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TP: Um (-) How long do potatoes take to cook (\_) #00:00:23-1#

A: About twenty minutes (\_) #00:00:25-2#

TP: Twenty minutes (\_) Ok (\_) Um (-) What can you do with something like that (\_) Um (,) Um (-) What can you do with vegetables and asparagus (?) #00:01:03-1#

A: Uh there is a green asparagus vegetable pan for example (,) #00:01:07-4#

TP: Mhm (,) #00:01:09-1#

A: Um (-) There would go in (,) Green asparagus (,) Two small courgettes (,) Mushrooms (,) Cloves of garlic Oil (,) Sea salt Pepper (\_) #00:01:39-4#

TP: Can you repeat again (?) #00:01:40-2#

A: Yes (?) Uh 500 grams of green asparagus (,) two small courgettes (,) about 250 grams of brown mushrooms (,) two to three cloves of garlic (,) oil (,) coarse sea salt pepper from the mill (\_) #00:01:54-8#

TP: Um (-) Do you find any other dishes with it (?) #00:02:01-1#

A: Yes, I'll have a look (,) #00:02:03-8#

TP: Maybe something with tomatoes (,) #00:02:12-8#

A: So there (-) I'll have a look at Chef (,) For example roasted green asparagus with cocktail tomatoes balsamic and pumpkin seed oil (\_) #00:02:24-0#

TP: Aha (,) How long does that take approximately (?) #00:02:28-0#

A: That takes about twenty minutes (\_) #00:02:31-3#

TP: Um (-) And the asparagus is only sautéed (?) #00:02:44-1#

A: Yes (-) It is only fried (\_) #00:02:50-3#

TP: Um (,) Ok how do you prepare potatoes properly (?) #00:03:19-6#

A: So you mean now for cooking or (?) #00:03:21-7#

TP: Exactly exactly (\_) How to cook (-) how to cook it properly (\_) #00:03:25-7#

A: Um (-) Put a large enough pot (,) (,) just cover with cold water (,) add salt and caraway seeds to taste (,) bring the potatoes to the boil with the lid on (,) As soon as the water boils, lower the temperature a little and cook the potatoes in about twenty minutes (\_) #00:03:42-8#

TP: Ahja ok (\_) That means once it boils (,) um (-) it takes another twenty minutes (;) #00:03:48-6#

A: Exactly (\_) #00:03:52-6#

TP: Good (\_) Then I'll just make potatoes (,) with the vegetable pan (-) Just changed a bit (\_) #00:03:59-2#

A: All right (;) #00:04:10-2#

TP: So just cover the potatoes with water (\_) #00:04:13-7#

A: Uh (,) Yes (,) Exactly (\_) #00:04:17-0#

TP: Ok (\_) #00:04:23-9#

A: According to go feminine you should do that (laughs) #00:04:25-7#

TP: (laughs) If they say that (,) Um (-) lid on or not (\_) #00:04:45-1#

A: Um (-) So if (-) So with the lid closed bring to the boil yes (\_) #00:04:55-2#

TP: Ah yes (\_) #00:04:55-0#

A: With lid (\_) #00:04:56-3#

TP: And only water in it (\_) No salt or anything (-) #00:04:59-1#

A: Um (,) But add salt and cumin to taste (\_) #00:05:05-2#

TP: All right (\_) Add salt (\_) Cumin must (-) To taste (,) #00:05:11-6#

A: Yes (-) So cumin to taste (,) Yes so a little salt just (\_) #00:05:34-1#

TP: What were the ingredients for the asparagus pan again (?) #00:05:36-8#

A: That was (-) 500 grams of green so for two servings 500 grams of green asparagus (,) twelve cherry tomatoes (,) two tablespoons of acetobalsamico (,) one tablespoon of pumpkin seed oil (,) salt and pepper (,) and sunflower oil (\_) #00:06:00-3#

TP: Sounds kind of bland (\_) #00:06:03-0#

A: But has four comma five seven (,) stars (,) #00:06:06-9#

TP: Oi (\_) Yes good ok (\_) #00:06:08-5#

A: And 120 ratings (\_) #00:06:09-9#

TP: All right (\_) It sounds like I should cook it (\_) Uh (-) Do you have to wash asparagus first (?) Green asparagus (?) #00:06:19-2#

A: Um (?) Yes, well, you can wash it a bit (,) but you should cut off the woody ends (\_) #00:06:42-2#

TP: Ah yes (\_) #00:06:42-5#

A: And peel the lower third if needed (\_) #00:06:59-7#

TP: Ok, maybe I should weigh it first (\_) I probably won't stick to the quantities because I'm not a big asparagus fan (,) #00:07:09-2#

A: Ok (,) #00:07:11-1#

TP: But (,) I would be up for it if you already have green asparagus (,) (unv.) (smalltalk) Ok um (,) um (-) what do I do next with the asparagus when I have cut the ends (,) #00:09:34-0#

A: Um, then heat a little sunflower oil in a large pan (,) fry the asparagus in it for about twelve to fifteen minutes (\_) depending on the thickness of the spears (\_) #00:09:44-1#

TP: The asparagus as a whole (\_) #00:09:47-1#

A: Yes (\_) So according to the pictures these are whole poles (\_) #00:09:55-8#

TP: All right (\_) Ok (\_) I didn't expect that (\_) So sauté the asparagus in sunflower oil (\_) #00:10:06-9#

A: Exactly (\_) #00:10:09-1#

TP: Ok, I vary a bit (,) because I think this is the only non-cheap oil we have here (\_) that I bought at some point (,) Um (-) How long was it fried again (?) #00:10:23-7#

A: Twelve to fifteen minutes (\_) #00:10:27-3#

TP: Ok (\_) Then the next quarter of an hour will be boring (\_) Um (-) #00:10:32-3#

A: Well, although also (-) Well, I mean, the woody ends were cut off in that case, that's why they are a bit smaller (\_) #00:10:39-6#

TP: Yes, that's right (\_) Whereas I think with the thick (,) still briefly (-) Good (\_) What do they do as a side dish (?) Is there a side dish or is it meant as a side dish (;) #00:11:20-1#

A: Ah it says now (-) So (-) #00:11:21-1#

TP: So then as a main as (-) #00:11:25-1#

A: This is meant as a side dish for fried fish (\_) #00:11:27-8#

TP: Ah (,) Ah (\_) Sounds good actually (,) #00:11:34-9#

A: Oh no not fish (,) meat (\_) meat (\_) #00:12:00-2#

TP: I think only (-) asparagus and tomatoes come in (\_) Quasi (\_) #00:12:05-4#

A: Yes and some more oil (-) But yes (\_) #00:12:10-4#

TP: And balsamic and pumpkin seed oil (\_) #00:12:11-6#

A: Exactly (\_) #00:12:12-1#

TP: Mhm (,) (agreeing) (smalltalk) Um (-) Do I also have to take care of the asparagus (?) So I have to turn it around then probably or (?) That it (-) #00:13:10-1#

A: So there's nothing in it now, but yes (;) I don't think it hurts to turn it around a bit (\_) #00:13:15-2#

TP: Yes ok I think I have to cut it in half because my pan is not that big (\_) (smalltalk) Oh (\_) Yes I think the potatoes are boiling (\_) (smalltalk) Alex (,) #00:14:18-1#

A: Yes (,) #00:14:20-1#

TP: Please set a timer for twelve minutes (\_) #00:14:24-1#

A: All right (\_) (smalltalk) #00:16:14-3#

TP: Um (-) On which level should this be sautéed (?) #00:16:19-7#

A: It doesn't say (,) #00:16:21-5#

TP: Ok but do I take it back a bit (,) Because I think that burns slowly (\_) #00:16:23-6#

A: Yes (-) (smalltalk) #00:17:36-6#

TP: How far is the time already (?) For the asparagus (?) #00:17:38-2#

A: Uh there nine minutes (\_) #00:17:40-5#

TP: Nine minutes (\_) Ok (\_) And what happens after that (?) #00:17:58-4#

A: Score the stem of the cherry tomatoes with your fingernail (,) and add them to the asparagus about five minutes before the end of the cooking time (\_) #00:18:09-8#

TP: What five minutes before the end (\_) #00:18:11-4#

A: Exactly (\_) To give asparagus (\_) (smalltalk) #00:20:04-1#

TP: How long do we have eight minutes (\_) #00:20:06-7#

A: Six minutes and thirty seconds (\_) #00:20:08-9#

TP: Ok (\_) Otherwise I would have put in a bit of the aubergine (-) But (-) I think it's too late for that now (\_) #00:20:23-2#

A: (unv.) #00:20:23-5#

TP: Please (?) #00:20:25-4#

A: Eggplant always takes a long time (;) #00:20:27-7#

TP: Yes (-) How long does an aubergine take (?) Approximately (?) #00:20:30-3#

A: Um (?) #00:20:33-8#

TP: Typically (?) Maybe in some ratatouille recipe or something (?) #00:21:29-2#

A: (website loads) So now it would be five minutes left (?) #00:21:47-3#

TP: Um (-) What was that about the tomatoes (?) #00:21:48-4#

A: Score the stem end of the cherry tomatoes with your fingernail (,) and add them to the asparagus about five minutes before the end of the cooking time and fry them (\_) #00:21:56-8#

TP: Ahja das heißt jetzt einfach mal einritzen und (unv.) #00:22:01-3#

A: Yes (\_) So it says (-) They need fifteen minutes already (\_) #00:22:12-6#

TP: What do you mean (?) #00:22:12-7#

A: Aubergines (\_) #00:22:13-6#

TP: Ah yes ok (\_) Uh (-) Can you actually eat asparagus raw (?) #00:22:20-9#

A: Good question (,) Aha um (-) The white stalks are peeled completely (,) green stalks only up to a third (,) Yes (\_) Asparagus is not poisonous (,) and even tastes particularly delicious raw (\_) #00:22:46-6#

TP: Perfect (\_) #00:22:48-0#

A: However, it is recommended (,) to eat only the thin tender stalks raw (\_) Raw asparagus tastes a little like pea meal (\_) #00:22:57-2#

TP: Aha (,) (smalltalk) What happens after the tomatoes (?) Is there anything else (?) #00:23:29-4#

A: Then season with salt and freshly ground pepper and deglaze with the balsamic vinegar (\_) #00:23:33-9#

TP: Ok (\_) Um will you set a timer again for ten minutes (?) #00:23:43-9#

A: Yes (-) (smalltalk) The ten minute timer is running (\_) #00:25:00-6#

TP: Um (-) Can you search again for recipe of asparagus and tomatoes (?) (smalltalk) #00:26:05-5#

A: So there are green asparagus with tomato recipes (,) but it loads (;) (internet very bad in the flat) (smalltalk) (alarm clock rings) So the five-minute (-) #00:26:47-8#

TP: The asparagus timer so to speak (\_) #00:26:49-1#

A: Exactly the asparagus timer (\_) #00:26:49-2#

TP: Yes (-) #00:26:51-5#

A: Good but I would have here green asparagus with tomatoes on AllRecipes (,) roasted as a side dish or other meat dishes (unv.) #00:27:07-9#

TP: Yes, garlic should have been added (,) Good, but go on (,) The (-) further process was um (-) salt pepper (\_) #00:27:16-9#

A: Exactly (\_) Season with salt and freshly ground pepper (,) and deglaze with the balsamic vinegar (\_) #00:27:22-1#

TP: All right (\_) (smalltalk) How long does the other timer need (?) #00:28:19-7#

A: Six minutes (,) Twenty seconds (\_) #00:28:30-1#

TP: Yes, I also have the feeling that I somehow used very little sugar (;) But I didn't do everything (\_) #00:28:40-9# either.

A: No problem (\_) (smalltalk) #00:31:45-2#

TP: How long do the potatoes actually take (?) #00:31:47-2#

A: Two minutes (,) fifty seconds (\_) #00:31:50-3#

TP: Um (-) How can you test if potatoes are already cooked (?) Isn't that something about poking them and oh my goodness (\_) #00:31:58-1#

A: Exactly so when it goes through softly (,) Goes through too softly (?) #00:32:02-9#

TP: Ne it doesn't go through at all (\_) #00:32:08-4#

A: Now really (?) Huh (?) #00:32:09-1#

TP: Yes ok but it works (,) But not yet soft (\_) #00:32:13-2#

A: You have to cut it open (,) And (-) #00:32:38-7#

TP: Because they're really not completely covered anymore (\_) I'll turn them over (,) (smalltalk) What I also thought (,) maybe a little of the cream on top (\_) With balsamic vinegar is bad (\_) Maybe I should have thought about that before (\_) Hm (\_) Ok, it's cooling down a bit (,) But I think that's irrelevant or (?) It's probably too cold anyway.) It's probably too cold anyway, but it was fresh (;) (smalltalk) (alarm clock rings) Ok (;) They're not quite ready yet (;) Do you want to set a timer for three minutes again (?) #00:35:02-7#

A: Yes (-) #00:35:03-7#

TP: Or I'll put one out (\_) But still put it on three minutes (\_) #00:35:15-9#

A: Ok it's on now (\_) #00:35:17-6#

TP: All right (;) (smalltalk) (alarm clock rings) Ready (?) (smalltalk) I think the potatoes are still relatively firm but (-) I think I'll just decide now that they are done (\_) It'll be fine (\_) Then they are seriously all done now or (?) #00:38:49-8#

A: Hm (?) #00:38:51-5#

TP: Then we are seriously done now (\_) #00:38:51-6#

A: Jo (\_) #00:38:52-8#

TP: Quasi (\_) #00:38:56-4#

A: Um pumpkin seed oil that comes then (-) #00:38:58-0#

TP: Oh yes, that's exactly what comes at the end (?) #00:39:02-8#

A: Yes, so (-) Arrange on a plate (,) And drizzle the pumpkin seed oil over it (\_)