

Subscribe to DeepL Pro to edit this document.  
Visit [www.DeepL.com/pro](https://www.deepl.com/pro?cta=edit-document) for more information.

TP: Ok (\_) Um (-) I would like to do something with long grain rice (,) Long (-) Long grain (\_) Exactly (?) (.) Uh (-) And vegetables in some form (\_) #00:00:29-3#

A: Yes (,) (hint to the task) So I found a rice-vegetable pan for example (,) #00:00:57-3#

TP: What are the ingredients (?) #00:00:58-7#

A: We have rice, salt, onions, carrots, peppers, mushrooms, rapeseed oil, peas (,) frozen peas (,) vegetable broth (,) curry powder (,) cream (,) salt (,) ground pepper (-) #00:01:10-4#

TP: But (-) uh no sour cream or (?) #00:01:13-5#

A: Er ne (\_) da ne (\_) Das ist normale (-) Sahne (\_) #00:01:17-2#

TP: Um (-) Then you can look with sour cream (,) Or look with crème fraîche (\_) Because with that (,) #00:01:26-8#

A: Yes (,) #00:01:26-9#

TP: Would I do the sauce base (-) #00:01:39-6#

A: On Chefkopf (laughs) ChefKOCH I now have a recipe called Vegetable-Rice-Pan with Sour Cream has now three point three three stars (,) #00:01:49-1#

TP: From (?) #00:01:49-8#

A: Five (?) #00:01:50-6#

TP: Ok (,) How many ratings (?) #00:01:56-6#

A: Um (-) One (\_) (laughs) #00:01:58-5#

TP: Ok (,) (laughs) Um yes (,) #00:02:01-6#

A: Zucchini pepper sour cream onion rice oil salt and pepper (,) basil and oregano (,) #00:02:09-9#

TP: Mhm (,) #00:02:10-2#

A: Um (-) #00:02:13-4#

TP: Ok (,) Another alternative (?) #00:02:16-9#

A: Yes, I'll have a look (?) #00:02:27-3#

TP: I'll do it in the meantime in the fridge (-) #00:02:43-4#

A: I would now have (-) um (-) ah da vegetable-rice pan (?) What do we have in there (-) There is crème fraîche in it (,) #00:02:54-9#

TP: Mhm (,) #00:02:55-6#

A: There it has three point nine five stars with seventeen ratings (,) #00:02:58-8#

TP: Ok sounds better (,) #00:03:00-9#

A: We have rice (,) red and yellow peppers (,) courgettes (,) 800 grams so (-) yes 800 grams (,) uh onion garlic clove butter or margarine (,) stock crème fraîche chives pepper curry powder salt (\_) #00:03:15-2#

TP: Mhm (,) Ähm (-) Well ok so it's we have peppers (-) onion and the rice (,) Ähm (-) I'd put the corn in there too (,) and throw in some tomatoes (,) Ähm (-) Äh yes (,) I think I'll do that (\_) #00:03:38-1#

A: All right (\_) #00:03:38-8#

TP: Three comma what how many were there (?) #00:03:40-3#

A: Nine five (;) #00:03:41-8#

TP: Fits (\_) Ok (\_) Um (-) What is the first step I have to take (?) #00:03:48-0#

A: Um (,) Ok (\_) Cook rice in salted water according to package instructions (,) #00:03:54-5#

TP: Ok (\_) I'll make for uh (-) two portions (\_) #00:04:04-4#

A: Ok (\_) #00:04:06-0#

TP: Do you actually want to eat something there or (-) #00:04:07-5#

A: Um (,) No, I'll eat something at home (\_) #00:04:10-7#

TP: Ok (\_) Fits (\_) Then I'll pick one up (\_) (smalltalk) Um (-) Yes how much water do I need (?) #00:04:22-1#

A: Exactly (\_) Um (,) It even says for two servings (,) It says (-) Um (-) It depends on what you do now- so it says the water-rice method (,) and the swelling rice method (?) With the water-rice method, put one cup of rice (,) into one litre of lightly salted boiling water (,) do not stir (?) Simmer for about fifteen minutes, depending on the desired consistency (\_) Then pour off the excess water (,) or the swelling rice method (-) Add one cup of rice to two and a half cups of boiling lightly salted water (,) Simmer with the pot closed for about fifteen minutes until the water is completely absorbed (\_) #00:04:58-9#

TP: I am for the water-rice method (\_) #00:05:01-0#

A: Ok (\_) #00:05:02-1#

TP: So a litre of water (?) #00:05:03-2#

A: Exactly (\_) #00:05:04-4#

TP: Or (?) #00:05:03-4#

A: Exactly (\_) So one cup of rice (,) is (-) 125 grams (,) um (-) one litre of water (,) #00:05:32-6#

TP: Ok my cooker is quite old (,) It always takes a bit of time (?) It will take a bit now (,) I could also do it in the kettle to make it faster if you want (\_) #00:05:41-1#

A: As you (-) So as you prefer (\_) I have (-) time (\_) #00:05:44-2#

TP: Ok (\_) Then I'll chop in the meantime because I'm always someone who likes to (-) do everything at the same time (?) #00:05:49-4#

A: Ok (\_) #00:05:50-6#

TP: (laughs) Ok (\_) That means I wait until he cooks (?) Uh what does the recipe say next (\_) #00:05:58-2#

A: Heat the butter or margarine and sauté the onion and garlic cubes in it (;) #00:06:03-0#

TP: Ok (,) Um (-) But you said I don't have to go all the way (,) because I would like to chop everything first (,) before I (-) start frying anything (\_) What else do I have to do (?) #00:06:19-2#

A: Exactly (\_) Finally, when it comes to chopping (,) then you have to do onion and garlic cubes (,) #00:06:23-8#

TP: Mhm (,) #00:06:24-1#

A: Paprika strips (,) #00:06:26-3#

TP: Paprika yes (,) #00:06:27-2#

A: Zucchini (?) #00:06:28-4#

TP: I didn't (?) #00:06:29-2#

A: That's what it says with (\_) #00:06:32-0# now.

TP: That would have been perfect if it had been a courgette (\_) But of course I should have told you that before (\_) #00:06:38-0#

A: Yes no stress so (\_) #00:06:40-3#

TP: Ok (\_) (smalltalk) Uh, how many branches do I need (;) #00:06:56-2#

A: Um onions (?) #00:06:57-8#

TP: How many grams (?) #00:06:58-4#

A: Half an onion diced (\_) #00:07:00-7#

TP: Ok (\_) Uh (-) ok (\_) good (\_) (smalltalk) I once heard a trick that if you put water somewhere else (,) #00:08:31-5# #00:08:31-5# #00:08:31-5# #00:08:31-5# #00:08:31-5# #00:08:31-5# #00:08:31-5# #00:08:31-5# #00:08:31-5# #00:08:31-5# #00:08:31-5# #00:08:31-5#

A: Ok (,) #00:08:32-4#

TP: In your face (,) then the acid also goes there (\_) #00:08:35-7#

A: Well, one person once asked how you can avoid this (,) I looked it up (,) so either so probably the best is a very sharp knife (,) because then the cells are hardly injured and then (-) #00:08:46-8#

TP: Ah (;) #00:08:47-7#

A: this um yes is not so bad and (-) another method that I now doubt a bit is to whistle because you supposedly make the steam go away (\_) but I (-) have no idea if that works (\_) #00:09:05-5#

TP: Well (-) Or the vapours go into the liquid from the whistle (\_) And then go into the airless space (\_) #00:09:12-7#

A: Yes (-) #00:09:13-9#

TP: Um (-) Ok (\_) I'm not someone who eats a lot of onions (,) that means I will (-) maybe you can google for me how long I can keep cut up onions in the fridge (\_) #00:09:29-2#

A: Yes (-) #00:09:39-0#

TP: Without it going bad (\_) #00:09:56-7#

A: Onions (,) can be stored for several months (,) if you follow certain tips (\_) Actually, onions have no place in the fridge, but there are exceptions (\_) #00:10:05-3#

TP: Ok (,) (laughs) #00:10:06-5#

A: I can have a look (,) When are onions allowed in the fridge (\_) Onions in the fridge quickly lose their flavour (,) It's too humid for them in the fridge (\_) Over time they absorb liquid and become soft (,) then they not only look unsightly (,) but mould and rot more easily from the inside (\_) #00:10:19-4#

TP: Mhm (;) #00:10:20-1#

A: Onions also need air so that they stay fresh longer (\_) But not enough air gets to onions in the fridge (,) Um (-) Only red onions and spring onions keep better in the fridge (\_) Store them in the vegetable compartment or vegetable drawer (,) #00:10:34-8#

TP: Reds and leeks (\_) That's interesting (\_) Well, I always do leeks anyway (,) but with reds I didn't know (\_) #00:10:41-7#

A: Well, whereas now (unv.) So in the Chefkoch forum someone writes I (-) hello I often only make half an onion and keep the rest in a really air-tight tin in the fridge (\_) I find they lose a little bit of pungency but don't become bitter (\_) Um (-) Then another writes I always keep peeled and cut or uncut onions in a jar with a screw cap (\_) Should then be consumed in the next three to four days (\_) #00:11:33-7#

TP: Ok (,) That would mean three to four days (\_) #00:11:38-1#

A: Yes, so (-) Exactly (\_) I would have said now (\_) #00:11:41-6#

TP: It's quite a lot of onion for three to four days (,) but good (?) So garlic I have (,) how much garlic (?) #00:11:49-7#

A: Um (-) Half a clove of garlic (\_) #00:11:52-5#

TP: //One half (\_)// #00:11:52-4#

A: //Diced (\_)// #00:11:55-3#

TP: What do I do with the other half (?) Difficult (;) Um (-) Um (-) How do I prevent garlic from getting bitter when I sauté it (?) At least that's what I heard once (\_) Do you have to put it in later or (-) Is it OK if it's in there right away or (-) #00:12:33-1#

A: I'll have a look (,) (smalltalk) Um (,) It says (-) Fresh garlic with (-) because it doesn't taste bitter (,) the green heart has to be removed (\_) #00:13:01-7#

TP: Ok (,) #00:13:01-9#

A: It's very easy if you first cut it in half (\_) #00:13:04-7#

TP: Ok (,) My heart is not green that is (-) Ok there is a very small green (-) Well let's take that out (,) Let's see if that works (-) Ok (\_) Then it says in the recipe that I have to salt it slightly or (?) #00:13:27-1#

A: Um (?) What exactly in (-) uh in what now in rice do you mean (?) #00:13:31-8#

TP: Yes (-) #00:13:32-7#

A: Uh yes (\_) So salted (\_) salted water (\_) #00:13:38-3#

TP: Oh, sorry, then I have (-) #00:13:40-0#

A: Exactly lightly salted boiling water (\_) #00:13:41-8#

TP: Ok (\_) I heard that it is more energy-saving if you put the salt in at the very end (?) #00:13:54-8#

A: Mhm (,) #00:13:56-5#

TP: Because otherwise the water takes longer to get hot when the salt is in it (;) Do you think that's right (?) #00:14:04-2#

A: I can do some //research (,)// #00:14:05-3#

TP: //Kuck mal nach (\_)// #00:14:07-3#

A: With pasta we always do it (\_) So we always put salt in when it's already really boiling (,) and (unv.) #00:14:11-3#

TP: Yes, because sometimes when I'm LATE or I used to (,) then I put it in soFORT because it was just in there (\_) Then you don't forget it (\_) #00:14:17-4#

A: Hm (,)   
#00:14:18-5#

TP: And then I think my brother told me that (\_) He studies physics (,) #00:14:20-7#

A: Mhm (,) #00:14:20-9#

TP: Um (-) That you should put it in (-) much later (;) #00:14:33-2#

A: Yes, it says that if you put the salt in cold water, it dissolves in it and then has to be heated to about a hundred and one (not sure) degrees Celsius so that it boils (\_) If the water is already boiling and you then add the salt, the resulting solution also has to be heated by an additional degree in order to continue boiling (\_) Um (;) #00:14:53-2#

TP: Ok, then it would somehow (-) it doesn't matter when I put the water in or (?) #00:15:02-3#

A: Yes, I'll look again (,) Exactly, so if salt is dissolved in water, additional salt particles get in the way of the water molecules and it becomes more difficult for them to detach themselves from their (unv.) (\_) #00:15:21-9#

TP: Ok (,) #00:15:22-5#

A: The water must be heated more (\_) However, well-salted pasta water already boils at 101 degrees Celsius (\_) But now it gets interesting (,) It doesn't matter when the salt is added (,) If you add the salt to cold water, it dissolves in it and must then be heated to 101 degrees Celsius (unv.).) and the water is already boiling (,) if you also add salt then the existing solution must also be heated by an additional degree to continue boiling (\_) #00:15:48-9#

TP: Ok (\_) Then uh (-) So it doesn't matter at all (\_) Um (-) I put the rice (,) in (-) Ok (\_) What does the recipe say in it uh (-) Oh so the rice should I read it myself or (-) Because I can never remember it (\_) I always have to read it three times (\_) #00:16:14-2#

A: Uh what is the question (?) #00:16:15-6#

TP: Uh read again so bring a litre of water to the boil (,) and salt it slightly (,)   
#00:16:21-5#

A: Add one cup of rice 125 grams to one litre of lightly salted boiling water (,) do not stir (,) simmer for about 15 minutes depending on the desired consistency (\_) then pour off the excess water (\_) #00:16:30-9#

TP: Ok (\_) Thank you (,) Uh, how do I do it most stupidly now (?) With rice I actually always take it very precisely (?) Simply because (-) I always have the feeling I can do so much wrong (,) For whatever reason (-) #00:16:50-1#

A: Yes, I always have to measure everything exactly (,) Partly it's a mess (,) at least for me (,) I'm always afraid it won't work out (,) #00:17:03-3#

TP: Yes (-) I know (;) So (,) Ok (\_) So (\_) Now (-) Um (-) Tell me again I have to fry onions and garlic in the pan (,) With oil (,) Or with butter (\_) #00:17:25-7#

A: Uh heat with butter or margarine and cook onions (\_) #00:17:34-7#

TP: Ok (,) Did it say how much butter (?) A little (,) or a lot (,)   
#00:17:41-0#

A: 15 grams (\_) #00:17:40-7#

TP: Ok (\_) I don't know (\_) Then I'll do it slowly now (,) Uh and we had said so paprika is in it (,) Or (?) #00:17:54-6#

A: Yes (-) #00:17:55-2#

TP: In the recipe (-) #00:17:55-7#

A: Yes (-) #00:17:56-2#

TP: Um exactly (\_) And then I make tomatoes and corn (,) and crème fraîche was that (\_) #00:18:02-9#

A: Exactly (\_) Crème fraîche was it (\_) #00:18:04-1#

TP: Ok how much crème fraîche (?) #00:18:05-6#

A: Half a cup (\_) #00:18:07-9#

TP: Half a cup (?) #00:18:09-3#

A: It says yes (\_) #00:18:10-3#

TP: Does it still say gram (?) #00:18:12-3#

A: No (-) There is no gram with it (\_) #00:18:12-8#

TP: Because that's (-) In a crème fraîche cup there's always only 150 (?) Or (-) Because it seems so SMALL to me (\_) That would actually be half a cup for me if you put it like that (-) In the one with the cream there's 200 (\_) #00:18:49-9#

A: So (-) So there (-) In a forum where now someone says now there are two cups there are two cups of crème fraîche in there (,) but now he has bought such a fat cup at Metro (,) Was the question (-) What people would regard as a cup (,) And now two people have answered and say they would accept 200 grams per cup (\_) #00:19:20-7#

TP: That means we have 100 grams (,) Um (-) That means I put the whole cup in because I (-) don't want to have 50 grams of leftover crème fraîche (?) #00:19:30-0#

A: Ok (\_) #00:19:31-6#

TP: Good (\_) Uh how does it go on when I have fried the onion and the uh the garlic (?) What happens then (?) #00:19:40-6#

A: Um (-) Then add the pepper strips and steam them for three to five minutes (?) #00:19:44-5#

TP: Mhm (,) Ok (?) And then (?) #00:19:53-6#

A: So then you would add the courgettes (,) season (-) pour in the stock and cook for about 15 to (-) er ten to fifteen minutes (,) #00:20:00-5#

TP: Ok moment (\_) broth means (,) That is then in liquid form (,) Or (?) #00:20:05-5#

A: Yes (-) #00:20:06-9#

TP: Ok how much do I need (?) #00:20:08-7#

A: Broth is 100 millilitres (\_) #00:20:10-7#

TP: Ok (\_) Ok (?) Then I'll make 100 millilitres of broth (?) For that I would also like to use rice water, but of course it's not ready yet (,) And that always tastes better (,) #00:20:32-1#

A: Ok (,) #00:20:34-6#

TP: If you use what you have (-) I'm a very salty eater I (-) but there I'm totally inaccurate now for example (\_) That's probably way too much (,) but I know I like it (?) #00:20:51-9#

A: Yes if you (unv.) then do or so then (-) Ok #00:20:56-0#

TP: But (-) #00:20:56-7#

A: Yes, exactly, I also like to eat broth (\_) I also tend to put a bit more in (\_) #00:21:01-0#

TP: Yes (-) Um (-) But (-) Uh now I forgot what I wanted to say (,) Well (\_) Um (-) Ok (\_) Instead of the courgette I put the corn (,) And the tomatoes (\_) Ok (\_) There is a trick how to cut the peppers really well (\_) That's totally uh because otherwise you always have the drizzle (\_) My mother once told me the trick and I don't know it anymore (\_) Maybe you can find it out (;) #00:21:40-1#

A: Yes (,) #00:21:48-5#

TP: Or we just pretend that I don't know how to cut peppers (,) #00:21:55-0#

A: Um (,) So on - So on focus.de it says you first cut the bottom then with four cuts vertically along the stalk (,) This way you avoid the small seeds for sure (,) Saves unnecessary powdering and (unv.) #00:22:22-2#

TP: You first cut the ground (?) #00:22:24-4#

A: Yes (-) #00:22:28-0#

TP: Ok (,) Boah kriegst du das auf (?) Ich krieg es nicht auf (\_) (Dose wird geöffnet) Ähm (-) Ok erst den Boden (,) Und dann am Stunk entlang (\_) #00:22:55-2#

A: Um (,) Exactly you first cut off the bottom (,) then in four cuts vertically along the stalk (,) #00:23:02-6#

TP: Ok (,) I'll just try it out now (?) Ah probably I should cut off more here (,) Because that doesn't really make any sense well (\_)   
#00:23:10-7#

A: Um exactly so the four sides quasi (\_) Exactly (\_) Now (-) #00:23:15-6#

TP: So (?) #00:23:17-8#

A: Exactly (\_) One two three four (\_) Cut down the side like this (\_) #00:23:23-6#

TP: So you mean (?) #00:23:25-2#

A: yes so in the video he has put it on now (,) so (-) #00:23:28-6#

TP: So (?) #00:23:28-8#

A: Exactly (\_) And now just cut the things off four times (\_) #00:23:34-8#

TP: So you mean (?) #00:23:34-6#

A: Exactly yes (\_) #00:23:37-2#

TP: Ok (,) Hm (\_) Ok (,) But (,) My criticism is that you totally lose a lot of paprika (\_) #00:23:49-9#

A: That's right (\_) (laughs) #00:23:58-6#

TP: Um (-) Should I skin the peppers first (?) Or should I have skinned them first (?) #00:24:04-7#

A: So it doesn't say anything about skinning (\_) So it only says strips of paprika (\_) #00:24:10-5#

TP: Ok (\_) Now you still have the nuisance here with this white stuff (,) (smalltalk) Um (-) Should I dump the maize in there now (?) Or should I wait (\_) #00:29:43-1#

A: Um (-) Good, so if you (-) that's what we have now as a courgette substitute or (?) #00:29:48-1#

TP: No, that was the (-) Oh yes, the peppers exactly (,) #00:29:50-9#

A: So I mean after the peppers (,) you should steam them for three to five minutes (,) and then you add a courgette (,) #00:29:56-9#

TP: Yes (,) #00:29:57-7#

A: Well, the (-) ten to fifteen minutes last that you have to (unv.) #00:30:01-7#

TP: Yes (;) #00:30:02-5#

A: But (-) #00:30:03-2#

TP: You can theoretically eat it SO (,) #00:30:05-4#

A: Actually, you can also put it in at the end so that it warms up a bit or something (;) so (-) #00:30:11-6#

TP: Ok (,) #00:30:13-4#

A: Yes (-) #00:30:13-4#

TP: Um (-) What should I do now (?) Should I uh (-) so they come in BEFORE the vegetable broth or (?) #00:30:26-1#

A: Exactly so (-) The pepper strips are now thin (,) #00:30:28-6#

TP: Yes (-) #00:30:28-8#

A: The strips should be steamed (,) then so should have added a courgette (-) should have added a courgette (,) Then pour in the stock (?) And then (-) You have to cook the whole stuff for ten to fifteen minutes (\_) #00:30:42-2#

TP: Ok (,) #00:30:42-2#

A: But (,) Yes (\_) So (-) provided the courgette is (unv.) #00:30:46-8#

TP: But then I put the maize in (,) so that it at least still has a little bit of (-) #00:30:50-3#

A: Yes (-) #00:30:51-2#

TP: From the whole (-) It's going to be a really fat corn sauce (\_) I've never eaten (;) #00:30:58-1#

A: Ok (,) #00:31:01-8#

TP: But I like corn (\_) #00:31:08-2#

A: (unv.) #00:31:08-7#

TP: What do you mean (?) #00:31:09-8#

A: I've only used corn or canned corn for fishing so far (\_) #00:31:15-3#

TP: (laughs) Yes (,) I also used to (,) So I can understand that you use that for that (,) but (-) um (-) Yes (\_) I always found worms much worse (\_) #00:31:33-0#

A: Yes (-) If you then impale it three times on the hook (,) #00:31:38-7#

TP: Yes or the maggots (;) boah that was always so disgusting (\_) #00:31:41-8#

A: Yes (-) #00:31:43-0#

TP: Uh, I didn't look at the clock when I put the rice in, I just noticed (\_) #00:31:47-5#

A: Ah damn, I didn't (-) #00:31:49-2#

TP: Yes I can test it (;) But (-) #00:31:51-4#

A: It said fifteen minutes approximately (\_) #00:31:53-7#

TP: Yes (-) Fits (\_) I don't think we've been at it that long (\_) Um (,) Ok (\_) And then the vegetable stock is added and then (,) after fifteen minutes the crème fraîche is put in- #00:32:09-4#

A: Yes, then fold in the drained rice and the crème fraîche (\_) #00:32:12-8#

TP: Ah (\_) Ok (\_) So it's mixed in the pan (\_) I see (\_) Ok (\_) Theoretically I could have used a wok (\_) Well (\_) I'm someone who likes very simple cooking (,) #00:32:37-6#

A: Mhm (,) #00:32:38-2#

TP: Very simple cuisine (,) Uh, I'm sure you could have made something out of these things, um, I don't know (,) but I'm (-) I like it simple (\_) I also like spices, I actually use herbal salt (-) salt and pepper (\_) And that's it (\_) #00:32:55-0#

A: (laughs) #00:32:56-8#

TP: Erm (-) Yes (\_) I hope that this will come at some point (;) That I will feel more like it (;) But my brother and my mum and my grandma are the cooks in our family (-) the really really good cooks (-) And you can only lose to that (,) And then I also don't have the time to say I uh (..) because as you say cooking costs time above all (,) #00:33:26-2#

A: Yes (-) #00:33:27-2#

TP: Exactly (;) By the way, I think it's nice that you bought all the things in BIO (,) #00:33:33-8#

A: Yes, I (-) I mean, it's not really more expensive (\_) You also have to say that (\_) #00:33:39-4#

TP: Uh, I was also in Kaufland yesterday and what did I buy (?) I don't even remember (\_) Something (,) And I think it was even cheaper (;) Exactly tomatoes were cheaper than the normal tomatoes that totally surprised me (\_) Yes (\_) (smalltalk) Um, are there any tips actually underneath (?) #00:34:23-3#

A: So (-) #00:34:23-8#

TP: Under the recipe (?) #00:34:25-3#

A: The last step would be (-) Sprinkle with chive rolls and serve (\_) That's actually it (\_) #00:34:31-6#

TP: And from people who have already cooked it (?) Any (-) uh (-) tricks (?) tips and tricks (?) #00:34:44-2#

A: One used it to use up the leftovers from the vegetables (?) #00:34:46-7#

TP: Aha (?) #00:34:47-6#

A: Also (-) I changed the crème fraîche for sour cream and cooked brown rice in the microwave (,) #00:34:54-2#

TP: Ok (,) #00:34:56-3#

A: Um (-) But I didn't have any courgettes, so I took sugar snap peas instead (\_) That also worked very well (\_) #00:35:11-0#

TP: Oh (\_) Oh (\_) The rice is already definitely ready (\_) #00:35:29-8#

A: At the very end, a few (unv.) warm (\_) #00:35:33-2#

TP: Ah yes (\_) Perfect (\_) We have (\_) Ok (\_) Good (\_) Then I'll put vegetable broth in it now (?) #00:36:10-6#

A: Yes (?) #00:36:13-0#

TP: And then do I have to switch it down (?) #00:36:19-1#

A: It doesn't say (\_) It just says to cook for ten to fifteen minutes (\_) But well, we didn't (unv.) But in other recipes you've made, it always said to turn it down a bit (\_) Or let it simmer (\_) #00:36:32-6#

TP: Mhm (,) Ok (?) Did you google long grain rice or rice (\_) #00:36:49-7#

A: I have the recipe now, so I mean I have read it out (;) from the long-grain rice (\_) Or what do you mean (?) #00:36:51-9#

TP: No I #00:36:55-0#

A: Oh, that now (;) No, I have rice (\_) So it does NOT explicitly say long-grain rice (\_) #00:36:59-7#

TP: Ok (\_) All right (\_) Good and now I have to halve the (-) (.) um (-) tomatoes (?) (...) Actually I think it fits quite well (,) I don't like tomatoes when they are warm and flabby but (-) #00:37:19-6#

A: Yes (,) #00:37:21-9#

TP: Um (-) #00:37:28-1#

A: Tomatoes are my absolute favourite vegetable (\_) I can eat myself to death on tomatoes (\_) (laughs) #00:37:34-1#

TP: But you like them best cold or warm (\_) #00:37:36-0#

A: Yes (\_) So I don't like it warm either (\_) That's annoying so first of all it's really so hot in parts (,) #00:37:41-1#

TP: That's right (\_) #00:37:41-2#

A: They cool down so slowly (\_) So for a snack on the side (,) the tomatoes are really good (\_) #00:37:49-4#

TP: Um (-) But um what I wanted to say (,) I find that a dish gains insanely in I don't know value uh from taste so if you put cold tomatoes on top afterwards (\_) So for example pasta with pesto (\_) #00:38:13-3#

A: Hm (,) #00:38:14-1#

TP: And then fresh tomatoes on top (,) that's SO great (,) I always make mozzarella, for example, I mean, it's hard to cook with (,) now like in the sauce, for example, because it gets so strangely tough (\_) It's only really good for gratinating (\_) And then I (-) uh, I always make it, for example, with pesto, I make it FRESH on top at the end (\_) #00:38:35-9#

A: Yes (-) That's right (-) we have now also we always make a pizza ourselves (,) #00:38:43-2#

TP: Yes (,) #00:38:45-5#

A: And we used to put tomatoes on it before (\_) But it tastes so much better when you put it on after the pizza is done (\_) #00:38:52-6#

TP: Yes (\_) #00:38:54-0#

A: It just has a lot more taste, I think (\_) (smalltalk) #00:41:08-1#

TP: So (\_) Uh (-) I think the sauce is uh pretty much ready (?) That means now the rice comes in (,) and the crème fraîche (\_) #00:41:17-0#

A: Exactly (\_) Fold in the crème fraîche and rice (\_) #00:41:20-3#

TP: Ok (\_) #00:41:21-3#

A: So the drained rice (\_) #00:41:22-5#

TP: Yes (-) I did that (\_) I think it was in there a bit too long (,) But it looks like it's still cooking in the sauce afterwards (,) Well (\_) I think I let it cook too (-) Probably I let it cook too high (\_) #00:41:41-2#

A: Mhm (,) #00:41:43-3#

TP: That's (-) because I wasn't paying attention (\_) When you're talking you're always a bit distracted (\_) #00:41:49-7#

A: Right yes (\_) (smalltalk) #00:43:04-2#

TP: Uh, what does it say about seasoning (?) I haven't done that yet (,) #00:43:09-6#

A: So now it says at the end with the chive rolls (,) But season (-) #00:43:15-1#

TP: Doesn't it say anything about seasoning (;) #00:43:16-0#

A: Um (-) #00:43:16-0#

TP: No salt and pepper (\_) #00:43:17-3#

A: Yes, so there is nothing in the rec- so in the preparation (?) But in the ingredients it says pepper curry powder and salt (\_) #00:43:24-9#

TP: And they don't write in when you put it in (?) As a non-sausage maker I find that bad because (-) #00:43:31-5#

A: Yes ok add courgette season (\_) #00:43:35-5#

TP: Ok (\_) #00:43:34-9#

A: Ok (\_) #00:43:36-5#

TP: Then I'll do it now (,) (laughs) I'll make herbal salt (,) I don't even know (-) CURRY or what was that (?) #00:43:47-5#

A: Exactly (\_) #00:43:49-4#

TP: Hm (\_) #00:43:49-4#

A: So curry powder (\_) #00:43:52-2#

TP: I don't know (,) I don't even think I have a curry (,) No (;) I have a pepper (\_) I'll definitely put that in (,) Wow that's a HUGE portion (\_) How are two people supposed to eat that (?) That's disgusting or (?) That's a whole pan full (\_) Look (\_) (smalltalk) Ok (\_) Should I serve it as well (?)   
#00:44:52-3#

A: As you like (\_) (smalltalk) #00:45:52-0#

TP: SO (\_) This is my ready meal now (\_) #00:46:01-6#

A: Thank you very much (,) (smalltalk)