

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

(briefing) #00:00:12-4#

TP: Ok Alex (\_) I would like a vegetarian dish with rice (\_) #00:00:16-9#

A: Ok (\_) (searches) Ok (\_) I searched (.) at Chekfkoch rice vegetarian and found dishes once Baked Butternut with rice and curry vegetables (,) (.) Kochari a la Cocolone (,) Indian carrot rice dish (,) Lentil rice dish (,) Arabic lentil rice dish (,) (.) Mediterranean vegetable pan with rice (,) Roast with rice (,) #00:01:04-7#

TP: Alex stop (,) Um can I narrow down the ingredients list further (?) #00:01:12-9#

A: Yes (,) #00:01:13-4#

TP: Then I would like a rice dish with peppers tomatoes onions and broccoli (\_) And cheese (\_) #00:01:21-4#

A: Uh like rice with tomatoes (?) #00:01:22-7#

TP: Peppers (?) Onions (-) Cheese (;) Broccoli (\_) #00:01:50-5#

A: Um (-) (...) I have a vegetable rice pan (?) #00:02:03-0#

TP: That sounds good (\_) #00:02:04-4#

A: Ok then I'll have a look (,) #00:02:05-7#

TP: Yes (,) Tell me the ingredients (\_) #00:02:08-0#

A: So it has four stars (,) um (-) ingredients onions garlic cloves olive oil rice vegetable broth vegetables (,) salt and pepper herbs curry powder (\_) #00:02:24-7#

TP: Ok, we can improvise, we can do that (\_) #00:02:28-5#

A: Possibly turkey breast possibly salmon fillet possibly mushrooms (\_) #00:02:32-9#

TP: Nope we make it vegetarian (\_) #00:02:33-8#

A: Ok (\_) #00:02:35-8#

TP: Then (,) Yes (-) Tell me the steps of the cooking process (-) #00:02:40-8#

A: Um (-) Finely chop half an onion and the garlic (,) and sauté in a tablespoon of oil (\_) Wash the rice in a sieve under hot water (,) add to the onions, stir through, pour in vegetable stock, bring to the boil and cook the rice over a low heat for thirty to forty minutes (\_) #00:02:57-8# #00:02:57-8#

TP: Slow (\_) I'm not that fast (\_) (prepares ingredients/paraphernalia) Does it say anything about uh rings (,) or dice with the onion (?) #00:03:18-7#

A: Um (-) Nope (\_) #00:03:25-8#

TP: Then I make (.) dice (\_) #00:03:29-4#

A: So later it's called dicing the other half of the onion and the vegetables (\_) #00:03:35-1#

TP: Ahso (\_) (prepares and to) (smalltalk) So (\_) sauté onions and what was besides (?) #00:04:54-5#

A: Um (-) Exactly (\_) Finely chop half an onion and garlic and sauté in oil (-) Wash the rice in a sieve under hot water (?) Add to the onions (,) stir (,) pour in vegetable stock (,) bring to the boil and cook the rice over a low heat for thirty to forty minutes (\_) #00:05:10-5#

TP: Do you have that long (?) #00:05:13-4#

A: I have (-) forever (\_) #00:05:17-8#

TP: Ok say that again (\_) Sauté the onions (?) #00:05:21-6#

A: Uh wash the rice in a sieve under hot water (,) add to the onions (,) stir (,) pour in vegetable stock (,) bring to the boil (,) and cook the rice over low heat for thirty to forty minutes (\_) #00:05:31-7#

TP: Right, rice (-)(...) You sweat it (\_) Or you cook it briefly (\_) At least that's how I know it from my mum (;) I just don't have a sieve (\_) If there is one in the packet (-) then we can do it without a sieve (\_) Does it say anything about the amount of rice (?) #00:05:59-3#

A: Um (-) (.) For (.) one person it is 50 grams (\_) #00:06:07-3#

TP: 50 grams (;) Then one (\_) Then one (unv.) is probably much too much (\_) Well, that's also a lot (,) it goes on well (,) Washing up (\_) Why do you always wash up (\_) Sweat it briefly with the onions (\_) #00:06:31-6#

A: Add to the onions (,) stir (,) pour in vegetable stock (,) bring to the boil (,) and cook the rice over low heat (\_) #00:06:38-1#

TP: Do I have vegetables- I have vegetable broth (\_)   
#00:06:40-2#

A: Nice (\_) (TP cuts himself violently and is attended to) #00:08:52-3#

TP: How much vegetable broth (?) #00:08:55-1#

A: Um (?) 125 millilitres (\_) #00:09:15-7#

TP: I'll quickly get a spoon (?) #00:09:16-3#

A: Jo (,) #00:09:54-2#

TP: So (\_) Next step (?) #00:09:56-8#

A: Um (?) So (\_) The rice- uh exactly (\_) You have to wash rice under hot water (,) add onions (-) stir through (-) pour in vegetable broth (,) bring to a boil and cook the rice on low heat for thirty to forty minutes (\_) #00:10:12-9#

TP: And otherwise (?) #00:10:13-1#

A: Dice the other half of the onion and the vegetables (?) #00:10:16-0#

TP: Mhm (?) #00:10:16-5#

A: Sauté the onion in a teaspoon of oil and add the vegetables in batches (\_) First sauté the carrots (,) broccoli and leek for about five minutes (,)(.) Then add the peppers, peas and corn and sauté for another five minutes (\_)(smalltalk) #00:12:04-1#

TP: Are there any steps after that (?) #00:12:05-4#

A: Um (,) So then at the end (,) mix the vegetables and rice and season with the spices and fresh herbs (\_) #00:12:13-0#

TP: What was the step before that (?) Shouldn't I admit that little by little (?) #00:12:15-5#

A: Uh (-) Exactly so we are (-) I'll start again (\_) #00:12:18-5#

TP: Yes do it again from the beginning (\_) #00:12:19-5#

A: The rice (,) So chop half an onion and the garlic finely (,) #00:12:22-3#

TP: Yes (,) #00:12:22-4#

A: and sweat a tablespoon of oil (\_) #00:12:24-3#

TP: Yes (,) #00:12:25-1#

A: Wash the rice in a sieve under hot water (,) add to the onions (,) stir (,) pour in the vegetable stock (,) bring to the boil (,) and cook the rice over a low heat for thirty to forty minutes (\_) Dice the other half of the onion and the vegetables (?) Sauté the onions in a teaspoon of oil (,) and add the vegetables in portions (\_) #00:12:45-4#

TP: Achso in a EXtratopf (\_) #00:12:48-3#

A: Uh (?) Exactly, so it says dice the other half (,) sweat the onion in a teaspoon (,) and the vegetables in portions, so yes (,) #00:12:58-0#

TP: OK (\_) #00:12:58-7#

A: Yes (,) I would have interpreted it that way (\_) #00:13:02-7#

TP: Thank you intelligent Alex (\_) #00:13:04-7#

A: Please (\_) Intelligent [name TP] (\_) (smalltalk) #00:13:46-1#

TP: Does it say anything about DECKel for the rice (?) #00:13:47-8#

A: Uh no (\_) #00:13:49-5#

TP: Then I won't put one on (\_) (smalltalk)(care for the cut) So (\_) Tell me again the step we are doing (,) and then whether it continues (\_) #00:02:12-0#

A: Um (,) I don't know where we were (?) #00:02:15-2#

TP: Um (,) We're sauteing the peppers and the second onion separately now (\_) #00:02:20-5#

A: Exactly (\_) Dice the other half of the onion (,) sauté the vegetables (,) add the vegetables in portions (,) first sauté the carrots (,) broccoli and leeks for about five minutes (,) then add the peppers, peas, corn and sauté for another five minutes (\_) #00:02:33-8#

TP: And then (?) #00:02:36-0#

A: Yes then finally mix the vegetables and rice and season with the spices and fresh herbs (\_) #00:02:41-4#

TP: And that was it (\_) #00:02:42-5#

A: It was (\_) #00:02:43-2#

TP: All right (\_) (cooks) Then tell me separately (,) whether you should fry broccoli (\_) (.) Because I can't remember (,) that I ever fried broccoli (-) #00:03:06-8#

A: Ok (,) Ähm (,) Moment (-) Ok I found a thread at Chefkoch with the topic Can you fry broccoli (,) and one answers Of course you can fry broccoli I often make a vegetable pan with onions mushrooms carrots and so on and I add the broccoli at the end (\_) #00:03:54-2# #00:03:54-2#

TP: Yes vegetable pan (-) That sounds like what we do (\_) #00:03:56-4#

A: Yes (-) (smalltalk)