

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) #00:00:18-0#

TP: Ok (\_) Then look for a recipe with couscous and vegetables (\_) #00:00:34-5#

A: Um (-) So I have roasted vegetables with couscous feta cheese and yoghurt recipe here (,) Then I have couscous vegetable curry (,) Um I'll have another look (.,) Exactly (\_) Vegetable couscous with nuts and yoghurt sauce (,) Couscous vegetable curry (-) Couscous with chicken vegetables and mushrooms (,) Couscous salad with vegetables and mint (-) Couscous vegetable pan (,) #00:01:09-6#

TP: What is that (?) What is in there (?) #00:01:12-7#

A: In the vegetable pan (?) #00:01:14-3#

TP: Yes (-) #00:01:15-0#

A: Um (-) One medium onion (,) one medium pepper (-) one medium courgette (,) one medium aubergine (,) uh garlic couscous canola oil or olive oil (,) tomato paste (,) ajvar (,) salt pepper sugar (,) white balsamic water broth (,) (unv.) Pepper Sugar Paprika powder (\_) Hot (-) And or sweet (\_) #00:01:40-1#

TP: Ok (\_) Theoretically you could do that but without the (-) aubergine (-) #00:01:44-9#

A: Can be done (-) #00:01:46-0#

TP: But you can (-) Search some more (-) #00:01:47-2#

A: Yes (-) #00:01:48-0#

TP: What else was there (,) Can you make a note of it or something (?) #00:01:51-6#

A: Um (-) Yes (,) I will (,) Then I have a couscous vegetable pan (,) um (,) there are broccoli pepper carrot garlic clove olive oil peas curry powder harissa (,) salt pepper vegetable broth couscous and (-) spring onions (?) #00:02:28-4#

TP: Yes, that would work because we have onions (,) and we also have broccoli (-) #00:02:32-3#

A: Exactly (\_) I can look further (,) One moment (,) We still have vegetable couscous (,) We put aubergine salt oil garlic clove onions (,) pepper carrots courgette tomato paste carrot leaf (-) Uh (-) orange peel cumin sultanas pepper cinnamon stick saffron threads (.) couscous parsley (-) #00:03:16-5#

TP: Ok I think I liked the second wr best (\_) #00:03:18-5#

A: Ok (\_) Yes (\_) So (-) #00:03:23-8#

TP: What was there les again before (-) #00:03:25-4#

A: Broccoli (,) um Papri- so 250 grams of broccoli (,) one red pepper (,) one carrot (,) one clove of garlic two tablespoons of olive oil (,) 75 grams of peas frozen (,) one tablespoon of curry powder (,) one teaspoon of harissa salt pepper (,) 200 millilitres of classic vegetable stock (,) 100 grams of couscous (,) two spring onions (\_) and these are ingredients for two servings (\_) #00:03:50-5#

TP: Ok (\_) Can you put chickpeas in there too (?) #00:03:54-9#

A: Um (-) I'll see if that fits (\_) Ah exactly I even found a recipe now (-) vegetable couscous with chickpeas (,) um (-) it comes in (,) soup vegetables (,) spring onion garlic clove olive oil chickpeas vegetable broth couscous ground cumin and choriander (,) chilli powder salt and pepper (;)   
#00:04:25-7#

TP: Ok (;) Yes, I think if we just put in the broccoli plus the chickpeas that will also fit (\_) #00:04:32-1#

A: Ok (\_) So (-) Then (-) The first or the (-) So the last recipe or the one I read out now (\_) #00:04:38-7#

TP: How many chickpeas do you need (?) I would almost take the first one and just put in the amount of chickpeas (-) #00:04:43-1#

A: Exactly, so the recipe I found now has a can of chickpeas in it (-) #00:04:47-0#

TP: A complete can (?) #00:04:48-4#

A: Yes (-) #00:04:49-8#

TP: Ok (,) #00:04:51-6#

A: So also for two portions again the recipe (\_) #00:04:55-5#

TP: Hm (-) Does it taste good when you put it in (?) #00:04:58-7#

A: I can have a look (,) So (-) Yes orienta- There is now another recipe where it says chickpea couscous (,) um (-) that it is an oriental flavour (\_) (laughs) #00:05:41-1#

TP: Ok (-) #00:05:43-4#

A: It says typical oriental taste guaranteed (\_) #00:05:46-6#

TP: No, I think I'd rather take the other one and just leave out the peas (-) #00:05:49-0#

A: So the (-) first #00:05:50-8#

TP: Exactly (-) #00:05:51-3#

A: So the recipe with broccoli and so on (,) #00:05:53-4#

TP: Exactly (;) #00:05:53-9#

A: And with giggles- Ok (\_) #00:05:54-5#

TP: Exactly because we have broccoli and we have peppers (-) #00:05:58-8#

A: Ok (\_) #00:05:59-7#

TP: Then it fits (-) #00:06:00-6#

A: Yes (-) #00:06:02-5#

TP: Umm the umm potatoes you can't somehow still use up or (?) #00:06:08-1#

A: Um (,) Well, there's nothing about potatoes in the recipe (,) but I can see if it fits (-) Yes, there are also chickpea-potato-vegetables with couscous (;) So there is a recipe, so I think it fits (\_) #00:06:25-1#

TP: Tell me what it says then (,) #00:06:27-8#

A: So this is a recipe on REWE d e (,) Um (-) Three out of five stars good (\_) But (-) I I where does it say that (?) So (\_) So it says in the recipe come in onion- an onion (?) garlic cloves (-) chickpeas (-) potatoes (,) cumin seeds (,) choriander seeds oil (,) red curry paste (,) regional tomatoes vegetable stock salt couscous sour cream choriander or mint (\_) #00:06:58-9#

TP: Ok wait a minute (,) I don't think I have any curry (\_) I don't have any curry (\_) Um (-) Yes, it's probably bad then because I think it will already be based on curry (-) #00:07:11-2#

A: So (-) In that case (-) Um (?) How much curry is added (?) A teaspoon of curry paste (\_) So I think you can taste that (\_) #00:07:20-2# #00:07:20-2#

TP: Yes (-) That's bad then (;) #00:07:21-7#

A: But (-) So just (...) potatoes would definitely not make the dish bad I think (\_) #00:07:28-4#

TP: Ok so can we just put potatoes in there too how many potatoes do they put in there for two people (?) #00:07:31-9#

A: They (?) Put in 400 grams of potatoes for two people (\_) #00:07:35-9#

TP: Ok (\_) Yes, then we'll just take the recipe we had second and add some potatoes (-) #00:07:43-1#

A: Ok so now (-) this (-) #00:07:45-1#

TP: With the broccoli (\_) #00:07:46-1#

A: All right (\_) Ok (\_) #00:07:50-3#

TP: Ok (\_) Um (-) And what do I have to do now according to the recipe (?) #00:07:54-0#

A: So step one is to wash and clean broccoli (?) Cut off the thick stem (,) peel and cut into one centimetre cubes (\_) #00:08:03-6#

TP: They just want to put the stem in or what (?) #00:08:08-4#

A: Looks like this (\_) Moment (,) Ne ah ne ne ne ne (\_) So it's called dividing the remaining broccoli into florets (\_) #00:08:14-2#

TP: Ah ok (\_) Well tell me (-) (it rustles. tries to close the package) Ok (\_) So cut off the stem and then (-) peel (\_) #00:09:32-4#

A: Exactly (\_) Cut off the thick stem (,) peel and cut into one centimetre cubes (\_) #00:10:06-3#

TP: A peeler would have been an advantage (\_) #00:10:11-9#

A: Yes (-) Be glad that you don't make asparagus, because one of them did (-) So he made asparagus, but he didn't have a peeler and so he really cut or peeled every single asparagus with a knife (\_) #00:10:25-2#

TP: That takes time (\_) #00:10:26-0#

A: That took time yes (,) #00:10:36-0#

TP: Unfortunately, you always cut away much more than you should if you don't have a peeler (\_) #00:10:42-6#

A: With asparagus I think it's not even that tragic (\_) Do you actually like eating asparagus (?) Or is that (-) #00:10:51-7#

TP: No, I'm not that much of an asparagus fan, that's why (-) #00:10:54-1#

A: Yes, I actually (-) let's put it this way I (-) wasn't a fan of asparagus until now (,) so until I did the experiment I tried asparagus more often (,) but I have to say that in the meantime it actually tastes quite good (,) #00:11:07-6#

TP: Ok (,) #00:11:08-5#

A: As a child I hated him (\_) But (-) Now (-) (smalltalk) #00:13:06-0#

TP: Do we actually need all the broccoli (?) How much is there (?) #00:13:08-5#

A: Um (,) With two portions (,) 250 grams (\_) (TP prepares) #00:14:17-6#

TP: I think we can take it all (\_) #00:14:22-0#

A: Hm (,) Are already 250 grams (unv.) #00:14:25-1#

TP: Yes (-) #00:14:25-7#

A: Met (-) #00:14:25-8#

TP: Yes (-) We don't need that anyway (\_) Ok that was unwise (\_) I could have just washed it in the water, I idiot (-) Do you have to have dinner twice today (?) #00:15:25-0#

A: Um (-) So (-) At (-) So I don't eat at your place or something if you want to (-) #00:15:31-3#

TP: Oh, (,) #00:15:32-5#

A: Well, I would only eat again at home afterwards (,) because I have another test person immediately afterwards (,) #00:15:40-2#

TP: Ahso (-) #00:15:42-0#

A: Because otherwise it will simply be too tight (,) therefore (-) #00:15:45-4#

TP: Yes, well I understand that (\_) But theoretically you could or (?) #00:15:48-7#

A: Yes, theoretically I could yes (;) #00:15:50-9#

TP: Is also cool (\_) #00:15:51-7#

A: Well, when the time is right, I (-) Well, now and then I've already eaten something when I (-) when it was the last- last person or I didn't have any plans to eat afterwards (\_) #00:16:03-7#

TP: (laughs) #00:16:05-1#

A: Thankfully I ate a little bit at the last person's house (\_) Yes, today it's not that late (,) Sometimes it was already nine or so and then (-) #00:16:17-0#

TP: Yes well then (-) Dinner is already really late (\_) Ok (\_) I think we definitely don't need any more (\_) And what's next in it (?) #00:16:44-9#

A: So step three would be (,) um (-) quarter the pepper (,) remove the seeds (,) wash (,) and dice it one centimetre (\_) And uh exactly (\_) And wash the carrot, peel it and cut it into five millimetre cubes (\_) #00:17:01-5#

TP: Yeah well we don't have a carrot (\_) Oh there's a baby in it (\_) (little pepper inside the big pepper) (laughs) (smalltalk) Ah I hate these seeds (\_) They're always everywhere (-) #00:19:24-8#

A: Yes the (unv.) #00:19:44-1#

TP: So one centimetre pieces (;) #00:19:46-5#

A: Um (?) Yes (\_) Dice one centimetre (\_) #00:19:49-7#

TP: Ok (\_) Compared to the peppers, we DEfinitely have more broccoli (-) (laughing) #00:20:14-2#

A: That's right (\_) #00:20:14-7#

TP: I think that's a bit too much (\_) #00:20:18-3#

A: Good (\_) Can we say we balance the (-) carrot (\_) #00:20:21-4#

TP: Yes (\_) (laughs) Besides, broccoli is healthy (\_) So (-) now we still need the onion or (?) #00:21:17-7#

A: Um (,) Yes, so the next step would be to peel the garlic (,) And cut it into fine slices (\_) #00:21:25-8#

TP: Yes ok I have garlic powder (\_) #00:21:27-5#

A: Ok (,) Um (-) I'll look at onions (,) So they come in at the very end (\_) So they are spring onions now but it doesn't matter (-) #00:21:41-1#

TP: But we have to peel them or (?) #00:21:42-8#

A: Um (-) Yes, exactly, so wash the spring onions, clean them and cut them into fine rings, it says (\_) #00:21:48-4#

TP: Ok (\_) #00:21:49-1#

A: Is now one of the last steps actually (\_) #00:21:51-3#

TP: Ok, let's do it in order (\_) What do we have to do next, apart from the garlic (,) #00:21:55-6#

A: Right after the garlic, heat the oil in a pan (,) fry the broccoli, pepper, carrot and garlic over a medium heat for about five minutes (\_) #00:22:03-7#

TP: Ok (\_) It's just that the broccoli is still a bit too big, I have to say (\_) Hm (\_) So (\_) (smalltalk) I just wonder if it wouldn't make more sense to cut the onion FIRST (-) I think I'll cut it then too (,) because then I just have to throw it in (-) #00:23:18-0#

A: Yes (,) Can (-) #00:23:21-7#

TP: Half an onion is enough (-) Because (-) it's quite big (,) #00:23:26-8#

A: Yes, so (-) Um (,) early spring onions and spring onions are actually just (\_) #00:23:39-8#

TP: Ok then (-) half a (\_) #00:23:41-9# is already enough.

A: Yes that's enough (\_) #00:24:33-5#

TP: So they wanted small rings (,) #00:24:35-7#

A: Yes cut fine rings (\_) #00:24:37-8#

TP: Ok (\_) Then you have to go through the middle once (\_) That's mean because the inside falls out (\_) #00:25:39-5#

A: Please (?) #00:25:39-7#

TP: The one in the middle falls out (\_) That's mean (\_) #00:25:44-8#

A: Oh, that (\_) #00:25:52-2#

TP: I just cut them in the middle once because otherwise they are not fine rings (\_) #00:25:55-8#

A: Yes (-) #00:25:56-4#

TP: They are too wide (-) I hate cutting onions (\_) #00:26:30-0#

A: (laughs) #00:26:30-7#

TP: I always have to cry then (\_) #00:26:31-8#

A: Yes, I feel the same way (\_) But in the meantime it works (\_) They always said that glasses should help, but somehow they don't (\_) #00:26:41-3#

TP: Yes, I don't really think so either (\_) #00:26:43-2#

A: If then you have to put on such diving goggles (\_) #00:26:45-5#

TP: Yes (laughs) But I honestly feel strange (\_) (laughs) I would have one there (,) #00:26:52-7#

A: I read that someone asked me (-) in the context of the experiment what you can actually do so that you don't have to cry when you cut onions (\_) There were suggestions like (-) Well, one is plausible (,) that you take a really VERY sharp knife (,) so that you don't break the cells so badly (,) #00:27:10-6#

TP: Yes (-) #00:27:11-4#

A: Um (-) The other thing was that you whistle (,) that this is supposed to cause these vapours that are blown away by your breath (,) #00:27:20-5#

TP: Ok (,) #00:27:21-2#

A: Um (-) #00:27:21-8#

TP: That is supposed to work (,) #00:27:24-2#

A: Yes, so now I don't know either (\_) #00:27:26-2#

TP: Probably only semi-well (\_) #00:27:28-8#

A: I think so too (\_) #00:27:32-0#

TP: So now fry it (\_) (smalltalk) Um, does it say with which oil or (-) #00:27:44-6#?

A: Um I'll have a look (?) #00:27:46-8#

TP: I'm sorry, it's like an egg timer now but I have to turn it on otherwise I can't cook (\_) #00:27:51-0#

A: Yes no problem (\_) Um (,) It's called olive oil (\_) #00:27:55-8#

TP: Ok (\_) I don't have any olive oil but (-) that works too (\_) Um (,) First just the vegetables or (?) The onions come later (\_) #00:28:13-1#

A: Exactly (\_) So now it says (-) heat oil in pan (,) broccoli peppers carrots and garlic (-) fry (\_) #00:28:19-3#

TP: Ok (\_) Ah I even have a little olive oil (,) But it wouldn't have been enough (\_) Hm (\_) Oh, so these are the cubes (\_) I've honestly NEVER used the stem of a broccoli before (\_) #00:29:17-0#

A: I don't either, so I'm kind of surprised that (-) #00:29:20-5#

TP: But good (\_) Then we'll try it out (\_) Hm (\_) Not yet warm (\_) I don't think I'll put in quite so much broccoli because I have the feeling (,) Otherwise it won't fit in the pan (\_) That's why (-) (unv.) Hm (\_) Don't you make the couscous with water somehow (?) #00:30:12-7#

A: Yes (,) Actually yes (,) #00:30:14-9#

TP: But not there (,) #00:30:16-1#

A: It just says sprinkle in and stir and bring to the boil (\_) So in the pan (\_) #00:30:20-3#

TP: Ok (\_) #00:30:23-6#

A: Normally you make it with boiling water (,) Then you let it swell and so on (,) #00:30:27-6#

TP: Just like RICE in principle almost (-) #00:30:29-6#

A: Yes (-) #00:30:30-6#

TP: Ok (,) (fries vegetables in pan) I think there will be broccoli again tomorrow (\_) (laughs) #00:31:37-1#

A: Yes (-) (laughs) I would have said somehow (,) So the (-) (unv.) (smalltalk) #00:32:15-3#

TP: I think with oil you always have to be careful that you don't let it get too HOT (,) because otherwise it burns (,) #00:32:20-2#

A: Yes (,) (unv.) (smalltalk) #00:34:19-8#

TP: What do I have to do next (?) Add the couscous (?) #00:34:23-2#

A: Um (,) I think peas (,) The next step was peas and curry and add the harisa with salt and pepper (,) (..) Yes (\_) #00:34:36-9#

TP: Ok (\_) But we don't have peas now (\_)   
#00:34:40-8#

A: Yes exactly (\_) Um (-) Then add the broth, bring to the boil and let it boil for a minute (\_) #00:34:48-1#

TP: Ah ok (\_) Then we'll wait a little (\_) Still needs (\_) How much broth do we need (?) #00:35:09-0#

A: 200 millilitres of classic vegetable stock is in it (\_) #00:35:47-9#

TP: I'm irritated that you put the onions in so late, I have to say (,) #00:35:51-6#

A: Yes (,) Kind of (,) #00:35:53-7#

TP: But no matter then we do what it says (,) (smalltalk) Should it be fried properly (?) How should it be fried (?) So should it be properly (-) not crispy or (?) Should it just be SOFT (\_) #00:39:05-9#

A: Um (,) I'll see what it says (,) yes it says fry over medium heat for five minutes (,) And then pour in the stock (\_) And bring to the boil- then bring to the boil again and boil for one minute (\_) #00:39:16-0# #00:39:16-0#

TP: Ok five minutes we have (\_) But first we should season it or (?) #00:39:19-6#

A: Exactly (\_) Season with salt and pepper (\_) Pea curry and harissa (\_) Well we don't have peas in it (\_) #00:39:26-2#

TP: Yes (-) I'll take some herbal salt because there are already so many herbs in it (,) (smalltalk) Now let it boil up too or (?) #00:40:32-0#

A: Yes, exactly, you have uh (-) Pour in the broth (,) bring to the boil and boil for one minute (\_) #00:40:36-9#

TP: Ok then we just have to wait until it boils (\_) I always find that problematic because actually you have to warm up the (-) broth (,) #00:40:47-8#

A: Yes (-) #00:40:48-7#

TP: But there is (-) #00:40:52-2#

A: I've already done a few things (,) but the broth just like that in the pan (,) I've seen that now for the first time too (\_) #00:40:58-3#

TP: Yes, but I always do it (\_) It just takes a short time until it boils again (,) because (-) I only have the two plates (\_) #00:41:02-8#

A: Hm (,) Yeah sure (-) Right (\_) #00:41:04-6#

TP: That's then (-) shit (\_) It goes relatively quickly now it's already starting to boil (-) #00:41:10-3#

A: Fits (\_) #00:41:14-7#

TP: I just take warm water (\_) #00:41:16-3#

A: Yes (-) This clock (,) What is this (?) #00:41:32-4#

TP: Uh that I can turn on the hotplate (-) #00:41:35-2#

A: Oh, that's a timer (,) Ahh (;) #00:41:36-9#

TP: Yes, I can only leave the cooker on for fifteen minutes (,) And (-) #00:41:40-5#

A: Ahso (\_) #00:41:41-7#

TP: Yeah that's a bit shit (\_) #00:41:43-2#

A: Oh, so that means you have to switch on here, so you have to switch on down there, so you have to regulate the heat (,) and switch on up there (\_) #00:41:50-0#

TP: That I have electricity at all exactly (\_) #00:41:51-7#

A: Ahh (\_) (smalltalk) #00:43:43-7#

TP: I think it's boiling ah it's been boiling for a minute what do I have to do now (?) #00:43:47-8#

A: Um (-) #00:43:47-7#

TP: Couscous in (?) #00:43:50-2#

A: Exactly (\_) Stir in the couscous and bring everything to the boil briefly (\_) #00:43:55-5#

TP: How much couscous do we need there (-) #00:43:58-5#

A: There we need (,) 100 grams (\_) #00:44:06-2#

TP: How much is in there (?) 500 (\_) Now it's boiling but how again what you (-) Let's do it exactly (\_) (smalltalk) I think that fits (\_) And just sprinkle it in or (?) #00:45:20-0#

A: Stir in exactly and bring everything to the boil briefly (\_) #00:45:23-9#

TP: Ok (\_) So (\_) (unv.) (?) #00:45:43-0#

A: Exactly (\_) #00:45:59-9#

TP: I think it was still too few vegetables for the amount of vegetable broth (;) It's still a bit soupy (\_) #00:46:07-3#

A: A bit soupy (\_) #00:46:10-0#

TP: Yes (\_) Or you have to put more couscous in (\_) We can do that if we really want to (\_) But it will already rise for now (\_) Yes whereas (\_) It picks up (\_) #00:46:26-8#

A: So (-) It says if (-) Bring to the boil and then cover and leave on the switched-off hob to soak for five minutes (\_) #00:46:35-6#

TP: Ok and uh the onion (?) #00:46:39-2#

A: Exactly the onion (?) So then the next step would be to clean the spring onion in the meantime (,) and (-) #00:46:43-7#

TP: Ah ok (\_) #00:46:44-8#

A: At the end of the cooking time, loosen up the couscous and then (,) sprinkle with spring onions and serve (\_) So is (-) for garnish (\_) #00:46:55-1#

TP: I think I'll put the onion in now and let it boil briefly (-) #00:46:58-8#

A: Yes (-) #00:46:59-0#

TP: Because I think otherwise (-) it won't work with the onions anymore (,) #00:47:02-6#

A: Yes (-) #00:47:08-8#

TP: Ah I think that's enough onions (,) Great (-) It wasn't too much liquid after all (-) The couscous is soaking up now (\_) #00:47:31-3#

A: How please the (?) #00:47:31-6#

TP: The couscous sucks like something again (\_)   
#00:47:33-9#

A: Yes (-) I'm always amazed when you put it (-) because we always make couscous (,) in a bowl (,) that is almost covered with water (\_) #00:47:46-9# up to the top.

TP: Yes (-) #00:47:46-8#

A: And then suddenly everything is gone and the couscous (unv.) #00:47:50-0#

TP: Right (;) Do you have to spice it up somehow (?) #00:47:57-8#

A: So there's actually nothing about seasoning (\_) So the (-) step was actually already (-) (unv.) with salt, pepper and curry and so on (,) #00:48:07-5#

TP: Ok (,) #00:48:08-4#

A: So now (-) You wouldn't have to season anything (\_) #00:48:13-4#

TP: I think we still need water (\_) I wouldn't have thought that this is too little now, I have to say (\_) I don't know if the onions will still be so fluffy but ok (;) #00:49:01-6#

A: Uh like you (-) You mean (-) #00:49:04-5#

TP: Because they come in so LATE (\_) It irritates me completely (\_) #00:49:06-9#

A: Yes, so that's actually just for (-) #00:49:08-8#

TP: Deco (\_) #00:49:09-3#

A: Deco yes (\_) #00:49:10-7#

TP: Ok (,) Well (;) I think we can let it swell now (,) It would look nicer with curry (\_) It would be orange (\_) Sure you don't have to season it (,) GAR any more (?) Fuck (-) Sorry (\_) #00:49:38-3#

A: Never mind (,) (unv.) Um (-) Doesn't say anything now (\_) #00:49:45-7#

TP: I mean, the vegetable broth also has a spice, but (-) garlic (\_) (smalltalk) So I think we'll just let that sit (,) Theoretically, there should be a lid on it now or (?) #00:50:45-0#

A: Exactly (\_) #00:50:48-2#

TP: Oh fuck (\_) #00:50:48-7#

A: Leave to swell for five minutes with the cooker off (\_) #00:50:51-6#

TP: Ok (\_) I even have a lid (\_) So (\_) (smalltalk) So (\_) I definitely have to make something with onions and broccoli tomorrow (\_) Hm (;) #00:51:28-1#

A: Then what is left now (,) potatoes (-) Yes couscous you also still have there (\_) #00:51:34-0#

TP: Yes (;) #00:51:34-5#

A: You can do the same thing again (\_) Only with potatoes or something (\_) #00:51:36-7#

TP: Right (\_) #00:51:38-5#

A: (laughs) #00:51:47-4#

TP: I still want to dry the plate so I put everything on the board now even if it's pointless (\_) Could I now say set a timer for five minutes (,) #00:52:06-7#

A: Can you say (\_) #00:52:07-6#

TP: Ok then set it to four minutes (\_) I think one minute is already up (\_) #00:52:23-4#

A: Ok (\_) Running (\_) #00:52:28-4#

TP: Great (\_) But the advantage of couscous is that it's like rice, it lasts forever (\_) #00:52:40-9#

A: Yes (-) (smalltalk) #00:54:13-9#

TP: Ok I personally think I would have cut the broccoli SMALLER and not just in these florets (unv.) (,) You don't have to refrigerate chickpeas or (?) #00:54:38-0#

A: Um (,) I can have a look (,) but I don't think (\_) They are all cooked (\_) Um (;) Yes, it says with SACH storage (-) Yes, ok, they are dried but (-) Chickpeas from the tin have a long best-before date (\_) #00:55:27-1#

TP: Ok (\_) Well then (\_) #00:55:29-4#

A: Um (-) It doesn't say minimum, but you only have to put it in the fridge (\_) I don't think you have to (-) should necessarily (-) #00:55:35-6#

TP: AFTER opening in refrigerator (\_) #00:55:36-9#

A: Yes (\_) Ok (\_) #00:56:00-8#

TP: How long do we have (;) #00:56:02-1#

A: 20 seconds (\_) #00:56:05-2#

TP: And then (?) Are we done (\_) Ah well now she has almost switched off anyway (,) #00:56:12-0#

A: Then (?) Yes (\_) All right then (-) You've already put in the onions anyway, then we're done yes (\_) (small talk) (alarm clock rings) Then (,) #00:56:29-9#

TP: God is that means (-) #00:56:32-0#

A: Are we done or (?) #00:56:47-2#

TP: I still think it would look nicer with curry because it would be orange (\_) It does NOT taste that bad (;) #00:57:05-9#

A: Very good (\_)