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###comment\_start###

Only cooking-related queries were transcribed except for the one on football above --> delete again? ###comment\_end###

A: (briefing) #00:02:23-2#

TP: Ok (\_) Uh (-) These are chickpeas (,) Ok (\_) Then I would think about it for a moment (,) Ok and that is (,) That should be so that I interact with you as much as possible or (-) #00:03:00-8#

A: You may (-) so you are completely free in what you do (\_) So I am (-) Just think of me as a voice assistant (,) Like Siri or Alexa (,) So you can ask me anything (\_) #00:03:10-3#

TP: Ok (\_) Um (-) Then I would start with (,) (asks questions about the experiment) So I think I will try to mix the whole thing a bit like this (,) And (-) The question is (-) Yes, so I want to mix the whole thing (,) so to mix the legumes with the other vegetables (.) And I think I won't (,) but I will mix down something (,) crème fraîche (,) That means now I first have to find out (,) The cooking time,) And I don't think I'm going to (,) but I'm going to mix something else down here (,) crème fraîche (,) That means now I have to find out the cooking time (,) They're in a can (,) that means they should already be cooked (,) can I use them like this (?) #00:04:39-2#

A: Yes (-) They are cooked yes (\_) #00:04:41-1#

TP: Exactly then I need (-) the cooking time for the red lentils (,) so preparation of red lentils so to speak (?) #00:04:48-3#

A: Yes (,) (looking) Exactly so it says (,) Um (-) So first put the red lentils in a sieve or a colander with fine holes (,) um red lentils are known to contain dirt (,) so make sure you wash them well and rinse them under running water (,) And remove any visible coarse (-) BIG dirt particles (\_) Then (,) pour the washed red lentils into a pot to boil and put the water into the pot (,) Thirdly then bring the water to a boil (,) Um (-) Then turn down when it reaches boiling point and simmer and stir now and then to prevent sticking to pot (\_) Um red lentils are cooked in about 25 minutes (,) You know by observation when they are cooked (,) they become mushy or a thick puree (\_) Then as a last step ne penultimate season with salt and pepper to taste (,) (...) Exactly (\_) Yes (\_) #00:06:00-2#

TP: Now I would have to check the amount of water again #00:06:02-2#

A: Yes (,) #00:06:02-6#

TP: Asking (,) Depending on 100 grams (,) because I think I can't do them all (,) because they swell up quite a bit (,) #00:06:12-6#

A: So it says for one cup of red lentils two and a half cups of water (\_) #00:06:16-1#

TP: Ok (\_) #00:06:17-4#

A: So (-) Yes (\_) #00:06:23-2#

TP: Then I think a cup for now or is the goal that I cook everything (?) #00:06:28-0#

A: That is completely up to you (\_) #00:06:32-1#

TP: Yes, then I'll make a smaller amount first (,) I think it's easier for me (,) Then I'd like to know how to prepare green asparagus (\_) #00:06:44-1#

A: Yes (-) (looking) Um (,) So how (,) There was the question of how to cook green asparagus (,) so first wash the asparagus (,) peel it and cut off the ends a bit (,) cook the asparagus in plenty of salted water until al dente (,) for about ten minutes (-) the asparagus should be completely covered with water (,) lift it out and let it drain (,) serve it as a side dish (\_) whereas (-) um (-) you can also fry it in a pan (\_) so you can boil it but you can also fry it (\_) #00:07:21-3#

TP: Ok I would choose the roast (,) #00:07:23-7#

A: Um (-) Heat olive oil in a large frying pan over medium heat (.) and stir-fry garlic for thirty seconds (,) until it begins to smell fragrant (\_) Add asparagus and stir-fry in hot oil for about five to seven minutes until tender (,) but still firm to the bite (\_) Season with salt (,) and finally drizzle with a little lemon juice (\_) This is uh recipe is called quick fried green asparagus (\_) #00:07:48-9#

TP: Ok (\_) Well I can adapt that for myself (,) So the important thing was five to seven minutes cooking time (\_) In hot oil (\_) #00:07:56-1#

A: Um (-) Fry exactly for about five minutes (,) in hot oil (\_) while stirring (\_) #00:08:10-8#

TP: Ok (\_) Then (,) (asks question about the experiment) Um well then (,) I'll just start with the lenses (,) Yes but it might be good if I just comment on it or (?) So that you know later exactly what was going on (,) Ok (\_) Twenty to 25 minutes (,) cup (,) One should be enough (,) (small talk).) So that you know later exactly what was going on (,) Ok (\_) Ok (\_) Twenty to 25 minutes (,) Cup (,) One should be enough (,) (smalltalk) I think the small one should be enough (?) So (\_) Two (unv.) Cups (,) So I would google again to make sure (,) Um first heat it up and then let it simmer on a low flame (\_) #00:11:39-9#

A: Um (-) So exactly bring the water to a boil (,) and when the boiling point is reached (-) let it simmer (\_) So turn it down and then let it simmer (\_) And (-) Yes (\_) And stir every now and then (\_) #00:12:10-3#

TP: Ok (\_) There were seven minutes at the most (?) So now there is one (-) once (-) #00:12:18-9#

A: Exactly (\_) So it's not a problem (,) You don't have to know it by heart or anything (\_) #00:12:23-1#

TP: Ok (\_) But how often I ask (,) #00:12:26-0#

A: It doesn't matter (\_) You can ask 10000 times (,) that's (-) no problem (\_) #00:12:45-4#

TP: Um (-) Maybe ask now as a tip (-) Does it help to salt (;) lentils during cooking - ah to spice (;) #00:12:58-3#

A: Yes, I'll have a look (,) (searches) So it actually says everywhere that you should salt (\_) or season (\_) it after cooking, i.e. when it's ready, so it says (-) #00:14:08-0#

TP: Ok (\_) #00:14:09-6#

A: So nowhere does it explicitly say that you should already season it during the cooking process or while cooking (\_) Always at the end (\_) #00:14:22-1#

TP: Ok (\_) (smalltalk) The last time I wanted to make lentils they were somehow so strangely mushy (-) I don't know if I overcooked them (,) but it was also difficult with the seasoning (,) and then I always bought them ready-made in a tin (,) #00:18:25-9#

A: Mhm (,) #00:18:26-4#

TP: And then you can actually also (-) because there's only some meat juice (,) it was like a stew (,) and mixed with rice it was quite quick and (-) not expensive (,) and (-) it tasted quite good (,) (unv.) #00:18:47-7#

A: Actually (-) You just have to let it simmer and that's it (\_) It also says (-) that they should become mushy (\_) (smalltalk) #00:20:12-5#

TP: Uh, I'd like to steam aubergine (\_) I usually do it according to my feeling, but (-) now that I've got you by the hand (,) (laughs) #00:20:44-1#

A: Um (-) So (-) There's a cooking wiki that says sliced or diced aubergine (,) In a pan it's three to five minutes (\_) So in stir fry it says (\_) Three to five minutes (,) Um braise ten to fifteen and bake fifteen to twenty (\_) #00:21:09-8#

TP: Hm (-) What was steaming in water (?) #00:21:14-9#

A: Uh what water steaming (?) #00:21:15-7#

TP: Was (-) that also included (?) In (-) The Aubergine (?) #00:21:18-3#

A: Achso äh (\_) Ne (,) Da schau ich mal (,) Ähm (-) So da steht jetzt ich hab jetzt in einem Rezept da heißt es Auberginen Tomaten Gemüse und Knoblauch (-) und trocknete Minze (,) Ähm (-) Da heißt es (-) Da steht da was von Auberginen dazugeben und dünsten (,) and when the aubergine has taken on a slightly brownish colour (,) Are there also tomatoes and onions (\_) I think as a criterion if it is slightly brownish (,) I would have said (,) is a good sign (\_) (smalltalk) #00:24:29-7#

TP: Ok (\_) Then (-) I'll Google again um (-) Um (-) sauce chives crème fraîche (-) sauce of chives and crème fraîche (-) #00:25:10-4#

A: Ok (\_) So I have (-) chives, you said (-) Yes exactly (\_) I have a crème fraîche dressing with four comma two five out of five stars on Chefkoch (,) where crème fraîche and chives are in it (,) Yes (\_) So in comes mostly mayonnaise (,) lemon juice sugar (,) So brown sugar (,) salt pepper (,) crushed (-) a crushed clove of garlic and chives (\_) chopped (\_) #00:26:05-0#

TP: Ok then I can actually improvise because I don't have most of it (,) (laughs) Um (-) Well it's kind of like I have I ah that means I can google anything I want (\_) #00:26:21-1#

A: Yes (-) #00:26:22-0#

TP: Ok (-) Search and find holiday photos Brad Pitt (\_) (laughs) No Schmarrn (\_) Yes search um or (-) Squad DFB two thousand (-) Football World Cup 2018 (\_) #00:26:47-7#

A: Ok (\_) Yes then (,) In goal we have Neuer Ter Stegen and Trapp (,) Then Boateng Ginter (,) Hector Hummels Kimmich Plattenhard (\_) That he takes him (\_) Rüdiger Süle Brandt Draxler Goretzka Gündogan Khedira Kroos Müller Özil Reus (,) Gomez Werner Rudy (\_) So I don't understand that (\_) (smalltalk) #00:28:04-8#

TP: Do I also have to peel green asparagus when I make it in the pan (?) #00:28:08-7#

A: Yes I look (-) #00:28:11-1#

TP: Or (-) Preparation of green asparagus in the pan (\_) #00:28:15-7#

A: Yes (-) Yes, so I found a recipe for fried green asparagus on Chefkoch (,) there is (unv.) peel the green asparagus only at the ends (,) you notice when the knife penetrates the asparagus slightly (,) And then don't boil it in water as usual (,) but fry it in olive oil (\_) #00:29:01-2#

TP: Ok (\_) Peel at the ends (;) so (-) cut or (-) #00:29:17-8#

A: yes it actually says only peel at the ends (\_) #00:29:21-4#

TP: Just pinch off then probably hm (,) #00:29:23-9#

A: I'll see what you have to do (,) #00:29:30-2#

TP: We wash eh I mean what's the point (?) #00:29:50-4#

A: Well, the other recipe says wash the asparagus and cut off the woody ends (\_) #00:29:55-1#

TP: ahja ok (\_) ja (-) Dann passt es (\_) (smalltalk) Sauce Sour cream (,) Crème fraîche Mozzarella (\_) (meanwhile continues to prepare) #00:35:23-5#

A: Well, I (-) there's an Italian cheese sauce on Chefkoch (,) with three comma two five stars (,) And there's crème fraîche mozzarella sour cream (,) um (-) in it (\_) #00:35:38-3#

TP: Ok (,) Um (-) what else (?) #00:35:43-1#

A: So (-) butter flour milk (,) so hot milk (-) nutmeg thyme vinegar salt pepper crème fraîche mozzarella parmesan (,) mustard so hot mustard (,) sour cream (\_) #00:35:55-6#

TP: Ok (\_) I'll improvise then (\_) #00:35:57-8#

A: (laughs) #00:36:00-7#

TP: (unv.) I think we don't have any parmesan (\_) (smalltalk) So (\_) I'm curious to see what kind of a pancake this will be (\_) #00:52:07-3#

A: (laughs) (smalltalk) #00:55:21-1#

TP: How much uh how much flour do you have to use to bind a sauce properly (?) #00:55:27-3#

A: Yes (-) #00:55:30-8#

TP: And how do I do that (;) (laughs) #00:55:53-8#

A: So (-) it is suggested that one should rather use starch and not flour (\_) #00:55:57-7#

TP: Ok (,) See if it works the same way with cheese (,) I've never really (-) melted mozzarella (,) So what's the best way to melt mozzarella (\_) If it really has to be hot or (-) #00:56:23-5#

A: So (-) cheese should be sliced as thinly as possible to melt or grated right away (\_) #00:56:29-5#

TP: Ok (\_) Slices are already (,) #00:56:32-3#

A: Just so that we don't misunderstand each other, because you said (-) you can also have a recipe (\_) I just don't give you one (\_) but you can cook (-) according to a recipe (\_) so that's how it is (unv.) #00:56:46-4#

TP: Yes, I just improvised for a moment (\_) I think (-) because I do that more often anyway, just sautéing vegetables like that because it's relatively healthy (-) and (-) if it's quick (,) then you add rice or something else (\_) Now I'm going to pour a sauce over it (,) (laughs) (smalltalk) I'm going to try it with flour anyway (,) because I don't find any starch (-) #01:00:12-1#

A: Ok (\_) #01:00:15-2#

TP: Goes with flour as well or (?) #01:00:17-7#

A: I'll have a look (,) Bind the sauce with flour (\_) If you don't have any sauce thickener at hand, you can also use flour (\_) So that the sauce doesn't have any lumps, here's my tip (,) Half-fill a small jar of mustard, for example, with water (,) add two to three heaped teaspoons of flour on top (,) close the jar tightly and shake it vigorously (\_) #01:00:44-4#

TP: Ok (\_) I didn't (\_) Anyway there's also (unv.) Unorthodox (\_) (smalltalk) Yeah it's actually clumped up anyway because of the cheese (,) But that's actually not even that bad (\_) #01:01:22-5#

A: Does it work (?) #01:01:23-8#

TP: I think a little bit yes (,) (smalltalk)