

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: What is bulgur (,) and how do I prepare it (\_) Or how can I combine it (;) #00:00:36-7#

A: So bulgur (,) is pre-cooked wheat (,) is then dried and then (-) so it's basically dried wheat (,) and you also prepare it (-) exactly so hot water (,) so you boil water (,) #00:00:56-9#

TP: Yes (,) #00:00:57-6#

A: Put it in and then let it soak (\_) #00:01:03-4#

TP: Ok all right (\_) How do I prepare an aubergine (\_) Preparation aubergine (\_) #00:01:14-9#

A: Um (-) So it depends (\_) You can (-) If you want to fry it now (,) #00:01:18-6#

TP: Hm (,) #00:01:19-6#

A: Um, just washing (,) cutting (,) #00:01:22-3#

TP: Peeling not (\_) #00:01:23-0#

A: Usually salt (,) so you cut it up usually salt it then and let it uh steep a bit (,) so let it steep in the water (,) #00:01:31-3#

TP: In the water when I fry it (?) #00:01:33-1#

A: Please (?) #00:01:34-2#

TP: When I fry it (?) #00:01:35-1#

A: When I fry it (,) (...) So when you fry it (,) #00:01:57-3#

TP: Well, although it fits or (,) I cook it then (\_) So just cook it cut it into pieces (,) don't peel off the skin or (?) #00:02:02-9#

A: Ne (-) So you (-) #00:02:03-7#

TP: And salt and put it in the boiling water (\_) #00:02:05-1#

A: Yes, now I have it (\_) Roast vegetable aubergine (\_) So exactly you can leave the skin on (,) #00:02:10-0#

TP: Yes (,) #00:02:10-1#

A: Um (-) And (-) theoretically (,) but I don't think you have to do that (,) you just salt it and then put it in water for a bit (,) But you can also (-) just like that (-) #00:02:25-0#

TP: Ok (,) #00:02:25-6#

A: Uh, brush a little bit with oil and then put it right into the pan (\_) #00:02:28-9#

TP: And asparagus (?) Preparation of asparagus (?) If I want to make an asparagus sauce with sour cream and so (-) #00:02:36-2#

A: So if you have white asparagus (,) Um (-) #00:02:40-7#

TP: Peeling (?) #00:02:41-2#

A: Exactly peel (,) Woody ends away (,) #00:02:42-9#

TP: Yes (,) #00:02:43-2#

A: So (-) Three centimetres (,) And exactly depending so if you want to cook it (,) #00:02:47-2#

TP: Yes (,) #00:02:47-5#

A: Actually all the pieces in (,) #00:02:49-3#

TP: Ok (,) #00:02:49-3#

A: But you can also, for example, fry it there (-) You can also cut it into pieces and just bang it in the pan (\_) Exactly (\_) #00:02:57-9#

TP: Ok (\_) Well then (\_) I'll start (\_) With (,) boiling potatoes (\_) That cooks along (;) So (\_) Then we'll peel them (,) #00:03:58-9#

A: Please (?) #00:03:59-5#

TP: Let's peel them (,) (smalltalk) Ok (\_) Can I somehow combine beans with asparagus (,) #00:06:36-5#

A: I'll have a look (,) Well, there's a goulash casserole now (,) But (-) There aren't so many (\_) #00:07:24-6# now.

TP: I don't have to use it or (?) #00:07:25-4#

A: Please (?) #00:07:26-5#

TP: I don't have to use it (\_) #00:07:27-9#

A: No, you don't have to (\_) Well, there's not that much with asparagus and kidney beans now (\_) #00:07:33-1#

TP: Then I think I'll leave it out even (\_) Um (-) Exactly (,) Give another one like this (;) Asparagus sauce Hollandaise sauce (,) Probably with sour cream and cream (,) #00:07:51-1#

A: Exactly white asparagus with hollandaise sauce and potatoes (,) #00:07:53-7#

TP: That's exactly what I wanted to do (\_) (smalltalk) #00:08:32-2#

A: Exactly, so that's (,) Two and a half kilos (-) So for four people (\_) Two and a half kilos of white asparagus (,) Salt Sugar Butter (,) (unv.) egg yolk (,) white wine pepper from the mill and lemon juice (\_) But that's just (-) I have another one here with potatoes (,) 500 grams of potatoes (,) salt one kilo of white asparagus (,) sugar and lemon juice (\_) That would be for four servings (,) And (-) #00:08:58-4#

TP: Yes, do I not mix sour cream and sour cream together (?) #00:09:02-7#

A: With the hollandaise sauce (?) #00:09:03-4#

TP: Yes or such an asparagus sauce yes (,) #00:09:04-7#

A: So with the hollandaise, butter, egg yolk, white wine and lemon will come in (,) But (-) I can have a look (,) Asparagus with (-) sour cream (-) #00:09:14-7#

TP: Make asparagus sauce with uh sour cream (;) #00:09:30-2#

A: So there is cream of asparagus soup with sour cream and sour cream, for example (\_) #00:09:34-9#

TP: Yes ok (,) #00:09:35-1#

A: So a cream of asparagus soup (,) Um (-) That actually has good reviews (,) So it comes in (-) Fresh so a kilo of asparagus (,) #00:09:50-1#

TP: Hm (,) #00:09:50-3#

A: Uh (-) #00:09:51-2#

TP: Wait is that a kilo (?) #00:09:53-0#

A: No 500 grams (\_) But those are ingredients for four people (;) #00:09:55-8#

TP: Yes (,) #00:09:56-5#

A: So (-) One kilo of asparagus Butter Salt (,) Water (,) Um Flour (,) Crème fraîche (,) um Egg yolk Cream White wine (,) yes well Bratwurst you don't necessarily need now (,) Pepper (\_) #00:10:20-0#

TP: Is much too complicated (-) #00:10:21-1#

A: Chicken broth (-) (smalltalk) #00:10:41-3#

TP: Um (-) Ok then we'll do that (,) So (\_) You can leave that open (?) #00:10:48-9#

A: Yes (,) #00:10:51-0#

TP: So (\_) Will you tell me again (?) Sour cream (?) Sour cream (?) #00:10:54-2#

A: Exactly so (-) asparagus (,) butter (,) water (\_) flour (,) #00:10:58-4#

TP: Wait butter (,) Yes ok (\_) So butter flour (,) #00:11:05-1#

A: Crème fraîche (,) #00:11:06-5#

TP: Crème fraîche yes (,) Or is that (,) No (\_) #00:11:10-9#

A: Sour cream is (-) #00:11:13-2#

TP: Yes (,) #00:11:14-8#

A: Um (-) Egg yolk (,) One egg yolk (-) #00:11:16-4#

TP: Yes (,) #00:11:16-9#

A: 100 millilitres of cream (,) #00:11:19-8#

TP: I did too (,) And the egg (,) (smalltalk) An egg (?) #00:11:53-9#

A: Yes (-) So one egg yolk (,) Then 100 millilitres of cream (,) #00:11:59-2#

TP: Yes (,) #00:12:00-1#

A: Uh (-) 100 millilitres of white wine (,) #00:12:05-7#

TP: Uh (-) I haven't now (\_) Do I do it without white wine (;) #00:12:09-8#

A: Yes (-) #00:12:10-1#

TP: Doesn't help (\_) #00:12:11-4#

A: Um (-) Pepper Nutmeg (,) #00:12:16-9#

TP: Pepper (,) Nutmeg yes (,) #00:12:20-6#

A: Um (-) Good and we don't have the bratwursts (-) A chicken broth (?) To taste (,) #00:12:29-8#

TP: Chicken broth (?) Chicken broth (-) I'll probably have some somewhere (\_) Yes what else (,) #00:12:43-5#

A: And (-) Yes, maybe chives, but that doesn't have to be (\_) #00:12:47-6#

TP: Yes (-) Um, can I also ask you how to do it (?) Mix everything together or (?) #00:12:52-7#

A: Exactly I can tell you the first step (,) #00:12:55-0#

TP: Yes (,) #00:12:55-7#

A: Peel the asparagus (,) Cut into bite-sized pieces (\_) #00:12:58-8#

TP: Yes then I'll do that right away (\_) #00:13:00-3#

A: First simmer the bowl in the water for ten minutes (,) Simmer gently, not longer or the broth will become bitter (\_) #00:13:05-7#

TP: Otherwise (?) #00:13:06-3#

A: Otherwise the brew will be bitter (\_) So (-) Erm let the bowl simmer gently in water for ten minutes (,) #00:13:11-1#

TP: The bowl (;) #00:13:13-6#

A: Yes (,) (smalltalk) #00:13:41-4#

TP: I'm going to peel the asparagus now (;) #00:13:44-0#

A: Yes (,) Let's do that (\_) But as I said (,) Pick up the bowl (\_) (smalltalk) #00:15:37-1#

TP: What is the cooking time of the asparagus (,) #00:15:39-3#

A: Um (-) Fifteen minutes (\_) (TP peels asparagus) #00:19:51-9#

TP: Ok step two (,) cut (?) #00:19:53-6#

A: Exactly, so cut into bite-sized pieces exactly (,) The woody ends away (,) #00:19:59-4#

TP: Yes (,) #00:20:00-4#

A: And stop (-) boiling water (\_) #00:20:05-7#

TP: Hm (,) #00:20:07-9#

A: And you should simmer the bowl in it for ten minutes (,) and strain it afterwards (\_) #00:20:13-9#

TP: Let it boil for ten minutes inside (\_) #00:20:15-9#

A: Yes (,) #00:20:16-4#

TP: And then strain (\_) Yes (-) #00:20:24-1#

A: But there's no potato or anything in there now (\_) #00:20:26-5#

TP: Yes I do that as supplements (\_) #00:20:27-7#

A: Yes ok (\_) #00:21:02-7#

TP: So cut off the ends (,) #00:21:06-4#

A: Exactly and in bite-sized pieces (\_) (prepares) #00:23:14-7#

TP: Uh sorry how does it go on (?) #00:23:14-7#

A: You (-) Exactly (\_) Let the bowl (,) Simmer gently for ten minutes (\_) #00:23:18-2#

TP: The bowl (;) #00:23:18-7#

A: The bowl (\_) #00:23:19-3#

TP: And the asparagus (?) #00:23:20-6#

A: He will come later (\_) #00:23:22-6#

TP: Ok (,) Simmer the peel (\_) Ten minutes lightly (\_) (smalltalk) Ok (\_) Potatoes (,) Salt probably (,) And then put the potatoes in or (,) Fifteen minutes (-) #00:25:37-1#

A: Uh no so fifteen minutes that was the asparagus (-) So simmer ten minutes asparagus peel (,) #00:25:40-9#

TP: Mhm (,) #00:25:41-7#

A: Then strain the brew (,) So (-) #00:25:43-9#

TP: Yes (,) #00:25:43-8#

A: You can put the asparagus peelings away (,) Then add salt, sugar, butter and chicken stock to the broth (,) #00:25:48-9#

TP: So I probably don't need that much water then (\_) For the brew (\_) #00:25:52-9#

A: Uh Two litres of water is there (\_) #00:25:55-1#

TP: Two litres ok yes (,) #00:25:55-4#

A: Then it already fits (\_) #00:25:56-1#

TP: Yes (,) #00:25:56-5#

A: Um (-) And then put the asparagus in the broth and let it simmer for fifteen minutes and then pour it off (,) And collect the asparagus broth, so (;) #00:26:03-8#

TP: Hm (,) #00:26:04-5#

A: Exactly (\_) Then (,) melt butter (,) lightly sweat flour in it and deglaze with white wine (,) #00:26:10-4#

TP: Yes (,) #00:26:11-3#

A: Add the asparagus stock and bring to the boil (\_) Then add the sausage meat - we don't have any (,) Then whisk the crème fraîche with the egg yolk and stir into the soup (,) Add the asparagus pieces and heat (,) Don't boil any more (,) Season with salt, pepper and nutmeg and the last step (,) Whip the cream until semi-stiff and put a dollop of each on top of the cream of asparagus soup (\_) #00:26:34-6#

TP: Mhm (,) Then uh potatoes I can cook on the side or (?) Actually (-) #00:26:48-0#

A: Yes (-) #00:27:14-1#

TP: Ok (\_) Um, can I go on with the crème fraîche or something and the cream (;) Uh (-) #00:27:20-7#

A: Um (-) So let's see (,) So the (-) step three was to melt butter (,) lightly sweat flour (,) and deglaze with white wine (,) and add the asparagus broth and bring to the boil (\_) But that's only after the asparagus and I (-) #00:27:40-2#

TP: Hm, I'll make something in the pan quickly (\_) #00:27:43-5#

A: And the next step (,) whip the crème fraîche with the egg yolk and stir it into the soup (;) #00:27:47-3#

TP: Yes (-) (prepares to) So wash aubergine (,) #00:28:12-9#

A: Uh, what aubergine (?) Oh, so you're doing aubergine (\_) Yes, uh, washing (,) Um (-) #00:28:21-5#

TP: And cut (\_) #00:28:22-3#

A: And cut exactly (\_) Then (-) Stop salting (,) And (-) #00:28:28-1#

TP: Do I have to peel them out somehow or what (-) #00:28:30-4#

A: Please (?) #00:28:30-7#

TP: Peeling out inside (?) Not (\_) #00:28:32-1#

A: No, so (-) you can usually or often cut it into rings (-) #00:28:38-7#

TP: In slices stop (\_) #00:28:38-6#

A: In slices yes exactly so not lengthwise but widthwise (\_) Exactly (\_) (TP cuts aubergines) #00:31:44-5#

TP: Oh, and then in there (,) I should keep the brew, right (,) #00:31:46-7#

A: The brew you shall keep yes (\_) #00:31:50-2#

TP: Uh (-) (prepares) And now put the asparagus in here or (?) And cook for ten minutes (-) fifteen minutes (\_) #00:33:05-8#

A: Exactly, so (-) Bring the stock to the boil with salt, sugar (,) a tablespoon of butter (,) and some chicken stock (,) Then add the asparagus and simmer for about fifteen minutes (\_) #00:33:18-8# #00:33:18-8#

TP: Salt Sugar (,) Sugar (;) #00:33:21-6#

A: Yes (-) #00:33:29-4#

TP: A little bit stop (\_) #00:33:30-2#

A: Yes a bit of a (\_) #00:33:33-8#

TP: Ok and what else (?) #00:33:35-0#

A: Uh salt (,) A pinch (,) #00:33:38-2#

TP: A pinch of salt (,) #00:33:41-9#

A: One tablespoon of butter (,) #00:33:49-8#

TP: One tablespoon (;) #00:33:50-7#

A: Yes (-) #00:33:51-6#

TP: Mhm (,) #00:33:54-5#

A: Um (-) And a little bit of chicken broth (\_) So that depends on taste, there is no specification (\_) #00:34:02-8#

TP: Yes (-) So it was for four people or (?) #00:34:21-6#

A: Hm (,) And then you can add the asparagus (\_) And simmer for fifteen minutes (\_) #00:34:28-0#

TP: Should I put a little bit away (;) #00:34:29-8#

A: What (?) #00:34:30-3#

TP: Should I put a little bit away if it's for four people (-) #00:34:42-5#

A: Um (-) Hm (\_) I don't know how much it is (-) Two litres it said (\_) #00:34:50-1#

TP: That's already two litres (;) #00:34:52-0#

A: Um (-) #00:35:05-7#

TP: And that's where the crème fraîce goes in or what (,) #00:35:08-0#

A: Um (-) No, exactly you can put the asparagus in now (,) When it's boiling and (-) #00:35:16-9#

TP: Hm (,) #00:35:17-4#

A: And now wait fifteen minutes (,) The next step would then be to melt butter (,) Lightly sweat flour in it (,) Deglaze with white wine (\_) Then add the asparagus stock and bring to the boil (\_) The sausage meat (-) We don't have any good (,) Um (-) Then whip the crème fraîche with the egg yolk (,) and stir into the soup (\_) Then add the asparagus pieces and heat (,) Don't boil any more and then just uh season (,) And the last step whip the cream until half stiff (\_) And then put a dollop on the soup (\_) #00:35:52-0#

TP: Mhm (,) That's for professionals (;) #00:35:55-0#

A: So it says easily (\_) #00:38:04-7#

TP: Ok (\_) So if that's there (,) Can I already fry flour with (-) butter or what (?) #00:38:10-5#

A: Exactly melt butter (,) flour (-) Lightly sweat (,) And then you would have to add the asparagus stock and boil it up (\_) That is (,) #00:38:19-2#

TP: Butter in here (,) #00:38:21-2#

A: Yes, the question is how big the pot has to be (;) So actually the pot should be exactly as big as the (-) #00:38:26-9#

TP: No, I'm still pouring some away anyway, it's way too much (;) #00:38:28-8#

A: Achso (\_) Ja ok (\_) #00:38:30-1#

TP: Because this is so full (\_) This is way too much (\_) I'll do it right now (\_) #00:38:46-7#

A: So there were forty grams of butter (,) In that case and twenty grams of flour (\_) #00:38:52-8#

TP: By the flour now or what (,) #00:38:55-3#

A: With the flour (-) Yes flour was twenty grams (\_) #00:39:20-8#

TP: So for four people (,) Two litres (\_) #00:39:23-1#

A: Did it say two litres yes (\_) #00:39:25-0#

TP: So for two people one litre (\_) #00:39:26-5#

A: Yes (-) Oh, so I should calculate it down to two (,) #00:39:31-0#

TP: Yes (,) Sure (,) Yes then it would be twenty grams of butter and ten grams of flour (\_) (smalltalk) How long does it take to (-) fry (,) #00:40:34-7#

A: You mean aubergines (?) #00:40:35-7#

TP: Hm (,) #00:40:37-4#

A: Yes, they should already be (-) So there is no (-) specification or anything (,) Uh (-) Yes, when they just turn brown like that (;) So you notice that somehow (;) #00:40:57-0#

TP: Yes (-) So now another twenty grams of flour or what (?) #00:41:37-6#

A: Um (-) Ten grams for two people (\_) #00:41:41-5#

TP: Ten grams (\_) Twenty grams of butter (,) Ten grams of flour (\_) (smalltalk) So now to the (-) How many grams of flour (?) #00:43:50-5#

A: Ten (\_) #00:43:50-7#

TP: Ten grams (\_) #00:43:52-3#

A: Yes (-) So sweat it on (,) #00:44:37-8#

TP: Hm (,) #00:44:38-7#

A: Well white wine deglaze we don't have (,) #00:44:44-1#

TP: Hm (,) #00:44:44-9#

A: And then (-) add asparagus stock and bring to the boil (\_) #00:44:48-8#

TP: Oh here (;) #00:44:49-9#

A: Yes (-) (smalltalk) #00:46:25-2#

TP: Ok and now dump that in there or what (?) #00:46:27-4#

A: Exactly, so add the asparagus broth (\_) #00:46:30-3#

TP: If it's fifteen minutes (\_) #00:46:32-1#

A: Yes (-) But that (-) #00:46:32-4#

TP: They are not yet (\_) #00:46:34-4#

A: It's only been twelve minutes (\_) #00:46:35-0#

TP: Yes (-) (smalltalk) And then let it boil (,) And then (?) #00:48:36-0#

A: Erm (-) crème fraîche and egg yolk whipped (\_) #00:48:38-3#

TP: Also with in there or what (,) #00:48:40-8#

A: Exactly, so whisk the crème fraîche egg yolk and stir into the soup (\_) #00:48:44-1#

TP: Crème fraîche and egg yolk ok (,) Then (-) then we have it (\_) #00:48:47-8#

A: So there actually in the asparagus broth somehow if I see it right (;) Then you add the asparagus pieces and heat them up (\_) #00:48:55-7#

TP: The pieces have been in there for a long time (,) #00:48:58-0#

A: Yes somehow (-) #00:48:59-5#

TP: Alex, what nonsense are you telling me (,) (laughs) #00:49:01-4#

A: (laughs) Ah, yes, exactly, now I have (\_) Add the asparagus and simmer for fifteen minutes (,) Then pour off (\_) But catch the asparagus cream (\_) That means you have to take out the asparagus pieces (,) And then (,) Yes, pour it into a small pot (?) #00:49:21-6#

TP: Ok (,) #00:49:22-0#

A: And (-) then just whisk the crème fraîche egg yolk and add it to the soup (,) #00:49:25-5#

TP: Yes (-) #00:49:25-9#

A: And then (,) Add the asparagus pieces again (\_) Exactly (\_) #00:49:29-7#

TP: All right (\_) #00:49:32-1#

A: So the fifteen minutes are over now (\_) #00:49:33-4#

TP: Yes (,) So asparagus out again (,) #00:49:39-4#

A: Exactly (\_) Asparagus out (,) #00:49:45-3#

TP: Asparagus out (,) Ok (\_) And now pour that in here (;) #00:50:41-1#

A: Right now that in (-) That in a little pot pure (\_) #00:50:53-1#

TP: Mhm (,) This brew (;) #00:50:57-6#

A: Exactly the big one (,) pour the big one into the small pot (\_) #00:51:00-3#

TP: Ok (,) And now let it boil up (;) #00:51:19-8#

A: Right now crème fraîche (,) and (-) Let it boil up exactly (,) And then whisk crème fraîche with egg yolk and add it to the soup (\_) #00:51:30-6#

TP: And let it boil (?) I do (?) #00:51:32-2#

A: Let it boil up (,) #00:51:32-6#

TP: Crème fraîche (,) so sour cream (,) #00:51:36-0#

A: Exactly beaten with egg yolk (,) #00:51:38-1#

TP: With egg yolk (,) #00:51:39-9#

A: Yes, so crème fraîche would be half a cup and half an egg yolk, but I don't think it matters (\_) So (-) #00:51:46-3#

TP: Ok (\_) So egg yolk beaten (,) #00:51:55-8#

A: Beat crème fraîche with egg yolk and (-) #00:52:03-8#

TP: YELLOW (\_) #00:52:06-3#

A: YELLOW yes (;) #00:52:17-3#

TP: Now put the crème fraîche in (,) #00:52:18-5#

A: Exactly (\_) So it says half an egg yolk and half a cup of crème fraîche (\_) #00:52:23-2#

TP: Oh, we take a whole (;) And that now deviously (;) #00:52:32-7#

A: Exactly (\_) (TP prepares to) #00:52:50-4#

TP: Ok and now (,) #00:52:52-9#

A: Um (-) whisk and stir into the soup (,) (TP does this) #00:53:28-1#

TP: Yes (,) #00:53:28-7#

A: Then (-) Exactly (\_) The soup (-) So stir the soup now and then add the asparagus pieces and heat them up but don't boil them any more (\_) #00:53:46-4#

TP: Heating (?) #00:53:48-0#

A: Heat exactly but don't cook any more (\_) So add the asparagus pieces (\_) #00:53:59-5#

TP: Doesn't go in anyway (\_) I have to put it out again (\_) Otherwise I'll never get it in (;) #00:54:04-9#

A: What (?) #00:54:06-0#

TP: I have to put something else out or I won't get it in (;) Or I can decant it again (\_) And it should taste good old (\_) #00:54:47-6#

A: Now heat it up and season it with salt, pepper and nutmeg (\_) #00:54:57-2#

TP: It's just mush (;) Do I have to season it (\_) Now heat it up or (?) Let it simmer a bit (,) #00:55:23-9#

A: Still heating yes (,) #00:55:39-6#

TP: Dude this tastes like shit (\_) Like nothing (\_) #00:55:40-7#

A: Yes, you still have to spice it up (;) (TP spices) #00:57:07-3#

TP: Dude this has become really retarded now (;) #00:57:12-1#

A: Have you already spiced it up with everything (,) #00:57:52-1#

TP: Hm (\_) Goes even (\_) Now with the seasoning it goes (;) Hm (,) Fits (\_) Then we leave it alone (\_)