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TP: Alexa (,) I need a recipe for a vegetarian potato casserole (\_) #00:00:37-1#

A: Ok so on Chef (,) I now have um vegetarian potato casserole Italian style (,) with three and a half stars (,) Then savoy cabbage potato casserole with nuts (,) Are four stars (,) Potato casserole with pesto are four stars (,) #00:00:53-7#

TP: Is there one with um (-) whipped cream (,) and uh for example fruit aubergine pepper tomato (?) #00:01:16-7#

A: Okay, I have an aubergine and potato casserole here (,) Um (-) So it says preparation one hour fifteen minutes (,) It's not on Chefkoch but on Eat smart (,) smarter (,) Doesn't have any ratings yet either (,) um (-) #00:01:40-5#

TP: Read (-) Please read the list of ingredients (,) #00:01:44-1#

A: Ok, so there would be two aubergines (,) So with four portions (-) #00:01:47-7#

TP: Aha (,) #00:01:47-8#

A: Two aubergines (,) Six hundred grams of potatoes (,) Two onions (,) Two tablespoons of chopped parsley (,) One tablespoon of butter (,) Salt Pepper from a mill (,) Two hundred and fifty millilitres of vegetable stock (,) Three eggs (,) 150 grams of crème fraîche (,) 100 grams of cream (,) One tablespoon of tarragon mustard (,) And eight small sausages (\_) #00:02:04-3#

TP: Well then, uh, I would take that (\_) #00:02:06-9#

A: Ok (\_) #00:02:08-6#

TP: Uh, but for two people (\_) #00:02:10-2#

A: Yes (-) #00:02:10-8#

TP: How many potatoes do I need (?) #00:02:14-0#

A: Uh with two people it's three hundred grams (\_) #00:02:41-2#

TP: Do the potatoes have to be pre-cooked (?) Or cut (?) into slices (,) #00:02:46-9#

A: Um (,) So it says peel and slice potatoes (,) #00:02:50-0#

TP: Yes (,) #00:02:52-9#

A: Um (-) So the first step I can read out right away (,) clean the aubergine and cut it into slices (,) and peel the potatoes and cut them into slices (\_) #00:03:00-0#

TP: Ok (\_) Alexa (,) How do I clean an aubergine (\_) #00:03:10-6#

A: Ok (\_) So wash the aubergine and remove the stalk (,) #00:03:13-8#

TP: Yes (,) #00:03:15-0#

A: Um (-) If the aubergine is to be sliced and fried, salt the individual slices on both sides and lay them on several layers of kitchen paper (\_) Then, after half an hour, dab the slices dry with kitchen paper (\_) It's under cleaning now (\_) So generally yes (;) #00:03:34-1#

TP: Ok (\_) Then (,) I'll just try (,) Um do the slices have to be fried for the casserole (?)   
#00:03:43-4#

A: Um (-) There's nothing about frying now no (\_) #00:03:54-8#

TP: Ok (\_) Peel and slice potatoes (\_) #00:04:47-2#

A: Exactly yes (\_) Cut into slices (\_) #00:05:27-5#

TP: Alexa the oven has to be preheated (,) #00:05:32-6#

A: Yes to 200 degrees (\_) #00:05:35-7#

TP: convection or top and bottom heat (\_) #00:05:37-1#

A: Um, it just says preheated oven 200 degrees for about 45 minutes on the middle shelf (\_) It doesn't say whether it should be fan-assisted or something (\_) #00:05:49-3#

TP: Ok (\_) #00:05:49-4#

A: So I would say use upper bottom heat or something (\_) #00:05:52-5#

TP: Yes I would too (\_) (smalltalk) Good (\_) sliced potatoes (?) #00:08:59-6#

A: Exactly (\_) (smalltalk) #00:10:49-7#

TP: Um ok (,) First step completed what is the second step (?) #00:10:53-4#

A: Second step Peel onion and cut into wedges (,) #00:10:56-0#

TP: Ok (?) #00:10:56-9#

A: Sweat the onion in a (-) tablespoon of hot butter in the pan until translucent and add the potatoes and stir-fry for about five minutes (,) Season with salt and pepper (\_) #00:11:11-7#

TP: With butter (\_) #00:11:11-0#

A: Exactly (\_) #00:11:37-1#

TP: First the onions or the potatoes (\_) #00:11:37-3#

A: So first (,) so you mean in the pan (,) #00:11:40-7#

TP: Yes (-) #00:11:43-4#

A: Yes first the onion then the potato (\_) #00:11:45-1#

TP: Ok (\_) #00:11:45-9#

A: So (\_) first sweat the onion until translucent (,) then add the potato (\_) #00:11:48-8#

TP: Two pieces (\_) #00:11:50-8#

A: Onions were it moment (,) An onion at (unv.) #00:11:53-8#

TP: Good (,) (smalltalk) Um (-) What is the third step (?) #00:14:08-7#

A: Third step Add the aubergine (,) salt pepper and put everything in a greased casserole dish and pour in the stock (\_) #00:14:17-9#

TP: Uh (-) How much broth (?) #00:14:27-0#

A: 125 millilitres (-) vegetable stock (\_) #00:14:30-4#

TP: Ok (\_) 125 millilitres (\_) #00:14:48-7#

A: Yes (-) (smalltalk) #00:17:26-5#

TP: Alexa how long to fry the uh onions (? ) #00:17:30-1#

A: Um (,) The uh you are supposed to sweat them in the pan until they are glazed (\_) #00:17:34-2#

TP: Ok (\_) Medium heat (?) #00:17:38-9#

A: Doesn't say (;) (smalltalk) #00:20:12-3#

TP: Then the potatoes (,) #00:20:13-4#

A: Exactly (\_) Add the potatoes and stir-fry for about five minutes (,) and season with salt and pepper (\_) #00:20:19-5#

TP: Uh Alexa please set alarm five minutes (,) #00:20:44-5#

A: Running (-) (smalltalk) #00:21:47-9#

TP: Uh please read out the next step (;) #00:21:53-8#

A: Erm (-) add the aubergine (,) salt pepper (,) and put everything into a greased casserole dish and pour in the stock (\_) #00:22:02-0#

TP: And how long the aubergine has to be fried is not written there (\_) #00:22:06-2#

A: Um (-) No, it doesn't say (\_) #00:22:14-8#

TP: The next step then (?) After that (?) #00:22:16-8#

A: Um (-) (unv.) Salt and pepper and put in the casserole dish (\_) #00:22:28-0#

TP: How many eggs (?) #00:22:30-0#

A: Two portions was (-) One and a half eggs (\_) #00:22:33-2#

TP: So two eggs (;) How much uh crème fraîche and sour cream (?) For two people (?) #00:23:39-6#

A: 75 grams of crème fraîche and 50 grams of cream (\_) #00:23:42-6#

TP: 50 grams of cream (\_) #00:23:43-6#

A: Exactly (\_) #00:24:11-9#

TP: Um (-) salt and pepper (?) #00:24:13-9#

A: Exactly, so (-) Um (,) salt and pepper goes into the pan with the potatoes and (-) um with aubergine exactly salt and pepper (\_) #00:24:24-4#

TP: And with the crème fraîche (?) And the egg (?) #00:24:27-8#

A: Right there (-) Whisk with mustard (,) Salt and pepper and pour over the casserole (\_) #00:24:33-0#

TP: How much mustard (?) #00:24:36-0#

A: Half a tablespoon (\_) #00:25:10-8#

TP: tablespoon (\_) #00:25:10-8#

A: Yes half a (\_) (alarm clock rings) (smalltalk) #00:28:34-8#

TP: Please read out the step again with the giving into the form (\_) #00:28:40-5#

A: Uh (-) add the aubergine (,) salt pepper and put everything in a greased casserole dish and (-) and pour in the stock (\_) #00:28:47-2#

TP: Ok (\_) So I forgot the greasing but that will work somehow (\_) #00:28:53-0#

A: Yes (\_) #00:28:53-7#

TP: I think (\_) Good broth is admittedly what's next (?) #00:29:05-0#

A: Then well we've already done that eggs and so on whisk salt and (unv.) pour over the casserole (,) #00:29:10-3#

TP: Yes (?) #00:29:12-2#

A: And (-) the next step is to bake the casserole in a preheated oven for about 45 minutes on the middle shelf until golden brown (\_) #00:29:20-0#

TP: Um (-) Is there cheese in the recipe (?) #00:29:23-0#

A: Ne (\_) There is no cheese (\_9 #00:29:25-0#

TP: Good (,) Then I improvise now and put the cheese on top (-) (prepares) Um (-) How long in the oven (?) #00:30:01-4#

A: About 45 minutes (\_) #00:30:03-1#

TP: Then please set an alarm clock for 45 minutes (\_) #00:30:20-8#

A: Ok (\_) #00:30:39-6#

TP: Good (-) Alarm clock at 45 minutes (\_) #00:30:42-6#

A: Ok (\_) running (\_)