooking and baking time (,) so cooking time in that case twenty minutes (\_) #00:33:15-5#

TP: Mhm (,) #00:33:16-0#

A: It's related to the whole recipe (,) but since potatoes are the only thing you cook (,) I guess it's all about ten twenty minutes (\_) #00:33:24-8#

TP: What are the next steps (?) #00:33:26-4#

A: Um (-) So cut the spring onions into rings (,) the red onions into half rings (,) and the pointed peppers into cubes (,) and the parsley in (unv.) #00:33:36-1#

TP: In the meantime, I'll cut the thing (,) until it's (-) simmering (,) (prepares) into cubes, you said, or (?) #00:35:39-1#

A: Exactly (\_) #00:36:49-5#

TP: What's the stupidest way to cut into cubes (\_) (laughs) #00:36:51-8#

A: What (?) #00:36:52-6#

TP: Is there any smart system that is best cubed (?) #00:36:56-1#

A: I'll have a look (\_) So (-) (...) So it says in slices (,) #00:37:26-0#

TP: Mhm (,) #00:37:26-5#

A: Um (-) And then just in cubes (\_) So now your (-) yes exactly with a large knife cut the peppers lengthwise into strips (?) Put the pointed ends aside (,) #00:37:42-4#

TP: Mhm (,) #00:37:42-9#

A: Cut the pepper strips crosswise into cubes (\_) Our tip (,) The narrower you cut the strips, the finer the cubes (\_) #00:37:49-2#

TP: Mhm (,) Yes (-) Ok (,) Now we have rather coarser cubes (-) #00:38:35-9#

A: Please (?) #00:38:36-2#

TP: Now we have rather coarser cubes (;) #00:38:38-2#

A: (laughs) #00:38:41-2#

TP: Rectangles (\_) I think that's why it doesn't get better or worse (\_) #00:38:49-2#

A: I think so too (\_) (unv.) #00:38:58-5#

TP: That's already a cooking secret, how to (-) cut such crass cubes with (unv.) (\_) So very small (\_) #00:39:04-8#

A: Yes, so (unv.) Well, I don't have any really nice dice yet either (-) (TP prepares) (smalltalk) #00:41:41-3#

TP: And how does it look like (-) how can you best determine that they are ready (?) Or can you determine that somehow besides just feeling (?) #00:41:48-5#

A: Yes, I look (,) So you can tell if potatoes are already soft or not by (-) just poking a potato with a fork (\_) They have to be soft (\_) #00:42:17-7#

TP: Ah ok (\_) (prepares to) So (\_) No that's anything but through (\_) What comes next (?) When the potatoes are done (?) #00:43:52-1#

A: Um (-) After they are done you would have to dice them and put them in a big bowl (,) So put all the stuff in a big bowl now (,) And after the peppers are diced (unv.) add chopped vegetables (,) kidney beans and peppers um (-) and parsley to the potatoes (,) And for the dressing (-) #00:44:18-3#

TP: Mhm (,) #00:44:18-7#

A: Lemon juice Olive oil Paprika powder Pepper and salt are mixed together (,) er (-) and added to the potatoes in the bowl (\_) Then mix everything together (\_) #00:44:30-1#

TP: Mhm (,) #00:44:30-3#

A: It was (\_) #00:44:34-2#

TP: Okay, so you cut things up, so to speak, then next (\_) #00:44:37-6#

A: Exactly so (-) #00:44:38-1#

TP: Potatoes (,) (smalltalk) How long does that take again (?) #00:49:19-7#

A: Well, it says cooking-baking time 20 minutes approximately (\_) Well, I looked somewhere else and it says (-) depending on the size, about fifteen minutes (\_) #00:49:30-0#

TP: Yes, we already have them easily or (?) #00:49:33-0#

A: Yes, it is now 9:17 p.m. (,) Yes, I would have said ten more minutes that they were inside (\_) #00:49:42-9#

TP: Yes, then I'll leave it for another five minutes (\_) There are a few in between that already feel quite finished and then there are some that are still sort of raw (,) so half (,) I can actually throw some peppers in meanwhile or (?) #00:50:06-8#

A: Exactly (\_) #00:50:08-8#

TP: Because nothing else happens except that everything is thrown together (\_) #00:50:12-3#

A: Yes (\_) #00:50:38-3#

TP: Does anything have to be included individually like that (?) #00:50:40-5#

A: Um (-) Now there are chopped vegetables (,) and the can of corn with kidney beans (,) peppers and parsley to add to the (unv.) (\_) #00:50:47-8#

TP: Mhm (,) Ok (\_) Say I can also throw them in somehow (\_) #00:50:51-7#

A: Yes (\_) #00:50:51-8#

TP: Don't I still have to warm them up (?) #00:50:53-8#

A: Hm (?) #00:50:54-5#

TP: Can you eat them just like that (?) Because he said you have to make them warm (\_) I have no idea (\_)   
#00:50:58-2#

A: No, you don't have to warm it up (\_) #00:51:00-3#

TP: All right (\_) I have the talent that I always manage to either break off the handle or something (,) (wants to open can) Do you wash it normally (?) Or (-) Do you just put it in like that (-) #00:51:58-9#

A: Um (-) #00:51:59-5#

TP: Probably doesn't matter either (\_) #00:52:00-7#

A: So some say that's too slippery for me and then they wash it off (\_) #00:52:05-8#

TP: Mhm (,) #00:52:06-2#

A: You can do that too but (unv.) #00:52:09-2#

TP: Yes, then I just wash it off quickly (,) Well (-) Don't get lost (-) (refers to kidney bean) They are already really slippery (;) (washes off kidney beans) So (\_) How does it look there (?) It all looks ok (\_) So (\_) Now you also cut it, so to speak, did you mean or (?) #00:54:50-1#

A: Exactly (\_) Dice and put in so first peel (,) then dice and then put in a (unv.) bowl (\_) #00:54:59-2#

TP: (unv.) find a good knife (\_) Is there a good knife somewhere (?) It looks ok (,) So (\_) (unv.) Ok but lemons only come in at the end or (?) #00:56:26-5#

A: So (-) #00:56:27-3#

TP: To (-) season then (\_) #00:56:30-4#

A: Exactly, so for the dressing at the end (-) For the dressing, lemon juice, olive oil, paprika, pepper and salt are mixed together and put in the bowl with the potatoes (\_) Then everything is mixed together (\_) #00:56:47-9#

TP: Mhm (,) Can you just pour cold water on it (?) #00:57:29-5#

A: Hm (?) #00:57:29-6#

TP: Can you just pour a cold water on the potatoes or is that (-) #00:57:33-6#

A: I'll have to have a look (\_) #00:57:34-6#

TP: Not advised (\_) #00:57:52-0#

A: Um, quenching makes the potatoes unnecessarily cold and doesn't help (\_) So jacket potatoes should be peeled as hot as possible (\_) Because he does- actually I always do it without quenching (\_) I have a jacket potato fork with which I pick them and then peel them (\_) #00:58:14-4#

TP: Hm (\_) Unfortunately I don't have anything like that (\_) (laughs) #00:58:18-0#

A: Yes, although a fork also helps (\_) #00:58:22-3#

TP: That would be possible now (\_) #00:58:24-8#

A: So they advise you to peel it right after cooking (\_) Because it's supposed to be easier then (\_) #00:58:33-4#

TP: That's right (,) If they weren't so fucking hot (\_) Dude it's good and soft (\_) Ok (\_) Dude (\_) Dude (\_) That doesn't work (\_) That doesn't help now (\_) Because otherwise there's nothing left (\_) So just peel the potatoes now (,) dig in and then (-) just cut them (,) obviously (,) #00:59:24-3#

A: Yes (-) #00:59:24-8#

TP: And then just clap in the rest (\_) #00:59:26-7#

A: Exactly (\_) #00:59:30-7#

TP: Fits (-) I think when I look at the quantity it won't need the salad anymore (\_) #00:59:43-4#

A: Hm (?) #00:59:43-9#

TP: I think if I look at the quantity it won't need the salad anymore (\_) #00:59:47-2#

A: Yes (-) I think so too (laughs) A kilo of potatoes is already yes whereby (-) #00:59:56-2#

TP: Half a (\_) probably (\_) Yes (\_) But that's also just an assumption that it's edible (\_) That remains to be seen (\_) #01:00:12-9#

A: Exactly (\_) (laughs) #01:00:17-4#

TP: Spices regulate everything (\_) #01:00:18-7#

A: Hm (?) #01:00:19-5#

TP: When in doubt, spices settle everything (\_) #01:00:21-4#

A: Yes, that's exactly what I think (\_) It's important (-) There are spices in it (\_) #01:00:28-3#

TP: And that the potatoes are through (\_) #01:00:29-3#

A: Yes (-) That wouldn't be bad either (\_) (laughs) #01:00:33-1#

TP: Because much more can eig- much more SHOULDN'T actually go wrong (\_) No onion is already (-) Hmmm (\_) That's always bitter but (-) I should have just seasoned it right away (\_) Would it have been all the same or (?) #01:01:02-7#

A: Hm (?) #01:01:03-1#

TP: I should have just seasoned it right away (\_) #01:01:07-4#

A: Yes (\_) #01:01:08-7#

TP: But now I am now I am committed (\_) Now (-) yes two three minutes (unv.) #01:01:15-6#

A: Now you pull it off (laughs) #01:01:18-9#

TP: Yes, the decision has already been made (\_) Otherwise I've waited five minutes for nothing (\_) Until they turn gold (\_) Then they look ok (\_) Otherwise they NEVER get cold (\_) (laughs) (smalltalk) Also, uh, cutting the potatoes into small pieces was the thing or (?) #01:10:36-0#

A: In (-) roll the dice exactly (\_) #01:10:37-5#

TP: In cubes (\_) Well, it's not going to be cubes (,) But something like that (\_) Tastes like potato (\_) Fits (\_) The trick is that when it's still warm you're not faster because it really goes down easier (,) but because you just have to send yourself because it's hot as shit (\_) #01:11:31-3#

A: Yes exactly probably (\_) (laughs) #01:11:32-6#

TP: Yes that is also (-) that is so the real trick (\_) #01:11:34-4#

A: Yes, that's what I think too (\_) Because peeling the potatoes always annoys me so brutally (,) Especially because it (unv.) (smalltalk) #01:12:57-1#

TP: Ok (,) It will fit (\_) (smalltalk) It can only be a matter of hours (\_) It has already lost half (-) You can cut it with a handicap (\_) (prepares to) They are definitely good (,) Wow (\_) Now it gets tricky (\_) Do you peel them (?) or what do you do with them (?) #01:19:07-2#

A: I'll have a look (,) (refers to Jerusalem artichoke) Um (,) Well, it says to cook the peeled and cleaned tubers (-) er (-) #01:19:32-9#

TP: Oh (\_) (laughs) #01:19:36-3#

A: Um (-) #01:19:42-7#

TP: Definitely looks HIGHLY interesting (\_) #01:19:44-3#

A: Exactly there it says (-) It depends on how you want to process the Jerusalem artichoke (\_) The skin is edible, so you can simply leave it on (\_) To do this, simply clean the tuber under cold running water with a vegetable brush to remove any coarse dirt (\_) If you want to cook the Jerusalem artichoke, however, you should peel it first (\_) During cooking, the skin becomes tough and gives the tuber an unattractive texture (\_) Even very large, thick tubers should be peeled before cooking. If you want to cook Jerusalem artichokes, you should peel them first (\_) During cooking, the skin becomes tough and gives the tuber an unattractive texture (\_) You should also peel very large, thick tubers as they have a very firm bitter skin (\_) Yes ok (\_) (smalltalk) #01:21:05-2#

TP: I just cut one open (\_) Wait for it (-) It definitely looks very interesting (\_) (about Jerusalem artichokes) #01:21:12-8#

A: Looks very interesting (\_) #01:21:19-1#

TP: You can try (,) #01:21:21-9#

A: Yes (-) so you can't die from it (,) #01:21:24-0#

TP: Yes, definitely not (\_) The question is whether it tastes so cool (,) and now that you also have that in it (,) #01:21:30-7#

A: Yes (-) (smalltalk) #01:25:59-3#

TP: So (\_) The last (,) (smalltalk) So (\_) Hm (\_) Now quasi still (-)(.) just shoot the rest in (\_) #01:28:34-2#

A: Exactly (\_) #01:28:46-4#

TP: How much did they say should go in there (-) #01:28:48-2#

A: So lemon juice should (...) So the juice of two lemons is there (\_) #01:29:02-2#

TP: Probably it would be braver if I were there now (-) or (?) (unv.) #01:29:11-9#

A: As long as it is open then (-) #01:29:16-0#

TP: It's okay (,) Two lemons (\_) How many lemons fit into a glass like that (?) Two lemons (,) Can you google how much juice one lemon has (?) Now (-) I think I've already put in a lot (\_) I mean (-) You can't put in more than that (\_) #01:29:39-6#

A: Yes (-) I'll have a look (,) #01:29:46-5#

TP: If one lemon (unv.) then there are now three lemons in it (\_) #01:29:50-8#

A: What if (?) #01:29:51-2#

TP: It fits (\_) (laughs) #01:29:56-6#

A: Um (-) Depending on the size, 50 to 70 millilitres (\_) #01:29:59-8#

TP: 50 to 70 (\_) And one of those has (-) 250 millilitres (\_) Now I've put in about (unv.) (\_) That's not a little (\_) Let's try it like this first (,) How much oil should go in (?) #01:30:20-3#

A: Um (,) oil we need six tablespoons (\_) #01:30:24-7#

TP: Six tablespoons (-) I mean like (-) just from the amount, I've already estimated about half (,) Well (,) Probably way too much (\_) So (\_) And now just shoot the rest in (\_) At will, so to speak (-) #01:30:52-8#

A: Exactly (\_) paprika powder some salt (-) paprika powder is now a tablespoon there (-) ah whereas half a teaspoon of pepper and a teaspoon of salt (\_) #01:31:22-2#

TP: (adds spices) I'll add a bit of dill (,) It's never made anything bad (,) So (\_) And now just mix it and then it's (-) #01:31:49-6#

A: Right now, mix (,) Add the bowl to the potatoes and mix (\_) #01:31:56-4# together.

TP: Doesn't even look that bad (\_) #01:31:58-3#

A: Yes (,) #01:32:28-5#

TP: You can smell the lemon juice (\_) (laughs) Fuck (\_) I'll add a little water to compensate (\_) Then it'll be fine (\_) #01:32:43-2#

A: Yes (,) #01:32:43-4#

TP: Ok (,) #01:32:43-6#

A: All right then (,) Perfect (\_)