

Subscribe to DeepL Pro to edit this document.  
Visit [www.DeepL.com/pro](https://www.deepl.com/pro?cta=edit-document) for more information.

TP: Um (-) Ok Google (,) I want to make a stir-fry with aubergine (,) couscous (-) peppers (,) and the potatoes I forgot the name (,) #00:00:22-8#

A: Jerusalem artichoke (\_) #00:00:24-5#

TP: Jerusalem artichoke (\_) I'll try it (\_) #00:00:25-4#

A: All right (\_) #00:00:26-8#

TP: Um (-) How much couscous do I need for one person (\_) #00:00:30-5#

A: Um (,) So (-) as a main course it says 60 to 90 grams (,) and as a side dish 40 to 60 (\_) #00:00:45-3#

TP: Good (\_) Then we'll take 40 I'd say (,) Because we'll still mix it (,) How do I have to prepare couscous (;) #00:00:57-5#

A: Um (-) So for couscous you first have to bring water to the boil (,) And then take it off the cooker (,) Put the couscous in a pot (,) Pour the water over it and let it swell for five to ten minutes (\_) And at the end loosen it with a fork (\_) And season (\_) #00:01:15-7#

TP: How much water do I have to take (\_) #00:01:17-8#

A: So there is the ratio one to one (\_) #00:01:22-0#

TP: Ok (\_) #00:01:39-2#

A: What I found now was (-) So now I have aubergine with couscous would be a possible recipe that I found (,) Um (-) What else is there (?) Couscous with vegetable ragout (,) Where (-) aubergine courgette pepper comes in (,) #00:02:01-3#

TP: Then I'll take couscous with aubergine that fits (\_) #00:02:05-0#

A: Ok (\_) So (-) Would be the first recipe (\_) #00:02:08-6#

TP: Exactly (\_) #00:02:09-2#

A: All right (\_) #00:02:12-3#

TP: Now I took fifty (,) ne 42 (-) fifty grams (,) How do I have to prepare the aubergines (-) for the recipe (;) #00:02:51-6#

A: Um (-) So I just see that it takes two hours (\_) #00:02:56-2#

TP: Ok ok (\_) #00:02:57-3#

A: That's why I guess (;) #00:02:58-4#

TP: Then uh (-) Can we improvise it a bit or shorten it (,) #00:03:04-5#

A: I can say (-) So wash the aubergines and cut them in half lengthways (,) Salt the cut surfaces well (,) Leave to marinate for about thirty minutes (\_) Then pat dry with kitchen paper (,) The goat's gouda (-) So I'll start (-) I'll maybe tell you what the ingredients are first (..),) Um (-) That would be for (-) It doesn't say for how many (-) Exactly for four portions (,) I'll put it down to one (,) There would be one aubergine (,) Salt (,) Couscous (,) half a shallot (,) two basil (,) olive oil tomato paste (,) ajvar paste (,) black pepper (,) cumin (,) goat gouda (,) sour cream (,) And a basil leaf (\_) #00:03:47-0#

TP: Then I would have said let's make the couscous and aubergines (,) and uh put a bit of mozzarella on it (,) Just make it hot (,) That we sort of fry it (,) Fried aubergines with couscous (,) #00:03:55-8#

A: All right (\_) #00:03:55-8#

TP: Relatively quickly I think (,) #00:03:58-4#

A: Yes (-) So we can also do (\_) #00:04:01-4#

TP: Then I'll ask all the things anyway (,) So (\_) with the couscous it was as soon as it was boiling (,) So take the water out and then pour it over (,) and let it sit for seven minutes or (?) #00:04:11-5#

A: Exactly yes (\_) #00:04:16-9#

TP: So (\_) How much aubergine should I take for one person (\_) #00:04:20-6#

A: Um (-) According to the recipe, one aubergine is now for one person (\_) #00:04:24-3#

TP: Ok (\_) Then I'd say I'll take half a (,) (smalltalk) Ok (\_) How hot do I have to make the pan (\_) (...) When roasting aubergines (\_) #00:06:25-9#

A: I'll have a look (,) So it says now (-) #00:06:36-6#

TP: Ok then quite normal (\_) #00:06:37-5#

A: not really yes so (-) #00:06:40-5#

TP: Ok (\_) #00:06:56-6#

A: It only says in a coated pan you can fry aubergine with little fat (\_) That you should brush the slices thinly with olive oil (\_) Then you don't need so much extra oil for the pan (;) #00:07:09-1#

TP: Shit too late (-) (laughs) Ok (\_) Couscous is ready (,) Do you have a time (?) #00:07:39-6#

A: Yes (-) Seventeen eleven (\_) #00:07:41-2#

TP: Perfect thanks (,) (smalltalk) So (\_) Ok Google (\_) Uh does cream go with aubergine (\_) #00:08:51-0#

A: Yes (\_) So there are some recipes (,) For example penne with cream aubergine so that will (-) is quite tolerable (\_) #00:09:01-0#

TP: Which spice tastes best with aubergine (\_) I'll take salt and pepper in advance anyway (,) #00:09:07-6#

A: Yes (-) Exactly, so it depends (;) So if you like it oriental (,) Cumin curry (-) Paprika powder Cayenne pepper and coriander (,) so ground coriander (,) If you like it Mediterranean (,) Italian herbs (,) or herbs of Provence (,) and garlic (\_) #00:09:39-1#

TP: Phew that's a good question (\_) I think we'll take (-) curry and paprika (\_) #00:09:45-2#

A: Ok (\_) #00:09:49-7#

TP: And we'll add some caraway seeds (\_) (smalltalk) So (\_) what does the time say (?) #00:11:18-3#

A: Seventeen fifteen (\_) So five minutes (\_) (smalltalk) #00:14:23-3#

TP: What does the time say (?) #00:14:24-4#

A: Uh Seventeen Eighteen (\_) #00:14:27-8#

TP: Do you think it's already good (?) #00:14:30-0#

A: So if (-) so if you try it and it's soft (,) Or not so hard anymore just (,) then it should fit (\_) So now we have it about seven (,) yes seven minutes (,) (smalltalk) #00:17:12-0#

TP: Ok (;) How long do aubergines have to fry (\_) #00:17:17-7#

A: Um (-) (looking) #00:17:39-5#

TP: Well, I would have done it by feeling anyway, but I thought maybe (-) #00:17:42-1#

A: Yes, I'll have a look (,) Yes, so it actually says (-) #00:18:00-7#

TP: Doesn't say anything specific (;) #00:18:01-3#

A: Ne (;) (smalltalk) Ah it says fry aubergines two to four minutes on each side (\_) #00:19:06-8#

TP: We've had them in much longer now (;) I like them a bit crispier (,) (smalltalk) Oh shit (\_) No that's a bit crispy (,) I'll put them in the oven a bit more (,) I'll make some more (,) #00:21:44-5#

A: Please (?) #00:21:45-5#

TP: I'll put them in the oven and make some more quickly (,) (small talk) So I'd say we'll get the others right away (,) put some cream on top (,) do you think mozzarella ok uh does mozzarella go with aubergines (\_) #00:25:40-4#

A: Well, there's tomato and aubergine casserole with mozzarella, so that goes with it, I think (\_) #00:25:45-4#

TP: Ok (\_) Cool (\_) Let's try it out (?) #00:25:48-3#

A: Let's try it (\_) (smalltalk)