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A: (briefing) #00:00:32-9#

TP: Ok do you have a suggestion from these ingredients without the asparagus (?) #00:00:38-5#

A: Ok (\_) I'll have a look (,) (smalltalk) Um (-) For example, I have bulgur potato pan (,) um (-) I'll have another look bulgur potato (,) Um wait (,) #00:01:17-8#

TP: And take out anything that needs to be overbaked or needs an oven (\_) #00:01:21-0#

A: Ok (,) Um (-) #00:01:25-1#

TP: Because I don't have anything like that (\_) #00:01:26-1#

A: Exactly stuffed peppers with bulgur and minced meat (,) ah yes we don't have that (,) Sweet potato curry with bulgur (,) Stuffed bulgur chicken (,) None of that works (,) Then (-) Exactly so I would have a potato bulgur pan with sugar snap peas and carrots (,) #00:01:40-5#

TP: You could also use other vegetables (?) That would work (\_) You could use the aubergine (,) the peppers and the tomatoes (,) I guess (,) Do I need anything else from what I don't have (?) Or what do you need (?) #00:01:58-2#

A: Um there is bulgur lemon juice carrots sugar snap peas onion (,) potato olive oil uh so there is small cooked potatoes from the day before (,) um olive oil sugar (-) rosemary coriander green (\_) #00:02:14-8#

TP: Ok, I don't have all the spices (,) But (-) Maybe you can do something with the crème fraîche (\_) Well (\_) Um (-) Can you process the chick- so you could also process the chickpeas somehow (?) #00:02:31-0#

A: Um (-) That's a good question (?) #00:02:34-9#

TP: Yes (,) #00:02:35-5#

A: Um (-) #00:02:38-1#

TP: Of course you've caught a cooking expert (,) I'm a recipe person (,) #00:02:42-2#

A: Chickpeas - well, I mean chickpeas are cooked, so you don't have to do anything more, you just have to add them, but how it tastes (,) so (-) I don't think it's a problem at all to add them (,) but I don't know how it tastes (,) so I can have a look (,) if there's anything (?) #00:02:59-2#

TP: But I think I'll put on some potatoes (\_) So I (-) I'll definitely take the potatoes (,) How much do you need (?) #00:03:09-7#

A: So this recipe is for four servings (\_) #00:03:12-2#

TP: Mhm (,) #00:03:13-9#

A: And for four servings it's 800 grams (\_) #00:03:16-5#

TP: 800 grams (\_) That's (-) What you brought me //that used to be one and a half kilos (,)// #00:03:21-3#

A: //That's half (\_)// So that's 750 circa (\_) #00:03:24-3#

TP: Ok (\_) And for how much were there for four portions (?) #00:03:26-2#

A: There were 800 (\_) #00:03:28-1#

TP: So (-) Then for one portion it's really 200 grams (\_) But after I maybe add the chickpeas (,) Yes (-) It's actually enough with relatively little potato (\_) #00:03:52-9#

A: So there are Moroccan oven vegetables with chickpeas and bulgur (\_) #00:03:56-6#

TP: Oven is bad (\_) #00:03:57-3#

A: So just (-) To answer your question it fits together (?) So obviously it does (\_) #00:04:02-6#

TP: Ok (\_) That's good (\_) I'm already shaky because I'm really hungry (\_) (small talk) (peels potatoes) Oh yes (\_) How should one (-) Just somehow no matter how the potatoes are (\_) How are they processed in the pan (?) #00:06:08-6#

A: Erm (-) Moment (?) So there in the preparation it says peel the potatoes and let them colour slightly in hot olive oil for five to six minutes (\_) #00:06:24-3#

TP: Whole (\_) #00:06:28-3#

A: So in the picture they are so small (\_) #00:06:31-8#

TP: So you don't have to cook them at all (\_) So you don't have to cook them at all (\_) Because I've already put the water on (,) I thought, well, you'd better ask because (,) #00:06:41-3#

A: Hm (,) #00:06:43-5#

TP: But when it says potatoes from the day before, aren't they already cooked (?) #00:06:45-6#

A: That's probably true again then yes (?) Yes (-) From the day before (,) Sounds cooked yes (\_) #00:06:53-4#

TP: So quasi (-) #00:06:54-2#

A: Yes exactly, so boil and then roast it like this (\_) #00:06:59-4#

TP: Looks like fried potatoes (\_) So cook then (\_) #00:07:02-3#

A: Right there it also says small boiled potatoes from the day before (\_) #00:07:05-1#

TP: Now we are in (-) #00:07:06-7#

A: Now we are in (-) #00:07:08-3#

TP: That could take a while until it's ready (-) Cook them first and then fry them again (,) (smalltalk) How does it go on (\_) Do I have to soak any of the (-) bulgur or (-) How do you do that (?) #00:09:00-8#

A: Exactly, so it says step one (\_) Bring the bulgur with the lemon juice and vegetable stock to the boil (,) Turn off the cooker (,) Cover and let it swell for about twenty minutes (\_) Then remove the lid and loosen the bulgur with a fork (\_) That's step one (\_) #00:09:15-8#

TP: I don't have any lemon juice (,) Looks good (,) Ok (\_) How much bulgur do I need (;) #00:09:23-1#

A: So I have it now for one person portion it's twenty five grams (\_) #00:09:26-6#

TP: Ok (\_) (smalltalk) Um (-) 25 grams you said gell (?) #00:10:06-7#

A: Exactly (\_) #00:10:24-3#

TP: How much water do you need for that then (?) #00:10:27-9#

A: Uh for the bulgur (?) #00:10:29-3#

TP: Mhm (?) #00:10:32-3#

A: Let me have a look (,) #00:10:37-9#

TP: Phew (\_) That was already too much (\_) I should rather have taken the other things (\_) The other way round (\_) Well, then it will be a bit more bulgur-heavy (\_) Sure there were 25 (,) That's nothing (\_) #00:10:56-4#

A: So with four portions it would have been 100 grams (\_) #00:10:57-8#

TP: Ok (\_) Well (-) I have 34 grams now (;) #00:11:01-0#

A: So (-) The ratio is one two comma five (\_) So (-) One part bulgur (,) Two and a half parts water (\_) #00:11:08-8#

TP: One to two decimal point five (\_) So with 34 grams that would be exactly (-) uh 34 68 plus 14 is 82 millilitres (\_) I have a measuring cup somewhere (\_) Yes I'll make 100 (\_) It'll be fine (\_) (smalltalk) Ok how long does it take with the bulgur like this (?) #00:12:19-1#

A: Um (-) #00:12:19-3#

TP: To cook (?) #00:12:21-4#

A: So (-) Should simmer for five to seven minutes (\_) #00:12:26-0#

TP: Ok (\_) Yes well I have now (-) So that was originally with wa- with with lemon juice and something else (?) in addition (?) #00:12:34-1#

A: Exactly boil bulgur with lemon juice and vegetable broth (,) #00:12:37-9#

TP: Vegetable broth (\_) Uh (\_) #00:12:42-8#

A: Turn off the heat, cover and leave to soak for about twenty minutes (\_) #00:12:48-9#

TP: Take off the cooker top and go down (;) #00:12:50-3#

A: So (-) Exactly bring to the boil first (,) turn off the hob and cover and leave to swell after about twenty minutes (\_) #00:13:00-1#

TP: I have no room for that (\_) You see (\_) That's the next problem (\_) #00:13:06-2#

A: Yes, that's right (\_) #00:13:11-6#

TP: Sorry, I put the potatoes on the floor (\_) The pleasant sound of a pot boiling over (\_) A bit too much water (\_) Well (\_) So (\_) What happens next (?) So meanwhile (?) What else do I need for (-) #00:14:05-8#

A: So exactly with warm (-) At step one was let swell (,) remove and loosen bulgur with a fork (,) Step two is (-) peel and slice the carrots (,) blanch the sugar snap peas with the carrots in salted water for one to two minutes, rinse and drain (,) cut in half diagonally (\_) peel and finely dice the onion (,) Peel the potatoes and fry in hot olive oil for five to six minutes until lightly coloured (,) Add the onions, sprinkle with sugar and fry for another two to three minutes until golden brown (\_) Add the carrots, bulgur and sugar snap peas to the pan and stir-fry for one to two minutes until hot (,) Finally, add the herbs and season with salt and pepper (\_) #00:14:47-2#

TP: Ok (\_) This is degenerating into stress here (\_) Um (-) Can you take the asparagus and the cucumber away from here somehow because (-) I have two pots and a pan (\_) #00:15:04-3#

A: Fits perfectly (\_) (laughs) #00:15:08-7#

TP: Yes, well (;) Well, I'll cut up some peppers instead of carrots (,) I think half a pepper should be enough (,) Do you know if you can fry (-) aubergines cut into pieces (?) #00:15:47-8#

A: I'll have a look (,) So on Chefkoch from 2008 it says (-) Hello it won't last forever (,) But a few days (\_) Put cling film on it and put it in the fridge (\_) #00:16:23-1#

TP: Uh, do you remember when we put the (-) when I put the bulgur on (?) #00:16:26-8#

A: No, unfortunately I don't know (\_) #00:16:29-5#

TP: Because I wanted to look at the clock (\_) Almost got it now because it's almost overcooked (,) (smalltalk) Do you know how that should look (?) So personal now experience (?) #00:16:49-2#

A: So bulgur (,) Um the water should just go away (\_) So that is sucked up (,) Yes I think that fits (\_) #00:16:58-1#

TP: Well then (,) #00:16:59-3#

A: Well, I have (unv.) But if it is water it is already a good sign (\_) #00:17:05-8#

TP: Covered (,) Let it brew for twenty minutes (\_) So (\_) Five after (-) Set a timer for twenty minutes (,) #00:17:14-1#

A: Jo (,) #00:17:17-3#

TP: Boah I'm becoming the smart user here (\_) #00:17:19-0#

A: Yes (laughing) #00:17:23-4#

TP: Ah help (\_) I revise (\_) (smalltalk) How much onion should one actually take (;) Wiel I think that's a BIT much (\_) #00:21:23-0#

A: Um (?) A quarter of an onion (\_) #00:21:27-2#

TP: Ok (\_) So that's already calculated down to (-) #00:21:28-2#

A: Yes (-) That is already calculated down (\_) #00:21:34-6#

TP: The question is whether a large one is meant or a quarter normal one (;) I think a quarter normal one (\_) Firstly, we don't follow the recipe quite correctly anyway (,) Secondly (-) (...) You should dice it ne (?) #00:22:04-2#

A: Uh (-) Yes (\_) Fine dice it says (\_) #00:22:12-4#

TP: I've never worked with the big onions like that (\_) Always only with the small ones (;) #00:22:16-8#

A: Mhm (,) #00:22:18-2#

TP: That means (,) that I can do a (;) Oh God (\_) That's not going to work with my trick here (\_) It's going to fall apart first (\_) Well (\_) Tada (-) Inhomogeneously large pieces of onion (\_) (smalltalk) So if I theoretically want to put chickpeas in (?) Hypothetically (?) Then (-) Uh, you just have to drain them (?) #00:25:19-5#

A: Yes (,) You just have to drain them (\_) #00:25:19-9#

TP: Ok (\_) How long do they last once they are open (?) #00:25:25-2#

A: I'll have a look (,) #00:25:32-8#

TP: I'll just put it in the fridge because then it's put away (\_) (smalltalk) #00:26:34-0#

A: Well, it says that opened tins should be decanted (,) Uh, well, if stored properly, dried chickpeas can be kept for several months (,) #00:26:53-4#

TP: But these are not dried (\_) #00:26:53-8#

A: Exactly (\_) Canned chickpeas also have a long best-before date (\_) Yes (\_) Very informative (\_) #00:27:00-6#

TP: What they have a long best before date (?) #00:27:03-0#

A: Mhm (,) But well it doesn't say that (-) (smalltalk) Um so the contents should be kept in the fridge after opening and consumed within three days (\_) #00:27:22-4#

TP: Ah, it's bad because I'm not here at the weekend (\_) Then they probably won't be able to get to it (\_) So (\_) (prepares) How long does the bulgur need (?) #00:27:55-9#

A: Nine minutes thirty seconds (\_) #00:27:57-6#

TP: So long (;) #00:27:58-9#

A: Yes (-) (smalltalk) #00:33:25-9#

TP: So (\_) Then first the (-) first the potatoes (;) into the oil (;) #00:33:33-8#

A: Exactly peel sugar snap peas (-) blanch in salted water blah blah blah (,) Peel the potatoes (,) and let them colour slightly in hot olive oil for five to six minutes (\_) #00:33:46-3#

TP: Hm (\_) I don't know if my pieces aren't too big but never mind (\_) They fall apart (\_) #00:33:52-4#

A: Yes, you can get it into your mouth (\_) I mean, if not, then you just cut it (-) #00:33:58-6#

TP: At the plate yes (\_) #00:34:00-1#

A: Yes (;) (smalltalk) #00:35:47-9#

TP: So the bad thing is (,) So really frying in parallel doesn't work for me (\_) We can now fry it (,) Pour it back into the pot (,) But I don't know if I can put it into the pot if there is still some residual water in it (\_) #00:36:00-9# #00:36:00-9#

A: But that's all supposed to go in there (\_) #00:36:04-0#

TP: Achso (\_) Ja aber dann (-) muss ich mein Gemüse muss ich dann noch anbraten (-) #00:36:10-6#

A: Um yes (?) #00:36:11-2#

TP: I would have done that (-) otherwise in parallel but (;) Um (-) What has to be done with the bulgur when it has finished swelling (?) #00:36:19-6#

A: So then you're supposed to loosen it up with a fork (\_) #00:36:28-3#

TP: (smalltalk) I think that should be over soon or (?) #00:36:36-7#

A: Hm (?) #00:36:38-7#

TP: Bulgur (;) #00:36:39-8#

A: 45 seconds (\_) #00:36:40-8#

TP: Ok (;) But I'm still waiting for your alarm (,) Because you're the programme and all (,) You're the great app (,) (smalltalk) And when I've loosened it up what then (?) #00:37:15-0#

A: Exactly then (?) So then step two would be to peel carrots, cut slices, sugar snap peas (-) yes blablabla (,) #00:37:20-2#

TP: Mhm (,) Mhm (,) Mhm (,) #00:37:23-7#

A: (unv.) (alarm clock rings) Add the onions (,) sprinkle with the sugar and fry for another two to three minutes until golden brown (\_) #00:37:38-4#

TP: Sorry, I've somehow (-) completely forgotten (\_) What (?) So after all the things are peeled and fried, the bulgur is simply added (\_) And is fried again briefly (\_) #00:37:46-3#

A: Exactly, so potatoes in (,) onions in (,) carrots bulgur sugar snap peas in (,) and stir for one to two minutes until hot (\_) #00:37:54-6#

TP: Oh, into THE pot (\_) Into the pan (\_) Yes, no, that won't work in my pan (\_) It's too small (,) (smalltalk) So (\_) When the potatoes have taken on colour, they go on the side or (?) #00:39:39-4#

A: Yes, so now it says that everything just stays in the pan (\_) #00:39:42-7#

TP: Ok but (-) Because I mixed it a bit (,) What a surprise (,) Yes (-) (prepares) (smalltalk) Whereby (,) They also need a bit (\_) Until they are done (\_) (smalltalk) So (\_) When the vegetables are ready just add them to the potatoes (?) #00:45:23-1#

A: Um (?) I'll read again (,) So if the potatoes are left to colour slightly in hot olive oil for four to six minutes (,) #00:45:29-6#

TP: Yes (,) #00:45:31-3#

A: Then add the onions (,) Sprinkle with the sugar (,) And fry for another two to three minutes until golden brown (,) #00:45:37-1#

TP: Oops (-) Too late (;) #00:45:40-0#

A: Then add bulgur and sugar snap peas to the pan and let it heat up for one to two minutes, stirring (\_) #00:45:45-3#

TP: And that was it (\_) #00:45:46-3#

A: Yes (\_) Finally, add the herbs and season with salt and pepper (\_) #00:45:49-9#

TP: Ok (;) I contradict or I defy all your rules again and give the potatoes to the vegetables (,) Because (,) Nothing fits in the pan (\_) Well, I just take inspiration from the recipe you gave me (;) It looks kind of old-fashioned (\_) (smalltalk) Well, now that the bulgur is in it, it looks pretty cool (\_) (laughs) And it's supposed to fry a little bit too or (?).) In there (-) Or did I remember that wrong (\_) #00:47:37-9#

A: No, so the bulgur should be hot for one to two minutes while stirring (\_) #00:47:43-3#

TP: Ah ok (\_) So (\_) For lack of spices (,) because (-) ah you can add that almost everywhere (\_) Or is that (-) no (-) (smalltalk) I don't know I'm kind of when we have crème fraîche at home (,) so at home (,) Then we usually have herb crème fraîche (\_) #00:48:20-6#

A: Mhm (,) #00:48:20-4#

TP: That's why (\_) (unv.) But that also came to me after I had opened it (\_) Well (\_) (smalltalk) Which (-) which spices are suggested in the recipe (?) #00:49:54-0#

A: So salt pepper (,) and (-) rosemary are in the indication (\_) #00:49:59-2#

TP: Rosemary (\_) Aha good (\_) No wonder I've never had anything like that in the house (\_) I've got oregano and basil (\_) And poppy seeds (\_) I think I put in a bit too much crème fraîche (\_) And I think too much (unv.) I think my potatoes have disintegrated (\_) #00:50:27-0#

A: Oh (\_) #00:50:29-3#

TP: Well (;) Happens (\_) What is bulgur actually (?) #00:50:47-7#

A: Wheat groats (\_) #00:50:50-3#

TP: Grits (\_) #00:50:54-2#

A: I'll check again (\_) Bulgur is a pre-cooked wheat (\_) After subsequent drying, the exposed bran is mechanically removed (,) then the grain is coarsely or finely cut with a grit cutter (\_) #00:51:11-0#

TP: Hm (\_) Ok (;) Can you eat something like that cold (?) #00:51:21-3#

A: Uh Bulgur do you mean (?) #00:51:22-5#

TP: Yes, so (-) I think so or (?) There's nothing against it (-) #00:51:28-0#

A: Yes, you can also do it with couscous (\_) #00:51:27-3#

TP: Then I'll take it with me to university tomorrow (\_) Because (-) The leftovers but there's guaranteed to be some left over (\_) Because look how much there is (\_) #00:51:32-6#

A: Yes, that's easily enough (\_) #00:51:39-2#

TP: Tastes kind of like nothing but (-) (laughs) #00:51:43-4#

A: Is bulgur gluten-free (?) #00:51:46-3#

TP: No (\_) If it's made of wheat (-) then it's one hundred percent not gluten-free (\_) (smalltalk) Fuck that's soggy (\_) I mean I like soggy but (-) that's really hard soggy (\_) I think I did something wrong (\_) #00:52:16-3#

A: Well (\_) the main thing is that it tastes (\_) #00:52:19-4#

TP: That's always this main thing yes (,) You could form it like this (-) You know, you could form it nicely into spheres (,) into hemispheres (,) #00:52:25-8#

A: Yes exactly (,) #00:52:25-9#

TP: And then serve it somewhere on the side to I don't know a main course (\_) (smalltalk) Ah I can't put more salt (\_) Then it'll be disgusting (\_) Boah I've just got the idea (\_) (question what you can and can't do in experiment) I hope it's still good (\_) Ah zero six 2019 (\_) I mean it's made of shredded chillies and um (-) vinegar (\_) You know with a little bit of spice I think you can save so much if uh if it tastes like shit you just make it so spicy (,,).) vinegar (\_) You know with a little bit of spiciness I think you can save so much when uh if it tastes like shit you just make it so hot (.,) #00:53:38-0#

A: (laughs) #00:53:38-3#

TP: Where you think oh fuck it's just hot (\_) #00:53:42-1#

A: Hm (;) (smalltalk)