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TP: Ok uh I would like to cook something and I don't know what (-) What can I cook (?) #00:00:11-1#

A: Ok I'll see (,) What you can cook (,) Um (-) For example potato-bulgur pan with sugar snap peas and carrots (,) We now have bulgur potatoes um what else did we have exactly stuffed peppers with bulgur and minced meat (,) uh sweet potato curry with bulgur (,) Bulgur Pilar (,) Um (-) Bulgur pan with sweet potato (-) um what else do we have (?) Uh chickpea lentil stew (,) could be made (-) Um (-) Exactly chickpea red lentils with chicken breast (,) chickpea soup (,) uh chickpea lentil salad (,) What else do we have (?) (looking for) #00:01:31-6#

TP: Um, I think I'll have chickpea and lentil stew (?) #00:01:34-6#

A: Ok (?) Let's have a look at that (,) Yes (\_) Exactly so for two people (,) the ingredients would be half a can of chickpeas (,) 90 grams of red lentils (,) 150 grams of tomatoes (,) uh one onion one clove of garlic vegetable stock cumin seeds (-) sweet paprika (,) turmeric coriander (,) clove powder (,) tomato paste (,) coriander finely chopped (,) lemon (,) Greek yoghurt (,) Uh (-) chilli pepper (\_) #00:02:19-0#

TP: Ok I don't have Greek yoghurt (\_) But I have quark (\_) #00:02:23-9#

A: Ok (\_) #00:02:38-0#

TP: Um yes (\_) Good (-) What um (-) How does the recipe go (;) #00:02:43-6#

A: So (\_) Preparation (,) Heat the oil in a pot (,) Briefly sweat the cumin seeds in it (,) Add the onion and chilli and fry until the onions turn golden brown (\_) Then add the garlic and fry for about half a minute (\_) Now add the tomatoes and fry until they start to soften (\_) Step two Lentils Add the vegetable stock and the rest of the spices to a saucepan, cover and reduce the heat to a simmer (\_) Step three (.. ) After ten minutes, add the chickpeas and chopped coriander,) After ten minutes, add chickpeas and chopped coriander to the stew and simmer for another ten minutes (\_) Remove the pot from the heat and season with the lemon juice and a little salt if needed (\_) And step four (,) Arrange the stew on plates (,) garnish each with a dollop of yoghurt and fresh coriander and serve (\_) #00:03:27-3#

TP: Ok (\_) (smalltalk) Yes, so I listened to the recipe completely (,) and uh I understood that I need two pots (,) so I put two pots out (\_) I put them out and next I would prepare the (-) ingredients that I need (,) and (-) so I (unv.) first get onions (,) How many onions did I need (?) #00:04:11-3#

A: There was an onion (\_) (smalltalk) #00:04:26-0#

TP: Ok then um was that come in the first pot (,) onion one onion one clove of garlic is that right (?) #00:04:34-6#

A: Um (,) In the first pot come cumin seeds (,) onion chilli (,) garlic (-) tomatoes (\_) #00:04:45-0#

TP: Ok (\_) Then I'll first prepare the ingredients for the first pot (\_) So (\_) Is there something in which form the onions should be (;) #00:04:55-9#

A: Yes, they are supposed to be hacked (\_) #00:05:10-3#

TP: Then I chop the onions first (\_) (smalltalk) Could I hear the first part of the recipe again please (?) #00:07:24-8#

A: Yes, heat the oil in a pot (,) Sweat the cumin seeds briefly (,) Add the onions and chilli and fry (,) until the onions turn golden brown (\_) Then add the garlic and sweat for about half a minute (\_) Now add the tomatoes and stew until they start to soften (\_) Add a little water if necessary (\_) #00:07:51-0#

TP: So I have now chopped the onion (,) It has to be fried at the beginning with coriander seeds and oil is that right (?) #00:07:58-9#

A: Um (-) cumin seeds (\_) #00:08:00-1#

TP: Cumin seed (-) #00:08:02-0#

A: Onion and chilli exactly (\_) #00:08:29-6#

TP: I don't think I have cumin seeds but I don't let it bother me (\_) #00:08:35-7#

A: Ok (\_) #00:08:37-0#

TP: So (\_) So (\_) oil (,) I take olive oil because I just don't have any other (?) Although I know that you shouldn't fry with it (,) I put the onions in the pot (,) And add a little cumin powder (,) It was cumin seeds (-) #00:09:04-9#

A: Exactly yes (\_)   
#00:09:06-4#

TP: Yes (\_) And then (,) Does the garlic already come into it (?) #00:09:21-2#

A: Exactly so so long roast onions and all that stuff until the onions turn golden brown (,) And then add the garlic and sweat it for about half a minute (\_) #00:09:32-1#

TP: Ok then I'll prepare the garlic clove next (;) Oh, so the chilli is already in there at the beginning (?) #00:09:41-9#

A: Yes (-) #00:09:43-2#

TP: Oh (\_) Then I'll put it in quickly (\_) Or better not (,) I don't think it's good any more (-) That means I'll just put in a bit of cayenne pepper (,) (laughs) Ok then we'll continue with the clove of garlic (\_) Ok (\_) Um (-) What were the next steps (?) #00:11:06-5#

A: Um (-) So add garlic and sweat (,) then add tomatoes and stew until they start to soften (,) #00:11:14-2#

TP: 150 grams of tomatoes (?) #00:11:14-6#

A: Yes (-) #00:11:54-5#

TP: Yes and further (,) #00:11:56-6#

A: Um (?) Exactly Add tomatoes, chopped if possible, and simmer until they start to soften (,) Then add lentils (,) vegetable stock (,) and the rest of the spices to the pot and cover and simmer on low heat (\_) #00:12:11-4#

TP: Ok, so next I'll chop the tomatoes (?) (prepares) Once more please from the beginning (,) #00:14:52-7#

A: Uh from the very beginning (?) #00:14:53-7#

TP: Yes (-) #00:14:54-1#

A: Heat the oil in a pot (,) briefly sweat the cumin seeds in it (,) Add the onions and chilli (,) and fry until the onions turn golden brown (\_) Then add the garlic and sweat for about half a minute (\_) Now add the tomatoes and simmer until they start to soften (,) Add a little water if needed (\_) Add the lentils vegetable stock and the rest of the spices to the pot (,) and simmer covered on low heat (\_) #00:15:18-7#

TP: Stop (\_) lentils vegetable broth and (?) #00:15:21-6#

A: The rest of the spices (\_) That is (,) sweet paprika (,) turmeric (,) coriander (,) clove powder (,) um (-) lemons (,) um juicy lemons (-) salt (-)   
#00:15:40-6#

TP: How many lenses do I need (\_) #00:15:42-3#

A: 90 grams (\_) #00:15:43-6#

TP: 90 grams dry lentils (\_) #00:15:45-5#

A: Yes (\_) (smalltalk) #00:18:36-1#

TP: Ok so in the second pot you want 90 grams of lentils (,) and how much vegetable stock (,) #00:18:42-6#

A: Um vegetable broth (,) 350 millilitres (\_) #00:18:45-6#

TP: 350 (\_) (smalltalk) Um (-) How much powder vegetable broth do I need per 350 millilitres of water (\_) #00:19:25-9#

A: Um (-) I'll check the chef's forum (,) (unv.) Uh (-) So ten grams two lightly heaped teaspoons pour over 500 millilitres of boiling water (\_) #00:19:57-1#

TP: So less so 200 (\_) #00:19:58-6#

A: So ten grams (unv.) Yes (-) (unv.) 150 no 350 millilitres (-) that is (,) yes (,) one to two teaspoons and then just (unv.) #00:20:15-5#

TP: Ok (\_) Um (-) Should the vegetable broth (,) 90 grams um (-) Please read out the (-) recipe again from the second pot (\_) #00:20:42-8#

A: So add the lentils (,) vegetable stock and the rest of the spices to the pot and simmer, covered, on low heat (\_) #00:21:25-6#

TP: What are the rest of the spices and how much of them (\_) #00:21:31-2#

A: So that's (-) half a teaspoon of turmeric (,) #00:21:37-4#

TP: Pause (,) (laughs) (gets spice) Next (,) #00:22:33-4#

A: A quarter of a teaspoon of coriander ground (,) #00:22:35-8#

TP: Pause (?) (fetches spice) What is Cilantro in German (\_) #00:24:11-8#

A: Coriander (\_) #00:24:13-9#

TP: Thank you (\_) A quarter teaspoon of- uh wait wait wait (\_) How much turmeric (?) #00:24:26-1#

A: Half a teaspoon (\_) #00:24:47-0#

TP: Further after coriander in the spices please (,) #00:24:50-8#

A: Um (-) Half a pinch of clove powder (,) #00:25:40-3#

TP: Next (?) #00:25:42-6#

A: It says half a tablespoon of tomato paste (,) It's not really a spice, but it's not written anywhere else in the recipe (,) so I assume that maybe it should be added at this point (,) #00:25:54-5#

TP: Ok (?) #00:25:55-0#

A: But I don't know, it doesn't fit somehow (-) So the next thing would be one and a half tablespoons of finely chopped coriander (?) Stop, we already have that (\_) #00:26:04-9#

TP: Yes, but until now we only had a quarter of a teaspoon, not one and a half tablespoons (;) #00:26:09-5#

A: Um (-) Well, that will probably come later for garnishing (\_) Because it's not chopped with it (-) #00:26:16-5#

TP: Ah right (\_) #00:26:17-8#

A: Um (-) Yes well then if necessary salt (,) Um (-) Otherwise (,) That's it then (\_) #00:26:30-5#

TP: Ok how do I continue when I have that in the pot (?) The spices and the lentils and the vegetables (?) #00:26:36-2#

A: Yes, um, I already have the half teaspoon of sweet paprika (?) #00:26:38-7#

TP: No (\_) #00:26:39-5#

A: Ok (\_) #00:27:03-4#

TP: Good (-) Is in (\_) #00:27:06-2#

A: Then (,) Put it in the pot and let it simmer, covered, on the other cooker top (\_) #00:27:34-1#

TP: Um (-) How does the recipe go on then (?) #00:27:36-0#

A: After ten minutes, add chickpeas (,) chopped coriander er chopped coriander to the stew and simmer for another ten minutes (\_) Remove the pot from the heat and add the lemon juice and a little salt to taste if needed (\_) #00:27:53-8#.

TP: And what about the tomatoes (?) #00:27:55-5#

A: Um (?) There's nothing in it now (\_) So the last step is to prepare the stew and so on (,) But I guess it's all supposed to go in one pot (\_) #00:28:11-9#

TP: How many chickpeas do I need (?) #00:28:13-3#

A: Half a can (\_) At (-) So if a can has 270 grams drained weight (\_) Ne halbe Dose (\_) (smalltalk) #00:29:00-9#

TP: 270 divided by two is 135 (\_) Um (-) Please set the timer to ten minutes (?) #00:30:06-2#

A: Yes (,) Running (-) #00:30:43-1#

TP: Do I need lemon juice (?) #00:30:44-6#

A: Yes (-) #00:30:45-0#

TP: How much (?) #00:30:45-8#

A: So the juice of half a lemon is there (\_) #00:30:52-5#

TP: And chopped coriander I need one and a half tablespoons (\_) #00:30:55-8#

A: Exactly yes (\_) #00:30:57-1#

TP: And I need that together with the chickpeas (\_) #00:31:00-7#

A: Yes (\_) yes (\_) add chickpeas and chopped coriander to the stew (\_) #00:31:06-9#

TP: After that has simmered for ten minutes or (?) #00:31:10-1#

A: Exactly (\_) So after ten minutes, add chickpeas and chopped coriander to the stew and simmer for another ten minutes (\_) (smalltalk) #00:34:17-8#

TP: How long until the 10 minutes are over (-) #00:34:20-3#

A: Five minutes and fifty-five seconds (\_) (smalltalk) (alarm clock rings) #00:40:36-9#

TP: Ok so after ten minutes um (-) I add the chickpeas and the coriander (?) #00:40:42-6#

A: Exactly (\_) And then it has to simmer for another ten minutes (\_) #00:40:52-7#

TP: Then please set ten minutes again (\_) #00:40:59-0#

A: Ok runs (\_) #00:41:11-7#

TP: And the tomatoes are never mentioned again (\_) #00:41:14-3#

A: No (\_) So I guess you kind of put it all in the same pot at the bottom (\_) #00:41:20-1#

TP: But now then or later (;) #00:41:22-6#

A: So it can't really be later (,) because it's called putting the stew on plates is the next step (\_) #00:41:27-4#

TP: Maybe it's such a two-part stew but then (-) hm (\_) #00:41:31-1#

A: Well, that's the next but one step (\_) But there's nothing about the tomatoes (,) that you should somehow mix something together, that you should somehow bring it together with the pot (\_) #00:41:44-1#

TP: What do I do now (\_) Then just not (\_) Then just on the plates (;) (smalltalk) That's sizzled (\_) (alarm clock rings) #00:50:58-6#

A: Ok (\_) The ten minutes are over (\_)   
#00:51:02-5#

TP: What happens when the ten minutes are over (?) #00:51:05-0#

A: Then remove the pot from the heat (,) and add the lemon juice and a little salt if needed (\_) #00:51:15-3#

TP: Hm (\_) Tastes really good (,) So ready (\_) #00:52:09-8#

A: Perfect (,)