

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) #00:00:40-2#

TP: Um (-) Alex what alternative ways of preparing (,) or how do you prepare white asparagus (\_) #00:00:52-7#

A: Um (?) Ok so first white asparagus you have to start peeling one to two centimetres below the head (,) #00:01:07-8#

TP: Mhm (,) #00:01:08-0#

A: Then cut off the woody ends at the top (,) #00:01:09-9#

TP: Mhm (,) #00:01:11-4#

A: Um (-) Good (\_) And then just cook (\_) #00:01:15-0#

TP: Ok (;) Yes, but I honestly don't think I have such a big pot (;) No, it doesn't go in there (\_) I don't have such a high asparagus pot (\_) #00:01:31-8#

A: Yes (-) #00:01:34-5#

TP: And it doesn't go into the other one either (;) Hm (\_) So that falls flat (\_) So asparagus falls flat (,) Because I just don't have a high pot (\_) Eggplant would be cool too (,) I don't know what to make out of that (,) So simple (,) Red lentils (,) If you just say red lentils as a base (,) With the sweated (,) I'm just always so good I usually have some meat with it (,) #00:02:04-0#

A: Ok (,) #00:02:05-3#

TP: Now I also have to cook vegetarian dishes (\_) Um (-) Um Alex suggest me dishes with red lentils (\_) Or recipes with or dishes with red lentils (\_) #00:02:23-2#

A: Ok (\_) Um (,) I have at chef once (-) There we have a soup of red curry with coconut milk and black lentils (,) red lentil salad with beetroot (,) red lentil curry with sweet potatoes (,) red lentil coconut soup (,) red lentil curry (,) farfalle with red lentils (,) red lentil coconut soup again (?) red lentil salad (,) red lentil curry with coconut milk (,) Yes (\_) #00:02:49-9#

TP: That would be something we could do (\_) Something like that (\_) Now we're curious (,) let's just improvise a bit (\_) (smalltalk) Uh um Alex tell me how I have to cook red lentils (\_) #00:03:25-9#

A: So put them in a sieve (,) run water over them for a minute or two (,) so put them in a coarse- sieve and run water over them for a minute or two (,) #00:03:34-9#

TP: Mhm (,) #00:03:35-4#

A: Put them in a pot with three cups of water (,) bring the water to a boil (,) then lower the temperature (,) let them simmer and cook the lentils until they are soft about twelve minutes (\_) #00:03:45-5#

TP: Ok (\_) But I don't do all of them now or (,) #00:03:48-6#

A: Yes yes of course (\_) #00:04:09-1#

TP: Uh how long do I have to rinse the lenses (?) #00:04:11-5#

A: So now (-) Run water over it for one to two minu- One or two minutes (\_) #00:05:12-4#

TP: Alex how long have I been running water over it (?) (laughs) #00:05:16-5#

A: About 30 seconds (?) #00:05:16-6#

TP: Really so short now (?) #00:05:24-5#

A: (unv.) #00:05:26-3#

TP: (laughs) Good (\_) So what I have in mind now is (,) I put peppers in (,) I put tomatoes in (,) I put onions in (,) Right (\_) And then I season it a bit (,) and then maybe I put some potatoes in ( \_) I put some potatoes in (? ) I don't know (,) Yes I put some potatoes in (,) Well then I need a little pot for potatoes (? ) Alex (,) How long do I leave the potatoes in?) I don't know (,) Yes I put some potatoes in (,) Well then I need another small pot for potatoes (? ) Alex (,) How long do I let the potatoes simmer on average (,) #00:06:49-8#

A: 20 minutes circa (\_) #00:06:51-0#

TP: 20 minutes fits (\_) 20 minutes on average (?) #00:07:13-6#

A: Yes (-) (smalltalk) #00:08:00-4#

TP: I'll make a curry now, I think (?) #00:08:03-0#

A: Ok (,) #00:08:07-1#

TP: What ingredients should be in a lentil curry (?) I don't think potatoes should be in it, to be honest (\_) #00:08:19-5#

A: There would be onions (,) garlic cloves (-) #00:08:22-6#

TP: Mhm (,) #00:08:22-7#

A: Chilli pepper Potatoes (,) Vegetable oil (,) #00:08:25-9#

TP: Mhm (,) #00:08:25-8#

A: Ground cumin (,) ground cinnamon (,) turmeric (,) #00:08:29-0#

TP: Mhm (,) #00:08:29-1#

A: Vegetable broth (,) #00:08:30-2#

TP: Mhm (,) #00:08:30-4#

A: Raisins (,) red lentils salt cayenne pepper and coriander (\_) #00:08:34-2#

TP: All right (\_) In what form do the potatoes belong in there (\_) Pressed (,) Or simply cut into small pieces (;) Are they already pre-cooked (\_) #00:08:43-1#

A: Um (-) In cubes (\_) About ten grams (\_) #00:08:46-5#

TP: But uh are they already cooked before (?) #00:08:49-1#

A: Um (?) So now the recipe only says peel potato and cut into cubes (\_) #00:08:55-3#

TP: Ok maybe I don't need the water in the back then (\_) #00:08:58-7#

A: Yes exactly (\_) #00:09:02-7#

TP: But the carrots - the lentils have to be cooked beforehand or (?) #00:09:08-7#

A: Um (-) With the lentils (,) it says (-) So I can read it to you (,) Heat oil in a pot (,) Sauté onions et cetera (,) #00:09:17-6#

TP: Mhm (,) #00:09:17-9#

A: Spices Add potatoes (,) Steam briefly (\_) Fill up with stock (,) Exactly with stock (,) #00:09:22-4#

TP: Mhm (,) #00:09:22-7#

A: Then cover and boil for ten minutes and add to the lentils (\_) #00:09:26-2#

TP: Oh ok so I don't need them either (-) actually cook (\_) #00:09:29-2#

A: So they are (-) cooking with the others (\_) #00:09:31-8#

TP: Ah ok ok ok ok ok (unv.) makes things easier of course (\_) So (\_) So we have that for now (-) Don't be mad at me I won't take an onion from you it's too big for me because I'll throw half of it away (;) Sodala (\_) (smalltalk) Uh, I need a blender for the recipe (?) #00:15:57-1#

A: I read again (,) #00:16:01-8#

TP: Like a hand blender or something (?) Because I don't have one of those (\_) #00:16:04-2#

A: Doesn't actually say anything about mixers (\_) #00:16:05-3#

TP: Ok (\_) Fits (\_) Cool (\_) Then I'll do it with this one (,) Yes yes (\_) (smalltalk) What's the order (;) First onion then (?) potatoes (?) #00:19:31-3#

A: Peel the onion (,) and dice finely (,) Peel the garlic (,) and chop finely together with the chilli (,) Then peel the potatoes and cut into cubes (\_) #00:19:37-9#

TP: I'll take garlic now because garlic is the best (,) Because garlic has to be (\_) So ok (,) It's a bit little (,) Well, that's how much it is (-) Well, one is enough (\_) #00:19:56-1#

A: Are now (-) Well that's now four portions (;) There would be two cloves of garlic (\_) #00:20:00-9#

TP: Ok no (;) That's not so much (-) That um already fits (\_) (smalltalk) So (\_) We can also put that away again (,) The oil is hot (?) (unv.) #00:22:36-8#

A: What did you say (?) #00:22:38-9#

TP: You can still smell that I cooked something in there before (\_) In the pan (\_) So (\_) My uncle is actually a cook and he always says that if you have a good pan then you never need to wash it (\_) But always just wipe it out (\_) The fat always seems to form such a layer of fat (\_) I'm now giving back all the pseudo knowledge that I have so (-) so concentrated (\_) I couldn't say more (\_) (smalltalk) Fry the potatoes already or (?) #00:25:56-7#

A: Um (?) Exactly, stew it briefly (\_) Whereby yes, as I said, heat oil in a saucepan (\_) onion, garlic and thing, and stew it (\_) #00:26:13-1#

TP: Yes yes that's right that's right so (\_) I have a lid for (\_) (smalltalk) So (,) What do we take there what do we take there (\_) Er how many millilitres of water should go in (?) In the broth (?) #00:28:37-7#

A: So broth was (unv.) 700 millilitres with four servings (\_)   
#00:28:43-3#

TP: Yes but that's already at least two three portions (\_) #00:28:45-0#

A: At two (,) #00:28:45-6#

TP: Yes so four five hundred (\_) #00:28:49-6#

A: With two it would be 350 (\_) #00:28:54-0#

TP: I can't estimate it (\_) Whatever a portion is ne (,) #00:28:58-1#

A: Yes (;) #00:29:05-0#

TP: Good that we still have instant broth (\_) #00:29:10-2#

A: Surprisingly almost everyone somehow (\_) I always thought broth well (;) #00:29:13-3#

TP: Is something German (\_) #00:29:18-4#

A: Seemingly (\_) Everyone has a broth at home somehow (\_) #00:29:20-0#

TP: Yes (-) #00:29:21-5#

A: Even those who are in a student dormitory and their kitchen is always so the same somehow (\_) #00:29:26-7#

TP: But you can always use broth (;) #00:29:28-6#

A: Yes (-) That's right (\_) (smalltalk) #00:32:47-3#

TP: I don't know if I need that much (\_) Do they suck so much water (;) Well, we can also let it steam (\_) (...) Dude, that's four portions of old loose (\_) Let it simmer or (?) Or what's the (-) #00:33:21-6# like?

A: Cover for about ten minutes and cook over a gentle heat (-) over a gentle heat exactly (\_) #00:33:30-2#

TP: Look at the clock (,) That I then cook for ten minutes (;) #00:33:33-1#

A: Yes (-) #00:33:33-1#

TP: Thank you (;) Then please let me know when (-) Please let me know in ten minutes (\_) #00:33:40-0#

A: I can set a timer (\_) #00:33:41-3#

TP: Garlic Garlic Garlic we put in at the end (\_) Chilli we also put in at the end (-) (smalltalk) (TP comes to talk about chutney) What is chutney exactly then (?) #00:36:03-5#

A: That's (-) I'll look (\_) That's exactly sweet and sour (\_) #00:36:13-9#

TP: Ah ok (\_) #00:36:14-0#

A: Sweet and sour sauce (\_) #00:36:16-1#

TP: Yeah cool (,) #00:36:16-8#

A: So creamy (,) with mango (,) #00:36:22-5#

TP: No, I'm more into avocado cream at the moment (\_) #00:36:26-0#

A: Ok (,) #00:36:25-8#

TP: Old (\_) avocado garlic and a bit of sesame on it (,) #00:36:31-0#

A: Mhm (,) #00:36:31-1#

TP: For barbecuing, above all, and so you can use it as a dip, it's just awful (-) awful fat, just (,) (unv.) it's just perversely simple (\_) So now it's cooking nicely (\_) How many minutes do we have left (;) #00:36:44-9#

A: Seven (\_) #00:36:47-5#

TP: Well, it's on a low setting (\_) Three (\_) But the potatoes still need ages (\_) Don't tell me anything (\_) Well (,) It's actually okay (-) You just have to season them (\_) (smalltalk) Okay, they're really cooking like a pig (\_) How much longer do we have (?) #00:39:24-4#

A: Four minutes (\_) Four-one-so four minutes twenty seconds (\_) #00:39:40-1#

TP: I don't know if I wouldn't have to add a little (-) um (\_) broth (,) (smalltalk) How much longer is (?) #00:42:56-4#

A: Fifty-one (-) Fifty seconds now (\_) #00:43:00-8#

TP: Maybe I should have said notify me a minute before or something (\_) That would also be practical (\_) (smalltalk) So (\_) Now the garlic shot in (,) A bit more of the coconut milk (,) Treat it right (,) #00:43:47-1#

A: (alarm clock rings) Ah now it's over (\_) (smalltalk) #00:44:30-8#

TP: Uh coconut milk makes everything better (\_) (smalltalk)