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TP: So now I have celery and potatoes (\_) And these (-) Jerusalem artichokes (\_) Ah exactly (\_) What recipes are there with Jerusalem artichokes (\_) #00:00:43-5#

A: Ok (\_) Let's see (,) Chef (,) So there is now suggested Jerusalem artichoke curry soup (,) Jerusalem artichoke cream soup with white chocolate and chilli (,) Jerusalem artichoke chips (,) Jerusalem artichoke raw vegetables (,) Jerusalem artichoke carrot pancakes (,) Jerusalem artichoke apple salad (,) Jerusalem artichoke soup (,) Jerusalem artichoke pancakes with avocado cream (,) um (-) Hearty Jerusalem artichoke pan (,) Jerusalem artichoke- #00:01:14-5#

TP: Yes THAT sounds good (\_) This hearty Jerusalem artichoke pan (\_) #00:01:17-9#

A: Yes (?) Let's see (?) #00:01:19-7#

TP: What all has to go in there (?) #00:01:21-2#

A: So (\_) 400 grams of Jerusalem artichokes (,) two onions (,) three carrots (,) 250 grams of smoked bacon (,) 250 millilitres of vegetable stock (,) 125 millilitres of sweet cream (,) 100 grams of mountain cheese (,) salt and pepper (\_) #00:01:36-5# should go in there.

TP: Yes, I don't have half (\_) I don't have any bacon (-) #00:01:40-0#

A: Ok (\_) #00:01:40-4#

TP: Hm does not go (\_) #00:01:42-1#

A: Then (,) Let's see (,) Um (-) Exactly so (-) Jerusalem artichoke pancakes are with avocado cream and carrots (,) #00:01:55-0#

TP: At the very beginning there was kind of a soup (\_) #00:01:57-1#

A: The curry soup (?) #00:01:57-8#

TP: Yes exactly (;) #00:02:00-0#

A: Ok (\_) Put 500 grams of Jerusalem artichokes 250 grams of potatoes (,) two tablespoons of butter and a dash of oil (,) one teaspoon of curry powder (,) one tablespoon of cane sugar (,) two tablespoons of honey (,) salt cayenne pepper coriander lemon juice one tablespoon of sour cream and one litre of vegetable stock (\_) Now that would be for four servings (\_) #00:02:20-4#

TP: Ok, I can do less or (?) #00:02:22-6#

A: Exactly yes (\_) #00:02:28-2#

TP: Yes, that would be something (\_) Yes exactly (\_) #00:02:29-6#

A: All right (\_) ok (\_) #00:02:32-2#

TP: For two people (\_) #00:02:33-5#

A: Yes (,) #00:02:44-3#

TP: Can you work it out for me (?) #00:02:44-7#

A: Yes, Chef can do that, you can enter the number of portions (,) #00:02:48-6#

TP: Ok (,) #00:02:48-7#

A: And then that is converted (\_) #00:02:54-9#

TP: Ok (\_) Should I start already or or or (-) #00:02:59-1#

A: Yes, so if there are questions you can ask and if not then (-) #00:03:03-1#

TP: Ok then I'll start (,) I'll just do what it says (\_) So what do I have to do first (,) #00:03:07-9#

A: Yes, it says peel and dice Jerusalem artichokes and potatoes (,) Sauté briefly in butter and oil (,) Deglaze with vegetable stock and boil until soft (\_) Maximum five ten minutes (\_) #00:03:16-7#

TP: Ok (\_) Good (\_) Then I'll peel them now (\_) How many Jerusalem artichokes were there (?) #00:03:39-1#

A: With two portions it was 250 grams (\_) #00:03:42-0#

TP: Well, I'll take the two (\_) And how much potato (?) #00:03:47-2#

A: Um (-) 125 (\_) grams (\_) #00:04:14-6#

TP: Hm (\_) And a portion (?) #00:04:16-8#

A: For a portion (,) there would be 125 grams of Jerusalem artichoke and (-) #00:04:22-9#

TP: How much (?) #00:04:23-7#

A: So Jerusalem artichoke it would be 125 grams (,) #00:04:26-1#

TP: Mhm (,) #00:04:26-6#

A: And potatoes 62 and a half grams (\_) #00:04:29-7#

TP: Ok (;) Yes (\_) Then I'll make a portion (;) Yes (\_) Sweat on (\_) Or (?) Stand there (-) #00:04:50-2#

A: Um (-) Exactly (\_) Yes (-) Dice the peel and sauté briefly in butter and oil (\_) And then deglaze with vegetable stock and cook until soft (\_) #00:05:27-2#

TP: When they are so black inside (?) #00:05:28-6#

A: I'll have a look (,) #00:05:30-6#

TP: Is that then uh bad or (;) #00:05:34-4#

A: So I bought it today I hope not (,) #00:05:39-7#

TP: No or it could be that or that it belongs like this (?) Not that I'm cutting away too much (,) #00:05:45-4#

A: Um (,) I'll have a look (,) So it's not proper (\_) They are actually already so white (;) //I think you have to cut that away (;)// #00:05:56-3#

TP: //So white like potatoes (\_) Mhm (,)// Ah yes that stops then (\_) Yes (\_) #00:06:01-9#

A: Ah (\_) Ok (\_) #00:06:03-1#

TP: I just didn't want to cut away now (,) not that (-) #00:06:05-6#

A: Yeah sure (-) #00:06:07-0#

TP: I don't know that (-) #00:06:10-2#

A: I have also now briefly tried this with a test person (,) #00:06:14-3#

TP: Mhm (,) #00:06:15-8#

A: So it tastes a bit sweeter like potatoes (,) #00:06:19-1#

TP: Ok (?) #00:06:22-2#

A: But so (-) how should I say (;) It (-) so it doesn't taste bad (,) but it's a different taste (\_) #00:06:29-0#

TP: Mhm (,) Ok (;) It smells almost (-) a bit like radish (\_) so (-) when you smell it now (,) (smalltalk) How small do I have to cut it now (?) #00:08:42-3#

A: Um (-) #00:08:43-1#

TP: Dice (?) Or (-) #00:08:44-1#

A: Exactly (\_) Dice (\_) #00:08:50-3#

TP: And then sweat (;) #00:08:51-5#

A: Exactly (\_) In butter and oil (\_) #00:09:09-4#

TP: How small should the cubes be (,) #00:09:12-8#

A: Well, there is no more precise information (,) so they are pureed anyway (\_) #00:09:19-3#

TP: Oh well (\_) Ok (\_) The smaller the faster it goes (\_) (smalltalk) And I have to sweat that now (\_) #00:12:59-0#

A: Exactly (\_) (smalltalk) #00:13:15-7#

TP: So I do without the oil (\_) #00:13:17-6#

A: Yes (-) #00:13:25-2#

TP: And then what do I have to do (?) #00:13:26-4#

A: Then (-) Deglaze vegetable broth (,) And boil until soft (\_) Maximum fifteen minutes (\_) #00:13:31-5#

TP: Ok (\_) Oh now I put it in the wrong pot (;) And how much vegetable broth (?) #00:13:43-5#

A: Uh a quarter of a litre (\_) (smalltalk) #00:16:16-4#

TP: Quarter litre right (?) #00:16:16-8#

A: Exactly (\_) #00:16:31-5#

TP: So now I have to put it out (?) And then (,) #00:16:34-8#

A: Let it boil softly (\_) #00:16:35-7#

TP: Soft boil (\_) #00:16:35-9#

A: Fifteen minutes maximum (\_) #00:17:08-0#

TP: Do I have to let them brown (?) #00:17:12-8#

A: Um (-) So now it just says briefly sweat (;) #00:17:14-8#

TP: Sauté briefly (;) Ok (\_) Does it have to cook with the pot open er cook or closed (\_) #00:17:42-6#

A: Um, it doesn't say anything (\_) So (-) it just says let it cook but (-) no indication (\_) #00:17:54-3#

TP: Because it would get thicker if you leave it open (;) #00:17:57-9#

A: Ok (,) #00:17:58-1#

TP: So you would lose fluidity (unv.) (;) #00:18:00-3#

A: Yes that's right (\_) Yes (,) #00:18:01-9#

TP: Can sometimes be intentional (,) So I would actually (-) #00:18:05-4#

A: Well (-) you puree it (,) and then (-) you add sour cream (,) #00:18:15-4#

TP: The sour cream does it (-) Yes (-) #00:19:12-8#

A: So in the Chefkoch forum it says that it has to be um so some um users say that they always cook the soups with the lid closed (\_) Otherwise it says for example I always cook soups with the lid closed otherwise I would have to add something in order to not just have mush in the end (\_) Um (-) I cook potatoes and noodles with the lid tilted (,) so that they don't (unv.) Um (,) #00:19:42-1#

TP: Uh how much sour cream is added (;) yes uh so sour cream is added and (-) #00:19:46-6#

A: Exactly, besides the sour cream, honey (,) cane sugar, salt, cayenne pepper, coriander and lemon juice (\_) #00:19:52-4#

TP: Ok (\_) Yes, then you have to put the lid on it because otherwise it really won't be enough (;) No sour cream (\_) I'll take cream (\_) (smalltalk) What do we need for it now I don't know anymore (;) Cane sugar uh (-) so sugar (,) #00:21:18-3#

A: Uh honey (,) salt cayenne pepper (,) coriander and lemon juice (\_) #00:21:25-7#

TP: Ok (\_) So but I can just take chilli or (?) #00:21:34-2#

A: Instead of cayenne pepper (?) #00:21:34-6#

TP: Yes already (\_) #00:21:35-9#

A: Yes, I'll have a look (\_) #00:21:39-1#

TP: Coriander (\_) So I think with the spices then it works (,) #00:21:47-5#

A: So it says to use chilli powder as an alternative to cayenne pepper (\_) #00:21:51-3#

TP: Mhm (,) Exactly (\_) Curry (?) Did you say gell (?) #00:22:08-0#

A: Um (?) Uh ne so honey (,) cane sugar salt cayenne pepper coriander and lemon juice (\_) #00:22:21-0#

TP: I would have lemon pepper because I don't have lemon juice either (;) Then I'll take lemon pepper (,) chilli (?) salt (?) Salt is already in it (,) What else was it (?) #00:22:36-8#

A: Uh (-) honey cane sugar salt cayenne pepper coriander lemon juice (\_) #00:22:44-4#

TP: Cane sugar (,) I would have to look (,) #00:23:28-7#

A: Exactly curry powder comes in (\_) #00:23:30-0#

TP: Already gell (?) Somewhere (,) #00:23:31-6#

A: It just wasn't there when I was making it (,) but (-) a quarter of a teaspoon (;) is in the ingredients (\_) #00:23:36-4#

TP: Mhm (,) Gut (\_) So (\_) But I only put it in when it's cooked or (?) #00:23:42-8#

A: Exactly, so then puree (,) and then (-) (unv.) #00:23:45-6#

TP: Ok (\_) Good (\_) So (\_) Then we can make something else out of something else in the meantime (\_) (smalltalk) Then I would like to make something that I haven't cooked with each other at all Bulgur and celery (\_) (smalltalk) #00:24:38-9#

A: Um (,) There are several bulgur salads (,) Um (-) bulgur salads spinach (,) But there is no celery (,) So there would be um (-) bulgur vegetables Kilaw or how to pronounce it (,) beans (,) #00:25:44-4#

TP: Ok we didn't (,) #00:25:47-0#

A: It would be (,) Yes celery (,) um (-) tomatoes (,) carrot pepper onions (,) olive oil (-) beans bulgur paprika powder vegetables and parsley (\_) #00:26:02-3#

TP: Yes, in principle it would be (\_) Except for the beans or (?) #00:26:04-4#

A: Yes (,) #00:26:06-1#

TP: That's all there is now or (?) #00:26:08-6#

A: So the carrot (,) #00:26:09-9#

TP: We don't have the carrot (\_) We have to leave it out (,) #00:26:12-6#

A: Paprika Parsley Vegetables (-) yes otherwise we actually have everything (\_) #00:26:18-9#

TP: Mhm (,) And what is that (?) The Kilaw (\_) #00:26:22-8#

A: Kilaw exactly (\_) #00:26:23-5#

TP: Ok (,) #00:26:24-0#

A: Bulgur-vegetable-kilaw (\_) And (-) So now there would be a stick of celery (\_) But I I (unv.) #00:26:31-8#

TP: Then we take half of them or (?) So (-) #00:26:34-6#

A: Yes (,) #00:26:35-1#

TP: Yes (-) Let's do it (\_) Like this (\_) Exactly (\_) Like this I have to do with that (\_) #00:26:48-3#

A: Ok (\_) the first step would be (,) Um (-) wash the tomatoes (,) cut out the stalks (,) cut them into quarters (,) remove the seeds and roughly chop them (\_) #00:26:57-8#

TP: Mhm (,) And then (?) What do I have to do with them (?) #00:27:01-6#

A: Then (,) the celery, carrots, peppers, vegetables, onions and so on are prepared (,) and the tomatoes are (unv.) (,) Um (-) So the vegetables are steamed (,) and then tomatoes are added somewhere, so (;) rather (-) #00:27:25-2#

TP: Ok (\_) #00:27:25-8#

A: In the end then (\_) #00:27:26-7#

TP: Yes then we do the (unv.) #00:27:30-2#

A: Ok (\_) #00:27:32-9#

TP: So the vegetables (,) What do I have to sauté (-) So now we'll just make one portion again (\_) #00:27:38-0#

A: Yes (-) #00:27:38-6#

TP: I would say (\_) #00:27:39-4#

A: I'll see if that's (-) OK, so brown it (,) #00:27:49-7#

TP: Celery and such will probably (-) #00:27:51-9#

A: The vegetable and onion cubes (,) you have to sauté them (,) Um (-) Bulgur then later (,) Yes that was it (\_) So just sauté all the vegetables (\_) #00:28:09-0#

TP: So just dice the celery (\_) And what (-) #00:28:12-2#

A: Now you would have to clean the celery stalks, wash and peel the carrot, quarter the pepper, wash the seeds (,) peel the onions (,) finely dice the vegetables and the onion (\_) #00:28:21-9#

TP: Ok (\_) Good (\_) Then I'll start with the celery (,) And then I'll just take half of the (\_) Is that about the right amount (,) How much celery (,) Well, yes, but that's celery stalks (;) #00:28:43-3#

A: Yes, so that would be half a stick, it says about 50 grams (\_) #00:28:45-6#

TP: Ok (\_) Oh that's 300 grams (\_) But good (,) uh (-) there's still a lot of skin (,) Oh that's alright (\_) I don't have a carrot for that (\_) (smalltalk) So that's where (\_) celery (?) onion (?) #00:37:18-6# comes in now.

A: Um pepper (,) #00:37:19-7#

TP: A whole (?) #00:37:22-4#

A: Um (,) That would be half (\_) #00:37:24-9#

TP: Half a (\_) #00:37:26-7#

A: Tomatoes Celery (unv.) Peppers Onion (,) Lemons (,) and yes Parsley but that comes at the end (;) #00:37:36-9#

TP: Mhm (,) Ok (\_) So this paprika I also have to sauté (;)   
#00:37:47-5#

A: Um (,) Yes (\_) Yes exactly (\_) (smalltalk) #00:41:07-1#

TP: I have to steam it together or (?) Then I can also put it together right now or (?) #00:41:11-6#

A: Exactly, so vegetables and onions (,) Sauté together (\_) #00:41:25-4#

TP: Onions (?) (smalltalk) So what do I have to do now with the uh do you want to read me the whole recipe (,) #00:44:19-3#

A: Yes I can do (\_) So (-) We #00:44:22-5#

TP: So we leave out the tomatoes (\_) #00:44:23-9#

A: Leave out the tomatoes (,) then peel and finely dice the onions - that's what we did (,) then heat the oil in a saucepan (,) sauté the diced vegetables and onions over a medium heat for three minutes (\_) in the meantime, put the beans in a sieve (,) rinse with cold water and drain well (\_) add the bulgur to the vegetables in the saucepan and sauté, stirring, for two minutes (,) Add paprika powder, beans and tomatoes (\_) Fill up with vegetable stock (,) Bring to the boil briefly while stirring (\_) Cover the bulgur and let it swell for about twenty minutes on the lowest heat (,) In the meantime, wash the parsley (,) shake it dry and chop the leaves coarsely (\_) At the end of the cooking time, loosen the bulgur vegetables a little with a fork (\_) Mix in the parsley and season with salt and pepper (\_) #00:45:07-4#

TP: Ok (\_) Good (\_) Then I need the one pot and not just the pan (;) Does butter have to go in there now (?) So first of all uh (-) #00:45:23-1#

A: So there now first of all oil (\_) #00:45:24-2#

TP: Oil (-) #00:45:24-5#

A: It says heat the oil in the pot (-) So (-) #00:45:26-5#

TP: Ok (\_) No oil then (\_) Mhm (,) #00:45:29-9#

A: Exactly, so butter is not included (\_) #00:45:39-6#

TP: I have to let the pot get warm first (,) But now the one in the back is already (-) the soup should already be ready (-) Or (?) I didn't look at the clock but I think it was 43 or so (;) #00:45:50-1#

A: Exactly, so 15 minutes are definitely over yes (-) #00:45:54-0#

TP: What do I have to do with her now (?) #00:45:55-6#

A: Puree (,) With honey (,) cane sugar salt and (-) (unv.) //season (\_)// #00:46:00-6#

TP: //Taste (\_)// Ok (\_) #00:46:01-7#

A: Then lastly fold in sour cream and that was it (\_) (smalltalk) #00:50:03-2#

TP: It doesn't have to be a lot of oil, does it (?) #00:50:06-5#

A: Um (,) Ne also (-) (unv.) #00:51:03-0#

TP: So, what do I have to do now (\_) How long (?) #00:51:06-2#

A: Exactly so three minutes at medium heat (\_) #00:51:09-9#

TP: And then the bulgur comes in (\_) #00:51:11-7#

A: Exactly (\_) (unv.) Uh and then add the bulgur to the vegetables in the pot (,) and sauté for two minutes to stir in (\_) #00:51:20-3#

TP: Ok (\_) And then vegetable broth on it or (?) #00:51:25-3#

A: And then peppers and tomatoes with it (?) #00:51:27-8#

TP: Ok (?) #00:51:28-6#

A: And then the vegetable broth (\_) #00:51:31-1#

TP: Mhm (,) How many tomatoes were there (?) #00:51:35-5#

A: Was one and a half fully ripe tomatoes (\_) #00:51:56-3#

TP: I have to cut them into small pieces too or (?) Or (?) What did they say (?) #00:52:04-5#

A: Exactly cut out the stalks (,) And quarter the tomatoes (\_) #00:52:08-8#

TP: Quartering (?) #00:52:09-5#

A: Exactly quarter, core and roughly chop (\_) #00:52:12-0#

TP: Ah (\_) coring (\_) Ok (?) (smalltalk) Rough chopping stood gell (?) #00:53:40-3#

A: Exactly (\_) (smalltalk) #00:54:38-8#

TP: I should have made the tomatoes before (\_) They know why they put it in like that (\_) But it doesn't matter now, I need to steam a bit longer then (\_) #00:54:54-7#

A: Yes (\_) #00:54:56-0#

TP: Because coring the small ones now takes a bit of time (?) #00:55:00-7#

A: Yes (-) (smalltalk) #00:59:22-6#

TP: So (\_) Now, uh, I have to do this first, what do I have to do (?) With uh (-) I have steamed the vegetables now (\_) #00:59:30-2#

A: Exactly then (,) Add the bulgur to the vegetables in the pot (,) to the broth two (unv.) and stew (\_) #00:59:35-7#

TP: And how much bulgur (?) #00:59:40-3#

A: That's (-) 75 grams (\_) #00:59:42-5#

TP: Ok (\_) And then deglaze with the vegetable broth or (?) #00:59:48-0#

A: Then add the paprika and the tomatoes (,) #00:59:50-4#

TP: Mhm (?) #00:59:51-1#

A: And exactly (\_) Then fill up vegetable broth and (unv.) #00:59:55-4#

TP: Because then I have to look at it now (-) Because if there's bulgur in it (,) then I mustn't move away from the pot (\_) Otherwise I'll burn it (\_) So (\_) Now I don't know again (;) How much vegetable broth (?) Sorry (,) #01:00:20-4#

A: Um (,) vegetable broth it's 162 millilitres (\_) Or 162 and a half but (-) #01:00:29-5#

TP: Yes, I can't do it that exactly anyway (;) And how much bulgur 75 (\_) #01:00:35-1#

A: Exactly (\_) #01:01:27-2#

TP: Now again (\_) First bulgur (,) no first curry powder or what (?) #01:01:30-8#

A: So first add paprika powder and tomatoes (,) and then exactly first add the bulgur to the vegetables in the pot (,) and stir-fry for two minutes (\_) Then (,) then the peppers and tomatoes (\_) #01:01:47-9#

TP: Mhm (,) And how much paprika powder (,) #01:01:54-7#

A: Half a tablespoon (\_) Rose hot (\_) #01:01:56-8#

TP: Mhm (,) Uh (-) Half tablespoon (?) #01:02:00-3#

A: Exactly half a tablespoon of rose hot paprika (\_) #01:02:03-2#

TP: Roses (\_) so spicy (\_) (smalltalk) Can I put the vegetable broth in now (?) So the tomatoes are in (?) #01:04:29-6#

A: Tomatoes are in it (,) Exactly then fill up with the vegetable stock and bring to the boil briefly while stirring (\_) Then cover the bulgur and let it swell for about twenty minutes on the lowest heat (\_) #01:04:41-0#

TP: Ok (\_) I think that's a bit little vegetable broth there (;) Fill up (\_) #01:04:54-7#

A: Exactly (\_) The (-) 162 millilitres (\_) #01:04:59-5#

TP: Mhm (,) Well (,) Because I don't think it's boiling now (;) #01:05:05-5#

A: Ok (,) #01:05:06-1#

TP: Because there is hardly any liquid in it (\_) It has already soaked it up (\_) #01:05:08-8#

A: Has it already sucked up (?) Yes ok (;) #01:05:12-9#

TP: Then I think I have to add something or (?) #01:05:15-3#

A: Yes (?) So (-) bulgur should (-) #01:05:22-0#

TP: Sources (;) #01:05:22-7#

A: Exactly swell (,) becomes thicker and should become softer (\_) #01:05:26-8#

TP: I'll add water again (;) Stirring (?) No (\_) Then add (-) #01:05:49-4#

A: Exactly, so it says fill up with the vegetable stock (,) and bring to the boil briefly while stirring (\_) #01:05:53-5#

TP: Ok (\_) #01:05:53-6#

A: Cover the bulgur and let it swell for about twenty minutes on the lowest heat (\_) #01:05:57-4#

TP: Mhm (,) Good (\_) Lowest heat (,) Twenty minutes (\_) Ok (\_) So (\_) Then (,) The soup (\_) It's pureed now (\_) #01:07:16-0#

A: It's pureed (\_) Then you have to season it (,) #01:07:25-8#

TP: Ok (\_) So Two Eat- How much honey (?) Two (-) #01:07:28-3#

A: Honey it was half a tablespoon (,) #01:07:31-2#

TP: Aha (,) Then (?) Er Curry (?) #01:08:14-2#

A: A quarter teaspoon (,) And um a quarter tablespoon of cane sugar (,) #01:08:41-4#

TP: Sugar (\_) So (\_) Then (?) #01:09:13-6#

A: Then (?) curry powder we have (,) the sugar (,) and then salt (,) cayenne pepper (,) coriander lemon juice that is to taste (\_) So there is no quantity specified (\_) #01:09:24-5#

TP: Cayenne pepper, we'll just use chilli (,) (smalltalk) Then lemons (;) I'll just put a lemon pepper in (,) Then it'll be fine (\_) And do we have to boil it up again (?) #01:10:45-0#

A: Um (,) Ne actually (-) Ne (\_) #01:10:47-4#

TP: Sour cream still has to go in or (?) #01:10:48-5#

A: Exactly yes (\_) #01:10:58-6#

TP: How much sour cream (?) #01:11:00-1#

A: That was (,) A quarter of a tablespoon (\_) #01:11:27-9#

TP: That was it then or with the colour (;) #01:11:29-0#

A: That's exactly what it was then (\_) (smalltalk) #01:14:17-2#

TP: It said minimal heat gell (?) #01:14:19-4#

A: Exactly (\_) About twenty minutes (,) #01:14:21-1#

TP: Mhm (,) Yes then it fits (\_) #01:14:26-1#

A: So (-) parsley so (;) So the next step would be meanwhile wash parsley (,) shake dry (,) and spread leaves on it (\_) #01:14:34-8#

TP: I don't have parsley (\_) I only have chives (\_) #01:14:38-2#

A: Yes, so (-) That's only (;) decoration (\_) One and a half stems (,) #01:14:51-8# anyway.

TP: We'll leave that out (\_) Because if the chives taste like parsley, they taste completely different (;) And you can taste that (;) (smalltalk) Three more minutes (\_) At 27 it was (\_) #01:24:36-8#

A: Exactly (\_) #01:24:36-9#

TP: What do I have to do then (?) #01:24:38-2#

A: Uh (-) #01:24:42-8#

TP: Parsley in (\_) #01:24:44-6#

A: Exactly (\_) Parsley would have gone in (,) And then loosen up with a fork (,) Mix in parsley and season with salt pepper (\_) (smalltalk) #01:31:31-7#

TP: So (\_) So (\_) Now I don't know anymore (\_) I have to put something in now (?) #01:31:35-4#

A: So just with the fork (,) So put parsley in (,) #01:31:37-5#

TP: Exactly (\_) #01:31:38-1#

A: And then loosen it up a bit with the fork and season with salt and pepper (\_) #01:31:41-9#

TP: Exactly (\_) Well, now I've made it a bit liquid, I think (;) Salt and pepper, right (?) #01:32:18-4#

A: Exactly (\_) (smalltalk)