



DISH - Jordan North & William Hanson, Rarebit Mac 'n' Cheese and a Bourgogne Blanc Marc Dudet

NICK GRIMSHAW: This podcast may contain some strong language and adult themes.

NICK GRIMSHAW: Oh, hello, and welcome to Dish from Waitrose. I'm Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: How are you, Ange?

ANGELA HARTNETT: I'm very well, thanks. How are you?

NICK GRIMSHAW: I'm particularly hungry today.

ANGELA HARTNETT: Particularly? Why is that? You been at the gym this morning?

NICK GRIMSHAW: Don't know- no, not this morning, but I felt like yesterday I had... felt like I was in a deficit or something.

ANGELA HARTNETT: A deficit?

NICK GRIMSHAW: Yeah, like I'd not ate enough or something, I was starving.

ANGELA HARTNETT: Okay, low sugar levels.

NICK GRIMSHAW: So I've done a rollover, so today I'm starving. I'm ready.

ANGELA HARTNETT: I'm loving your sort of budget and chancellor metaphors here about your rollovers and your deficit.

NICK GRIMSHAW: Yeah, it's a rollover after a deficit.

ANGELA HARTNETT: You've been listening to Radio 4 again, haven't you?

NICK GRIMSHAW: I have, yeah, yep, every morning. Every morning. How are you? What's been happening?

ANGELA HARTNETT: Ooh, lots of stuff been going on, I was in Canada and Scotland.

NICK GRIMSHAW: What? When?

ANGELA HARTNETT: Yes. A few weeks ago.

NICK GRIMSHAW: Why have you been in Canada?

ANGELA HARTNETT: Cooking, cooking.

NICK GRIMSHAW: Oh, really?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Where?

ANGELA HARTNETT: Vancouver.

NICK GRIMSHAW: Oh, nice.

ANGELA HARTNETT: Which is bloody miles away.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Quite a long way.

NICK GRIMSHAW: How come you went to Vancouver to cook?

ANGELA HARTNETT: Because the chef Andrea and her team came over and cooked with us last year, so it was reciprocated.

NICK GRIMSHAW: Oh, nice.

ANGELA HARTNETT: And I went over there for them.

NICK GRIMSHAW: Oh, lovely.

ANGELA HARTNETT: Yeah, it was great.

NICK GRIMSHAW: Never been to Canada.

ANGELA HARTNETT: It's lovely.

NICK GRIMSHAW: My dad loved Canada.

ANGELA HARTNETT: They are the most nicest, kindest, sweetest people ever.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So polite, so lovely. Could do anything to help you. No, I loved it, it was great.

NICK GRIMSHAW: Quite like a Canada trip, like out in the wilderness.

ANGELA HARTNETT: Oh yes, exactly, yeah, not loads of people.

NICK GRIMSHAW: Not Vancouver.

ANGELA HARTNETT: Not Vancouver.

NICK GRIMSHAW: Well, welcome home.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: Welcome back. Are you ready for today?

ANGELA HARTNETT: Ready, indeed.

NICK GRIMSHAW: Before we get into our guests, I want to talk to you about my mum.

ANGELA HARTNETT: What's your mum done?

NICK GRIMSHAW: And I think, and I think it's summat that your mum's guilty of as well. If I were to look in your mum's cupboards, would the food be out of date?

ANGELA HARTNETT: Oh God, yeah. Well, not so much the cupboards, it's more the spices.

NICK GRIMSHAW: Spices.

ANGELA HARTNETT: And actually interesting, my brother has a game, because he lives out in New York and the other day I was tidying mum's drawers and he was giving me instructions about stuff to do and I said, 'I'm not sitting here doing nothing Michael,' and I sent him a picture, he goes, 'Now you've ruined my game,' I said, 'What's your game?' He goes, every time he goes to mum's, he guesses which is the oldest spice.

NICK GRIMSHAW: Like guess the year.

ANGELA HARTNETT: Guess the date. And he goes, and he looked, and he said, it goes, 'I think it's the one on the left, it's that Sarson's vinegar. I'm saying 1997.'

NICK GRIMSHAW: My mum had spices from the nineties.

ANGELA HARTNETT: There you go, you see.

NICK GRIMSHAW: And she's like, they don't go off, they're dry.

ANGELA HARTNETT: No, they do- well apparently, according to- because I, I'm guilty of that as well, but according to-

NICK GRIMSHAW: Not at her restaurant.

ANGELA HARTNETT: Not at the restaurant. According to Atul, Atul Kochhar, who's an amazing Indian chef, he gave us this lovely spice box, Neil and I, and he said every three to six months you should clear out your spices.

NICK GRIMSHAW: Oh really?

ANGELA HARTNETT: So they're smart, the smart people at Waitrose are clever having them in the small pots.

NICK GRIMSHAW: The little ones, they've got the Atul advice.

ANGELA HARTNETT: Don't buy kilos of them because they're gonna, you know, lose their....

NICK GRIMSHAW: Unless you're going to cook kilos.

ANGELA HARTNETT: Exactly, yeah.

NICK GRIMSHAW: Oh my God, Atul with the spice advice.

ANGELA HARTNETT: Yeah, spice advice.

NICK GRIMSHAW: That's a good one.

ANGELA HARTNETT: Atul.

NICK GRIMSHAW: I like that. Well, my mum's spices are from like the nineties, genuinely from the nineties, I'm like, thr- I was like, by the way, they're like a quid, like, throw it out and get a new one. And she's like, it's fine that, I've only had that since 1996.

ANGELA HARTNETT: Since you were born.

NICK GRIMSHAW: Hey, we have a duo of guests joining us today on Dish. We have Jordan North and William Hanson. You will know them from their podcast that they've got together, Help I Sexted My Boss, which has been turned into a book as well, last year.

ANGELA HARTNETT: Mm-hm.

NICK GRIMSHAW: They are so good together and they, you know, shouldn't work together really should they, like if you saw them separate you'd never think, oh I'll put Jordan and William together.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: But they just work so well together, and the podcast is, is so fun and so easy to listen to and got you know, so many fans, and have you met either of these guys, ever met William, ever met Jordan?

ANGELA HARTNETT: Never. Never, no.

NICK GRIMSHAW: Oh you're in for a treat today I feel.

ANGELA HARTNETT: Yes, yes.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: No they look fun, I've listened to their podcast.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Watched them in Benidorm.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: And read a bit of the book, so yeah, so they're good fun.

NICK GRIMSHAW: They are very fun, so let's get our guests in.

[Music]

NICK GRIMSHAW: Okay, today on the podcast we have two guests who I feel like if Waitrose and the corner shop got married, it would be Jordan North and William Hanson, everybody!

[Applause]

JORDAN NORTH: Thank you.

NICK GRIMSHAW: Do you know what I mean?

JORDAN NORTH: He's more Harrods, I'm more Happy Shopper.

NICK GRIMSHAW: Yeah, shout out Happy Shopper. Welcome, guys.

WILLIAM HANSON: Thank you for having us.

JORDAN NORTH: Thank you for having us.

ANGELA HARTNETT: Pleasure, pleasure.

NICK GRIMSHAW: Oh, I'm dead excited you're here. I've been more nervous about- I mean, I know Jordan, but I've been nervous about meeting William, I felt like, you know, as an etiquette expert, everything that I've done has been judged.

WILLIAM HANSON: No.

NICK GRIMSHAW: No?

WILLIAM HANSON: Well, it's been judged to be lovely and welcoming.

NICK GRIMSHAW: Okay great.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Even the glass I was like, will this glass be alright for him?

JORDAN NORTH: Nick, everybody's like this with him. Every time, everywhere we go, they're all like, 'Oh, God,' even my mum will- even my mum, and she's met him a few times, she's like, 'Do you think my dress is alright?' And she took- he took, he took my mum to Soho House in London.

ANGELA HARTNETT: Yeah.

JORDAN NORTH: And you could not believe her face, she was like, 'I'm in Soho House.'

WILLIAM HANSON: I mean, it's just for some eggs on toast, it wasn't anything exciting.

JORDAN NORTH: Literally, has- she moved to Spain a few years ago and she's told everyone in Spain about it since.

ANGELA HARTNETT: Yeah.

JORDAN NORTH: 'I went with the UK's leading etiquette expert.'

NICK GRIMSHAW: Yeah, 'To Soho House.'

WILLIAM HANSON: I chose that 'cause it's just the tube stops that, that I get off at, it's, it's a very direct walk.

NICK GRIMSHAW: It's handy.

WILLIAM HANSON: So it's very convenient.

NICK GRIMSHAW: It's so handy, yeah.

WILLIAM HANSON: Don't go to any effort, as much as I love your mother.

NICK GRIMSHAW: Oh yeah, shout out to Wendy. How is she? Love Wendy.

JORDAN NORTH: She's good actually, she's really good, yeah. She rings me all the time and she's currently in Spain, she says I never ring her enough, but every time I ring her, she's on lady petrol, as she calls it. Prosecco. Like, 'I'm with your auntie Kath, we've just been to book club, and they want know culture if it hit them in the face.' She said, 'Ring me back, I'm two bottles deep.' And I'm like, right.

NICK GRIMSHAW: Oh God.

JORDAN NORTH: She says I never ring, and every time I am she's plastered.

ANGELA HARTNETT: She just doesn't remember.

NICK GRIMSHAW: She's got the life. That is the dream life out there.

WILLIAM HANSON: Yeah. That's what we all aspire to.

NICK GRIMSHAW: Yeah. Just smashed in Spain.

JORDAN NORTH: Honestly, when this is all over, I'm going to do exactly the same.

NICK GRIMSHAW: Same.

ANGELA HARTNETT: Yep. Where is she living in Spain?

JORDAN NORTH: It's in Almería, Murcia.

ANGELA HARTNETT: Nice.

JORDAN NORTH: And they do it with a lisp now because they think they're Spanish.

NICK GRIMSHAW: Spanish, yeah.

JORDAN NORTH: Yeah, she goes, 'Murcia.' [*with a 'th'*] 'Do you want some chorizo?' [*with a hard 'z'*] like...

NICK GRIMSHAW: Oh my God. William actually, where do you, where do you sit on that? Because you know you've got those- not you, I mean me, but we've all got those annoying friends that are like, 'Oh I'm off to Paris,' or like 'Ibiza,' it's like, you don't have to say it like that. Do you?

WILLIAM HANSON: No, I'm all for anglicising things. I wouldn't- I don't think I would say- I'd probably say 'chorizo,' [*with a hard 'z'*] I'd anglicise it. I wouldn't say 'chorizo.' [*with a 'th'*]

NICK GRIMSHAW: No.

WILLIAM HANSON: But that was only because wasn't there was a king in Spanish history that had a lisp and started to say everything and so-

NICK GRIMSHAW: No way.

WILLIAM HANSON: This is going back hundreds of years.

JORDAN NORTH: This is why he's brilliant.

ANGELA HARTNETT: There you go, yes...

WILLIAM HANSON: So in order to make him feel more comfortable, the courtiers started to lisp as well, just like we had- it was Edward VII was very large and so couldn't do up the bottom button on his waistcoat, and so it became the etiquette not to do your bottom button on a waistcoat or you'd fat shame Edward VII.

NICK GRIMSHAW: Oh no, I'm not doing that. I'm not doing that. Not doing that. Where do you stand with that, Ange?

ANGELA HARTNETT: What, fat shaming Edward VII?

NICK GRIMSHAW: No! I've always wanted to know, where do you stand with that? No, with- because you, you know, you run many an Italian restaurant. Do you expect people to order with a [*accent noise*], or a 'Italanio' [*in Italian accent*]?

ANGELA HARTNETT: No, gosh.

NICK GRIMSHAW: No, if they do...

ANGELA HARTNETT: No, no, not at all. I mean people get annoyed actually sometimes if you put too many Italian words, like something like-

NICK GRIMSHAW: How dare you.

ANGELA HARTNETT: How dare you.

NICK GRIMSHAW: Italian.

ANGELA HARTNETT: In England, you know, but no, no, I don't. But I remember we were in Paris one time and my brother thought he was being clever speaking to whoever it was in his really bad French, and they just replied in English. I mean if that's not the biggest put down, it's like, don't even bother, just talk to us... you know, but no, no.

JORDAN NORTH: What if somebody ordered 'Spag bol' in an Italian restaurant, they wouldn't like that, would they?

ANGELA HARTNETT: Well, I've, I've got my own issues on a different level-

NICK GRIMSHAW: Be honest, come on.

ANGELA HARTNETT: -because traditionally, and I think William will back me up hopefully, it's never spag bol in Italy. It's always tagliatelle or pappardelle or fettuccine, so we, you know, have anglicised it by using spaghetti, and...

NICK GRIMSHAW: Why did we decide to do that here?

ANGELA HARTNETT: I have no idea.

NICK GRIMSHAW: Yeah, like...

ANGELA HARTNETT: But anyway, so I would never, we would never have spaghetti Bolognese on the menu. We would have tagliatelle Bolognese or fettuccine, but never spag bol.

JORDAN NORTH: I was filming in Spain with a show with Beverley Callard, and we were in- oh, where were we in Spain? And they made us a proper paella. And we stopped for filming and the Spanish guy said, 'Do you know Jamie Oliver?' I said, 'No,' he said, 'If you ever see him, tell him he's not welcome in Spain.'

[*Laughter*]

JORDAN NORTH: I was like, 'Oh my God, why?' He went, 'We never put prawns or chorizo in paella.'

ANGELA HARTNETT: Yeah, it's true.

JORDAN NORTH: And apparently that's a British thing.

WILLIAM HANSON: Are they vegetarian, paellas, usually?

ANGELA HARTNETT: No.

JORDAN NORTH: No, it's rabbit, or-

NICK GRIMSHAW: Oh yeah, rabbit.

ANGELA HARTNETT: It's all meat. You gotta be careful, people get really patriotic about how things are done.

JORDAN NORTH: Yeah.

NICK GRIMSHAW: Yeah.

WILLIAM HANSON: But I think cassoulet, am I right in saying, I've said this to you yesterday actually, cassoulet was meant to be goose originally, but then Julia Child changed it to chicken, 'cause she was...

ANGELA HARTNETT: Oh.

WILLIAM HANSON: American housewives.

ANGELA HARTNETT: I always think duck with cassoulet, but yeah, I can imagine that's probably true actually, yeah.

WILLIAM HANSON: She just went American's won't...

ANGELA HARTNETT: Cassoulet, the French, French do a great cassoulet.

JORDAN NORTH: What is it?

NICK GRIMSHAW: Is it a casserole?

WILLIAM HANSON: Stew... Yeah, ish.

ANGELA HARTNETT: It's lots of- it's beans, and then you have sausages, you have chicken in there, you have duck in there, you know, you know, loads of things. And it's basically like, it's similar to paella, but it's southern France that do it, you know, and it's beautiful, you know, really hearty sort of food. Big dollop of mustard, that sort of thing, good red wine. You're not getting that today, mind you.

NICK GRIMSHAW: No.

WILLIAM HANSON: Start the car.

NICK GRIMSHAW: Yeah, no, it's not happening.

[*Chopping sounds*]

NICK GRIMSHAW: So, we always love when a duo comes for tea 'cause it feels more like a, you know, we're hanging out rather than we're doing an interview, so we're really happy that you guys are both here. You guys both met, I'm right in saying, because Jordan, you worked for William?

[*Laughter*]

NICK GRIMSHAW: No?

JORDAN NORTH: Close enough.

NICK GRIMSHAW: You were William's runner?

JORDAN NORTH: So, I was, I was-

NICK GRIMSHAW: No?

WILLIAM HANSON: We'll go with that.

JORDAN NORTH: I was a tea boy at Radio 5 Live, I was on work experience, and he was a guest on one of the shows.

NICK GRIMSHAW: Oh right, okay. Close.

JORDAN NORTH: And we were both twenty-one at the time, both still in uni, and he was claiming even then to be the UK's leading etiquette expert.

NICK GRIMSHAW: He just said it.

JORDAN NORTH: At twenty-one.

NICK GRIMSHAW: Yeah.

JORDAN NORTH: And it stuck. And I remember making him, I made him a brew in a chipped mug, and he didn't drink it, and I thought at the time, like, he was in his - sorry - late thirties, early forties, 'cause of how he dressed.

NICK GRIMSHAW: Jesus. Jordan.

WILLIAM HANSON: I know. He's brutal.

JORDAN NORTH: We're the same age.

ANGELA HARTNETT: Was it the smoking jacket that you were wearing, you know, the cravat?

JORDAN NORTH: Cravat, yes. And I thought he'd like, go home to his little librarian wife and have a sherry.

WILLIAM HANSON: He's a terrible judge of character.

JORDAN NORTH: He doesn't- he didn't have a wife.

WILLIAM HANSON: No.

JORDAN NORTH: And, and yeah, we never thought we'd see each other again, did we.

WILLIAM HANSON: No, but the corridors at that BBC, which is demolished now since they built Media City, were so long, so you had a really long time, almost an awkward amount of small talk with people, but, but he would, he was making me laugh, and I would go in probably every week, but there was Jordan this week, and he was making me laugh, and you know, he said goodbye to me at reception, I thought, well, you know, we won't keep in touch but that was...

NICK GRIMSHAW: That was nice.

WILLIAM HANSON: That was nice. And, and then you moved in with some mutual friends.

JORDAN NORTH: Yeah. Our mutual friends were holding - this is how long ago it was - an Olympic 2012 party.

ANGELA HARTNETT: Oh my gosh, yeah.

JORDAN NORTH: An opening ceremony one. And my housemate said, 'I've got a mate coming round tonight, he's a bit posh. You won't like him, just don't be rude.' And he called William up and said, 'My housemate's a bit rough around the edges.'

NICK GRIMSHAW: 'You won't like him.'

JORDAN NORTH: 'You won't like him, don't be rude.'

ANGELA HARTNETT: 'Don't be rude.'

JORDAN NORTH: And he took the piss out of me all night and I just fell in love with him, literally, I was like, this guy is hilarious.

WILLIAM HANSON: And look at us now.

NICK GRIMSHAW: And now look. And did- when you, when you first, you know, fell in love, when the moment happened-

JORDAN NORTH: We're not a couple by the way.

NICK GRIMSHAW: No, they're not a couple.

WILLIAM HANSON: There was a point where- no, no.

JORDAN NORTH: Where's this going? I was really drunk- no, I'm joking.

WILLIAM HANSON: No there was a point where we, we talked about this on the podcast in like series one or two where we had sort of agreed, before I was engaged to my now husband, we were going to be safety relationships.

JORDAN NORTH: Yeah.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Right.

WILLIAM HANSON: And if we were both single at, well, forty or fifty, I can't remember the age, we would, we'd get together. But luckily, Mikey said yes, and Jordan dodged that bullet so, that's fine.

[Cooking sounds]

NICK GRIMSHAW: Oh.

JORDAN NORTH: Angela.

NICK GRIMSHAW: Oh my God.

JORDAN NORTH: That looks incredible.

NICK GRIMSHAW: So today for you guys, we've gone for a rarebit mac and cheese, which I guess is like a... I've never had a rarebit mac and cheese, I always thought rarebit was confined to toast.

ANGELA HARTNETT: Oh no. Well, it's basically a cheese sauce.

WILLIAM HANSON: So what have you done here? Cheese sauce.

NICK GRIMSHAW: Yeah, so, what's gone on here, Ange?

ANGELA HARTNETT: So, normal macaroni cheese is a macaroni with lots of cheese and in a white sauce, and we've done the same, but we've added Guinness to it.

WILLIAM HANSON: Oh.

JORDAN NORTH: Oh.

NICK GRIMSHAW: Oh, yes.

WILLIAM HANSON: You knew he was coming.

ANGELA HARTNETT: And lots of those spices that you have with, you know, Welsh rarebit, which is, you know, so we've got cayenne pepper, a little bit of mustard in there, we've also got some Worcester sauce in there, so it's all that sort of stuff that gives it that lovely sort of, lovely spicy sort of cheesy.

NICK GRIMSHAW: It smells fantastic.

ANGELA HARTNETT: And then I've made a little cabbage slaw to go with it.

NICK GRIMSHAW: I hate to say it, when I saw we were having mac and cheese, I know people get excited about it, but sometimes I'm like...

JORDAN NORTH: Oh, I love it.

NICK GRIMSHAW: It's a bit like, alright. But this feels like it's got a bit more depth and-

ANGELA HARTNETT: Yeah, it has.

NICK GRIMSHAW: -spice and taste.

ANGELA HARTNETT: No, no, it is, yeah.

WILLIAM HANSON: Yeah, it's very nice.

NICK GRIMSHAW: It's really good.

WILLIAM HANSON: And what have you done the, the coleslaw in?

ANGELA HARTNETT: So the coleslaw is just shredded white cabbage with lots of different herbs in there, we've got parsley, we've got dill there, bit of tarragon, and then a mustard vinaigrette. So just vinegar, mustard, Dijon mustard, olive oil, and seasoning.

NICK GRIMSHAW: Is that the one that your mum does?

ANGELA HARTNETT: My mum's one, yeah.

NICK GRIMSHAW: That is the good-

ANGELA HARTNETT: Clove of garlic.

NICK GRIMSHAW: That is go- that is *the* vinaigrette.

ANGELA HARTNETT: Clove of garlic that sits in the vinaigrette.

NICK GRIMSHAW: And you just leave it in the fridge with the clove and, to party. For however long you want.

WILLIAM HANSON: Gorge. Lovely. Angela, can I ask you where you stand on 'coleslaw' versus the more modern 'slaw'? Why have we ditched the 'cole-'? Is there a logical reason?

ANGELA HARTNETT: Oh I see, people say 'slaw. Well, I think it's a mayonnaise thing. There's no mayonnaise, so I wouldn't call it coleslaw. That may just be me.

WILLIAM HANSON: But does 'cole' mean mayonnaise? Was it Colman's mayonnaise?

ANGELA HARTNETT: Well no, that's what I'm- this is just my interpretation.

JORDAN NORTH: William, there's a lot going on in the world.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I think there's bigger things to worry about.

NICK GRIMSHAW: No, it's a great point. I've not thought of that.

WILLIAM HANSON: We used to call it an avocado pear. Yes. Then it became an avocado, and now it's just an avo.

ANGELA HARTNETT: Well, no I don't call it avo.

NICK GRIMSHAW: I hate 'avo'.

WILLIAM HANSON: And then in five years it's just gonna be like, 'Uh.'

NICK GRIMSHAW: Uh.

WILLIAM HANSON: It'll just be a sound.

JORDAN NORTH: I'd never had avocado until I moved to London.

NICK GRIMSHAW: Mm-hm. Same.

JORDAN NORTH: Honestly.

NICK GRIMSHAW: I'd not.

JORDAN NORTH: Honestly.

NICK GRIMSHAW: Same.

JORDAN NORTH: It was mad.

ANGELA HARTNETT: You see, I think that's an age thing because my mum still calls it an avocado pear.

WILLIAM HANSON: Yes. I think it's very smart.

ANGELA HARTNETT: And my mum went to the hotel we run in the New Forest, and she- she amazed me, she goes, 'I just would love an avocado pear with some vinaigrette.'

WILLIAM HANSON: Oh.

ANGELA HARTNETT: And that's what, but it was real seventies sort of style food.

WILLIAM HANSON: Mm, yes. The height of sophistication.

ANGELA HARTNETT: Exactly, yeah, there you go, you see.

NICK GRIMSHAW: Yeah, I'd never had one until I came to London, Jordan, as well.

JORDAN NORTH: Yeah.

NICK GRIMSHAW: Did you find there was stuff, I don't- I'd not had houmous, I'd not had a sweet potato.

WILLIAM HANSON: Oh, you can't move for them now.

NICK GRIMSHAW: No, I know now.

WILLIAM HANSON: Mm.

NICK GRIMSHAW: But when I first came down here, it was like a whole new world.

JORDAN NORTH: It's mad.

NICK GRIMSHAW: It really blew my mind. Do your family complain that you've ever 'gone London'?

WILLIAM HANSON: Ha!

JORDAN NORTH: Yes, I remember the- Alright, gob I remember the first time I started working in London, and I'd moved down here and I'd come up after about six weeks, and I said to me dad, I went, 'What are you and me mum doing tonight?' and he were like, 'Nowt,' and I said, 'Oh, we'll go out for some dinner,' he said, 'Dinner? It's past dinner time.' I said, 'Oh, sorry, I meant tea,' he went, 'Oh, it's dinner now you're down there in London?' And he looked me straight in the eye and went, 'It's tea in this house.'

[Dinner table sounds]

NICK GRIMSHAW: Do you like serving from the table? You know like when people call it family style, which is like, help yourself.

WILLIAM HANSON: Yes, well you've got a lovely wide table.

ANGELA HARTNETT: I love the way Jordan's like, no he doesn't.

WILLIAM HANSON: Nice wide table, so it works. I think if you've got quite a narrow table it doesn't work, and it's easier to do it on the side or just plated.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Yeah.

WILLIAM HANSON: I don't object to it.

NICK GRIMSHAW: No, you don't object, okay.

WILLIAM HANSON: There's a time and a place.

NICK GRIMSHAW: Yeah, there's a time and a place. There's a time and a place.

JORDAN NORTH: When he comes to my house it's very much, I just put it all on the table. Knife and forks in a pot in the middle and it's like help yourself.

WILLIAM HANSON: It's like going to Wetherspoons.

[Laughter]

NICK GRIMSHAW: Angela, this is really delicious.

WILLIAM HANSON: This is amazing.

JORDAN NORTH: Angela, this is, I could kiss you. This is delicious.

WILLIAM HANSON: Can we get the recipe for this? Is this available?

ANGELA HARTNETT: It's on Waitrose.

NICK GRIMSHAW: It is available. If you want to try this rarebit mac and cheese that we're having, it's a recipe by Alexina Anatole, you can find this recipe and all the recipes we have waitrose.com/dishrecipes. And we've got a wine pairing suggestion.

ANGELA HARTNETT: We have, yes.

NICK GRIMSHAW: What would go perfect with this?

ANGELA HARTNETT: It's a Bourgogne Blanc by Marc Dudet, and it's a lovely oak chardonnay with citrus aromas and a hint of honey.

NICK GRIMSHAW: Or, we're also having-

ANGELA HARTNETT: Guinness

NICK GRIMSHAW: A Guinness.

JORDAN NORTH: Yes!

NICK GRIMSHAW: Because there's Guinness in the recipe and we know you love a Guinness, Jordan.

JORDAN NORTH: I love a Guinness.

NICK GRIMSHAW: Yeah. When I see a Guinness, I do think of you.

JORDAN NORTH: Oh do you?

NICK GRIMSHAW: Yeah, that's how strong your brand connection is.

JORDAN NORTH: We are called-

WILLIAM HANSON: Dense.

JORDAN NORTH: We're called the vegans of drinkers because like, how do you know when someone drinks Guinness? Cause they'll tell you.

NICK GRIMSHAW: Yeah, true.

JORDAN NORTH: We never-

NICK GRIMSHAW: It's like, it's my personality.

JORDAN NORTH: It literally is. And like, someone texted in the other day, you know every now and then you get a text that stings you when you're on the radio, and it just went, 'Why can't you say you're just going for a pint, instead of say, you're going for a pint of Guinness?' I was like, 'cause I have to let everybody know I love the stuff.

NICK GRIMSHAW: Yeah. Cheers, guys. Welcome. Thanks for coming round.

JORDAN NORTH: Cheers.

WILLIAM HANSON: Thank you.

NICK GRIMSHAW: Cheers, guys.

JORDAN NORTH: Thank you.

WILLIAM HANSON: Oh, are we going to clink?

NICK GRIMSHAW: Ah!

ANGELA HARTNETT: Oh, we're not supposed to do that. We're supposed to look in the eye.

WILLIAM HANSON: Well, you- in certain cultures, it's considered bad luck to, to not make eye contact, and other countr- cultures, it's bad luck to look in the eyes, so.

ANGELA HARTNETT: So what is ours? What are you suggesting?

WILLIAM HANSON: Yeah, you sort of look at each other, yes.

JORDAN NORTH: Clinkings common, he says.

WILLIAM HANSON: Depends on the type of glassware. If you have quality glassware, then the idea is that you don't clink. I think we'll be fine with these.

NICK GRIMSHAW: Yeah.

[Drink pouring sounds]

NICK GRIMSHAW: Help I Sexed My Boss is now in its ninth series.

JORDAN NORTH: So mad.

WILLIAM HANSON: Yeah. It's been, we're now always on.

NICK GRIMSHAW: Yeah. Just on.

WILLIAM HANSON: So, I don't really know what number we're on, we used to do series, but now it's just off we go.

NICK GRIMSHAW: It's just on.

WILLIAM HANSON: I think loosely we call it series infinity.

JORDAN NORTH: Yeah.

NICK GRIMSHAW: Oh yeah. There's over 400 episodes.

JORDAN NORTH: Yeah. We started it as... We started it as, it was our friend Stuart, who's here, who was like, you two should do a podcast.

ANGELA HARTNETT: Right.

JORDAN NORTH: And we pitched it to certain people and, you know, they didn't want it, so we thought, well, let's do it anyway.

ANGELA HARTNETT: Yeah.

JORDAN NORTH: And we thought we'd do two, maybe three series, and now it's just, it's gone from strength to strength, like sold out tours and a book and it's, it's mad. And it, it's of everything I do it's the least stress, it's- you just go in like you two - I'm saying this in front of all your production company who probably do all that hard work.

NICK GRIMSHAW: Don't do nothing.

JORDAN NORTH: And just go in, we do nothing, we just go in and chat. 'How was your week?' 'Yeah, oh I seen this, this week.' And it- and we just love doing it.

WILLIAM HANSON: Yeah, it doesn't feel like work.

JORDAN NORTH: Yeah.

WILLIAM HANSON: It's just fun, to just sit and chat with your friends.

ANGELA HARTNETT: And it's essentially with lots of people writing and asking you about life questions, in a way.

WILLIAM HANSON: Yes, so the second half we do dilemmas from the listeners where – sort of, conceived as, you know, if you have sent a saucy message to your employer, and it was meant for someone else, what do you do? How do you cope? Actually we have never actually addressed the title of our podcast in the podcast, but we have done it in the book.

NICK GRIMSHAW: Yes.

WILLIAM HANSON: But...

NICK GRIMSHAW: Available now.

WILLIAM HANSON: Available now. But it's sort of modern, modern etiquette.

NICK GRIMSHAW: Do you get people asking you stuff like when you're out and about in the street, do you get people being like, 'Oh I listen to the podcast, can I ask you-'

JORDAN NORTH: Yeah.

WILLIAM HANSON: Yeah.

NICK GRIMSHAW: Do you?

JORDAN NORTH: Yeah.

WILLIAM HANSON: Yeah

NICK GRIMSHAW: And is it serious advice people ask you for?

WILLIAM HANSON: Sometimes, yes. And then it's actually- or they'll sort of message on Instagram or whatever with, 'Ah, I don't want to write this into the podcast, because, you know, the podcast is sort of funny, but-' and then it's a really serious problem.

NICK GRIMSHAW: Oh no.

WILLIAM HANSON: In fact actually there is a really serious problem, that someone keeps messaging me about, that I have had to sort of reply with, I'm not qualified to deal with this, here is a telephone number, you need to phone this person or this organisation.

JORDAN NORTH: They've not messaged me.

WILLIAM HANSON: No, and so I've had to, I've had to sort of really push back on that because I, I don't want to be accountable if anything awful happens.

NICK GRIMSHAW: No, you can't give like, bad advice and then they're like, well, he said...

JORDAN NORTH: A lot of people tend to come up to me and go, 'I'm more like you, and me other half's more like William.'

NICK GRIMSHAW: Yeah, yeah, yeah.

JORDAN NORTH: 'He's from the Cotswolds so he's a bit posh, but I'm from Barnsley,' and I'm like, oh, okay, so a lot of people tend to do that, don't they? Or go, 'Oh, we're friends and I'm very much like William and she's like Jordan.' I'm like, oh, cheers.

NICK GRIMSHAW: Cheers, thanks for that, yeah. So do you get, do you think William gets more of the actual advice?

JORDAN NORTH: Yeah.

NICK GRIMSHAW: Yeah.

JORDAN NORTH: Definitely.

ANGELA HARTNETT: Yeah.

JORDAN NORTH: And he gives really good advice.

WILLIAM HANSON: Well, sometimes.

JORDAN NORTH: No, genuinely, I'm just thinking, I hear a letter sometimes and I think, right, how can I be funny here? Whereas William's like- although, you genuinely do give good advice.

WILLIAM HANSON: That's very kind.

JORDAN NORTH: And I pick it up, like, yeah, I've learnt so much from him. Like, now, I was having soup at a restaurant recently, and I scooped the soup away from me. That's how you're meant to eat soup. What else? There's loads of stuff.

WILLIAM HANSON: Yes, you, you- now don't take this the wrong way. You- at weddings, you go and un- we're going back to what we were saying about Edward VII, you go and unbutton grooms or groomsmen's bottom buttons on waistcoats.

JORDAN NORTH: Waistcoats, bottom button.

NICK GRIMSHAW: Yeah.

JORDAN NORTH: And I never take my jacket off at the table, because that's quite rude if you're in a suit.

NICK GRIMSHAW: Oh, really?

JORDAN NORTH: Yeah, so there's little things he tells me.

NICK GRIMSHAW: Because sat in a suit jackets, not nice, is it?

JORDAN NORTH: Oh, it's hard work.

ANGELA HARTNETT: But you can ask, 'Can I remove my jacket?'

JORDAN NORTH: Yes, you can.

NICK GRIMSHAW: Okay, you can ask.

WILLIAM HANSON: And if the host does it, you can do it.

JORDAN NORTH: If the host does it, yeah.

NICK GRIMSHAW: Do you think you've become a better human, essentially, on the behavioural front, since meeting William?

JORDAN NORTH: Yeah, definitely.

NICK GRIMSHAW: Yeah.

JORDAN NORTH: I've got Diptyque candles now.

NICK GRIMSHAW: Oh wow, yeah, yeah.

WILLIAM HANSON: Which, for a while, he was pronouncing as 'd*** pick candles.'

NICK GRIMSHAW: D*** pick, yeah. They used to be Yankee candles, and now...

JORDAN NORTH: He bought me my first Diptyque and I'm like, oh, oh, I get this.

NICK GRIMSHAW: Oh, okay.

JORDAN NORTH: So if a bit of work comes in or I've had a good month, I'm like, I'm gonna treat myself to a Diptyque.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Love that.

[*Salt grinder sounds*]

NICK GRIMSHAW: We have a question about etiquette that we thought could be great. Quite like to hear William's and Angela's. 'I am an amateur home cook and I love to cook different dishes. I like to be creative, I like to add my own spin on other chefs recipes - I've pinched some of Angela's from her books. My

question is, my husband always says, 'No more than five elements on the plate.' Sometimes I can go a bit overboard, make it look a bit like fine dining. Do Angela and William agree with my husband? Is less more?'

JORDAN NORTH: That's a great question.

NICK GRIMSHAW: She also has another one. Carry on. 'Also, cheeky extra question, when it comes to plating a dish, is it all in the middle or on the side of the plate moving inwards?' That's from Amy who says, 'Somewhere in the north.'

WILLIAM HANSON: Generic north.

NICK GRIMSHAW: Yeah, vague.

ANGELA HARTNETT: Generic north.

NICK GRIMSHAW: Yeah.

WILLIAM HANSON: It reminds me of an article I wrote, when I did my Daily Mail column years ago, on how to tell if you're having an upmarket roast lunch.

NICK GRIMSHAW: Okay.

WILLIAM HANSON: And I said less is more on the plate, where you sort of see it where it's this pile of vegetables and Yorkshire puddings with everything-

JORDAN NORTH: Like Toby Carvery.

WILLIAM HANSON: Yes, it's perhaps not as sophisticated. And I think it was, you know, the meat, potato, and maybe, I think I said two types of vegetables. So I guess she's sort of alluding to that. It de- I, but I would also say, and I'll be interested to hear Angela's point, it depends on who you are cooking for, what it is, if it's just dinner that you're having on your own, versus if you're doing an entire three, four course dinner for friends, and actually you don't want to overwhelm them with lots of food on each course. But I- probably less is more is probably better.

ANGELA HARTNETT: Yeah, I am with William on this one, and if I- if to use your analogy of roast, I would do the meat on the plate, maybe the potatoes and some gravy.

WILLIAM HANSON: Yes.

ANGELA HARTNETT: And then I would put the veg on the table and people could help themselves. Because I hate it when you see a plate that's overloaded, I think it's too much. At the end of the day, it's about having delicious food, and it's the argument you use when chefs write menus and they, or they make their menus so complicated. It's like everything has to be brilliant, so the less you have to do, the less things have to be brilliant, so be smart about it. You know, it's like some chefs you go and have twenty sort of, chocolates or petit fours after a meal, that means twenty have to be brilliant, whereas if you do three amazing ones, rather than substandard fifteen, you know what I mean?

NICK GRIMSHAW: Oh, that is good.

ANGELA HARTNETT: That's the way I look at it.

WILLIAM HANSON: And then that bonus question.

NICK GRIMSHAW: Yes, plating.

WILLIAM HANSON: I don't know, this might be a bit sort of restaurant-y rather than private home or nouvelle cuisine type stuff, but I was always taught you put the meat or the fish sort of towards the bottom of the plate, traditionally, but the whole going in, is that, that sort of fancy restaurant thing?

ANGELA HARTNETT: I, I, I really don't know what she's on about to be honest.

[Laughter]

ANGELA HARTNETT: If I'm absolutely, and no disrespect to the lovely lady, what's her name?

NICK GRIMSHAW: Amy.

ANGELA HARTNETT: Amy. Just because- I just think you, you know, if you're having a bowl of stew or something, you're going to put the potato there and there'll be the stew side.

WILLIAM HANSON: It's also not going to stay wherever you put it anyway.

ANGELA HARTNETT: Exactly, yeah. And whereas I think the meat you probably put slightly to the side, but I- if you go to a restaurant and it's all over one side, I think it's style over substance. They're worrying about that more than worrying about what it tastes like.

WILLIAM HANSON: Ooh, did you see, there was a documentary, I'm told various people got in touch about, I think it was Gordon Ramsay.

ANGELA HARTNETT: Okay.

WILLIAM HANSON: Who- with the, the new one at the Savoy.

ANGELA HARTNETT: Yes.

WILLIAM HANSON: And they sat down, and the plates were too big.

NICK GRIMSHAW: Oh yeah.

WILLIAM HANSON: Cause they hadn't seen the- and that's my pet hate with restaurants is, the chefs are fantastic, the food is brilliant, but sometimes you sort of forget, well, actually, is it practical for the waiter to take it to and from the plate, how about the person- can you rest your cutlery like this or is it going to slope inwards?

ANGELA HARTNETT: Yeah.

WILLIAM HANSON: And the food is, of course, ninety-five percent of the meal but there is an extra...

ANGELA HARTNETT: No but if you're constantly fishing out your cutlery, or as you said earlier if you're like this on the table and then you know, no you've got to think of everything and that's that that's key actually.

NICK GRIMSHAW: I heard on your podcast when you were talking about ordering off the menu, so you were saying you wouldn't- if it was like lamb

with blah de blah and blah de blah, you wouldn't read out the whole thing, you'd just be like, 'I'll have the lamb.'

ANGELA HARTNETT: Yeah.

JORDAN NORTH: I, again, I only picked that up recently from William, so I'd be like, 'I'll have the lamb with the potatoes and the dauph...' yeah.

NICK GRIMSHAW: Yeah, I would do that.

JORDAN NORTH: Just say the lamb, or the chicken.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: So sorry, William always says, 'I'll have the lamb.'

JORDAN NORTH: Yeah.

ANGELA HARTNETT: Oh yeah.

WILLIAM HANSON: Obviously, any side vegetables.

ANGELA HARTNETT: Yeah.

WILLIAM HANSON: You say those.

ANGELA HARTNETT: Yeah.

WILLIAM HANSON: But rather than reading-

ANGELA HARTNETT: Oh, oh, read the whole, oh yeah, totally, yeah, yeah.

WILLIAM HANSON: You just say, I'll have the lamb, I'll have the chicken.

JORDAN NORTH: I try and read the whole thing.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I try and read the whole thing.

JORDAN NORTH: Just say you'll have the lamb.

ANGELA HARTNETT: Why though?

NICK GRIMSHAW: As if they've never heard it, like, they put it on the menu, and I'm always like, 'I'll have the peppered seared lamb.'

JORDAN NORTH: That's what I do.

NICK GRIMSHAW: And they're like, yeah, no, I know what it's called.

JORDAN NORTH: Yeah, I know. And they wait- and they just put the lamb.

NICK GRIMSHAW: Yeah. They're just going in the kitchen going, 'Lamb.' Like, that's it. D'you know what I mean.

ANGELA HARTNETT: It really is true.

NICK GRIMSHAW: They are. Aren't they.

[Laughter]

ANGELA HARTNETT: Three lamb, two beef and a turbot. No one's saying-

NICK GRIMSHAW: Is there anything that you-

JORDAN NORTH: It's so true.

NICK GRIMSHAW: They're just shouting it through the door, aren't they?

[Dinner table sounds]

NICK GRIMSHAW: Before you guys go we want to-

JORDAN NORTH: Oh, look at this.

WILLIAM HANSON: So there's a cloche coming.

NICK GRIMSHAW: There's a cloche arriving on a board. Dead posh. Underneath the cloche, what we have here is what we've assembled - a Jordan North favourite - a picky tea.

JORDAN NORTH: Oh! Oh, look at that.

WILLIAM HANSON: Oh, wow.

NICK GRIMSHAW: Now-

WILLIAM HANSON: Thank you.

JORDAN NORTH: You can tell Waitrose sponsor you.

NICK GRIMSHAW: Look at that. That is a proper one, innit?

JORDAN NORTH: That is- oh, that is, look, the scotch egg, sausage rolls. You've got piccalilli.

NICK GRIMSHAW: Yes.

JORDAN NORTH: This is a solid.

NICK GRIMSHAW: It's a serious one. I art directed this myself.

WILLIAM HANSON: Did you?

JORDAN NORTH: Did you actually?

NICK GRIMSHAW: Because we had a call about one, because Angela apparently said in the week that you didn't know what picky tea was.

ANGELA HARTNETT: I'd never heard of it.

JORDAN NORTH: Somebody else asked me that this week.

NICK GRIMSHAW: And Claire didn't know what it was, did ya?

ANGELA HARTNETT: Exactly, it's not ???

NICK GRIMSHAW: So I was like, what- it- it- well...

JORDAN NORTH: In certain parts of the country, they call it a party tea, or a carpet picnic, or freezer tapas.

ANGELA HARTNETT: I've never heard of those expressions either.

NICK GRIMSHAW: Yep.

JORDAN NORTH: Yeah.

NICK GRIMSHAW: Carpet picnic, I really dislike.

JORDAN NORTH: Yeah, it's a bit icky, innit.

NICK GRIMSHAW: Yeah, I don't like it. It sounds-

ANGELA HARTNETT: Did you say fridge tapas?

JORDAN NORTH: Yeah, fridge tapas.

ANGELA HARTNETT: I've heard of that.

JORDAN NORTH: And I've made it my thing, and my mum said, we just used to make it you when we were hungover - I've talked about my mum drinking a lot on this show.

ANGELA HARTNETT: We love you, get her on next time.

NICK GRIMSHAW: Just three times.

JORDAN NORTH: So she'd like, make- get all picky bits out, put crisps in a bowl and it'd be a picky tea.

ANGELA HARTNETT: Nice, yes.

NICK GRIMSHAW: I love it.

JORDAN NORTH: I make mine with like, turkey dinosaurs and- you don't know what they are, Angela, it's fine.

NICK GRIMSHAW: I think they do them at Murano.

JORDAN NORTH: Smiley faces.

ANGELA HARTNETT: I can imagine.

JORDAN NORTH: Yeah.

NICK GRIMSHAW: So do you do a hot one?

JORDAN NORTH: Yeah, so it's basically what's left over. I've made it with Yorkshire puddings in the freezer before, put them in.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh yum.

NICK GRIMSHAW: Well, we've gone for like a cold one. I suggested scotch egg, pork pie, bit of cheese, bit of ham, sausage roll. This is a bit of a curveball, but I thought this could be nice, that's like a whipped feta which I thought could be nice, and a bit of bread.

JORDAN NORTH: Babybel.

NICK GRIMSHAW: Olives, a cornichon. Now this one is rogue.

WILLIAM HANSON: Chickpeas?

NICK GRIMSHAW: Chickpeas.

JORDAN NORTH: I thought they were big marrow fat peas.

NICK GRIMSHAW: Which I'm told is a go-to picky tea essential now.

WILLIAM HANSON: Oh.

NICK GRIMSHAW: I feel like, a plain chickpea?

ANGELA HARTNETT: But what do you do with it?

NICK GRIMSHAW: I don't want to eat that.

ANGELA HARTNETT: No, you need to dress it up a bit.

NICK GRIMSHAW: I'm gonna try it, it can't be-

JORDAN NORTH: What would you call it?

WILLIAM HANSON: A cold collation. That's what I'd probably call it.

ANGELA HARTNETT: A buffet.

WILLIAM HANSON: Yes. But I can- look, I can already feel my arteries saying thank you.

NICK GRIMSHAW: Yeah.

WILLIAM HANSON: To all of this, so thank you.

NICK GRIMSHAW: All of this.

WILLIAM HANSON: Yeah.

NICK GRIMSHAW: Is there a posh version of a picky tea? Is that like a charcuterie board?

WILLIAM HANSON: Well, I guess. Yeah, it's a bit middle class, but yeah, I would, I would, just, just call it-

ANGELA HARTNETT: But tea is a tea thing, isn't it?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It's a- in an etiquette world, you would have tea at, what, four o'clock?

WILLIAM HANSON: Four-ish, five-ish, yeah.

ANGELA HARTNETT: And you would have a selection of sandwiches, cake-

WILLIAM HANSON: Bread and butter.

ANGELA HARTNETT: Bread and butter, all of that.

WILLIAM HANSON: Cake, not patisserie.

ANGELA HARTNETT: Yes, you see, I love an afternoon tea.

WILLIAM HANSON: Patisserie would be private home.

ANGELA HARTNETT: I love the sandwiches.

WILLIAM HANSON: Sorry, patisserie is restaurant.

ANGELA HARTNETT: Yeah.

WILLIAM HANSON: Private home is cake.

NICK GRIMSHAW: Is cake.

JORDAN NORTH: What?

NICK GRIMSHAW: What?

ANGELA HARTNETT: Yeah, I love a cake and an afternoon tea.

NICK GRIMSHAW: I might have one of these pieces of charcuterie.

NICK GRIMSHAW: Please, get involved. Yeah, they're my favourite.

WILLIAM HANSON: Thank you very much.

NICK GRIMSHAW: Ange, would you ever do something like this down Murano?

ANGELA HARTNETT: I sort of do stuff like this but it's like after, it's like that to me is Boxing Day.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: It's that sort of stuff, you know.

JORDAN NORTH: Yeah.

NICK GRIMSHAW: That's peak picky tea season.

JORDAN NORTH: Yeah.

ANGELA HARTNETT: Peak picky tea season.

NICK GRIMSHAW: That's picky tea season.

[*Music*]

NICK GRIMSHAW: We come to the end of the show question. If you answer the question correctly, you will win a Waitrose goodie bag.

JORDAN NORTH: Oh.

WILLIAM HANSON: Oh.

NICK GRIMSHAW: It's basically your big shop done for the week.

WILLIAM HANSON: Wow.

NICK GRIMSHAW: Yeah. It's good.

JORDAN NORTH: Are you serious?

NICK GRIMSHAW: Yeah, it's dead good.

JORDAN NORTH: Wendy's gonna be well up for this if I win it.

NICK GRIMSHAW: Oh yeah, straight to Wendy's this. Okay, to win the goodie bag, please play our Mr. and Monsieur quiz. Get your questions right and you will win that bag. William, question for you about Jordan. 'What is the only item listed under 'Personal life' on Jordan's Wikipedia page?'

WILLIAM HANSON: Is it to do with Burnley Football Club?

NICK GRIMSHAW: Nope.

WILLIAM HANSON: Oh.

ANGELA HARTNETT: Oh, God.

NICK GRIMSHAW: Not to do with football club.

WILLIAM HANSON: That's his entire identity.

JORDAN NORTH: And Guinness.

NICK GRIMSHAW: And Guinness.

WILLIAM HANSON: Oh-

NICK GRIMSHAW: I'll give you.

WILLIAM HANSON: Brothers?

NICK GRIMSHAW: No. I'll give you a clue. It's to do with education.

WILLIAM HANSON: Oh, University of Sunderland?

NICK GRIMSHAW: Absolutely correct.

JORDAN NORTH: Thank you.

NICK GRIMSHAW: Yes.

WILLIAM HANSON: And that he was an- he's an honorary something.

NICK GRIMSHAW: Honorary-

WILLIAM HANSON: Fellow.

NICK GRIMSHAW: Fellow?

JORDAN NORTH: He was gutted that I got a fellowship before him. He was like, 'You're gonna get an OBE before me at this rate.'

WILLIAM HANSON: Oh yeah...

NICK GRIMSHAW: Come on. Right, the bag is yours, William. Congratulations.

WILLIAM HANSON: Oh, that was easy. I think you, you helped me.

NICK GRIMSHAW: I did, so I'll take it off the bag.

WILLIAM HANSON: I'll allow you to have something.

NICK GRIMSHAW: Yeah, I'll take the wine out of it. Jordan, your question about William is, 'How long did William stay on the mechanical bull for in Benidorm?'

JORDAN NORTH: Oh God.

NICK GRIMSHAW: Cast your mind back.

JORDAN NORTH: He, can I just say, he hated Benidorm, by the way.

[*Laughter*]

JORDAN NORTH: To the point where my mum and dad came because they thought it'd be fun and we thought it'd be a laugh - he- no, he- he...

ANGELA HARTNETT: Oh, I love that.

JORDAN NORTH: He hated it.

WILLIAM HANSON: I thought that I was a very good sport.

NICK GRIMSHAW: He was on the bull!

ANGELA HARTNETT: I couldn't quite believe that breakfast, I have to say.

JORDAN NORTH: Oh yeah.

NICK GRIMSHAW: Not the breakfast was...

ANGELA HARTNETT: That was insane.

WILLIAM HANSON: Yeah, that we filmed at three-thirty in the afternoon.

ANGELA HARTNETT: But never mind that, even if you filmed it at breakfast time, you couldn't have eaten all that.

JORDAN NORTH: It's great.

ANGELA HARTNETT: Anyway, answer.

NICK GRIMSHAW: How long do you think he was on that ball for?

JORDAN NORTH: One minute, twenty seconds?

NICK GRIMSHAW: Oh, close! One minute, two seconds.

EVERYONE: Oh!

NICK GRIMSHAW: We'll give him that, come on.

WILLIAM HANSON: He got the right numbers.

NICK GRIMSHAW: He got the right numbers. He got the right numbers.

WILLIAM HANSON: I think, more importantly, I lasted the longest, I think.

NICK GRIMSHAW: Did you? Wow.

WILLIAM HANSON: Because Jordan had a go and Ben, our producer, also had a go.

NICK GRIMSHAW: Oh, wow, giddy up William.

ANGELA HARTNETT: But he probably had a hangover.

NICK GRIMSHAW: Guys, thank you for coming round.

ANGELA HARTNETT: Thank you.

WILLIAM HANSON: Thank you so much for having us.

NICK GRIMSHAW: Lovely to see you. The bags are yours, the picky tea you can take home if you want.

JORDAN NORTH: I'll take it.

WILLIAM HANSON: That's all yours.

JORDAN NORTH: We will take it home.

NICK GRIMSHAW: Take the cloche, William.

WILLIAM HANSON: Oh thank you.

NICK GRIMSHAW: A round of applause for William and Jordan, everybody.

WILLIAM HANSON: Oh, thank you.

JORDAN NORTH: Thank you. Thanks so much.

NICK GRIMSHAW: That was- thank you.

JORDAN NORTH: That was so lovely.

WILLIAM HANSON: That was lovely. That was so nice.

JORDAN NORTH: Oh, Angela, thank you.

WILLIAM HANSON: That's the best podcast I've ever done.

ANGELA HARTNETT: Ah.

JORDAN NORTH: Best one we've ever done.

NICK GRIMSHAW: Oh, stop.

ANGELA HARTNETT: Could you sign my book afterwards?

WILLIAM HANSON: Oh, of course.

NICK GRIMSHAW: Next week on Dish, we have Kaya Scodelario.

CLIP

NICK GRIMSHAW: People always say to me, who have you interviewed that's horrible?

KAYA SCODELARIO: But that's all they ever wanna know, and they never want to know who's nice.

NICK GRIMSHAW: No, I've never interviewed someone who is really horrible...

KAYA SCODELARIO: No? What about when you interviewed me and I was about 15 and we were at an underage festival and I was really drunk and you were going, can you speak?

NICK GRIMSHAW: You were delightful!

ANGELA HARTNETT: Details of all the delicious meals I've cooked on Dish can be found on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes)

NICK GRIMSHAW: If you are a fan of the podcast, why not leave us a review on Spotify or Apple podcasts.

ANGELA HARTNETT: Dish is a S:E Creative Studio production

VOICEOVER: Waitrose, food to feel good about