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###comment\_start###

for consistency in the future: instead of pauses, say what's happening...

Pauses only mark pauses in speech during which nothing else happens. ###comment\_end###

A: (briefing) #00:00:50-1#

TP: Ok (\_) So I would like to (,) make a tomato salad with the mozzarella and the tomatoes with (.) slices of mozzarella in it (\_) So(\_) With the (-) with the (-) uh asparagus you have to peel it and then cook it (\_) I know that too (,) (..) Where I'm not sure now (,) So I would like to make a sauce with the asparagus (?) #00:01:28-0# in any case.

A: Yes (,) #00:01:29-2#

TP: Because the couscous, as far as I know, is a pretty dry thing, so we need a good sauce to go with it (?) (...) And the sauce usually includes a little cream, a little crème fraîche (...) and then I put in kidney beans and the peppers (\_) And thing (\_) Yes now uh (.) I'm not sure now (\_) Can you add the (-) well (-) uh the courgettes (-) can you add them uncooked do you have to cook them first or can you add them raw (..) when I make the sauce (\_) Of course because I also add the peppers raw (\_) Yes you can ask the courgettes (?) if you have to pre-fry them somehow or something (\_) #00:02:35-5#

A: Ok (?)(..) Um(.) #00:02:40-6#

TP: Well, I'm a bit of a beginner (-) That's why I'm asking some very simple questions (?) But um (...) Let's put it this way (\_)The sauce (;) I already have certain problems putting together a proper sauce, what do I actually need to make it a sauce at all (\_) Um (...) So the question would be (-)(. ..) Somehow for a vegetable sauce (-) How do I make a vegetable sauce, yes(,) I don't know (\_) A sauce with vegetables in it (\_) How do I prepare a vegetable sauce?..) Somehow for a vegetable sauce (-) how to make a vegetable sauce yes(,) I don't know (\_) A sauce with vegetables in it (\_) How to prepare it (\_) So how to prepare asparagus I know (\_) Uh but honestly to make this sauce I don't know what I need for it (\_) Can you give me something (-) #00:03:45-7#?

A: So what (-) #00:03:46-5#

TP: So I want to make a sauce (?) A sauce with whipped cream and crème fraîche with the kidney so how should I say um kidney beans courgette in it but how do you make such a sauce with vegetables or yes sauce just a sauce (\_) sauce with vegetables (\_) #00:04:06-6#

A: Ok (\_) I'll have a look (,) #00:04:09-6#

TP: Then I already cut it all and wash (\_)(washes and cuts) #00:04:34-9#

A: So for a vegetable sauce you would need a bunch of soup vegetables one onion one clove of garlic butter vegetable stock salt and pepper (\_) #00:04:46-6#

TP: Vegetable broth salt and pepper (,)(...) Ok (\_) vegetable broth we definitely need (,) and what else is there (?) #00:04:59-3#

A: So it says for a tasty vegetable sauce you need no more than one bunch of soup vegetables for four people one onion one clove of garlic forty grams of butter 400 millilitres of vegetable stock and some salt and pepper (\_) #00:05:13-1#

TP: And the forty grams of butter is that then for (.) uh (...) Well instead of butter I take whipped cream and crème fraîche (\_)(...) #00:05:28-8#

A: (indicates that TP may also use butter and does not necessarily have to use up all the ingredients) #00:05:34-2#

TP: Yes (,) But as far as I know from my mum (-) so you always need a sour cream and then a little bit of sweet cream if necessary (\_)So she always says (-) With crème (.) no yes well crème fraîche is already (.) crème fraîche oh so I don't have to take all the ingredients (\_) #00:05:50-2#

A: No (\_) So as I said that doesn't have to be (\_) #00:05:58-8#

TP: A sauce with whipped cream sauce with whipped cream and crème fraîche so you know or isn't that too much then (?) crème fraîche OR whipped cream (?)Hm (\_) #00:06:38-4#

A: Well, I found something in the case of schnitzel in crème fraîche cream sauce (,) #00:06:44-6#

TP: Ah yes exactly (\_) #00:06:45-5#

A: Um #00:06:46-5#

TP: We could use that yes (,) #00:06:57-9#

A: It just says cream (...) um (20) it just says (-) first prepare meat and stuff (-) and then it says add cream, sour cream and crème fraîche and mix briefly (\_) refine with white wine and lemon juice and season again if necessary (\_) #00:07:42-0#

TP: So you can still uh (..) the sour cream is the same as sour cream (,) #00:07:47-2#

A: Well, the um (...) they fried the meat in a pan and then (unv.) added cream, sour cream and crème fraîche and mixed it briefly (\_) #00:08:18-7#

TP: So then I'll try my luck (\_)(prepares) So I don't know kidney beans (-)(...) I don't know if that really goes with it (\_) Do I have to use it (?) #00:09:17-1#

A: No (\_) #00:09:17-2#

TP: I don't have to (\_) #00:09:18-5#

A: No (\_) #00:09:19-3#

TP: So I don't use kidney beans because I'm really not sure if they fit in there (\_) #00:09:31-8#

A: But have you ever made asparagus yourself (?) #00:09:35-5#

TP: I haven't made asparagus myself yet, but my mum made asparagus this week and I saw that she just cooked it in water (\_) #00:09:47-5#

A: Mhm (?) #00:09:47-7#

TP: And peeled off (\_) But you can check how long you have to cook the (-) I don't know how long you have to cook the asparagus (\_)(...) Whether it's like with noodles with ten minutes or so or longer (,) #00:10:03-6#

A: Yes (\_)(looks up) #00:10:29-1#

TP: So (\_) (prepares to) #00:10:39-7#

A: Yes, about 15 to 20 minutes (\_) #00:10:43-6#

TP: 15 to 20 minutes (\_) #00:10:44-7#

A: Yes(\_) #00:10:45-0#

TP: In the uh bubbling hot water or (-) #00:10:49-3#

A: Um yes bring the water to the boil and then put the asparagus in and (...) over low heat for 15 to 20 minutes (\_) #00:10:57-3#

TP: 15 to 20 ok (\_) And then there's a uh uh uh don't know do you have to put salt in the water or something (?) (...) Um (...) #00:11:11-9#

A: Erm, salt is added to the cooking water er (\_) #00:11:15-8#

TP: Ok (\_)(prepares) I have NEVER made courgettes like this (\_) Um, can you see if you have to peel courgettes (?) Or if you just wash them (?) Or dress them (?)(...) Or if it's like cucumbers that you have to peel them like this (,) (unv.) #00:11:58-2#

A: Rinse (-) courgette, pat dry and cut off the ends (\_) #00:12:02-2#

TP: And cut off the ends ok (\_) So you don't need to peel it like a cucumber (\_) #00:12:07-1#

A: Ne (\_) (TP prepares to) #00:12:56-6#

TP: How long have we been on the road (?) so that I (-) 15, twenty minutes the asparagus has to cook that I know approximately (...) (prepares to) #00:13:14-0#

A: Quarter hour we have (\_) (TP asks what is allowed in experiment) (TP continues to prepare) #00:14:14-8#

TP: How is it with the couscous (?) How long does it have to be (-) (...)(continues to prepare) Ok (\_) (continues to prepare)(asks if you have to use all the ingredients - answer no) So (\_) (...) So (\_) we make salad at the end (,) um (-) then I need two pots of water (,) (gets pots) How many grams of asparagus do you normally take per person (?) #00:17:20-9#

A: Um (?) #00:17:22-0#

TP: What does it mean (?) #00:17:41-8#

A: So generally as a main course 500 grams of white asparagus per person (\_) #00:17:47-3#

TP: FIVE hundred grams of white asparagus per person (?) Sackaradi (\_) #00:17:50-6#

A: As a main course yes (\_) #00:17:52-4#

TP: So much (\_) (tidies up) Ok (\_) So 500 grams per person (?) We only have (..) 500 grams for FOUR people (,) Uh that doesn't matter because we'll get a rich sauce (\_)(..) The sauce will be rich (\_) #00:18:56-2#

A: Yes (\_) #00:18:58-2#

TP: So (\_) (prepares to) peel the asparagus beforehand or (?) I suppose (-) #00:19:40-1#

A: Yes (,) #00:19:41-5#

TP: So you can't just throw him in (\_) #00:19:43-4#

A: Ne (\_) ne (\_) (TP prepares to) #00:20:00-2#

TP: How is it up there with the head there (-) do you also have to cut it (,)(.) do you also have to cut it (?) #00:20:06-4#

A: Um (-) (...) um put the peeler on the asparagus below the head and (.) with light pressure until the end of the spear, so it should stay on (\_) #00:20:28-7#

TP: Mhm (,) #00:20:30-9#

A: And you shouldn't peel the head off because that's the best part of the asparagus (\_) #00:20:36-0#

TP: Ok (\_) (TP has cut himself and A fetches a plaster) (TP continues with preparation) Can you look at the vegetable broth and see how much water you use (?) Well, we have a vegetable powder there (,)(.) Um (.) So now wait a minute or is that written on it (?).) (searches and finds vegetable stock) 20 grams with a litre of- Ok (\_) There is already something (\_) 20 grams with a litre of boiling water (\_) Yes that fits (\_) As a basic seasoning for soup sauces and stews or for seasoning salads (,) noodles and so on yes (\_) (continues preparing) So now we have it right away (\_) (continues peeling the asparagus) Uh crap (\_) Ok (,) two more (\_) (unv.) (continues peeling) So (,) (...) Why do you have to peel it (?) #00:29:51-0#

A: Hm (?) #00:29:51-8#

TP: I say why do you have to peel it because it has such a hard skin or (?) #00:30:22-7#

A: Um (...) Because it's hard and because it's probably the bitter substances in the shell (\_) #00:30:32-2#

TP: Er bitter substances (?) #00:30:33-4#

A: Mhm (affirmative) #00:30:34-1#

TP: Ahso that's like the potato then where (dialect for 'or'?) (?) #00:30:37-2#

A: Yes (\_) #00:30:37-4#

TP: It's also kind of GIFtig or something or (-) In any case, not optimal (\_) So (\_) Ok (\_) So we don't need that either, we said (...) um (...) now I need a big pot (?)(looks for pot) That's what I mean is soon our biggest one there (\_) (...) Hm (\_) (gets pot) They fit in there ok (\_) Uh how much water do you have to use (?) Uh (-) #00:31:54-4#

A: Cooking (?) #00:31:55-0#

TP: When you cook the asparagus how much WATER do you need (?) #00:31:57-9#

A: Um (-) #00:32:02-2#

TP: So (-) #00:32:02-3#

A: So it says put all the ingredients in a big enough pot and bring the water to a boil (\_) #00:32:09-5#

TP: Mhm (?)(...) So first the water and then (?) Uh (-) #00:32:17-7#

A: Exactly afterwards put the asparagus in (\_) #00:32:20-2#

TP: Oh, right from the beginning (;) #00:32:21-7#

A: Ne afterwards (\_) #00:32:22-8#

TP: Oh well first first uh uh (-) #00:32:25-4#

A: Cooking then (-) #00:32:26-1#

TP: So first the water has to bubble (\_) #00:32:27-8#

A: Exactly (\_) And then the asparagus in (\_) #00:32:37-7#

TP: And how much salt has to go in there (?) Like a pinch or (?) Probably (;) #00:32:42-0#

A: Um (?) Moment (-) (looking) So there is no quantity indication there (\_) #00:33:46-8#

TP: No quantity (\_) Then I do it by feel (,) With the quantity I would say um teaspoonfuls so by feel (\_) So (\_) And then the vegetable stock (?) So (\_) (...) Where I'm really not sure whether you have to fry it first (\_) or not (\_) Or whether it's just in the sauce with THERE (\_) That you have to Fry the vegetables a bit (\_) #00:34:36-1#

A: Ok (?) #00:34:36-9#

TP: Hm (?) #00:34:37-5#

A: What (-) #00:34:40-4#

TP: Erm (-) And then only er (...) like mushroom and onion and so they are sautéed a little bit first somehow (\_) Oh I'll sauté it now (\_) I don't know if that's right but I'll just do it now (\_) So you have to (?)(.) you have to er (.) you have to if you (..) if you put peppers or courgettes for a sauce in a sauce you have to sauté it first (?) #00:35:50-6#

A: Well, I found something about (-)(.) Pasta with courgette pepper sauce (-) #00:35:55-2#

TP: Mhm (?) (affirmative) That could fit yes (,) #00:35:57-5#

A: And it says courgette, peppers (.) wash and cut into cubes, put in a pan and sauté with water (\_) There should always be enough water in the pan so that the vegetables don't burn (\_) Add more if necessary (\_) #00:36:11-0#

TP: Sauté with WATER (\_) #00:36:12-0#

A: Mhm (affirmative) (,) #00:36:13-6#

TP: Mhm (,) Ok (,) (fills water into pot or pan) So also put it into hot water or (?) And then sauté (\_) #00:37:11-6#

A: Wash courgettes and peppers (,) cut into cubes, put in pan and sauté with water yes (\_) Should always be enough water in the pan (\_) #00:37:18-3#

TP: Mhm (,) I'll add a little butter anyway (\_) (unv.) //Aber// #00:37:34-8#

A: //Ok (\_)// #00:37:34-9#

TP: Fat and grease and thing is ALSO shit (\_) Fat and water (\_) #00:37:39-5#

A: Yes (\_) #00:37:40-0#

TP: As far as I know (\_) #00:37:40-8#

A: Yes no that (-) #00:37:41-5#

TP: You can't do that so you have to (unv.) I have to stay with the water (\_) (fills water into container) So (\_) So we do everything once (-) (turns on cooker) Now I'm curious (\_) If he can do it (\_) If I cook on three at the same time (-) (laughing) #00:38:26-9#

A: (laughs) #00:38:33-9#

TP: So that's what we have now (?) (looks for and gets pot) It's too small (?) It's too big (?) It fits (\_) It also fits (\_) Ok (\_) What about the couscous (?) A quarter of a litre of water (\_) Like this (\_) Oh (\_) I have to (-) A quarter of a litre of water (\_) I don't know how much water I have in there (\_) In the couscous (\_) (unv.) I mean I have to put it away (\_) (prepares) Uh, is that for one person or for more (\_) Three to four portions (\_) A quarter of water (,) But I don't need that much.) I have to put away (\_) (prepares) Uh, is it for one person or for more (\_) Three to four portions (\_) A quarter of water (,) But I don't need that much (\_) It's not such a big pot (\_) So (\_) A quarter of a litre of water (?) (fills with water) a quarter of a litre of water (-) a tablespoon of oil (,) (...) a tablespoon of oil (,) (adds oil) Ok (?) And a teaspoon of salt (\_) a teaspoon of salt (\_) (adds salt) So (\_) (...) Uh (-) What did I actually want to do now (\_) Oh yes (-) Sauté (\_) Can you take a look at Alexander Andünsten and see what that actually means (?) #00:41:49-4#

A: Yes (\_) #00:41:51-1#

TP: I'm pretty inexperienced in cooking (?) so I don't know exactly how long you have to cook it or steam it (\_) #00:42:21-9#

A: Steaming is a cooking technique in which raw foods are cooked without or with only a little additional liquid (\_) In addition to water, wine, broth and stock and sometimes fat are also used as added liquids (\_) Particularly suitable for steaming are foods with a certain water content such as fish (,) vegetables light fat (,) low-collagen meat and so on (\_) #00:42:43-3#

TP: Mhm (,) (prepares further) So (\_) Uh (.) (unv.) Couscous (,) (...) 250 grams of couscous (\_) Do I have to switch back there now (?) Otherwise it will boil over (\_) (handles) I have to quickly put it away again (\_) (unv.).) Uh (-) (prepares, does more hand movements) So (\_) (adds couscous) Ok (,) (...) Now we can put the asparagus in (?) So and now switch back (,) And now uh (-) quarter of an hour you said or (?) #00:45:36-4#

A: Yes (\_) #00:45:36-6#

TP: Quarter hour to twenty minutes (\_) #00:45:38-0#

A: Yes (\_) #00:45:39-3#

TP: So and the couscous (,) how was that again (-) the couscous (-) (.) take the pot off the cooker carefully stir in the couscous (\_) let it swell for two minutes (\_) (prepares/cooks) So (?) carefully stir in (?) (stirs in) So (\_) Uh do you still know how long the steaming goes (,) is there something in it (?) #00:00:09-5#

A: Um (-) (...) no, it's just called steaming (\_) #00:00:18-6#

TP: So (\_) What else do we need now (?) We need a sauce exactly (\_) (fetches cooking utensils) So we already have a long time for the sauce (\_) Um (\_) (...) Well, one litre (-)(.) one litre- twenty grams (\_) One heaped tablespoon (\_) We measure that exactly (,) Where do I have my thing (,) Measuring device (-) (measures) So (\_) Ok (?).) And one litre of water is what it said or (?) (measures) Pour in one litre of boiling water (\_) (puts water in container) Wait, that's only half a litre (\_) But one litre of sauce is a bit much (\_) #00:02:06-3#

A: Already yes (\_) #00:02:11-9#

TP: That's half a litre (?) It should be a bit more than half a litre (\_) (...) I make zero six (\_) Zero six (,) So (\_) Although (;) That's quite a lot (\_) I'll add some cream (,) Zero six (,) No, I'll add a little more (\_) It still doesn't seem that much (\_) (adds water) So I've taken three quarters of a litre (\_) Three quarters of a litre (,) Oh, well (\_) At first I wanted to (,) Now it's ready to cook over a low heat (\_) Three hazelnuts (adds) Well, go on (\_) Well (.,) So (\_) Finish cooking on low heat (\_) Now I didn't look at how long you have to have the thing in (\_) Darn it (\_) Well, it must have been five minutes already (\_) Now I'll make it ten minutes remaining time (\_) (continues to prepare) Uh, where I'm still a bit unsure is (,) how to make the sauce (\_) So (-) uh, how to practically prepare the sauce (\_) #00:05:49-4#

A: What sauce (?) So (-) #00:05:50-6#

TP: Uh (-) uh (\_) Practically a cream sauce or vegetable cream sauce or (-) so like with the pasta where you said (...) um (...) you know with the pasta with the cream sauce on top of it (\_) #00:06:06-3#

A: Um (-) That was courgette pepper sauce (\_) #00:06:10-1#

TP: Yes exactly (\_) #00:06:11-0#

A: But there was courgette pepper sauce (\_) There was no sour cream in it but that (-) #00:06:39-2#

TP: So wait a minute (,) (cleans up) So (\_) (prepares) So the COUScous actually turned out quite well now I have to say (\_) (prepares, tastes) So (\_) That's ready (\_) Just put a lid on it (?) Ok (\_) (cooks and prepares) Um (-)(...) The mozzarella there with the mozzarella the water comes away gell and that is then just cut like this (;) #00:08:57-2#

A: Yes (\_) #00:09:48-2#

TP: Oh yes (,) Uh, can you check (.) uh (-) when the asparagus is cooked (?) Well, you know with cakes you sometimes poke it (?) When HOW can you tell that the asparagus (\_) (...) is well (.) COOKED or something (\_) yes (\_) #00:10:04-9#

A: (unv.) One should check the GARpoint after twelve minutes (\_) #00:10:08-8#

TP: And how do you check the (?) #00:10:10-4#

A: Um (-) (looking) um (-) pierce the end of an asparagus spear with a kitchen knife when the thickest part of the asparagus is soft (,) (...) but still offers some resistance, it is cooked (\_) #00:10:32-3#

TP: Ok (\_) So with a kitchen knife (,) (gets knife) Have I already put a tablespoon of salt in there (?) I don't think so (\_) No, the stock goes in there, I don't need a tablespoon (.) Salt (\_) (...) So (\_) Now I'll have it soon (\_) (smalltalk) Oopsala (\_) Now it's getting heavy (refers to boiling water) Oh well, now if the sauce doesn't get creamy (,) what do I do (?) If I have too much water (?) #00:14:03-1#

A: Wait (,) (looking) #00:14:19-8#

TP: I'm afraid (,) there is some binder (\_) #00:14:23-7#

A: With starch (,) or with butter (\_) #00:14:27-7#

TP: With starch yes (\_) Exactly (\_) (...) potato starch (\_) (smalltalk)