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A: (briefing) #00:00:25-4#

TP: So (\_) Hey Alex (,) suggest me a device with red lentils (,) and (-) tomatoes (\_) #00:00:55-4#

A: Ok (,) So there's an exotic vegetable pan with red lentils (,) courgette tomato nectarine (,) red lentil tomato vegetable curry (,) crumbly red lentils (,) red lentil salad (,) red lentil coconut soup (,) #00:01:17-9#

TP: Then the (-) second recipe (\_) Can you read out the (-) ingredients I need (,) #00:01:28-2#

A: So for this you need red lentils (,) a pepper (,) carrots (,) potatoes (,) onion (,) cherry tomatoes garlic cloves strained tomatoes (,) coconut milk (,) red curry paste (,) vegetable stock powder (,) curry powder cinnamon and olive oil (\_) To fry (\_) #00:01:46-1#

TP: Well a little bit we don't have (,) But (-) I just improvise (\_) #00:01:49-0#

A: Exactly (\_) #00:01:48-7#

TP: The way I would do it normally (\_) Like this (\_) Ok (\_) So (\_) How do I start (\_) Or (-) #00:02:01-4#

A: Exactly (\_) So first turn on a kettle half full (,) Take out a chopping board (,) Wash the vegetables (,) and provide a medium sized pan and a large pot (\_) That's the first step (\_) #00:02:13-5#

TP: What kettle (?) #00:02:15-3#

A: Yes (-) So (-) Or just bring water to the boil I would have said (\_) #00:02:21-3#

TP: That's what I would have said once (\_) #00:02:23-0#

A: Yes (\_) #00:02:24-2#

TP: That this is an alternative (\_) The water is for the lenses or (?) #00:02:33-4#

A: Um (-) One moment (,) So (-) Usually yes (\_) #00:02:44-7#

TP: Because something (-) somehow I need potatoes too or (?) Did it say (\_) #00:02:50-9#

A: Exactly (\_) So (-) this kettle (,) so you'll need several pots (\_) The kettle (,) I'm sure it's used for the red lentils (,) then you need another pot (,) you have to heat it with olive oil (?) #00:03:11-4#

TP: Mhm (,) #00:03:13-1#

A: There comes (-) I have to read it through (\_) Ok so the one with the kettle (,) (unv.) So because the red lentils (unv.) Yes (\_) So (-) It was actually (,) The kettle only appears once in the recipe (\_) #00:04:54-1#

TP: Ok (\_) #00:04:56-0#

A: Yes (-) #00:04:56-9#

TP: Ok (\_) #00:04:57-4#

A: Kind of only happens once now (\_) #00:05:00-0#

TP: So he just cooks (\_) #00:05:01-4#

A: Yes (-) (laughs) #00:05:04-3#

TP: Ok so (;) What is the first step (,) #00:05:08-2#

A: Exactly, so take out the chopping board, wash the vegetables (,) and provide a medium-sized pan and a large pot (\_) #00:05:13-9#

TP: Pan too (\_) Fuck you (\_) (smalltalk) So (\_) Cut the vegetables and put them in the pan and heat them up (\_) #00:06:05-4#

A: First (,) So wash the vegetables and get the stuff ready (,) and then heat the pot over medium heat with some olive oil (,) Squeeze the garlic cloves in (,) You don't have to take the peel off for that (,) and mix with a good teaspoon of red curry paste (\_) That's step one (\_) #00:06:24-8#

TP: Uh (-) What again (\_) Step one (,) #00:06:27-2#

A: Heat the pot over medium heat with a little olive oil (,) Squeeze the garlic cloves into it (,) You don't need to remove the skin for this (,) And mix with a good teaspoon of red curry paste (\_) #00:06:41-9#

TP: Yes, I'll leave out the curry paste now (,) #00:06:43-6#

A: Yes (-) #00:06:45-0#

TP: I already think what comes out (\_) Is frying oil also ok or (?) #00:06:49-5#

A: yes yes (\_) #00:06:51-4#

TP: So (\_) It has to be because (-) Olive oil is not so (\_) In my opinion (\_) So (\_) Garlic (,) Now put a little bit of (-) something (,) Something else (,) That (-) The cook (,) uh the pot of medium heat to heat (,) #00:07:43-9#

A: Exactly (\_) #00:07:43-9#

TP: And further (?) #00:07:44-9#

A: Then immediately afterwards add the lentils (,) the coconut milk and the strained tomatoes and mix (\_) Put the lid on the pot and let the ingredients simmer (\_) #00:07:55-7#

TP: Good (\_) (unv.) coconut milk (,) The vegetables (,) The washed vegetables are still there or (?) #00:08:10-6#

A: That is still there yes (\_) #00:08:12-8#

TP: That's funny (\_) #00:08:14-1#

A: So that's the next step then (\_) #00:08:15-8#

TP: So (-) how much of the lenses do I need for one (-) person (\_) #00:08:23-3#

A: So (-) For one person (,) it's (-) 41 comma seven grams (\_) That's a horny (-) horny conversion (\_) Zero comma zero eight litres (-) (unv.) Zero comma six peppers (\_) #00:08:51-0#

TP: So (\_) Um (-) Only when the pan is warm or (?) Then add the lentils (\_) #00:08:58-7#

A: Exactly when it is warm yes (;) #00:09:02-6#

TP: Ok (\_) So there are lentils (,) and some kind of milk or what (;) #00:09:08-7#

A: Coconut milk was that (\_) #00:09:10-3#

TP: Well, it looks bad there (\_) Is there an alternative to coconut milk (?) #00:09:17-7#

A: I'll have a look (,) coconut milk (,) so (-) Chefkochforum (,) coconut milk can hardly be replaced (,) because it is not only liquid or fat (unv.) but also taste and aroma (\_) And so the other one writes I only take half of the indicated amount of coconut milk and the rest I fill up with water or milk (\_) #00:10:06-1#

TP: Well then we can take normal milk as well or (?) #00:10:08-5#

A: Yes (,) A little bit of water and a little bit of milk, I would have said yes (,) #00:10:12-5#

TP: I mean so (-) So normal milk or (-) So now I have to wait until it's warm or (?) #00:10:28-7#

A: Yes (-) #00:10:30-2#

TP: In the meantime, can I already do something else (?) #00:10:31-1#

A: Yes (-) You can remove the seeds from the peppers (,) Peel the potatoes (,) or dice both (\_) (TP prepares) #00:11:48-6#

TP: Now I mean (-) #00:11:49-6#

A: I guess almost (-) um (-) take water instead of coconut milk (\_) Because you make red lentils with water (\_) #00:11:58-0#

TP: Yes (-) Normally yes or (?) Because milk (,) So I don't know (;) I mean you can try (\_) (smalltalk) Uh how much (-) water do I need for red lentils (\_) In relation to the lentils (\_) #00:12:40-2#

A: So for red lentils is (-) one to one comma five (\_) General (\_) Or (-) Yes, so now it says one cup of red lentils to two and a half cups of water (\_) #00:12:58-4#

TP: Just need some unit of measurement (;) Well, what do we take that fits (;) 125 (;) What (-) How much water do I need (;) #00:13:20-5#

A: So one to two (\_)   
#00:13:24-6#

TP: Double amount of water (\_) #00:13:24-6#

A: Yes (-) So that varies from one to one comma five (,) to two comma five (\_) But definitely more water (\_) In proportion than lentils (\_) #00:13:41-6#

TP: Let's see if this doesn't escalate (\_) Yes, exactly, because that's bad (\_) I think I have to cook the lentils separately (\_) So now we cook lentils first (,) That's why we have more pots (\_) Um, bring the lentils to the boil and then (-) #00:14:17-0#

A: Um (-) #00:14:16-8#

TP: Until the water boils away or (?) #00:14:18-4#

A: Exactly so uh actually bring the water to the boil (,) #00:14:22-2#

TP: No, it's already too late (\_) #00:14:23-0#

A: And then (unv.) let it simmer (\_) So yes well (\_) Ten minutes (\_) But exactly the water is then (-) Draws then (\_) #00:14:32-7#

TP: Ten minutes approximately (\_) #00:14:33-6#

A: Yes (-) #00:14:33-9#

TP: Yes ok fits (\_) So then I can continue with the (-) vegetables or (?) Small dice (;) #00:15:00-8#

A: Exactly (-) Yes (\_) #00:15:06-0#

TP: And then fry them or (?) #00:15:07-2#

A: Exactly, so dice it up and put it in the pot (\_) #00:15:10-3#

TP: With in the pot (?) #00:15:11-8#

A: Where theoretically before the red (-) #00:15:12-6#

TP: Ah then I'll just do that extra (\_) That's how it looks (\_) Until the pot has calmed down (;) (prepares to) (smalltalk) So now comes the master question (,) How long have I been putting the lentils down (\_) #00:20:41-1#

A: Uh um (-) I guess about three minutes (;) #00:20:49-5#

TP: I actually wanted to set a clock for myself, then I thought that you can also estimate (\_) So (;) I'm going to fry the vegetables and make the lentils (,) then do I need anything else (?) #00:21:07-5#

A: So (-) seed peppers (,) peel carrots (,) #00:21:11-2#

TP: Yes (-) #00:21:11-5#

A: Put small cubes in the pot (,) Then peel the potatoes with a potato peeler and then cut them into thin slices with the potato peeler (,) Peel the onion and cut it into slices (\_) Then heat the pan with a little olive oil on medium heat and add the potato slices (\_) After a few minutes, add the onions (\_),) Don't fry the vegetables all the way through as they will still be cooking but let them brown a bit and mix them (\_) Then add the potatoes and the onion to the pot with the lentils (\_) #00:21:43-8#

TP: Yes, ok, we improvise (,) We just put a bit of (unv.) potatoes or what (\_) Cut open two or three (\_) peelings and (-) put them in the pan (;) #00:22:04-5#

A: Exactly (\_) #00:22:09-3#

TP: Huiui (\_) That boils a bit solid (\_) (...) Yes that looks good (;) The water is getting less (;) #00:22:47-8#

A: (laughs) (smalltalk) #00:26:49-3#

TP: So (\_) Uh how long do I have to let the potatoes boil or (-) #00:26:57-9#

A: Um (,) So it says let it brown and then put the potatoes and the onions in the pot with the lentils (\_) #00:27:10-0#

TP: Yes, I mix it all together (\_) I let it brown somehow (-) So (\_) Now wait (\_) (smalltalk) So I think the lentils look kind of funny now (,) but they have to be ready (\_) When there is no more water in the lentils, then they are ready or (?) #00:29:08-8#

A: Uh yes (\_) #00:29:12-0#

TP: Then I'll turn them off (,) This vegetable stuff is also cooking there now (,) That fits (,) (smalltalk) So (\_) Then I can mix it together somehow (,) Then I'll just put some sauce on it or (?) #00:32:18-7#

A: So mix a good teaspoon of vegetable stock powder in a glass of hot water and add to the pot (\_) Add salt to the dish (,) Season with curry powder to taste (,) Don't be shy about it (\_) If you want it spicier (,) just use another red curry paste or pepper (,) spice up the lentil pot with a little cinnamon and some olive oil (\_) let the dish cook until the lentils and the carrots have reached the desired consistency (\_) about five minutes before that, add the cherry tomatoes (\_) #00:32:50-2#

TP: That's right, those were the ones that came out (\_) #00:32:52-8#

A: Right yes (,) #00:32:57-7#

TP: Then I put some tomatoes on top (,) crème fraîche goes with potatoes or (?) #00:33:04-4#

A: I'll have a look (,) #00:33:08-5#

TP: That's practical (\_) #00:33:14-3#

A: So crème fraîche there is a lot (\_) And goes with potatoes (\_) #00:33:19-8#

TP: I think I'm going to everything (\_) (smalltalk) Now I have to mix everything (,) I think the potatoes are going (\_) (smalltalk) So (\_) Yes well it doesn't look that good now (;) #00:43:09-4#

A: But it smells good (\_) #00:43:15-2#

TP: We have a bit much for one portion but (-) So ready (\_) #00:43:21-0#

A: All right (\_)