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TP: Hey Alex (\_) What could I cook today (;) #00:00:18-2#

A: Let's see (\_) For example, you could make asparagus with hollandaise sauce and potatoes (,) #00:00:31-9#

TP: Hm (\_) I have cooked that before (\_) #00:00:35-6#

A: Ok (\_) Then we'll look for something else (,) asparagus-potato pan there would be (,) #00:01:01-1#

TP: Uh that sounds delicious (\_) Hey Alex I want to cook asparagus potato pan (\_) #00:01:07-7#

A: So this one has (-) On Chef's that has uh zero ratings (,) um (-) And it goes in potatoes (,) green asparagus (,) green beans (,) peas (,) haya (?) spring onions sunflower seeds wild garlic lemon juice basil (\_) #00:01:26-6#

TP: I don't have most of the ingredients (\_) Find something else to cook (\_) #00:01:34-1#

A: Ok (\_) (looking for) Would have for example a vegan stew with red lentils (,) kidney beans and potatoes (,) kidney beans kid- uh potato kidney beans casserole (,) kidney beans stew with potatoes and carrots (,) potato corn casserole with kidney beans (,) potatoes Mexican style (,) #00:02:27-2#

TP: Potatoes Mexican style sounds good (\_) #00:02:30-9#

A: Ok (\_) #00:02:32-2#

TP: What goes into potatoes Mexican style (?) #00:02:33-6#

A: 300 grams of pork tenderloin (,) 50 grams of ham (,) oil (,) onion (,) clove of garlic tomato paste (,) spice mix potatoes stock (,) tinned corn (-) tinned kidney beans (\_) #00:02:49-5#

TP: Again, I don't have any ingredients (\_) Hm (\_) Find recipes for risotto (\_) #00:03:11-5#

A: Exactly so risotto I would have Risotto alla milanese (,) #00:03:16-1#

TP: What goes into (-) risotto alla milanese (,) #00:03:20-3#

A: Rice (,) a finely chopped shallot (,) one and a half litres (-) so for four servings one and a half litres of chicken stock (,) butter white wine saffron threads butter parmesan salt and pepper (\_) #00:03:37-2#

TP: We could make that work (\_) #00:03:37-9#

A: Very cool (\_) #00:03:40-2#

TP: Go through the list of ingredients (\_) #00:03:42-7#

A: Ok (\_) Ingredient list for four servings is 300 grams of rice (,) #00:03:48-6#

TP: Check (-) #00:03:50-9#

A: A finely chopped shallot (,) #00:03:53-6#

TP: Onion check (;) #00:03:55-8#

A: One and a half litres of chicken stock (,) No instant (,) #00:04:01-5#

TP: Replace no instant with instant (\_) #00:04:09-2#

A: Uh forty grams of butter (,) #00:04:19-6#

TP: Could be hal- could be enough (;) #00:04:23-7#

A: Fits (\_) Then uh hundred millilitres of white wine (,) #00:04:38-9#

TP: Check (-) #00:04:38-6#

A: Then (-) one tablespoon of saffron threads (,) or at least thirty threads (,) #00:04:45-9#

TP: Skip that (,) #00:04:47-7#

A: Ok fifty grams of cold butter (,) #00:04:51-4#

TP: Hm (;) I didn't know I needed such ingredients (\_) We'll try that with the creamy spread (\_) So (-) spread cheese (\_) #00:05:24-6#

A: Then (,) 75 grams more of real freshly grated Parmesan (\_) #00:05:30-7#

TP: Um (,) (unv.) Real it is (,) Freshly grated it is no longer (;) Taste still (-) #00:05:43-3#

A: Fits (\_) Then salt and pepper (\_) #00:05:47-2#

TP: Somehow we still worm mozzarella into it (\_) #00:05:47-9#

A: All right (\_) #00:05:56-1#

TP: Read me the recipe er the recipe steps (\_) #00:06:00-5#

A: Um (,) Ok (\_) Risotto is always served in Italy as primo piato instead of pasta or minestra the noodles (-) #00:06:08-2#

TP: What is primo piato (\_) #00:06:17-6#

A: First main course (\_) #00:06:19-5#

TP: Thank you (\_) Continue with the recipe (\_) #00:06:24-2#

A: Um (-) In the sequence of a large festive menu, there can also be risotto and pasta served together or separately as primo (\_) Depending on the variety of courses, one reckons between fifty to eighty grams of rice per person (\_) It comes in three quality grades (,) Semi fino fino and super fino (,) The latter is the highest quality grade with the varieties arborio and kanan (,) Kanaroli (,) #00:06:45-9#

TP: Skip that (,) #00:06:48-0#

A: The broth (,) um (-) is kept hot in a pot (,) wait a moment (\_) I'll have a look (,) Ok (\_) The broth is kept hot in a pot without boiling (,) and then comes the first step of sautéing solfrigiere (\_) The shallot is gently sautéed in the butter for five minutes without browning (,) For the second step, the rice is added and turned until every grain is moistened by the butter (\_) This (unv.) is called tostare (\_) Now the temperature is raised slightly (,) and the wine is added (\_) which must evaporate completely (\_) Now the saffron is added (\_) We are already in the third stage, the actual cooking, the cociere (\_) In which the hot broth is added ladle by ladle (..),) This process takes seventeen to eighteen minutes to cook a firm and creamy risotto (\_) Stir constantly (,) and scrape the grains of (-) from the rim and bottom of the pot (\_) The temperature must allow the broth to just boil and remain constant (\_) When the broth has almost boiled down (,), the next ladle is poured in (\_) From the fourteenth minute onwards, be careful not to pour in too much stock, so that the rice is not too runny at the end (\_) At the end of cooking, reduce the heat considerably and allow the rice to rest for a minute (\_) Then comes the fourth and last step (\_). and last step (\_) The mantecatura (\_) Stir in cold cubes of butter and freshly grated parmesan (\_) Don't forget to season with salt and pepper (\_) Now the perfect consistency should be reached which is called risotto allonda (\_) This means that if you tip the pot to the side (,) the rice makes waves (\_) Serve the risotto in deep plates and eat it as soon as possible (,) otherwise it loses its consistency (\_) Only with this risotto alla milanese can you serve veal like (unv.) (\_) Traditionally, however, risotto is always served without side dishes and certainly not as a side dish itself (\_) #00:08:37-3#

TP: Suggest me alternative simple recipe alternatives to this recipe (\_) #00:09:05-1#

A: Ok I have a pumpkin risotto (,) Good um (-) It's much shorter (\_) The preparation (,) the preparation steps are shorter (,) and yes you put in pumpkin flesh a shallot garlic clove olive oil butter risotto rice white wine hot vegetable stock spring onions (,) crème fraîche parmesan (;) pepper (\_) cress (\_) #00:09:34-3#

TP: How much pumpkin do I need (\_) #00:09:36-6#

A: 450 grams of pumpkin flesh (\_) For four servings (\_) #00:09:49-6#

TP: Uh I'm measuring a piece of sweet potato meanwhile (?) #00:09:56-6#

A: Ok (?) #00:10:01-7#

TP: But unfortunately I only have one (\_) Reduce the amount to half and replace pumpkin with sweet potatoes (\_) #00:10:12-9#

A: Ok (-) For two servings, it would be 225 grams of pumpkin flesh or then sweet potato (,) half a shallot half a clove of garlic (,) one tablespoon of olive oil (,) one tablespoon of butter (,) 150 grams of risotto rice (,) 50 millilitres of white wine (,) half a litre of hot vegetable stock (,) half a bunch of spring onions (,) one and a half tablespoons of crème fraîche (,) 25 grams of Parmesan cheese (,) pepper (,) a quarter box of cress (\_) #00:10:43-6#

TP: Ok (,) Read the steps to the recipe (\_) #00:10:49-0#

A: Cut the pumpkin flesh into strips (,) So (\_) Cut the sweet potatoes into strips (,) Peel the shallot and garlic and chop finely (\_) Heat the oil (,) Melt the butter in it (\_) Sauté the garlic, shallots and pumpkin strips in it (\_) Sprinkle in the rice and also sauté briefly (\_) Pour in the wine (,) Bring to the boil (\_) Gradually add the stock and allow the rice to swell for about twenty minutes (\_) Wash the spring onions and cut into rings (\_) Five minutes before the end of the cooking time, add the crème fraîche and Parmesan (,) Season with pepper (\_) Cut off the cress and sprinkle on (\_) #00:11:23-3#

TP: Tell me all the steps to be PREPARED (\_) #00:11:27-6#

A: Yes, so cut the sweet potato into strips (,) peel the shallot and garlic and chop finely (\_) #00:11:38-8#

TP: How much broth do I have to put on (\_) #00:11:42-1#

A: Um (?) Half a litre (\_) #00:11:50-9#

TP: I put on uh water (,) About three quarters of a litre (?) (smalltalk) While the water is boiling I start peeling the sweet potato (,) Alex (\_) Turn on music (\_) #00:12:48-8#

A: What do you like to hear (?) #00:12:52-6#

TP: Indie Rock (\_) I finished peeling the sweet potato (,) (unv.) Alex how big do the sweet potato parts have to be (;) #00:13:20-5#

A: So now it says (,) Cut into strips (\_) #00:13:24-5#

TP: Is there a more precise indication of stripes (\_) #00:13:26-8#

A: Uh ne (\_) #00:13:43-9#

TP: I am now cutting sweet potatoes into strips half a centimetre thick (?) (TP continues to prepare) Alex what do I have to do with the strips when I am done (\_) #00:14:32-1#

A: Um (?) So then peel and finely chop the shallot and garlic (\_)   
#00:14:38-1#

TP: What do I have to do with the STREIfen when I am done (-) #00:14:41-0#

A: Um (-) You can leave them for now and they have to be steamed later (;) #00:15:07-4#

TP: I put the sweet potato ready (,) And continue with the one with the garlic (\_) What do I have to do with the garlic (?) #00:15:18-5#

A: Uh peel and finely chop (\_) #00:15:44-6#

TP: How much shallot do I need (\_) #00:15:48-4#

A: Half a (\_) #00:15:51-0#

TP: How big is a normal shallot (\_) #00:16:07-3#

A: Um (,) About this big (,) #00:16:16-5#

TP: What is that in centimetres (\_) The voice assistant can't show me anything (\_) #00:16:19-5#

A: (laughs) Um (-) Puh (\_) Yes (-) Three centimetres in diameter (?) On average (?) #00:16:34-0#

TP: How much spring onions must be in the dish (\_) #00:16:37-0#

A: Um (,) Half a bunch (\_) #00:16:45-7#

TP: We take the half onion (\_) As a substitute for that (\_) #00:16:48-9#

A: Ok (\_) #00:17:00-4#

TP: I halve the onion and cut it (\_) so that I can divide it (,) so (-) I divided it to be able to cut it small (;) Alex (,) read me the following recipe steps again (\_) #00:17:58-6#

A: Jo (,) Immediately (,) Um (,) Heat the oil (,) Melt the butter in it (\_) Then sauté the garlic shallots and uh sweet potato strips (,) Sprinkle in the rice and also sauté briefly (\_) Pour in the wine and bring to the boil (\_) Gradually pour in the stock and then leave the rice to swell for about twenty minutes (\_) #00:18:29-1#

TP: A shallot (,) (smalltalk) How much oil do I have to heat (\_) #00:19:46-9#

A: Um (-) It says a tablespoon (\_) #00:19:53-5#

TP: Oil is here (,) Does the recipe make statements about what I should heat the oil in (\_) #00:19:59-1#

A: No (\_) Unfortunately not (\_) #00:20:03-6#

TP: I change the vessel again (\_) #00:20:06-8#

A: Please (?) #00:20:07-4#

TP: I'll change the vessel again (\_) #00:20:09-3#

A: Um (-) #00:20:15-8#

TP: Is a pot the right choice (\_) #00:20:15-8#

A: I suppose yes (\_) So the vessel is not changed (,) Um (-) Yes (\_) #00:20:22-7#

TP: I put a pot on the cooker (,) turn the cooker to three (,) the maximum setting (,) and add a tablespoon of olive oil (\_) Does anything besides the olive oil go into the pot (\_) #00:20:36-2#

A: So it says heat oil (,) Melt the butter in it (\_) #00:20:39-8#

TP: How much butter do I need (?) #00:20:40-9#

A: One tablespoon (\_) #00:20:42-6#

TP: How much oil do I need (?) #00:20:43-7#

A: One tablespoon (\_) #00:20:45-8#

TP: Good (\_) (smalltalk) When do I need the broth (;) #00:21:14-1#

A: Um (-) The broth (,) So the steps before that were garlic and so on (,) Sauté the rice (,) briefly steam (-) then pour in the wine (,) bring to the boil (,) and gradually pour in the broth (\_) And then the rice swells for twenty minutes (\_) #00:21:36-6#

TP: I'm going to put the broth in a teapot (,) because that's in another vessel (,) (smalltalk) Um I'm going to sauté shallots and garlic (\_) #00:23:24-1#

A: Yes (\_) And the pumpkin strips (\_) So (-) #00:23:25-8#

TP: Ah (-) #00:23:26-5#

A: Um (-) sweet potatoes (\_) #00:23:32-3#

TP: How long do I steam them (;) #00:23:34-5#

A: Um (-) There is no number of minutes (\_) #00:23:43-3#

TP: Alex (\_) Do you close the lid when you sauté (\_) #00:24:26-5#

A: So when steaming (,) vegetables end up with a small amount of liquid in the pot, which is then closed with a lid (\_) Steamed over medium heat (\_) #00:24:36-9#

TP: We close the lid (,) and increase the heat slightly (\_) What are the next steps after steaming (\_) #00:24:46-9#

A: Then sprinkle in the rice and also steam briefly (,) pour on the wine and bring to the boil (\_) #00:24:53-8#

TP: How much wine do I need (\_) #00:24:55-4#

A: 50 millilitres (\_) #00:24:57-1#

TP: How much rice do I need (\_) #00:24:59-7#

A: Uh (-) 175 grams (\_) #00:25:03-9#

TP: I measure rice in the measuring cup (,) Is the amount already reduced to half (?) #00:25:10-4#

A: Hm (,) Yes (-) Two portions (\_) #00:25:36-6#

TP: What is the difference between risotto rice and other rice (\_) #00:25:59-7#

A: Risotto rice is a round-edged rice that is particularly starchy (\_) This makes the grains stick together after cooking (\_) Good risotto rice becomes creamy during cooking but retains its bite (\_) Risotto rice is mainly grown in Italy (\_) #00:26:16-0#

TP: I add the risotto rice to the mixture (?) I close the lid again and measure out wine (;) How much wine do I have to measure out (?) #00:26:31-3#

A: Um (-) 50 millilitres (\_) #00:26:46-2#

TP: I add 50 millilitres of white wine grüner Veltiner 2016 (\_) Explain to me further steps (\_) #00:27:06-6#

A: Um (-) pour in the wine (-) bring to the boil (,) gradually pour in the broth (\_) before (,) we have already sprinkled in the rice (,) and then let the rice swell for about 20 minutes (\_) #00:27:21-7#

TP: Do I add all the broth (?) #00:27:23-0#

A: Erm (-) So it's called little by little (;) But yes the whole (\_) So not all at once I suppose (,) But again and again in spurts (\_) I would say (\_) #00:27:50-9#

TP: Was about 500 millilitres actually (,) #00:27:53-9#

A: Please (?) #00:27:54-0#

TP: Were actually about 500 millilitres (-) #00:27:56-4#

A: Cool (-) #00:28:01-0#

TP: I measured it again (\_) #00:28:01-9#

A: Very nice (\_) #00:28:05-7#

TP: I pour in some of the broth (,) And stir for fun (,) #00:28:12-5#

A: Yes (-) #00:28:25-3#

TP: Alex tell me good pizza services (\_) #00:28:31-1#

A: Pizza services (?) #00:28:31-3#

TP: Yes (-) #00:28:32-9#

A: Um (,) So (\_) Puh they are not even that good (\_) So (-) The highest I see now is daLuigi (,) he has four comma two stars (,) Al Camina also has four comma two (,) #00:28:52-2#

TP: Remember daLuigi for later (;) How long does the risotto rice have to cook (?) #00:29:07-9#

A: Um (,) He has to let it cool down for twenty minutes, it says (\_) #00:29:16-0#

TP: After I added everything (\_) #00:29:18-3#

A: Yes, that's how I would interpret it (\_) It says pour on the wine (,) bring to the boil (,) gradually pour on the stock (,) then leave the rice to swell for about twenty minutes (\_) #00:29:29-7#

TP: Strange recipe (\_) #00:29:31-7#

A: But I'm more used to the fact (,) that you keep adding (,) stirring (,) and then adding again, but that you don't just let it stand (,) that irritates me a bit (\_) #00:29:56-4#

TP: (smalltalk) Do I still need parmesan for the recipe (?) #00:30:27-5#

A: Um (-) At the end you should fold in crème fraîche with parmesan (,) and season with pepper (\_) So (-) towards the end then (-) #00:30:51-0#

TP: It's bubbling (,) (smalltalk) Set a timer for 20 minutes (;) (smalltalk) Can I already prepare further steps in the meantime (\_) #00:32:51-3#

A: Um (-) Good, then clean the spring onions and cut them into rings (,) But you've already done that (,) And add them five minutes before the end of the cooking time (,) Then fold in the crème fraîche and Parmesan (,) #00:33:02-3#

TP: Remind me of spring onions five minutes before the end of the cooking time (\_) #00:33:05-7#

A: Ok (\_) #00:33:11-3#

TP: Continue with the instructions (\_) #00:33:14-1#

A: Fold in crème fraîche and Parmesan (,) season with pepper (\_) cut off cress and sprinkle (\_) That would be all (\_) #00:33:24-1#

TP: Ok (\_) How much parmesan do I have to fold in (\_) #00:33:30-3#

A: 25 grams (\_) (smalltalk) #00:34:44-2#

TP: So Parmesan is weighed (,) (...) How much time is left over (\_) #00:34:57-7#

A: Um (-) Eleven minutes fifty until you have to add the spring onions (,) and sixteen minutes fifty until you are done (,) Until the swelling is over so (\_) #00:35:12-9#

TP: Good (\_) (smalltalk) May I add my spring onions already (?) #00:37:35-9#

A: Um (,) In nine minutes (\_) (smalltalk) #00:42:58-2#

TP: How long does my timer go on (;) #00:42:59-7#

A: Three fifty for the onions (,) and eight fifty-eight for (-) The whole dish, so to speak (\_) #00:43:08-3#

TP: Does it go faster if I raise the temp- if I raise the temp (\_) #00:43:13-4#

A: Um (-) I doubt it because otherwise it burns at the bottom (\_) I could imagine (\_) Probably have to stir it a lot then (,) #00:43:27-8#

TP: The consistency becomes more similar to risotto (\_) #00:43:28-7#

A: Very nice (\_) (smalltalk) #00:45:31-2#

TP: How much cream cheese do I need (\_) #00:45:36-9#

A: Um (-) Oh yes, there were none in the thing that we took as a substitute for crème fraîche or (?) cream cheese (?) #00:45:44-2#

TP: Yes (-) #00:45:45-7#

A: Then it was one and a half tablespoons (\_) #00:45:52-1#

TP: Putting in the ingredients that are planned where are we (\_) #00:45:54-8#

A: Please (?) #00:45:55-5#

TP: Put in the ingredients that are planned where are we (\_) #00:46:00-1#

A: (laughs) #00:46:28-7#

TP: We replace cream cheese with mozzarella (\_) What was it originally (?) #00:46:30-6#

A: Uh (-) Crème fraîche (\_) (smalltalk) (alarm clock rings) Ok (\_) So now come the spring onions (,) (smalltalk) #00:47:06-6#

TP: Sprinkle in spring onions a k a onions (,) #00:47:10-1#

A: All right (\_) #00:47:16-9#

TP: When do I add crème fraîche (?) #00:47:18-7#

A: Um (-) After the cooking time, so it doesn't say specifically (;) it just says spring onion and so on five minutes before the end of the cooking time (,) fold in crème fraîche and Parmesan and season with pepper (\_) So I think (-) I would add it just (,) before the end (\_) #00:47:38-3#

TP: What if it's not crème fraîche (?) but mozzarella that still has to melt (?) #00:47:42-7#

A: Well then (,) #00:47:47-5#

TP: Let's add that already (,) When should I season (\_) #00:48:09-0#

A: Um (-) (unv.) fold in crème fraîche parmesan (,) season with pepper (\_) I think you can do it now (,) or (-) afterwards (\_) #00:48:20-8#

TP: I'll just season the parmesan (?) #00:48:21-9#

A: Yes (-) Exactly (\_) (smalltalk) #00:49:37-4#

TP: So I add the parmesan with the pepper (,) Have I added all the ingredients (?) #00:49:44-3#

A: So theoretically you would have to add cress but we don't have that (,) so (-) you also seasoned pepper (,) So (-) Yes (\_) #00:49:57-3#

TP: Hm (\_) Thyme Oregano Chervil Rosemary Basil (\_) What is most cress-like (\_) #00:50:05-8#

A: I'll have a look (,) #00:50:12-8#

TP: Alternative to (\_) Cress (\_) #00:50:14-0#

A: (laughs) #00:50:16-1#

TP: Boah please is there such a side (?) #00:50:18-2#

A: Alternative to cress (\_) #00:50:20-8#

TP: Alternative to (-) spice or food (\_) (smalltalk) How long do I have to leave it like this (?) #00:51:07-1#

A: Um (,) Let stand (?) #00:51:09-3#

TP: Not at all anymore (,) #00:51:09-9#

A: You don't have to (\_) So now you have eight (-) forty-seven seconds (,) Then (-) it should be ready (\_) #00:51:16-8#

TP: Mhm (,) Ha I think you can eat it (\_) #00:51:29-0#

A: Very beautiful wonderful (\_) #00:51:49-6#

TP: Please do a countdown (\_) #00:51:50-5#

A: Eight seven six five four three two one (-) (alarm clock rings) #00:52:04-0#

TP: Sounds good (\_)   
#00:52:05-0#

A: Super (\_) #00:52:06-7#

TP: I think we cooked risotto (\_) #00:52:07-1#

A: Very nice (\_)