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A: (briefing) #00:00:25-0#

TP: Alex (,) give me search- um cooking suggestions for (-)(.) Broccoli (\_) For example (\_) Ok (\_) Yes(\_) #00:00:42-6#

A: Ok (\_) So what I found (.) um (-) at Chef's now is rice pan with mango and broccoli (,) chicken breast with broccoli (,) ribbon noodles with broccoli (,) broccoli curryomelette (,) (.) Broccoli with lemon and parmesan (,) Broccoli in Dutch cheese sauce (,) (..) um (..) Pasta with broccoli and sausage (,) #00:01:15-8#

TP: (laughs) Ok (,) #00:01:17-4#

A: Can you look further (,) #00:01:20-2#

TP: Mmm (-) #00:01:28-2#

A: Broccoli and cauliflower gratin (,) (...) iih broccoli casserole with cooked ham and pecans (,) (laughing) #00:01:35-4#

TP: Oh cool (,)(laughing) Yes good (\_) It's difficult now (\_) With the first things (\_) To be honest (-) I don't know I find it difficult to find anything at all to do with the things now (\_) In combination (-) (..) Um (-) (..) Search suggestions with maybe couscous (?) #00:02:00-5#

A: Couscous (?) (whispers couscous to himself and looks for it) Ok I have tomato couscous (,) (.) um couscous salad yummy spicy (,)(.) um #00:02:17-3#

TP: Ok what is deliciously spicy in couscous salad (?) #00:02:22-1#

A: First of all, it has four and a half stars (,) and in it is couscous vegetable broth or stock tomato paste paprika corn spring onions rice vinegar olive oil (-) #00:02:32-2#

TP: Ok already I don't have most things (;) (laughs)(...) Hm (...) ok (,) Are there any other suggestions with couscous (?) #00:02:43-3#

A: Yes I can (-) #00:02:44-6#

TP: Or couscous (-) #00:02:46-4#

A: Tomato couscous look (,) (.) maybe (?) #00:02:48-2#

TP: Ok (?) #00:02:49-6#

A: Um couscous salt onions garlic cloves tomatoes olive oil tomato paste sugar parsley (...) with feta cheese water (-) #00:02:59-5#

TP: I have ALSO not made feta cheese (;) Yes, I have already made something with couscous (,) so (-) (.) (unv.) something like that (,) (hints from test leader that TP may already make something with couscous, even if TP has already made something with couscous) Oh man (\_) Ok, let's make recipe suggestions with chickpeas (,) #00:04:15-1#

A: Ok (\_) I have spicy chickpea snack (,) (.) Chicken curry with chickpeas and mango pieces (,) chickpea curry (,) (.) um (-) I can times (...) For example couscous with courgette chickpeas and leaf spinach (,) #00:04:40-6#

TP: Mhm (,) #00:04:41-0#

A: Couscous with chickpeas (,) #00:04:43-9#

TP: Ok (?) what's in there (?) Couscous with chickpeas (?) #00:04:49-6#

A: Um (-) (..) There is now (.) yes (;) couscous salt water olive oil onions carrots cinnamon corn courgette chickpeas pepper coriander (-) #00:05:03-9#

TP: Um (-) Ok (;) //Also// (-) #00:05:04-6#

A: //Tomato pulp// (\_) #00:05:06-0#

TP: Yes, well I don't have tomato paste but I can improvise tomatoes (,) (.) (,) and (-) I haven't had anything yet (\_) (...) Yes, I can change it a bit at first (\_) Yes, then I'll do it (\_) (laughs) Otherwise it will go on for hours (\_) (laughs) (unv.) Yes, then what do I have to do (?) #00:05:33-1#

A: So spread the (-) the couscous on a large deep plate and pour salted water evenly over it (\_) #00:05:39-3#

TP: Ok (\_) And how much couscous (?) Or how many people is the recipe (?) #00:05:44-2#

A: So that's for four (?) but I can also calculate it down for one (\_) #00:05:47-6#

TP: Yes (,) I would like that (,) #00:05:51-9#

A: So then it's 125 grams of couscous (\_) #00:05:54-0#

TP: How much (?) 25 (-) //125 (\_)//#00:05:54-7#

A: //125 (\_)// #00:05:57-0#

TP: And prepared (\_) A deep plate (unv.) scrounge (,) (laughs) Hm (-) I don't know (-) Yes (\_) It's not deep but that's okay (\_) So again (?) What should I (?) #00:06:23-9#

A: So spread the couscous on a large deep plate and pour salt water evenly over it (\_) Then rub it between your fingers to separate the grains (\_) Now put the plate with the couscous aside (,)(.) so that the wheat semolina can absorb the water (\_) #00:06:39-0#

TP: Ok (\_) And the amount of salt water is indicated on the packaging or (?) #00:06:44-8#

A: Um (?) #00:06:45-2#

TP: I think now (\_) #00:06:49-3#

A: It now says (-) #00:06:51-2#

TP: Nothing to it (\_) #00:06:51-8#

A: In the recipe, one eighth of a teaspoon of salt and one eighth of a litre of water (\_) #00:06:55-2#

TP: One eighth of a litre (\_) Ok (\_) #00:06:56-5#

A: But (-) #00:06:57-7#

TP: Yes good (\_) (prepares and closes) (smalltalk) Ok (\_) (has filled couscous into container) And how much did you say (?) One eighth (-) #00:07:58-0#

A: Teaspoon of salt and one eighth of a litre of water (\_) #00:07:59-8#

TP: That's so little (;) #00:08:04-8#

A: Well, I'm not sure (-) Well, that's what it said in the ZUtaten (,) #00:08:10-8#

TP: Mhm (?) Yes I look what it says on the package I think that makes more sense (\_) (looks for) quarter litre of water for three to four servings (\_) #00:08:22-3#

A: Ok then it's coming along (\_) #00:08:23-1#

TP: If a quarter of a litre of water is with 250 grams of couscous (\_) #00:08:25-7#

A: Then it gets there (\_) #00:08:26-8#

TP: Yes (\_) And there is a teaspoon of table salt (\_) #00:08:31-2#

A: Yes, then (-) What it says is true (\_) #00:08:33-5#

TP: But now it's called hot, so it swells (,) They have to be boiled up somehow hot (\_) I'm not cooking it now, I'm doing it like the recipe there (\_) (...) Full of the deep plate (\_) So (\_) So you should put it aside now (?) I'm actually always the one who reads something five times before I do something (\_) And then let it swell (\_) (unv.) The grinding is only later (;) #00:09:30-2#

A: No, it said then rub between your fingers (,) to separate the grains from each other (\_) Now put the plate with the couscous aside so that the wheat semolina can absorb the water (\_) #00:09:38-7#

TP: Ok (\_) (...) That's strange because I actually always know this with hot water (\_) #00:09:47-9#

A: Ok (,) #00:09:53-6#

TP: What's next (?) #00:09:55-6#

A: Um (-) Heat half the oil in the lower part of a steamer or in a large pot (,) #00:10:01-2#

TP: A big pot (-) I'll take a normal sized pot now (\_) How much oil is that (?) #00:10:08-0#

A: Um (-) One tablespoon (\_) #00:10:13-8#

TP: Ok (\_) #00:10:23-5#

A: Relationship wh- #00:10:24-0#

TP: Hm (?) #00:10:24-4#

A: Or half is half a tablespoon (\_) #00:10:26-3#

TP: Yes (\_) So half yes (\_) Ok (?) (...) What's next (?) #00:10:40-2#

A: Um (-) Add the cleaned and chopped onions and carrots (,) and cook for ten minutes over a low heat (\_) #00:10:45-6#

TP: Yes well I know onions now that was the one where I said I still have some but I don't know if they are still edible (\_) (unv.) How many onions (?) #00:10:54-9#

A: Um (?) (... ) Half a (\_) #00:10:58-5#

TP: Ok (\_) (.) I just use a whole one now because I don't have carrots (\_) #00:11:02-8#

A: Ok (\_) #00:11:03-7#

TP: And then I somehow don't know what to do with half a small onion (\_) So (-)(smalltalk) Ok (\_) So fry that now (\_) (...) In half a tablespoon of oil (\_) #00:13:21-8#

A: Exactly (\_) Um (,) Heat half the oil in the lower part of a steamer or (unv.) pot add the cleaned and chopped onions and carrots and cook for ten minutes over low heat (\_) #00:13:32-1#

TP: Mhm (\_) Ok (\_) Cooking (\_) (...) Can you set the timer (?) #00:13:45-4#

A: Can I do (\_) #00:13:46-2#

TP: For ten minutes (,) (prepares to) Ok then how does it go on (?) #00:14:09-8#

A: So the timer is running (,) #00:14:11-1#

TP: Mhm (,) #00:14:11-9#

A: Um (-) (.) Add the spices and cook for another two to three minutes, stirring (\_) #00:14:20-0#

TP: Ok, so do I have to wait the ten minutes to go on (\_) Or is there anything you can do in the back to cut it into small pieces (\_) #00:14:28-5#?

A: Exactly I can say mix in corn courgette and chickpeas with about a litre of water and add the tomato paste (,) bring everything to a boil then reduce the heat and let the stew (?) (term unknown) still simmer (?) #00:14:41-5#

TP: Ok (\_) So I don't have courgette corn (,) (..) but I would have at most (-)(..) Well, I have chickpeas (,)(.) but that's actually too much (,)(.) How much corn would that be (?) #00:14:56-0#

A: 25 grams (\_) #00:14:57-3#

TP: Ah I have a courgette (\_) I have one (\_) Only where (\_) Crass shit (\_) (laughs) How much corn was there (?) #00:15:13-1#

A: 25 grams (\_) #00:15:13-8#

TP: Ok (\_) Because I don't know if it's worth opening it now because it's 140 grams (,) and I'm taking corn chickpeas as a substitute because I think chickpeas are hornier anyway (,) #00:15:23-2#

A: Ok (,) #00:15:24-7#

TP: Yes (,) How much courgette would I need (?) #00:15:26-7#

A: Um (,) 62.5 grams diced (\_)(laughs) #00:15:32-9#

TP: 62.5 grams (\_) What kind of amount is that (?) So (\_) I should have just cooked more and then just eaten it three times or something (\_) So full student-like (\_) Because I mean that's 303 grams (,) but ok that's still okay (\_)(smalltalk) How long does the timer go on (?) #00:23:49-9#

A: 18 (\_) 17 (\_) 16 (\_) //15 (\_) 14 (\_)// #00:23:53-5#

TP: //Oh crass (\_)// Ok which spices do we put in and how much (?) #00:23:56-7#

A: Um (-) #00:23:58-3#

TP: That's what was next I think (,) #00:23:58-9#

A: Exactly add the spices (\_) So spices were cinnamon coriander chopped pepper coriander (\_) (alarm clock rings) #00:24:11-8#

TP: Coriander (,) Pepper (-) and what else (?) #00:24:17-1#

A: Um (-) Cinnamon Coriander Pepper (-) That's it (\_) #00:24:25-4#

TP: Ok how much cinnamon and how much pepper (?) #00:24:27-1#

A: Half a tablespoon of cinnamon (,)(.) a quarter pinch of pepper (-) #00:24:32-2#

TP: A FOURTH PRISE (\_) A HALF ESSpoon (\_) So much (;)(.) Crass shit (\_) Ok (\_) #00:24:39-2#

A: And um (-) ah well a quarter sprig of coriander won't have (\_) #00:24:43-3#

TP: Ne (\_) #00:24:43-3#

A: And coriander green (,) #00:24:45-0#

TP: I don't have green coriander (\_) #00:24:45-9#

A: Ok (\_) #00:24:46-7#

TP: But that doesn't matter (\_) Can you take chopped (\_) #00:24:49-6#

A: Right there it said coriander green chopped half a tablespoon (\_) #00:24:52-9#

TP: Ah yes ok (\_) I actually always find it cool to cook things with cinnamon (\_) Uh how much coriander (?) Sorry I ask (-) #00:25:04-3#

A: Yes the half tablespoon of coriander (\_) #00:25:17-7#

TP: Hm (\_) Yes ok (\_) Yes good (\_) Um (-) I'll just improvise now (\_)(.) With the quarter pinch of pepper (\_) That will probably really suck (\_) (laughs) Ok (laughs) how does it go on (?) #00:25:44-6#

A: Um (,) Exactly add the spices and cook for another two to three minutes while stirring (\_) #00:25:49-6#

TP: Crass shit (\_) #00:25:52-2#

A: Mix in the sweetcorn, courgettes and chickpeas (,) fill up with about a litre of water and add the tomato purée (\_) #00:25:59-4#

TP: Ok (\_) #00:25:59-9#

A: Bring everything to a boil (,) then reduce the heat (,) just let the stew simmer (\_) Huh (?) #00:26:04-7#

TP: When will the couscous be added (?) #00:26:06-3#

A: Um (-) So (\_) in the meantime then (,) in the meantime the couscous has absorbed the water (\_) Put it in the steamer basket or a metal sieve and loosen it up a bit (\_) Put the steamer basket or the sieve over the vegetable stew (,) cover it with a plate and steam the couscous for 25 to 30 minutes over a gentle heat (\_) #00:26:26-4#

TP: I just stir it under (\_) That's too stupid for me (\_) Is there a timer for now (-) set a minute and a half or so (?) #00:26:32-7#

A: Ok (\_) #00:26:43-3#

TP: I'll put chickpeas in there now too (\_) If only (\_) #00:26:56-0#

A: It runs (,) #00:26:57-3#

TP: Mhm (?) #00:27:12-0#

A: Do you also like chickpeas like that (?) #00:27:13-7#

TP: I think they're cool (\_) #00:27:14-4#

A: Nadine likes them so much too (\_) I don't like them so much (\_) #00:27:18-1#

TP: Real (?) #00:27:18-4#

A: So (-) yes, I don't know, they are all right but (-) #00:27:23-8#

TP: I really don't do much with chickpeas, although I actually think it's pretty cool, so it's worth it right away (\_) Erm, half my courgettes ok, but I'll cook them anyway sometime, maybe (\_) Maybe not (\_) So (-) (...) I can use litres of water (-) But is the litre of water in the (-) So did it convert that or was that in the recipe now (\_) #00:28:01-0#

A: That (...) ah ok I see (\_) So that's what it said in the prescription (\_) #00:28:13-9# That's NOT what it said now.

TP: Ok so I can assume if it was for four people before (,) that I have to put a quarter of a litre of water in (\_) #00:28:19-3#

A: I would say now (\_) #00:28:19-9#

TP: Ok (\_) Good (\_) (alarm clock rings) Now comes quasi courgette (,) and corn and so with in (-) or (?) courgette corn and (-) #00:28:34-5#

A: Exactly mix in corn courgette and chickpeas (,) #00:28:37-0#

TP: Mhm (?) #00:28:37-2#

A: Fill up with about a litre of water and add the tomato paste (\_) #00:28:41-1#

TP: Ok (\_) #00:28:41-8#

A: Bring everything to a boil (,) Then reduce the heat just let the stew simmer (\_) #00:28:45-7#

TP: Ok (\_) (prepares to) That's actually a pleasant recipe (\_) You almost don't have to do anything most of the time (\_) #00:29:30-7#

A: Yes (,) #00:29:31-7#

TP: That's the advantage of couscous (\_) (smalltalk) So how long (-) what was what again (?) When simmering (?) #00:34:08-5#

A: Um (-) Bring everything to a boil (,) then reduce the heat (,) and let the stew just simmer (\_) In the meantime, the couscous has absorbed the water (,) Put it in the steamer basket or a metal sieve, loosening it a little (\_) Place the steamer basket or sieve over the vegetable stew (,) cover with a plate and steam the couscous for 25 to 30 minutes over a gentle heat (\_) #00:34:33-3#

TP: I'm just (-) I'm just thinking (,) if I just throw it in like that (,) then it's too much liquid (\_) But maybe not (\_) That's the risk (\_) I think I'll just throw it in (\_) (laughs) #00:34:51-8#

A: You can do what you want (\_) (laughs) #00:34:54-0#

TP: Do you judge me when I make disgusting couscous soup (?) #00:34:56-7#

A: I judge I don't have to eat it (laughs) #00:34:58-9#

TP: That's right (\_) You can watch me (\_) (unv.) Maybe that's not so cool (\_) Or it's very funny (\_) I don't know (\_) But actually I think if I just boil it (unv.) long enough (,) then it boils up all the liquid already (,) (...) Or not (\_) (smalltalk) How long would I boil it (-) so how does it go on (?) #00:36:08-2#

A: Um (-) Exactly with a plate (unv.) must steam couscsou for 25 to 30 minutes and then season with salt pepper to taste (,) Stir the rest of the olive oil into the couscous and put this with the chickpea stew on a large preheated plate (\_) #00:36:24-9#

TP: Ok (\_) All right that (-) #00:36:25-6#

A: Then garnish with coriander and serve immediately (\_) #00:36:31-0#

TP: Yes, well, the stew won't be anything now anyway (\_) Hm (\_) It would be a step forward if you always (-) asked beforehand which utensils you need (\_) That would be helpful somehow (\_) But it doesn't say that, or does it say that (?) #00:36:55-4#

A: No, unfortunately it doesn't say that (\_) #00:36:57-8#

TP: Tragic (...) Oh, I'll pour it under now (\_) It's already boiling (\_) So much can't go wrong (\_) (...) I think to myself (\_) (smalltalk)