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A: (briefing) #00:00:49-9#

TP: Well (\_) I've already cooked quite a lot with courgettes and tomatoes (\_) Then we'd better (,) They're already pickled or (?) #00:00:59-1#

A: Um (-) Yes (\_) #00:01:00-4#

TP: You don't have to leave them overnight anymore (\_) #00:01:02-5#

A: No, they are already cooked yes (;) #00:01:04-1#

TP: Fits cool (\_) I would like (,) Do you like to google if there is a pepper filling äh ne warten (;) für eine gekochte Paprika ein Füllung mit Kichererbsen (;) #00:01:15-2#

A: Ok (,) Exactly so I have now on Chef recipes um stuffed peppers with chickpeas (,) orientalstyle (,) peppers filled with chickpea mousse (?) #00:01:49-0#

TP: Mhm (?) #00:01:48-8#

A: That now has four out of five stars //filled// #00:01:51-4#

TP: //Yes (,)// #00:01:51-6#

A: Speziale has three and a half (,) #00:01:53-9#

TP: No the oriental (?) #00:01:56-5#

A: So the oriental has zero (-) //Also has no ratings (\_)// #00:01:57-7# yet.

TP: //So then the second (\_)// Ok (;) #00:02:00-4#

A: Ok then (,) (...) Exactly (\_) #00:02:06-3#

TP: Would you like to read out what belongs in there (?) #00:02:07-8#

A: Yes (?) So (-) For two servings (-) two pap- ROte peppers (,) two yellow (,) #00:02:13-0#

TP: Mhm (,) #00:02:13-6#

A: One can of chickpeas (,) Two tablespoons of orange juice Two tablespoons of olive oil (,) #00:02:19-0#

TP: Mhm (,) #00:02:19-1#

A: One large clove of garlic (,) a pinch of paprika hot (,) salt (,) 100 grams of dried pickled chopped tomatoes (,) #00:02:30-0#

TP: Mhm (,) #00:02:30-1#

A: One teaspoon of olive oil for the casserole dish (-) and lemon pepper (\_) #00:02:34-3#

TP: Mhm (,) So I have a part of it now (,) I only have one pepper now (,) But the rest of the chickpeas we can also cook (,) Quasi the one pepper is there (,) I don't have orange juice but you could use orange oil and lemon juice (?) And combine (?) #00:02:52-2#

A: Mhm (?) #00:02:54-5#

TP: Wait a minute (-) Yes (,) That would work out (\_) How complicated is it (,) what does it say (?) #00:03:00-6#

A: It says difficulty level simple (\_) #00:03:03-2#

TP: Fits (\_) Cool (\_) And how long does that take (?) #00:03:09-0#

A: Working time is about 20 minutes (\_) #00:03:12-6#

TP: Fits (\_) #00:03:14-2#

A: Um (-) Exactly, so then it also has to be in the oven for twenty to thirty minutes (-) #00:03:22-3#

TP: Ah then we should start with that (\_) #00:03:25-3#

A: Yes (\_) #00:03:25-8#

TP: So that already (-) Fits well (;) #00:03:30-5#

A: Ok (\_) Fits (\_) (smalltalk) #00:04:54-1#

TP: Can you (-) It remains yes DA chickpeas about (\_) #00:04:58-4#

A: Mhm (,) #00:05:00-4#

TP: Would you like to see if there is a chickpea and asparagus combination (?) #00:05:03-8#

A: Yes (,) I'll have a look (,) So there's a chickpea curry with green asparagus (?) #00:05:48-4#

TP: Mhm (?) Cool (?) #00:05:51-1#

A: That's exactly what I would have (,) Um (-) Good (\_) Colourful asparagus salad with roasted chickpeas and avocado (,) #00:06:14-6#

TP: Mhm (,) #00:06:16-2#

A: Uh asparagus chickpea salad (,) asparagus chickpea pan (,) #00:06:20-5#

TP: Mhm (,) #00:06:20-6#

A: Couscous asparagus chickpea salad with cashweeds (-) #00:06:24-3#

TP: Hm (,) #00:06:24-5#

A: Chickpea curry with potato cubes (,) asparagus and peppers (?) #00:06:29-9#

TP: Wait chickpea curry with (-) #00:06:32-1#

A: Potato cubes Asparagus and peppers (\_) #00:06:37-2#

TP: Potato cubes (?) Asparagus (,) Ah no, but we've already cooked the peppers (\_) Um (-) Yes, I don't really care (-) Do you like to see what goes well quickly (?) #00:06:48-6#

A: Yes (-) I'll have a look (,) (smalltalk) Exactly (\_) So (-) With this chickpea curry with potatoes and peppers and so on (-) the total time (,) so fifteen minutes preparation and twenty minutes cooking time (\_) So 35 minutes in total (?) #00:07:22-3#

TP: Mhm (?) With the curry (?) #00:07:25-9#

A: Exactly at which we now have the last- at the chickpea curry with potato cubes asparagus and peppers (,) #00:07:30-0#

TP: Mhm (?) #00:07:32-2#

A: Um (-) The asparagus chickpea salad (-) #00:07:36-7#

TP: No, I don't think the salads are so (\_) #00:07:38-8#

A: Ok (\_) #00:07:42-7#

TP: I think asparagus is also quite good warm (\_) #00:07:45-8#

A: The chickpea curry with green asparagus (,) #00:07:49-2#

TP: Mhm (?) #00:07:52-1#

A: Ah that was the (\_) #00:07:53-0#

TP: Achso (\_) Ja gut (\_) #00:08:16-1#

A: Exactly (-) The total time is also 35 minutes (;) So ten minutes of preparation and 25 minutes of cooking (\_) #00:08:22-5#

TP: That sounds good (\_) #00:08:23-7#

A: So (-) Exactly as long (\_) #00:08:25-0#

TP: Yes (-) Yes (-) But ten minutes preparation time is even better for me (\_) #00:08:29-9#

A: Ok (\_) #00:08:29-8#

TP: Because we are still doing something in parallel (,) Um (-) To the paprika (?) Cool (;) Then you have the two links open for the (-) #00:08:42-8#

A: Yes (-) I did (\_) #00:08:43-9#

TP: Exactly on that is full (-) Cool (\_) Um what do I have to do with the pepper (\_) #00:08:48-4#

A: So at (-) #00:08:49-0#

TP: So with the filling especially (\_) #00:08:50-4#

A: Exactly, so we are at the chickpea mousse (,) It says (-) Um puree the chickpeas with orange juice, olive oil, garlic and the spices (,) It works best with a blender (?) #00:09:01-8#

TP: Mhm (?) #00:09:03-3#

A: Finally, mix in the chopped dried tomatoes (\_)   
#00:09:06-4#

TP: Mhm (,) (unv.) #00:09:11-8#

A: And at yes, wash the peppers (,) cut off the tops, remove the seeds and white skins (,) #00:09:17-5#

TP: It's already done (\_) #00:09:18-1#

A: Fill the pods with the purée and place in the mould (\_) #00:09:22-1#

TP: Ok (\_) You don't have a blender (\_) But I think you can also squash it or (?) #00:09:31-1#

A: I think so too (\_) #00:09:36-7#

TP: Then we'll do it right in there (,) Or (?) It fits (\_) And how many chickpeas do I need? We'll only do ONE of four peppers, so to speak, or (?) Then I'd only need a quarter of them (\_) #00:09:49-2#

A: Exactly, so with two portions it was now a can (,) 450 grams (,) #00:09:54-5#

TP: Mhm (,) #00:09:55-9#

A: Um (-) Exactly if we now only do one out of four (,) a quarter (,) #00:10:00-5#

TP: Mhm (?) #00:10:00-7#

A: Are 100 grams (\_) Circa (\_) #00:10:01-5#

TP: Ok (\_) If we already have it exactly I can also measure it (,) #00:10:05-3#

A: Yes (-) (laughs) #00:10:35-7#

TP: Mhm (?) So (-) how much lemon juice uh orange juice would they have used (?) #00:10:44-1#

A: Uh there were two tablespoons for two portions (?) #00:10:46-1#

TP: Mhm (?) #00:10:47-4#

A: Um (-) Then if you calculate it down (-) Half a tablespoon so a teaspoon probably (,)   
#00:10:55-2#

TP: Yes (\_) Ok (\_) Then I'll squeeze (-) the rest out of there (,) So (\_) Now we've sort of replaced the orange juice (\_) #00:11:24-9#

A: Exactly (\_) #00:11:25-9#

TP: What else do we need (?) #00:11:26-5#

A: Um (-) chickpeas with orange juice olive oil (?) #00:11:30-6#

TP: Mhm (?) #00:11:32-8#

A: Uh (-) garlic and spice- um puree with exactly olive oil garlic and spices (\_) #00:11:43-4#

TP: How much olive oil (,) #00:11:44-5#

A: That was two tablespoons (\_) #00:11:46-0#

TP: Ok (\_) Half a quasi (\_) #00:11:47-1#

A: Yes (-) #00:11:52-5#

TP: And how much garlic (?) #00:11:53-8#

A: Um (,) There it was now (-) A big clove of garlic (\_) #00:11:59-0#

TP: Ok (\_) Then I'll take half a small (\_) Fits (\_) (smalltalk) Now I already know it gell now pound (\_) #00:13:33-6#

A: Uh spices still in (,) #00:13:35-2#

TP: Ah yes (\_) What do I need (?) #00:13:36-9#

A: There it was (-) A pinch of paprika rose hot (,) #00:13:41-4#

TP: Mhm (,) #00:13:44-2#

A: Um (-) lemon pepper it was still (\_) #00:14:11-6#

TP: Paprika (,) And then salt pepper or (?) #00:14:13-8#

A: Exactly (\_) salt (,) and lemon pepper (\_) #00:14:16-5#

TP: Aha (\_) Well (\_) Would that be (-) How much salt was given (?) #00:14:24-5#

A: There was no quantity given (\_) #00:14:25-4#

TP: Ok (\_) Then (-) Good (\_) Good (,) Now manschen (\_) #00:14:36-3#

A: Exactly (\_) #00:14:37-0#

TP: Good (\_) #00:14:39-3#

A: And (-) Then mix in dried tomatoes at the end (\_) So chopped up (\_) #00:14:44-3#

TP: Ahja (\_) I would have replaced them with pesto now (,) #00:14:46-4#

A: Ok (\_) (laughs) #00:14:51-3#

TP: (laughs) I always cook like this (\_) #00:14:54-5#

A: Yes that (-) Fits (\_) So (-) Most people do (\_) It's hardly ever the case that someone really has everything at home (\_) #00:15:05-2#

TP: Yes (\_) yes (\_) You can do it well with the fork (\_) Can you do it (\_) It's good that you brought the pickled chickpeas (,) because I think otherwise you have to leave them overnight (;) because that would have taken longer (\_) (unv.) (smalltalk) Uh and now I'm going to fill it (?) #00:17:34-8#

A: Um (-) Exactly, so first you have to preheat the oven to 200 degrees (,) #00:17:38-8#

TP: Mhm (,) #00:17:39-2#

A: Grease the casserole dish with a teaspoon of oil (,) #00:17:41-5#

TP: Mhm (?) #00:17:41-7#

A: Then wash the peppers (,) cut off the lid (-) #00:17:43-8#

TP: Mhm (?) #00:17:44-0#

A: Remove the seeds et cetera (,) then fill the pods with the puree puree (,) and place in the mould (\_) #00:17:49-8#

TP: Fits (\_) (smalltalk) So (\_) greasing (,) (smalltalk) So (\_) Ah shit I have (unv.) Yes good (\_) There we are good in time (\_) How long does that have to be afterwards (?) #00:21:38-9#

A: That's (-) Twenty to thirty minutes on medium heat (\_) So depending on the size and thickness (\_) #00:21:46-7#

TP: It will go faster with us anyway (,) because they are only half (\_) #00:21:50-1#

A: True (\_) true (\_) #00:21:51-4#

TP: Fits (;) Good (\_) You then (,) Goes to the curry (\_) (smalltalk) Cool (\_) Knock yourself out (\_) #00:22:16-5#

A: So ingredients (,) #00:22:16-9#

TP: Mhm (,) #00:22:17-1#

A: For the curry (,) It doesn't say that at the moment (\_) Um (,) Ok yes (\_) It doesn't say the number of people but (-) the ingredients are 400 grams of potatoes (?) #00:22:35-3#

TP: Mhm (?) #00:22:36-7#

A: 200 grams of chickpeas (,) #00:22:37-6#

TP: Mhm (?) #00:22:39-3#

A: A red pepper (,) #00:22:39-9#

TP: Mhm (?) #00:22:41-3#

A: Half a chilli pepper (,) #00:22:42-3#

TP: Mhm (,) #00:22:42-9#

A: A red onion (?) #00:22:44-1#

TP: Mhm (,) #00:22:44-3#

A: A walnut-sized piece of ginger (?) #00:22:46-5#

TP: Mhm (,) I have (,)  
 #00:22:48-3#

A: Half a fresh garlic bulb (,) #00:22:48-1#

TP: Mhm (,) #00:22:50-2#

A: 500 grams (-) #00:22:51-0#

TP: Tuber (\_) #00:22:51-9#

A: It says yes (;) tuber (;) #00:22:55-6#

TP: (laughs) I would choose the toe and hope he has made a mistake (\_) #00:22:59-0#

A: That seems a bit too much (\_) #00:23:00-2#

TP: Ok yes fits (,) Yes yes (,)   
#00:23:03-0#

A: Uh 500 grams of green asparagus (,) #00:23:04-2#

TP: Mhm (,) #00:23:06-1#

A: Some basil leaves (,) #00:23:06-1#

TP: Mhm (,) #00:23:08-4#

A: 400 millilitres of coconut milk (,) #00:23:10-1#

TP: Mhm (,) #00:23:12-0#

A: 100 millilitres of orange juice (,) #00:23:12-7#

TP: Mhm (,) #00:23:13-2#

A: Two teaspoons of curry powder (,) #00:23:15-2#

TP: Mhm (,) #00:23:15-3#

A: Three tablespoons of vegetable oil (,) #00:23:17-7#

TP: Mhm (,) #00:23:17-1#

A: And salt and pepper (\_) #00:23:20-3#

TP: So I don't have any coconut milk now, for example (\_) I could have replaced the other one off the cuff (,) But you can (-) Ah you know what you can also make a curry with cream instead of coconut milk or (?) And you have cream (\_) #00:23:33-8#

A: Cream I have with me (\_) #00:23:34-8#

TP: Fits (-) #00:23:40-5#

A: Yes, so (-) #00:23:41-0#

TP: Na direkt (,) Ja (;) Magst du mir da noch rausmachen wie die die Soße machen mit welcher Flüssigkeit (?) Wenn das mit Sahne ist (?) #00:23:50-2#

A: Yes (,) #00:23:57-6#

TP: I'm already cutting the garlic (\_) #00:24:35-2#

A: Ok, so that was now using the example of medallions (,) #00:24:38-5#

TP: Mhm (,) #00:24:38-4#

A: And curry cream sauce (,) There it was just (-) So at the step where it was about um (-) heating a small pot and frying onions with curry sprinkle salt and pepper season (,) Then pour cream (,) #00:24:50-6#

TP: Mhm (,) #00:24:50-9#

A: And simmer for three to four minutes (\_) Then take out the meat (\_) And season the sauce with lemon juice (\_) #00:24:57-4#

TP: Mhm (,) Ja (,) Magst du das Rezept mal offen lassen (\_) #00:25:01-0#

A: Yes (,) I do (-) #00:25:02-8#

TP: Yes (,) Good (-) What do I have to do with the asparagus Alex (;) That's what I don't know at all (\_) #00:25:28-9#

A: So wash the asparagus (,) #00:25:30-6#

TP: Mhm (,) #00:25:32-1#

A: Cut off ends (,) #00:25:34-0#

TP: Mhm (,) #00:25:33-6#

A: And cut into three centimetre long pieces (\_) #00:25:35-3#

TP: Fits (\_) Good (,) #00:25:36-4#

A: So the back ends the woody (\_) #00:25:38-0#

TP: Mhm (,) And in what kind of pot does it go altogether (?) In fits a pan (?) A normal big (? ) #00:25:44-9#

A: Um (,) Ah it says heat OIL in a wok or big pot (\_) #00:25:54-9#

TP: Mhm (,) Yes, of course I would have something like that (,) (smalltalk) So (\_) Would you like to tell me one by one (,) Ah, you forgot the pesto with the peppers (\_) Well, let's see if (unv.) #00:26:53-4#

A: Um, what did we use that for again- #00:26:53-8#

TP: For the dried tomatoes (;) #00:26:55-2#

A: Oh, that's right (\_) #00:26:56-3#

TP: Oh (-) You can do that (\_) It tastes good (\_) Um (,) Then everyone can put pesto on it (\_) How much asparagus was that (?) Ah yes fits exactly (\_) Good (,) #00:27:27-5#

A: That was 500 grams (\_) #00:27:28-2#

TP: Fits (-) (smalltalk) So (\_) In three centimetre pieces (,) Ah I think that (-) Well let's see if the pan is enough (,) How do you get it through (?) What do you have to do with the asparagus (?) #00:30:07-4#

A: Um (-) Wait (,) I'll have a look (,) #00:30:36-1#

TP: Could you set an alarm clock Alex (,) #00:30:35-6#

A: Yes (,) #00:30:36-0#

TP: No, you don't have a mobile phone right now (,) #00:30:37-6#

A: No, I have an alarm clock there (\_) Can I do (\_)   
#00:30:40-5#

TP: Cool (\_) Twenty minutes (\_) Ah and can you see if it was convection or hot air at 200 degrees (,) #00:30:57-9#

A: Um (,) There is nothing in it now (\_) #00:31:06-9#

TP: Good (\_) Then I'll do hot air (\_) Yes (\_) It'll fit (\_) No, I'll do convection, then it'll go faster (\_) Fits (\_) #00:31:19-7#

A: So (-) Normal (-) I'll read it through again carefully (\_) #00:31:26-1#

TP: Mhm (?) #00:31:56-5#

A: Yes, it doesn't explicitly say (,) when you have to add it (,) But (-) the last sentence is to simmer everything over medium heat for about fifteen minutes (\_) So I guess (-) that the asparagus is meant (\_) #00:32:11-2#

TP: Mhm (,) So (\_) The asparagus would be cut (\_) #00:32:17-1#

A: Yes (\_) #00:32:19-8#

TP: And I think I need a big pot (\_) Or (?) Because I'm going to add four hundred grams of potatoes (\_) #00:32:25-7#

A: Yes (-) So here comes (-) So that was actually step seven (,) What we did (,) #00:32:29-5#

TP: Fits (-) (laughs) #00:32:32-0#

A: (laughs) #00:32:32-7#

TP: Yes fits (\_) #00:32:33-3#

A: Fits yes (\_) Exactly so (-)   
#00:32:36-4#

TP: I never cook (-) so I rarely cook according to a recipe (\_) More for pleasure (;) So (;) Mhm (,) So step seven is fulfilled (\_) What would step one have been (,) #00:32:57-6#

A: Step one would be to peel the potatoes (,) #00:32:58-6#

TP: Mhm (,) And cut them into cubes of about two centimetres (\_) If I cut them thinner (-) it is quicker or (?) #00:33:06-0#

A: Usually (,) Yes (\_) (smalltalk) #00:38:23-5#

TP: Um (;) Two centimetre thick cubes were originally (?) #00:38:29-6#

A: Exactly yes (\_) (smalltalk) #00:40:54-4#

TP: So (\_) What would be the second step (\_) #00:40:58-6#

A: Erm, wash the peppers, remove the seeds (,) and cut them into strips two centimetres long (\_) #00:41:04-1#

TP: We'll save that (,) because we don't have any peppers (,) Um (-) I would have just (-) put in the courgettes (\_) Or come (-) No, I've already had courgettes today (;) The tomatoes (,) You know what, we'll just leave that out and see how it tastes at the end (;) #00:41:19-1#

A: Or so yes (;) #00:41:21-8#

TP: Fits (\_) Um well then (,) #00:41:25-2#

A: Halve the garlic (,) peel it and (-) chop it finely (,) #00:41:26-6#

TP: Mhm (,) Fits is made (,) #00:41:29-1#

A: Peel onion and cut into rough cubes (,) #00:41:30-5#

TP: How much onion (?) #00:41:32-8#

A: Um (,) What do we have there (,) A red onion (\_) #00:41:36-0#

TP: One (?) #00:41:36-6#

A: ROte (;) Onion (;) #00:41:39-7#

TP: (laughs) Fits (\_) Yes yes no (\_)   
#00:41:47-9#

A: I don't understand why they put extra red there (\_) #00:41:48-3#

TP: They supposedly taste like even more (;) #00:41:50-5#

A: Yes (,) #00:41:50-8#

TP: yes (-) #00:41:51-5#

A: Ok (,) #00:41:53-1#

TP: Or look cool (\_) Maybe it's also that (\_) So (\_) May I have the (-) Do you want to find out (,) Whether I can already put the potatoes in the pot with the asparagus (\_) Whether there's anything there (;) In the following steps (\_) #00:42:10-2#

A: Um (,) Yes (,) One moment (,) Exactly, so there (-) In step ten (,) or in the (\_) later step (,) it's called (-) after you have first heated vegetables, garlic, onions and so on in the wok or large pot (,) #00:42:25-1#

TP: Mhm (,) #00:42:26-8#

A: Then you should add the potatoes and fry them briefly (,) for five minutes (?) #00:42:30-8#.

TP: What do you heat up first (?) #00:42:33-0#

A: Um (?) So first heat oil in a wok or big pot (,) fry garlic onions and ginger (,) #00:42:38-3#

TP: Mhm (?) #00:42:39-9#

A: Then drain the chickpeas and put them in the wok too (,) #00:42:42-1#

TP: Mhm (?) #00:42:43-9#

A: Then add the potatoes and fry (-) for about five minutes (\_) #00:42:46-9#

TP: Ok (\_) I will ask you again later (\_) (laughs) #00:42:48-8#

A: Yes (-) #00:42:49-9#

TP: But for the next step I am now informed (\_) Fits (-) That really makes sense that a machine does that at some point (,) because you really have to answer the same thing five times (;) (smalltalk) So (\_) How much ginger do I need (\_) #00:44:37-2#

A: Ginger (,) A walnut-sized piece (\_) #00:44:44-5#

TP: Peeled or with peel (\_) (laughing) #00:44:47-3#

A: Exactly peel ginger and chop finely (\_) #00:44:48-6#

TP: Oh no no I mean from the size (;) #00:44:50-8#

A: Ahso (;) #00:44:50-6#

TP: Yes, I'll take half (;) (laughs) These quantities I'll tell you (\_) So (-) (smalltalk) Is it the size of a walnut (?) (unv.) No, I think we need a bit more (;) (smalltalk) So now I fry (\_) onion ginger garlic (\_) #00:48:18-2#

A: Exactly, so onion, garlic, ginger (,) And yes, before that there would be the chilli pepper (;) but we don't have any good ones anyway (\_) #00:48:38-3#

TP: Ah wait which oil should I use (?) Does it say (?) #00:48:44-4#

A: Vegetable oil is there (\_) #00:48:44-5#

TP: Good (,) Is there another oil (,) (unv.) #00:48:51-2#

A: No, because it says three tablespoons (,) But I can't imagine (,) that this is for heating a pot (\_) #00:48:58-1#

TP: That would be a bit much (,) Well (-) Then I'll put a bit more in (,) Good (\_) #00:49:02-6#

A: Yes (\_) #00:49:02-9#

TP: Then it tastes (,) (laughs) Um (-) Frying or (?) Does it say (-) #00:49:13-0#

A: Exactly (\_) Yes (\_) (smalltalk) #00:50:26-0#

TP: Actually, you don't fry the garlic or (?) Actually, you fry the onions and only then add the garlic because otherwise it becomes bitter (\_) Do you want to google that (?) #00:50:34-5#

A: Yes (-) (alarm clock rings) So there (-) #00:51:32-8#

TP: Yes (-) Looks good (-) #00:51:33-7#

A: Stands now (-) #00:51:35-0#

TP: Does it say how you can tell when they are through (?) #00:51:40-3#

A: Ne (;) #00:51:41-9#

TP: You I think that fits (\_)   
#00:51:47-1#

A: Yes (\_) Looks good (\_) So it says the sooner you add garlic to the food (,) the sooner it evaporates (\_) #00:52:12-1#

TP: The more likely (?) #00:52:13-1#

A: He FLEES (\_) So first when you fry something for the base and later (unv.) So for frying something for the base (,) and later still properly something (\_) #00:52:25-1#

TP: Mhm (?) Good (\_) #00:52:27-2#

A: Yes (;) #00:52:30-1#

TP: I'm going to put a little bit in (,) What comes after the frying (?) #00:52:41-4#

A: So (-) Then drain the chickpeas and put them in the pot as well (\_) #00:52:46-6#

TP: Mhm (,) (smalltalk) So (\_) Yes excellent (,) 150 grams (,) #00:54:37-4#

A: Perfect (,) #00:54:39-7#

TP: Doesn't get any better (,) (smalltalk) So (\_) They're fried (,) chickpeas (\_) #00:55:41-9#

A: Then add the potatoes (,) #00:55:42-8#

TP: Mhm (,) #00:55:43-3#

A: And also fry briefly (\_) About five minutes (\_) #00:55:48-4#

TP: So chickpeas and then also potatoes (\_) #00:55:51-9# right away.

A: Exactly (\_) #00:55:51-9#

TP: At the same time (?) #00:55:53-2#

A: So it doesn't say that you have to wait a certain time (-) but (-) #00:55:56-1#

TP: Perfect (\_) Now I'm curious if my tower system works here (,) Yes (\_) (laughs) There's another lettuce leaf (;) (smalltalk) What would be the next step (?) #00:58:26-7#

A: Um (-) (unv.) open coconut milk cans (,) #00:58:30-1#

TP: Ah yes fits perfectly (,) Mhm (?) How much liquid would that be in total (?) #00:58:38-8#

A: So with coconut milk it was 400 millilitres (\_) So it's like putting the coconut water at the bottom of the wok and pressing a small hole with your fingers into the coconut mixture so that you can put the water into the wok first (\_) #00:58:48-7#

TP: Aha (\_) #00:58:49-0#

A: The water should simmer for about four (unv.), then add the rest of the creamy coconut milk and the orange juice (\_) #00:58:55-2#

TP: Mhm (,) #00:58:56-0#

A: Then simmer everything over medium heat for about fifteen minutes (\_) #00:59:02-0#

TP: So I (-) ah that's SAUERrahm (\_) (laughs) #00:59:07-2#

A: So I also have whipped cream there (\_) #00:59:08-0#

TP: You also have whipped cream (\_) Exactly (\_) Let's take the (,) So (\_) How much (-) So now I have 250 millilitres of cream (\_) #00:59:17-2#

A: Ok so that would be 400 millilitres of coconut milk (\_) #00:59:18-7#

TP: Fits (\_) Then I add a little bit of water (\_) Then we have 400 millilitres of liquid (\_) Then (\_) How much orange thing would that be (?) #00:59:29-0#

A: That was 100 millili- 100 millilitres of orange juice (\_) #00:59:31-8#

TP: Fits (,) We even get them (,) He has now bought an orange juice (\_) #00:59:37-1#

A: Ah super (\_) #00:59:39-8#

TP: Super gell (,) (smalltalk) How many millilitres of orange juice (?) #01:00:51-6#

A: Uh hundred (\_) #01:00:54-9#

TP: Fits (-) (smalltalk) Yes (\_) Good (,) So (\_) And on what heat should that be now (-) #01:01:23-3#

A: On medium heat (\_) #01:01:24-9#

TP: Medium heat (\_) Good (\_) Now I can put the lid on (?) So that (-) #01:01:31-9#

A: Exactly the water should boil down for five minutes (,) then (-) The rest (-) #01:01:36-1#

TP: I will (\_) Yes (\_) Fits (\_) Cool (\_) So at the moment there is still (,) Mozzarella (,) I think you could either at most put it in there quickly (\_) But I think that fits (\_) Uh what else comes (?) Do you want to (-) #01:02:06-2#

A: So that was it actually (\_) #01:02:06-1#

TP: Mhm (?) #01:02:08-0#

A: To the (-) Probably you have to put it in at the same time (\_) #01:02:11-5#

TP: Mhm (?) Ok (;) #01:02:11-8#

A: So (-) It's not explicitly there (,) But since there's nothing more (,) Since the asparagus is over there (,) I conclude (-) #01:02:21-8#

TP: We'll do it (\_) There were no spices in it either, but I'll just add them now (\_) #01:02:30-6#

A: Good (unv.) some leaves of basil (\_) #01:02:32-7#

TP: Ah (?) #01:02:33-0#

A: Curry powder (,) #01:02:33-6#

TP: Oh yes (\_) Ok (\_) #01:02:35-7#

A: Salt Pepper (\_) #01:02:36-8#

TP: Good (\_) (smalltalk) The liquid doesn't quite cover everything now (\_) Does that do anything (?) #01:04:10-3#

A: Um (-) Doesn't say anything about it (-) In (\_) But I don't think so (\_) #01:04:18-3#

TP: Good (\_) Fits (\_) #01:04:19-6#

A: So (-) I have no idea now but (-) #01:04:22-9#

TP: I can't answer that (\_) (laughs) Exactly (\_) I didn't understand that (\_) There's actually nothing left to do now (\_) It has to cook for another ten minutes (,) #01:04:30-2#

A: Exactly (\_) And then (,) #01:04:47-6#

TP: Oh well, then we'll make another salad (\_) (small talk) Ah wait (\_) May I season (?) I would have just seasoned (-) now #01:05:37-3#

A: So there's nothing more there either (\_) #01:05:40-2#

TP: Good (-) (prepares) (small talk) Ah, yes, I have salt in it (?) Pepper (\_) There was still some lemon somewhere, right (?) Or (-) Wait a minute (\_) #01:06:26-5#

A: Um (-) Ne (\_) So curry powder was standing there (\_) #01:06:28-4#

TP: Ah yes (\_) Mhm (?) Have we had let's see (\_) Yes (,) Quantity (-) #01:06:39-1#

A: Two teaspoons (\_) #01:06:41-8#

TP: Good (,) (prepares) salt pepper curry (,) Anything else (?) #01:07:15-7#

A: Some basil leaves (\_) #01:07:17-0#

TP: Already (?) #01:07:18-3#

A: Um (-) I think so when I look at the pictures now it's more for decorating (\_) #01:07:23-8#

TP: Good (\_) Fits (\_) (laughs) (small talk) Perfect (\_) Then I'll start putting things together now or (?) #01:08:01-8#

A: (saying goodbye and thanking)