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TP: So (\_) Now before I start (-) I would cut vegetable things (,) Look what I use (-) Although how long does a couscous (?) #00:01:05-9# take?

A: I'll have a look (,) #00:01:10-7#

TP: Then maybe I'll do that one first (\_) #00:01:17-3#

A: The couscous has to swell (-) Five to ten minutes (\_) Because you have to let it swell for five to ten minutes (\_) #00:01:23-6#

TP: Ok (,) In hot water or broth (\_) #00:01:27-9#

A: Yes, it says bring water to the boil (,) And then just pour water over the couscous and then let it swell for five to ten minutes (\_) #00:01:54-2#

TP: Ok (\_) (smalltalk) So (\_) How many grams do you think I make now for a portion (?) #00:05:57-9#

A: I'll have a look (,) Um (-) Um it says sixty to ninety grams (\_) #00:06:31-4# as the main course.

TP: Ok (,) So just now in boiling water for five to ten minutes (,) #00:06:44-4#

A: Exactly (\_) So (-) Pour boiling water over (\_) #00:06:47-5#

TP: Pouring over (;) #00:06:49-6#

A: Exactly (\_) The water must boil (,) Then put the couscous in a pot (,) Then pour the water over it and then let it swell for five to ten minutes (\_) #00:06:59-4#

TP: I think that's the same as pouring it into the boiling water (\_) #00:07:02-6#

A: Um (-) I can see if that works (,) But it says so (\_) Exactly so (,) The water must then no longer (-) It now says to pour the (unv.) into the water that is no longer boiling (,) Remove from the heat and let it steep (\_) #00:07:44-9#

TP: Does it say how many millilitres of water that takes then (,) #00:07:49-7#

A: Um (,) So there is ratio one to one (\_) couscous-liquid ratio one to one (\_) #00:08:40-8#

TP: Very good (;) Let's see (;) If it turns out to be something (-) (smalltalk) But that actually only needs a really small amount of water (;) If it is one to one (;) #00:10:01-2#

A: Ratio one hundred grams of couscous to 150 millilitres (;) of hot water so (;) one to one or actually one to one and a half (\_) #00:10:11-6#

TP: Mhm (,) Uh, let's try the couscous (?) Whether it tastes (;) (laughs) Yes (\_) It's definitely soft (\_) Should actually be ready now or (?) #00:11:06-0#

A: So (-) Criterion there (-) just swell for five to ten minutes (,) and (-) That then looks (-) So water should then actually no longer be in it (\_) #00:11:14-4#

TP: No, there is no more water in it (\_) #00:11:19-3#

A: Oh ok well then (,) #00:12:06-7#

TP: So (\_) (stirs something in the pot) I have to say I like to cook according to a recipe (,) (smalltalk) Um (-) Yes (\_) The question now is (-) What else goes into a vegetable couscous pan (,) Does anyone add crème fraîche (\_) #00:13:08-3#

A: I'll have a look (,) #00:13:08-3#

TP: Or sour cream (,) Whereby that is actually already sausage (\_) #00:13:28-2#

A: So I have a vegetable (-) So I have a couscous vegetable pan (,) There is (-) olive oil (,) curry powder (,) There is no crème fraîche or sour cream (,) But I'll look again (,) #00:13:45-2#

TP: Ok (;) #00:14:10-0#

A: Ok, so (,) there are some where there is sour cream (\_) I see (\_) #00:14:15-3#

TP: Ok (,) #00:14:16-5#

A: In the recipe (\_) I'll have a look (unv.) (,) Ok that was couscous with tomatoes with lamb and vegetables plus sour cream (\_) #00:14:40-6#

TP: Oh well, they probably put it on at the end as (-) decoration (\_) #00:14:46-6#

A: Yes (-) #00:14:46-5#

TP: Of course I can do that too (\_) #00:15:03-2#

A: Or I have cabbage roulades with couscous-cashew filling (,) And crème fraîche is added (-) (\_) (laughs) So (-) There are not so many recipes where sour cream or crème fraîche is actually added (,) But I don't think that would ruin it now (\_) Theoretically but (;) #00:15:23-6#

TP: Theoretically (\_) But maybe I'd rather have that as a blob on the plate (;) Then make sour cream (\_) If we make it (\_) Hm (,) (unv.) Tastes quite good (\_) That was quick then (\_) Ok (,) Then it's ready now too (,)   
#00:15:55-8#

A: Ok (;)