

Dish - Marian Keyes and a carrot tarte tatin

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

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And we are here together around the Dish wooden table to bring you another episode of Dish. Hey, I wanted to mention this to you actually, the other day, I did some press, I had to do a sit down interview, and they asked me what do I think's an unpopular opinion.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: So I said - and I'd love to know your take on it - aeroplane food. Like, I always look forward to aeroplane food.

ANGELA HARTNETT: Oh, certain aeroplane food.

NICK GRIMSHAW: You're like, certain?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Certain. I just like the way that you get it in a little...

ANGELA HARTNETT: Sachet.

NICK GRIMSHAW: Like the sachet, and you peel that foil off and it's all like jam packed into like a weird little box. I just always enjoy it.

ANGELA HARTNETT: Microwaved within an inch of its life.

NICK GRIMSHAW: Yeah, but I always feel like they fill it with something, like it's so stodgy and salty.

ANGELA HARTNETT: Yeah, it is.

NICK GRIMSHAW: I just always, always enjoy it. But I wanted to show you this, and I forgot to send you this, because when I was talking about it, I meant, like, your traditional food that you'd get on an airplane. Flew back on Japanese Airlines and I don't know why I was surprised, but they served, shock horror, Japanese food.

ANGELA HARTNETT: Ooh, it's like a bento box.

NICK GRIMSHAW: Look, but yeah, you got a little box of stuff.

ANGELA HARTNETT: Ooh, wow, that looks-

NICK GRIMSHAW: But have you ever seen squid at 33,000 feet?

ANGELA HARTNETT: That looks delicious.

NICK GRIMSHAW: I know, look at that.

ANGELA HARTNETT: So good.

NICK GRIMSHAW: So there was like these sort of pork and cheese katsu balls.

ANGELA HARTNETT: Yeah, yeah, with rice, yeah.

NICK GRIMSHAW: Then there was a bit of kimchi, always good. Then there was sort of teriyaki vegetables.

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: That were non-descript. Then there was these sort of like big radishes.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And then this bit.

ANGELA HARTNETT: Fabulous.

NICK GRIMSHAW: Yeah, so a nice bento box with a full octopus on. I actually skipped the octopus.

ANGELA HARTNETT: Did you?

NICK GRIMSHAW: Well, I had quite a tricky octopus experience-

ANGELA HARTNETT: Experience, okay.

NICK GRIMSHAW: -in Japan earlier in the week, which meant I was-

ANGELA HARTNETT: Off it.

NICK GRIMSHAW: -in bed for twelve hours.

ANGELA HARTNETT: Oh no. Oh.

NICK GRIMSHAW: Yeah, I went, I went down, guys.

ANGELA HARTNETT: That's right, sent you down. It was not good.

NICK GRIMSHAW: It was octopus sashimi. So I had the yeah, raw octopus, and it sent me a bit funny.

ANGELA HARTNETT: Oh God, yeah.

NICK GRIMSHAW: It was that or a sea urchin, one of the two really sent me under.

ANGELA HARTNETT: Maybe sea urchin.

NICK GRIMSHAW: But yeah, I just loved that idea of having bit of octopus on a plane.

ANGELA HARTNETT: Beautiful. Love it.

NICK GRIMSHAW: Mm, pass the octopus. Hey, we have Marian Keyes joining us in a second.

ANGELA HARTNETT: Very excited.

NICK GRIMSHAW: Gonna be joining us for lunch. Have you read Marian's books before?

ANGELA HARTNETT: I have, yes. I haven't read her recent one fully. I'm halfway through it. I love her, her writing's brilliant. It's very easy writing. It doesn't mean it's easy to write. It's one of those books, when you start reading them, you can't put them down, you just want to get to the end.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: She's a great writer. She's done extraordinarily well.

NICK GRIMSHAW: Oh my God, so well.

ANGELA HARTNETT: She's amazing.

NICK GRIMSHAW: The stats are unreal, like thirty-five million copies.

ANGELA HARTNETT: Yeah, yeah, I know.

NICK GRIMSHAW: It's like, wow. Marian's gonna be with us in a second, but before we get Marian on, let's hear from one of our wonderful Dish listeners. Lydia has been on: 'Hi Nick and Angela, I adore your podcast,' thanks Lydia. 'Really takes the edge of my commute to work. I love to cook, so your combination of cooking, drinking, and discussion inspires me to experiment with new recipe ideas, all from Waitrose, of course. My question is, though I'm no Angela, I've made pasta a few times and it's great to make with our kids as I know they will actually eat it. However, my tortellini or other filled pasta often falls apart when it's cooking, and the filling ends up in a sort of watery mess. What am I doing wrong?'

ANGELA HARTNETT: Oh. So they sound like they're opening up, they're splitting in the water.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: So there's probably a few things she could be doing wrong. One, she's not sealing them correctly.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: So Lydia, you need to, if your pasta's not sticky enough or wet, you need to put a bit of water or some egg to seal your tortellini, get all the air out of them because you've put the air- if there's air in them that will blow up.

NICK GRIMSHAW: Oh it will blow up like a balloon.

ANGELA HARTNETT: Make sure your water's boiling when you put them in, because otherwise they'll stick together, and then that forces them to open up, and knead your pasta enough, you know, so it stretches, and then the gluten's worked.

NICK GRIMSHAW: And not too much filling, maybe?

ANGELA HARTNETT: Maybe not too much filling, yeah, another good one, Nick. There's many things you could be doing wrong, Lydia. Hopefully not all of them.

NICK GRIMSHAW: There's many. You're doing it all wrong, Lydia.

ANGELA HARTNETT: It's a nightmare, Lydia.

NICK GRIMSHAW: Sounds like a nightmare. Just buy it!

ANGELA HARTNETT: No.

NICK GRIMSHAW: No, I'm joking, don't, don't, don't.

ANGELA HARTNETT: No, but it's brilliant you're doing them, but it's one of those things, but also, yeah, that's a good point Nick made. If you overfill it, it's going to open up.

NICK GRIMSHAW: Mm-hm. Okay, well good luck with your tortellini, Lydia. If you do want to get in touch with us, if you want to ask any questions, let's face it, they're for Angela, <u>dish@waitrose.co.uk</u> is the way to do it. We love to hear from you, so send through any, it don't even have to be a question, could be a mad story you've had in the kitchen.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Or a really nice meal you had out, I don't know, anything at all. Get in touch, <u>dish@waitrose.co.uk</u>. Right, shall we welcome Marian Keyes in?

ANGELA HARTNETT: Yes.

[Music]

NICK GRIMSHAW: A biggie today. One of the biggest authors in the world, who has written over twenty books and sold over thirty-five million copies. Marian Keyes is here!

[Applause]

NICK GRIMSHAW: Come on! Yes!

MARIAN KEYES: Thank you very much.

NICK GRIMSHAW: Oh my God, it's true.

MARIAN KEYES: I'm Irish, I don't do well with praise. Thank you.

NICK GRIMSHAW: Well, this is going to be an onslaught of praise. Get ready.

MARIAN KEYES: Alright then, I'll get used to it, thank you.

ANGELA HARTNETT: It's the Irish Catholic, it's the guilt, the praise is all wrong.

MARIAN KEYES: The guilt, the guilt, you can enjoy nothing.

ANGELA HARTNETT: Yes, it's true.

NICK GRIMSHAW: We have Irish in us-

ANGELA HARTNETT: We do, my father, yeah.

NICK GRIMSHAW: -in our history, but we still have the Irish guilt, the Catholic guilt.

MARIAN KEYES: Yeah, the force is strong.

NICK GRIMSHAW: Yeah.

MARIAN KEYES: In those genes.

NICK GRIMSHAW: It'll really get ya. But not today. Today we've got more pressing things at hand, like crisps.

MARIAN KEYES: [Gasp]

NICK GRIMSHAW: We rarely, in the history of Dish and the company of a Michelin star chef, begin Dish with crisps, but we hear you're a massive crisp fan.

MARIAN KEYES: Yes, in fact I meant to actually bring you a box of bleep Irish crisps.

NICK GRIMSHAW: Say it.

MARIAN KEYES: Yeah, yeah.

ANGELA HARTNETT: Say it.

NICK GRIMSHAW: Say it, come on.

MARIAN KEYES: Tayto, Tayto.

NICK GRIMSHAW: Tayto, oh, love it.

MARIAN KEYES: Because they do lovely big boxes at the airport, but in all my addledness I forgot, and I apologise because they are the best crisps.

NICK GRIMSHAW: They are.

MARIAN KEYES: In the universe.

NICK GRIMSHAW: They're really good. Hang on, they sell boxes of them at the airport?

MARIAN KEYES: Yes. Yes, yes, yes.

NICK GRIMSHAW: Like a big-

MARIAN KEYES: For the homesick people, yeah. Leaving Ireland and bringso they bring a bit with them.

NICK GRIMSHAW: Oh my God, and would you s- is that like carry on or do you have to check-

MARIAN KEYES: No, you can carry them on.

NICK GRIMSHAW: Carry them on.

MARIAN KEYES: Yeah. You're not supposed to start eating. You're not supposed to open the box on the plane, but you do, really.

NICK GRIMSHAW: You do.

MARIAN KEYES: You know, especially on Aer Lingus, you know, it's- yeah, yeah, yeah. Nobody minds. People know because you're sitting there crying and you're eating your crisps, and like, of course, you know, they'd have to have a heart of stone to stop you.

ANGELA HARTNETT: Give one to the pilot, one to the-

MARIAN KEYES: That's it, yeah, and then everyone is crying.

ANGELA HARTNETT: Everyone's happy.

MARIAN KEYES: Yeah.

NICK GRIMSHAW: What's your go to flavour?

MARIAN KEYES: Oh, cheese and onion. For years, for decades, I thought that was the only flavour, you know, I believe you have all sorts of fancy ones here. Yeah, you have prawn.

NICK GRIMSHAW: Yeah.

MARIAN KEYES: I mean, a prawn cocktail's rotten.

NICK GRIMSHAW: Prawn is rogue.

MARIAN KEYES: Chicken, roast chicken? That's not a flavour.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: No.

MARIAN KEYES: I mean, it tastes of nothing but something slightly weird and unpleasant, and let's not even think about it.

NICK GRIMSHAW: Right.

MARIAN KEYES: Yeah, cheese and onion, you're only man.

NICK GRIMSHAW: Your only one. I'm a salt and vinegar guy. Love salt and vinegar.

MARIAN KEYES: Yeah, so is my husband.

NICK GRIMSHAW: Today we've got ready salted for you, or salt and vinegar.

MARIAN KEYES: I'll go with the ready salted.

NICK GRIMSHAW: Ready salted, that's the chef's choice.

MARIAN KEYES: Oh, is it? Okay.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That's the chef's choice.

MARIAN KEYES: What does chef recommend? Okay, lovely, thank you.

ANGELA HARTNETT: That's the only flavour.

MARIAN KEYES: Can I eat one now, or do I have to...

NICK GRIMSHAW: Yeah get involved, I'm going to have a salt and vinegar. I am, you know, why not?

ANGELA HARTNETT: Enjoy.

MARIAN KEYES: Mm. This is lovely.

ANGELA HARTNETT: They're the best.

NICK GRIMSHAW: It's a good crisp. Shall we start with talking about books?

ANGELA HARTNETT: Yeah, well.

NICK GRIMSHAW: Makes sense, doesn't it? We're joined by an author today.

ANGELA HARTNETT: She's written a few.

NICK GRIMSHAW: Written a few. Now, I heard something in an interview where you said growing up that storytelling was like a competitive sport in your house, and I loved that. Who do you think was the best storyteller in the Keyes household?

MARIAN KEYES: I have a sister called Katrina, she's four years younger than me, she's a nurse, she lives in New York now, and she is like the funniest person I've ever met. It's just, the great thing about it is, you know, we're the sickest family in Ireland, and we always had a story of an accident or an ailment or a strange pain or something wrong with our eye, and the best stories, the best entertaining narratives are based in disaster. And we had kind of small disasters, so usually about our illnesses, but my mother is still- she's ninety-two, she's still one of the funniest people I have ever, ever, and really astute, I think, based in, in kind of characterisation, like, you have to have good characters for your story. And, I mean, it just, I know this sounds like a cliche, but it's what Irish people do. And I really notice it when I've been away from Ireland for a while and I come back, people are nosy. People ask you about themselves, and then people offer information, and, like, making you laugh is very important you know, we take great pride in it. And like, so I didn't even notice, like, this was just like, you know, air, you know, you told stories, especially anything bad that happened, you know, you gave it maybe twenty minutes, I don't know, whatever, and then, and then you worked it up into something hilarious, you know, and then a story where there's kind of subsequent disasters where they happen in a line, it's just fantastic because, because you can say to the person, 'And that wasn't even the worst thing that happened, hold on, it actually got worse, the husband came out of the bedroom...' you know, and yeah. So it's just innate, I feel.

NICK GRIMSHAW: I guess it's a lovely cliché of Irish people that they, it's always a great story and always engaging, and always funny.

MARIAN KEYES: Yeah, always funny. You see, that is very much a survival technique, I think.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

MARIAN KEYES: You know, having been, you know, colonised for eight hundred years, we're like, we couldn't speak our own language, we couldn't own land, we couldn't be educated, we weren't allowed to practise our religion. That was no bad thing, in my opinion, but anyway.

It meant that like we had kind of little to define ourselves by or to call our own, and so words and music became our way of kind of, I don't know, defining ourselves or separating us out from the others. And that has lasted even though like Ireland has changed so much, and it is something I'm really grateful for and I really enjoy personally.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then did you think being in like a funny household, 'cause I think my mum's parents are both Irish, and like, she's, you know, big Irish family, so I think being in like, noisy, full family situations made me want to do my job, or made me I guess feel equipped to do my job of talking in, you know noisy rooms and-

ANGELA HARTNETT: Probably gave you a confidence that you could sit and talk to...

NICK GRIMSHAW: Yeah I think so, and also in a nice way you're really shot down as well, my mum would be like, 'Shut the f*** up.'

MARIAN KEYES: Yeah.

NICK GRIMSHAW: Which is also really good, so they'd encourage you with a funny story, but if it weren't funny, they'd tell you.

MARIAN KEYES: That you'd have to try harder.

NICK GRIMSHAW: Yeah, so you'd have to try and make it funnier next time. Do you think, like, growing up in that sort of household of, like you say, like, really funny people helped you, and great storytellers, clicked something where you were like, oh, I should tell stories, I should write?

MARIAN KEYES: Well, it never dawned on me to tell stories, because, I mean, I was very much funnelled into kind of a- the civil service was their dream. But when I did start to write, the only way I knew to kind of convey stories was conversationally. So my books are all written in a very- they're chatty, they're informal, they're slang, I speak directly to the reader in a lot of them. So definitely that style, I've transposed oral storytelling into written pages. So that was definitely what I learned, and that kind of confiding thing of kind of, and telling the reader the innermost things in my heart, in my head, that was what I learned.

ANGELA HARTNETT: But that's why you're addicted to your books. When you start reading them, they're these constant page turners.

MARIAN KEYES: Thanks a million.

ANGELA HARTNETT: Because it does feel like you're in a room with you, or whoever your protagonist is or your main character, you know, that they're telling their story to you directly.

MARIAN KEYES: That's so nice.

ANGELA HARTNETT: But that I imagine also is how your mum probably made you.

MARIAN KEYES: Completely.

ANGELA HARTNETT: She's the one you said was your fiercest critic as well.

MARIAN KEYES: Yeah. Yes, yeah. And like even now, I mean, my God, I give her the books to read while they're being written and, sacred heart. I mean, this is probably not going to make the cut – she didn't actually believe that blowjobs were a thing. You know, she thought they were just made up, that they were just this kind of ridiculous concept, you know, so, you know, and even now, you know, she's like, 'Oh, Marian, take the sex out for God's sake,' and like, 'Why can't you write nice books? Please, would you write nice books?'

You know, that her friends at bridge might read, you know, instead of these filthy things.

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: She can do at the book club.

MARIAN KEYES: Yeah, exactly, yeah. So, she is still my fiercest critic.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Oh my God that is so funny.

ANGELA HARTNETT: I love that.

NICK GRIMSHAW: I, I like that that's never changed despite your success.

MARIAN KEYES: No.

NICK GRIMSHAW: She's like-

MARIAN KEYES: Not at all, no, no, no. No, I'm still her kind of quite disappointing daughter. Like I sincerely am, 'cause I studied law and she had like- you know, and who'd blame her? I was the first in my family to, in, you know, kind of the entire hierarchy of Keyes' and Cotters' to go to university, so like there was great excitement that I would be a solicitor doing wills and probate in some little office.

NICK GRIMSHAW: Really well written wills.

MARIAN KEYES: Yes, yeah, yeah, yeah. And then I didn't. I came to London and became a waitress and lived in a squat, and like she was so disappointed, you know, that I wasn't the glittering success story I was meant to be. And so she still kind of says, 'You wouldn't ever think of going back to the law Marian, would you?' And...

NICK GRIMSHAW: Probably not.

MARIAN KEYES: Even now. Cause it's never too late.

ANGELA HARTNETT: You've done okay.

NICK GRIMSHAW: You've done alright.

MARIAN KEYES: I've done alright.

ANGELA HARTNETT: With those sex books.

MARIAN KEYES: With my dirty books, yeah.

ANGELA HARTNETT: Dirty books.

NICK GRIMSHAW: How was those times when you moved to London? What age were you?

MARIAN KEYES: Oh, I was twenty-two.

NICK GRIMSHAW: Twenty-two.

MARIAN KEYES: It was fabulous.

NICK GRIMSHAW: Yeah.

MARIAN KEYES: It was completely and utterly fabulous. Like, we lived on the twenty-first floor of a tower block in Hackney, which has since been demolished. We had no money, we slept all day, we went out all night, we went to Heaven and, oh, you know, the Clink, and all these fabulous gay clubs, because I was living with a gay friend and, you know, we went to the King's Road and we bought a chicken breast, because that was all we could afford, but we still felt, yeah, we went to the King's Road, we bought something, yeah, you know!

NICK GRIMSHAW: Chicken breast!

MARIAN KEYES: Yeah, you know, we're players.

NICK GRIMSHAW: Yeah, shopping spree.

MARIAN KEYES: Yeah, we lived on bread and milk and Dairylea. Honestly, it was the best best time.

NICK GRIMSHAW: Uh-huh. And what we- did your family really think, like, oh my God, she-

MARIAN KEYES: They were horrified.

NICK GRIMSHAW: Horrified.

MARIAN KEYES: Horrified, heartbroken the whole thing, you know, doing novenas 'round the clock and... yeah, but it kind of all worked out in the end.

NICK GRIMSHAW: Yeah, yeah.

MARIAN KEYES: Yeah. Eventually, yeah.

NICK GRIMSHAW: Did you have any fear- I've just read Annie Mac's book which is-

MARIAN KEYES: Oh I'm reading it isn't it fabulous?

NICK GRIMSHAW: Oh yeah, about Orla and the feelings of her leaving Ireland and going to- moving to London, and then the sense of like, oh, I've abandoned Ireland. And I felt like a little bit like that moving from up north 'cause everyone up north hates everyone in London.

MARIAN KEYES: I know, yeah they do. Yeah...

NICK GRIMSHAW: So they're like, they hate them. So did you have a sense of that? Did you have any feel of the...

MARIAN KEYES: No, I had the absolute opposite. I was so delighted to leave Ireland. I mean, it was the eighties, it was the grimmest, grimmest time. And, and I personally was so unhappy. So while I was doing what is called a geographical, I thought, like, if I changed the place I lived in that I could change how I felt about myself. And, like, you know, for a while I was able to outrun myself with the Dairylea and the twenty-first floor and everything, and, like, it did all catch up with me, but I was so happy. I could not get out of the place fast enough.

NICK GRIMSHAW: Oh really.

ANGELA HARTNETT: And were you the only one of your siblings that did that, or is it...

MARIAN KEYES: No, I mean, in fact, all of us, I'm one of five, we've all lived, like, my sister lives in New York, she's been there thirty years, my brother lived in Prague for a long time, and the two youngest lived in Australia. And everyone is back now except Katrina in New York.

ANGELA HARTNETT: I love the fact everyone's gone back. I always think when you talk to mothers, you hear all their kids have gone like, Australia.

MARIAN KEYES: Australia.

ANGELA HARTNETT: Couldn't get further away.

MARIAN KEYES: Yeah, exactly.

ANGELA HARTNETT: It's like, what did you do?

MARIAN KEYES: She signed up for the Elon Musk thing to Mars, actually, yeah.

ANGELA HARTNETT: Yeah, yeah, yeah, exactly.

[*Dinner table sounds*]

NICK GRIMSHAW: Wow, Angela.

MARIAN KEYES: This looks so amazing.

NICK GRIMSHAW: Yeah, oh my God. Oh, we have a carrot tarte tatin, prepared by Angela Hartnett.

MARIAN KEYES: Yes.

NICK GRIMSHAW: HRH.

MARIAN KEYES: I mean, how lucky am I?

NICK GRIMSHAW: And this is-

MARIAN KEYES: Like, thank you.

NICK GRIMSHAW: This looks real good.

MARIAN KEYES: It looks-

NICK GRIMSHAW: It looks so chic as well.

MARIAN KEYES: It does.

NICK GRIMSHAW: Yeah.

MARIAN KEYES: Do you know what it looks like? The Irish flag.

ANGELA HARTNETT: The Irish flag, there you go.

NICK GRIMSHAW: Oh my God.

ANGELA HARTNETT: Yes, very good.

NICK GRIMSHAW: It really does.

MARIAN KEYES: It does!

ANGELA HARTNETT: Channelling my father.

NICK GRIMSHAW: Yeah

MARIAN KEYES: Yeah!

NICK GRIMSHAW: So Ange, this looks very impressive. We've gone for this because Marian has said before that you love an imaginative vegetarian dish, and you love roasted carrots, so you've really nailed the brief here, Ange.

MARIAN KEYES: Mm.

NICK GRIMSHAW: Talk us through this tarte tatin. I love saying tarte tatin.

ANGELA HARTNETT: Tarte tatin.

MARIAN KEYES: It's lovely.

NICK GRIMSHAW: Talk us through the tarte tatin, Ange.

ANGELA HARTNETT: So you roast the carrots in the oven first, so they're two thirds of the way cooked, with some caraway seeds, some hazelnuts, a little bit of seasoning. Then you've rolled your pastry out, on the pastry you put a bit of harissa paste, so as you cut through, you'll get a bit of that spice.

MARIAN KEYES: Mm, mm!

NICK GRIMSHAW: Oh yeah, I'm getting that.

ANGELA HARTNETT: And you make it like a classic tarte tatin, but instead of sugar we've used maple syrup, so maple syrup, butter-

NICK GRIMSHAW: Ooh, maple syrup and a carrot.

ANGELA HARTNETT: Glaze your carrots, line your saucepan or vessel and then layer it with the pastry and bake in the oven for twenty-five minutes.

NICK GRIMSHAW: Mm.

MARIAN KEYES: It is incredible.

ANGELA HARTNETT: Thank you.

MARIAN KEYES: This is utterly, utterly incredible. Did you say- tell us about the coriander sauce?

ANGELA HARTNETT: So the coriander is just- it's chopped coriander.

MARIAN KEYES: Yeah.

ANGELA HARTNETT: With a bit of lemon juice, sherry vinegar and olive oil.

NICK GRIMSHAW: Oh that's just so-

MARIAN KEYES: It's honest to God- and when you roasted the carrots, did you do them in oil or...

ANGELA HARTNETT: It was just a little bit of tiny bit of oil.

MARIAN KEYES: Mm.

ANGELA HARTNETT: Not too much, yeah, because to be honest, that's one veg you can leave in the oven for literally hours.

NICK GRIMSHAW: What, carrots?

ANGELA HARTNETT: Slow roasted. There's a thing that my husband does, and they're called forgotten carrots, because you literally put them in foil, cardamom seed, bit of olive oil, put them in the oven for like three hours, and they're probably the one of the most delicious vegetables.

MARIAN KEYES: This is honest to god....

ANGELA HARTNETT: Cause carrots just naturally have their own sugar and flavour.

MARIAN KEYES: Mm, they do, mm.

NICK GRIMSHAW: That is really delicious, isn't it?

MARIAN KEYES: It is amazing. Thank you so much.

NICK GRIMSHAW: This is a real wow.

MARIAN KEYES: Mm.

NICK GRIMSHAW: Really good.

MARIAN KEYES: Because it's difficult, I think, when you don't use, like, meat stock or, you know, to get that intensity of flavour.

ANGELA HARTNETT: Because you're not strictly vegetarian, you just prefer...

MARIAN KEYES: I'm not, no. Yeah, I mean, I don't mind if chicken stock is used in something, but it's just, I've been reminded that it was once, kind of, up and running around, kind of, or swimming.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

MARIAN KEYES: It just kind of gives me the shudders.

ANGELA HARTNETT: Heebie-jeebies.

MARIAN KEYES: Yeah, it does, it does.

NICK GRIMSHAW: Yeah, like, when I see a lamb, I'm like, oh no.

MARIAN KEYES: Mm, I know.

NICK GRIMSHAW: And then you can't eat it for a really long time.

ANGELA HARTNETT: Yeah.

MARIAN KEYES: Mm. A week or so, yeah.

NICK GRIMSHAW: Yeah, yeah.

[Laughter]

ANGELA HARTNETT: Gonna say.

NICK GRIMSHAW: My boyfriend had that realisation not too long ago, about two years ago where he was like, 'Lamb?' I was like, 'Yeah,' he was like, 'Oh no.'

MARIAN KEYES: Yeah, it's a shocker.

NICK GRIMSHAW: Like, what did you think it was?

ANGELA HARTNETT: Yeah, did you not get it.

NICK GRIMSHAW: Anyway, now I'm gonna run through the ingredients.

MARIAN KEYES: Okay, yeah.

NICK GRIMSHAW: Because we always get asked about what ingredients we've used, so I'm gonna do you a little list right now, so here we go: puff pastry block, rose harissa paste, carrots, blanched hazelnuts, caraway seeds, nigella

seeds - Angela seeds, I like to call them.[*Laughter*] Olive oil, maple syrup, unsalted butter, coriander leaves and stalks, garlic, unwaxed lemon plus the zest. Now, I've noticed, Ange, you're not having any of the coriander sauce.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Ange, devout, no coriander.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: The wine pairing we are having, if you want to have a wine pairing with this, is like a nice rosé, a delicate rosé. What's it called?

ANGELA HARTNETT: It's from Puglia in Italy, Susumaniello from Waitrose.

NICK GRIMSHAW: Okay, so we've-

ANGELA HARTNETT: And it's from Southern Italy in Puglia.

NICK GRIMSHAW: Mm. So that's the wine pairing if you want to go for a wine pairing moment.

ANGELA HARTNETT: If you do.

NICK GRIMSHAW: Any tips, Ange, on the puff pastry?

ANGELA HARTNETT: You need to let it rest.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Which means once you've rolled it, you're stretching the starch and the gluten. And make sure it's cold, so I put it in the freezer for a bit.

MARIAN KEYES: Would you use frozen puff pastry ever?

ANGELA HARTNETT: Yeah, frozen, pre-rolled. I didn't make the puff pastry. I mean, you're wonderful and I love you, but I can't-

[Laughter]

MARIAN KEYES: That's- I really-

ANGELA HARTNETT: I haven't got time.

MARIAN KEYES: I would have worried about you having to do it, yeah, like it's a- it's a big thing.

ANGELA HARTNETT: It's love.

MARIAN KEYES: It's a labour of love.

NICK GRIMSHAW: Marian and I were chatting before we started and I said, you know, Ange cooks every single week.

MARIAN KEYES: Yes!

NICK GRIMSHAW: People might think it's like, you know, Angela Hartnett minions.

MARIAN KEYES: Yes.

NICK GRIMSHAW: But it is Ange.

MARIAN KEYES: Yeah, I saw you with your hands.

NICK GRIMSHAW: Opening that frozen puff pastry.

MARIAN KEYES: Yes.

NICK GRIMSHAW: No, but you've- no point making puff pastry, is there? Is there?

ANGELA HARTNETT: No.

NICK GRIMSHAW: Not really.

ANGELA HARTNETT: I think you don't need to.

NICK GRIMSHAW: Talk us through the broccoli.

ANGELA HARTNETT: I've got to give credit to one of the best chefs in London, Fergus Henderson.

MARIAN KEYES: Oh yeah?

ANGELA HARTNETT: It's something off his menu, where they have finely sliced shallot, Dijon mustard, vinaigrette, into broccoli.

NICK GRIMSHAW: Mm.

MARIAN KEYES: Mm!

NICK GRIMSHAW: Yeah.

MARIAN KEYES: Mm.

ANGELA HARTNETT: It's the Dijon mustard you're loving. That's what you're loving.

NICK GRIMSHAW: That is delicious.

MARIAN KEYES: It's so good.

ANGELA HARTNETT: Little bit of olive oil and vinegar.

NICK GRIMSHAW: If you want to try the carrot tarte tatin, then you can get the recipe on <u>waitrose.com/dishrecipes</u>. Go and try it all out on there.

[*Cutlery sounds*]

NICK GRIMSHAW: Should we talk about food?

ANGELA HARTNETT: Yes.

MARIAN KEYES: Yes.

NICK GRIMSHAW: Should we talk about food when you were growing up? What was, what are your sort of food memories of childhood?

MARIAN KEYES: Okay. My mother was not a happy housewife. She hated cooking. Like, we lived on breakfast cereal, you know, because we'd be served

up something and we'd be like, what in the name of God is this, and it was unidentifiable. And this was Ireland in the sixties where, like, if any Irish woman was caught adding flavour to her food she'd have to surrender her passport, you know, until she had gone to the re-education camp.

ANGELA HARTNETT: Yes.

MARIAN KEYES: And learnt-

ANGELA HARTNETT: Realised garlic is not a thing.

MARIAN KEYES: Yeah, exactly, yeah. So no, it was, Smash, do you remember?

NICK GRIMSHAW: Oh yeah, Smash, yeah.

MARIAN KEYES: You know, that was a great thing for her.

NICK GRIMSHAW: Who cooks now at home? Do you like to cook?

MARIAN KEYES: My husband. Yeah, you see, I do like to cook, but I go through spells.

NICK GRIMSHAW: What's his signature dish, is there one?

MARIAN KEYES: Yeah, and he makes this for me if he really wants to show the love. Was Ottolenghi on? He was, wasn't he?

NICK GRIMSHAW: He was, yes.

MARIAN KEYES: Okay, do you know he does the hasselback beetroot?

ANGELA HARTNETT: Oh, yes.

MARIAN KEYES: With the lime and the lime butter.

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: Yes.

MARIAN KEYES: I swear to God, because the beetroot has all these narrow little cuts in it and the lime butter infuses the beetroot.

NICK GRIMSHAW: Oh.

MARIAN KEYES: It is so gorgeous, but it's a huge amount of work.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

MARIAN KEYES: But like, he does a lot of kind of halloumi business, you know, fried halloumi with, yeah, lovely fried breads, tomatoes. Suddenly I've become a tomato connoisseur.

NICK GRIMSHAW: Oh?

MARIAN KEYES: Oh, heritage tomatoes, oh indeed, yeah.

NICK GRIMSHAW: Oh yeah, love a heritage.

MARIAN KEYES: Yeah, you know those little boxes with the coloured-y tomatoes?

NICK GRIMSHAW: Oh, yeah, yeah.

MARIAN KEYES: Yellow tomatoes. Purple tomatoes. Who knew?

[*Laughter*]

NICK GRIMSHAW: I love that.

[Drink pouring sounds]

NICK GRIMSHAW: Marian brought us a gift.

MARIAN KEYES: Oh.

NICK GRIMSHAW: That is so thoughtful.

MARIAN KEYES: Not at all.

NICK GRIMSHAW: That rarely happens.

MARIAN KEYES: Oh my God, no, I mean-

NICK GRIMSHAW: Our last gift was early December.

MARIAN KEYES: Stop it, that's a disgrace.

NICK GRIMSHAW: Yeah.

MARIAN KEYES: Was that Florence Pugh?

NICK GRIMSHAW: Florence Pugh.

MARIAN KEYES: Oh, well.

NICK GRIMSHAW: Pugh.

MARIAN KEYES: I mean...

NICK GRIMSHAW: Just the A-listers pretty much.

MARIAN KEYES: Yeah, yeah, yeah. But like, you couldn't come to somebody's house and get fed and not bring something.

NICK GRIMSHAW: Well, I know.

MARIAN KEYES: You know, like seriously?

NICK GRIMSHAW: Come on.

MARIAN KEYES: And when the Tayto didn't work out, you know...

NICK GRIMSHAW: You did wine.

MARIAN KEYES: I did wine.

NICK GRIMSHAW: So appreciate that, thank you so much.

MARIAN KEYES: A pleasure.

NICK GRIMSHAW: Let's go way back. How did it all begin for you? What was day one of the Marian Keyes career kick-starter.

MARIAN KEYES: Okay, I don't know how to say this without making it funny or sad. I'm an alcoholic in recovery, and at the end of my drinking, the kind of the final crash and burn, I had kind of stopped everything. Going to work, eating, all of those things, I was working in an office doing accountancy, and there was a day I was at home, I should have been at work, like always, and I read a short story in a magazine and something about it said you could do something like that, I mean there was something it was quirky, it was funny, it was you know irreverent and so I thought, okay. So there and then I wrote my first short story, which I thought was an, a work of genius, I mean it was absolute codswallop, but it was enough. It was enough to kind of- it gave me something.

NICK GRIMSHAW: Maybe some hope in there.

MARIAN KEYES: It did, that I was worth something. And then about four months later, the wheels totally came off and I ended up in rehab, but when I came out, I remembered that story and a few more that I had written in the subsequent months and I thought, I'm going to try and do something. I just felt completely different, I felt positive, I felt hopeful, I felt viable as a human, you know, going concern. And I sent them off to a publisher, an Irish publisher, and I said, I had started a novel, which I hadn't, I had no intention of doing it because I thought it takes ages. Like a short story is lovely and short, you write a short story in an afternoon, you show it to people, they tell you you're great, and you realise only years later, they were telling you you were great so that like, you'd stop drinking and, and, you know, they didn't mean it. But so, the publisher went back and said, the stories are a bit odd, you know, a bit weird, but there's something there, let's see this novel you've started. And in a week I wrote the first four chapters of what eventually became Watermelon, my first book. I didn't have a clue what to do, so I wrote it as if I was talking to somebody, and again I started with a disaster and made it funny. The shame of the second wave of feminism, you know, had kind of begun to ebb and then the third wave of feminism, and women wanted to read about women like themselves, who had been told that they could have everything they wanted and were finding, you know, that they were still being harassed at work, that they were earning less than the men, that like, they didn't get promoted in the same way, like, that their lives were kind of, you know, difficult. And like even at the worst of my drinking, I cared about my hair, you know, and my shoes and I would spend, you know, the gas bill on makeup, you know, like I had my priorities, they were good priorities, I thought. And, and people identified with

that. It's like, how come I'm always broke? And I was told the world was my oyster? And I could bring my own kind of fear of the future, my fear of failure.

ANGELA HARTNETT: Yeah, of course.

MARIAN KEYES: I mean, I brought all those feelings, you know, and I'm still completely unboundaried about my various dark thoughts and jealousy and, you know, all of those things that like people have but most of them have the good sense to keep them in their heads.

ANGELA HARTNETT: Hidden.

MARIAN KEYES: Yeah, exactly.

NICK GRIMSHAW: What about when the success started to happen? Were your family like, oh my God, this is brilliant, or... I get the sense your mum's still not there.

MARIAN KEYES: Yeah, no, she was honestly mortified, like, I'm not joking, like, she was mortified. I mean, she would have gone out- 'round and bought all the copies of the book and just taken them out and burnt them in the back garden if she could have. And my dad, my poor dad, you know, he came from a poor background, he had worked his way up, you know, and he was very much like, permanent and pensionable, like that's on his gravestone, you know, like, and he was so afraid of the uncertainty of writing.

ANGELA HARTNETT: Yeah, of course.

MARIAN KEYES: And I was kind of skippy and joyous and sober and full of hope and I was like, it's fine, it'll all be fine. And I mean it was fine, it mightn't have been fine, but I don't know. I just thought if I keep doing what I'm doing until somebody tells me to stop.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Well, no one said that yet because we've- now over twenty books, over thirty-five million copies sold. Tell us about My Favourite Mistake, your new book. How is that feeling when you've released it out into the world? MARIAN KEYES: It's almost a relief. The worst is over, because I can do nothing to change it at that stage. But, this, I wrote it to cheer myself up because I started writing it about two years ago, and it just feels like the world is so sharp and pointy, and I had planned to write about sharp and pointy people, you know, prospering from kind of other people's misery, and then I thought, no, feck it, you know, I, I want to read about something sweet, so I wrote a love story about two people who have kind of been each other's almost for twenty years, you know, and they both married other people and, and they've both done stuff to each other that is not things to be proud of, they are not cutesy stories that you can work up into anecdotes for like all your relations. And I wrote it in an imaginary town in Connemara, which was just so gorgeous, because every day I was in Connemara and I created an entire town, like a whole community of like interesting, fun, weird, some awful people. And I wanted to create a refuge, because I find, from like post-pandemic and everything else that's going on, it's just come on in, this is safe, you will be entertained, I will send you away feeling a bit more hopeful about everything. I mean, that was my wish.

NICK GRIMSHAW: Hm-hm.

ANGELA HARTNETT: Yeah, it's like escapism from day to day.

MARIAN KEYES: Yeah, and there was a time when escapism was a kind of a dirty word, a kind of, oh you and your escapism. Now it's like I hunger for it, like the more the better.

NICK GRIMSHAW: Need it. Help.

MARIAN KEYES: Yeah, exactly, yeah, yeah, you know, because I can't drink anymore so I have to get my escapism in other ways.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And where do you best write? Do you have a method that you stick to?

MARIAN KEYES: Not really. I mean, I write in the spare bedroom, and I do everything I can to not go there, and I...

ANGELA HARTNETT: Are you disciplined though?

NICK GRIMSHAW: I love that.

ANGELA HARTNETT: Are you in the morning- yeah.

MARIAN KEYES: I was more disciplined when I was younger, I have got less and less so. I have a kind of a rolling programme of, I do the New York Times Connections, then I do the Spelling Bee, then I do the moderate Sudoku in the Times, I, you know, and then I have to do my correspondence and then I have to come maybe clean the windows and then, and yeah...

ANGELA HARTNETT: Call your mum.

MARIAN KEYES: Yeah, yeah, some, some tiles had fallen off the roof and then eventually... But then things change. I mean, I often write in the evenings, like between half nine and eleven. I don't know, I enjoy it then, it feels like the pressure is off.

ANGELA HARTNETT: Yeah.

MARIAN KEYES: But office hours make me very, very edgy.

NICK GRIMSHAW: Yeah.

MARIAN KEYES: I think anyone should write whenever they...

ANGELA HARTNETT: When, when it takes you.

MARIAN KEYES: Whenever, yeah.

NICK GRIMSHAW: Mm. That's nice to hear that, because the procrastination when I've got to do something is the same, like, well, I've gotta do Wordle.

MARIAN KEYES: Yes, I've got to keep my streak.

NICK GRIMSHAW: Got to keep it going, got to keep my streak, and like my mum does it, so me and my mum have to tell each other every day how many...

MARIAN KEYES: How many goes it took, yeah.

NICK GRIMSHAW: I can't let Eileen down.

ANGELA HARTNETT: Yeah, yeah.

MARIAN KEYES: I have a great starter word.

NICK GRIMSHAW: Oh yeah?

MARIAN KEYES: Yeah, shite. Shite

NICK GRIMSHAW: Oh yeah.

MARIAN KEYES: Yeah, those letters crop up a lot.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, yeah, yeah.

MARIAN KEYES: I am quite famed on Twitter for the Marian Keyes method.

ANGELA HARTNETT: Yes.

MARIAN KEYES: Yeah, use that.

NICK GRIMSHAW: Shite.

MARIAN KEYES: Shite.

ANGELA HARTNETT: I like that.

NICK GRIMSHAW: Yeah, my mum does feast.

MARIAN KEYES: That's nice, yeah. Shite is better.

NICK GRIMSHAW: Shite is better.

[Dinner table sounds]

NICK GRIMSHAW: Yeah. We've got to talk about your podcast.

MARIAN KEYES: Oh, thank you.

NICK GRIMSHAW: Because it is so fab.

MARIAN KEYES: Oh, thanks.

NICK GRIMSHAW: And so fun. And sounds like you just have like the best time doing it.

MARIAN KEYES: We have the best craic. The podcast is called Now You're Asking.

NICK GRIMSHAW: Yes.

MARIAN KEYES: It's myself and my friend Tara Flynn, and people send us in their conundrums or their, their problems, and we like our mission statement is 'Just be kind.'

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yes.

MARIAN KEYES: You know, we're not going to make fun of anyone. We're not even going to give tough love really to people. Only one time have we been very, very brutal about somebody's husband, and, and, you know, she was clearly delusional, and he was horrible. But yeah, and it's not just about emotions, like people talk about, you know, garden ornaments and how, you know, shared spaces and how did they get their neighbours to take away the pink flamingo. And I mean, all I could say was like, I love pink flamingos. Please let it stay, I beg you, I plead, you know, I, I beseech you. And we make each other laugh a lot, but then we do get very, oh, I suppose, emotionally truthful. And we've both done tons of therapy, which is great, so we know all the words.

NICK GRIMSHAW: Yeah, oh all the words.

MARIAN KEYES: You know, we know about like, oh, yes, you're an avoidant personality, or, yes yes yes, you need more boundaries and yeah, you know, we know all of that we can say the things we can say them.

NICK GRIMSHAW: Yeah you know the things, yeah.

MARIAN KEYES: Yeah.

NICK GRIMSHAW: Yeah, it's fun but it's also factual yeah.

MARIAN KEYES: Yeah, yeah, like it is.

NICK GRIMSHAW: You've got the knowledge.

MARIAN KEYES: We've got the knowledge exactly, yes.

NICK GRIMSHAW: You've got the knowledge, you've got the knowledge. What about the person that was plagued by squirrels?

MARIAN KEYES: I mean that was funny, I mean, because I really did think is she mixing us up with Gardener's Hour? But yeah, Tara is very fond of animals, you see, I'm not an animal person, so that was really Tara's gig. She knew something about putting garlic or something in the ground to make it smelly to scare the squirrels away.

ANGELA HARTNETT: Seriously?

MARIAN KEYES: Yeah.

NICK GRIMSHAW: There was also the boyfriend who wanted to go on a package holiday, and it gave his partner the ick.

MARIAN KEYES: Yeah, your man who wrote in wanted to go trekking in Laos -is it pronounced Lao or Laos? And, yeah, and his boyfriend wanted to go on a package holiday to- I don't know if he said the Canaries, but, you know, but, but he was writing to us instead of having a conversation with your man.

ANGELA HARTNETT: Exactly, yeah.

MARIAN KEYES: You know, like, what happened to just saying, you know...

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

MARIAN KEYES: 'I don't want to do that,' and yeah, instead of just binning him saying, 'Could we find, could we-' I think I said it on the piece, like, 'Can we not go to Barcelona?' Everyone loves Barcelona, you know, like, you can't go wrong. It's not a package holiday, but it's not, it's not trekking through, like-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, it's true.

NICK GRIMSHAW: I said that today, did I not, trying to organise a family holiday? I was like, I think it's Barcelona.

MARIAN KEYES: Barcelona, yeah. It's an all-rounder.

NICK GRIMSHAW: The oldies will like it, the youngers will like it.

ANGELA HARTNETT: Yeah.

MARIAN KEYES: Everyone loves it.

NICK GRIMSHAW: Basically, every answer on the podcast is, Barcelona.

MARIAN KEYES: Go to Barcelona.

NICK GRIMSHAW: Go to Barcelona.

MARIAN KEYES: Barcelona. Barcelona will cure you.

[Salt grinder sounds]

NICK GRIMSHAW: We're gonna play a game now, which we've rarely played.

MARIAN KEYES: Oh!

NICK GRIMSHAW: It's called All You Need Is Oven Glove.

MARIAN KEYES: I love it. Now do I pick a side or are there things on both sides?

NICK GRIMSHAW: Yeah, you basically-

MARIAN KEYES: Rummage.

NICK GRIMSHAW: -all you've got to do is delve into the pocket.

MARIAN KEYES: Okay I'm rummaging.

NICK GRIMSHAW: Pick out a topic and discuss.

MARIAN KEYES: Okey-doke.

NICK GRIMSHAW: There's going to be certain triggers to get the play going.

MARIAN KEYES: Okay.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Okay.

MARIAN KEYES: Okay.

NICK GRIMSHAW: So first up:

MARIAN KEYES: 'Murder in icy territory.' Oh my God, I love you both. Who did this? Oh, lis- there is nothing I enjoy more than watching people being murdered in cold places.

[Laughter]

MARIAN KEYES: It is my favourite, favourite, everything, my favourite genre. Sweden, Finland, Norway... Iceland!

NICK GRIMSHAW: Iceland!

MARIAN KEYES: Iceland, Iceland.

NICK GRIMSHAW: Oh yeah.

MARIAN KEYES: Oh, I'm getting thrills even thinking about it, oh my God. I've just finished one called Arctic Circle, and oh, it's the north of Finland, oh, it's just beautiful- and actually it had bits of Russia in it, Murmansk. I love even saying Murmansk.

NICK GRIMSHAW: Murmansk.

MARIAN KEYES: At the end of it, Murmansk. Nyet, nyet.

NICK GRIMSHAW: Would you like an icy programme without murder, or does it have to have murder?

MARIAN KEYES: I prefer the murder.

ANGELA HARTNETT: I think the murder needs it.

MARIAN KEYES: Yeah, yeah, yeah. Oh my God, I'm so happy after discuss-I'm really, really elated now.

NICK GRIMSHAW: Yeah, you like that one.

MARIAN KEYES: Yeah.

NICK GRIMSHAW: Yeah, you like that one.

ANGELA HARTNETT: I like the murders.

NICK GRIMSHAW: Okay, next up.

MARIAN KEYES: Can I do another one-

NICK GRIMSHAW: You can wear the oven glove if you want.

MARIAN KEYES: Oh, oh, I will, I will.

ANGELA HARTNETT: Yeah, that's it. Double bubble.

NICK GRIMSHAW: We've got a double one. Here we go.

MARIAN KEYES: 'Oil painting or knitting or upcycling?' Oh my God.

NICK GRIMSHAW: Your top three...

MARIAN KEYES: Hobbies.

NICK GRIMSHAW: Hobbies, yeah.

ANGELA HARTNETT: Yeah.

MARIAN KEYES: Okay, at the moment, I mean, I'm back on the upcycling. The upcycling is one of the most dangerous of my hobbies because it involves buying second hand dressing tables mostly. And the last time this started we couldn't get into the spare bedroom anymore, like it was packed, it was like one of those warehouses, and I need enormous amounts of space, and I'm one of these, oh, I get in the zone and so I'm flinging paint everywhere, you know, and like I'm doing it in the house, you know, with the wallpaper and the carpets and everything, and, I mean, knitting was so much fun because I mean, just like I love working with colour, like anything bright and cheerful and... the knitting was quicker because I use enormous needles and really thick wool, because I am instant gratification person. And it was great for a spell, I was making cardigans for everyone. The worst time actually, I used to do baking. That was when I wasn't well, I had a time of awful rickety mental health and how I got through it was baking, but like decorating the cakes was the part I enjoyed most, but the neighbours loved me for a while and then I gave them all type-2 diabetes, and they used to hide when they saw me coming, like, 'No, get away!'

NICK GRIMSHAW: They're like, oh no, not another cake.

MARIAN KEYES: Yeah, and like, genuinely, like, it got scary. So I'm- I'm glad I moved out of that.

ANGELA HARTNETT: It's an epidemic in that part of the world.

NICK GRIMSHAW: Yeah, yeah. Let's do one more from the oven glove.

MARIAN KEYES: Okay. From the oven glove.

NICK GRIMSHAW: Here we go, slash scarf. Quite a good look, actually.

ANGELA HARTNETT: Very good look.

MARIAN KEYES: 'The comfort zone.' Oh my God.

NICK GRIMSHAW: Oh yeah, talk to us about the comfort zone.

MARIAN KEYES: I do not understand why it's used as an insult when people say, 'She just doesn't want to leave her comfort zone.' It's like, why? Why not?

ANGELA HARTNETT: What's wrong with that, yeah.

MARIAN KEYES: Yeah, the comfort zone is comfortable. Like, why would you want to be uncomfortable? Like, all of this questing and kind of, what are my goals for this year? Like, my goals are to make it through alive, do you know what I mean? And watch a lot of telly and do things I like.

ANGELA HARTNETT: Yeah.

MARIAN KEYES: You know, all of this bettering ourselves, and do one thing that scares you every day, like, getting out of bed is scary. Putting me feet on the floor is scary.

[Music]

NICK GRIMSHAW: Okay, we've come to the end of the show question.

MARIAN KEYES: Ah no!

NICK GRIMSHAW: We have-

MARIAN KEYES: Oh, we have a question?

NICK GRIMSHAW: Yeah, so if you answer this question, you will win this Waitrose goodie bag for you. We've basically done a big shop for you.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: It's got loads of- [*gasp*] Oh my God it's got a full cake in it.

MARIAN KEYES: Oh my God.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: A full cake!

MARIAN KEYES: I'll just start that now.

NICK GRIMSHAW: You can eat that like a sandwich. Have to have that now as a starter.

MARIAN KEYES: Look.

NICK GRIMSHAW: And so yeah, we've got a full-

MARIAN KEYES: Oh, mother of God.

NICK GRIMSHAW: -big shopping bag for you there.

MARIAN KEYES: Oh.

NICK GRIMSHAW: To win, the Waitrose goodie bag.

MARIAN KEYES: [Gasp]

NICK GRIMSHAW: Okay. 'We have just discussed your podcast, Now You're Asking. It is time to put the shoe on the other foot.'

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: 'We are gonna be your agony aunts.'

ANGELA HARTNETT: Oof.

NICK GRIMSHAW: 'Give us a dilemma, a problem, an issue, a question, and we will help you solve it.' Anything you'd like to get off your chest that we could help with?

MARIAN KEYES: Okay, this is a very first world problem, but anyway. There's this wonderful woman, she's very talented, she makes beautiful headboards, and I asked her if she would make a beautiful headboard for me, and she does applique and stuff. And we discussed the colours some time ago, and because she is a one-off person, it's taking a while, and I asked her this morning if I could see the colours, and she sent me the fabrics that she plans to use, and they are not the colours I like. How do I respect her as an artist, but still get the f***** headboard I want for my bedroom?

NICK GRIMSHAW: That is a tricky one because you have to respect the art.

MARIAN KEYES: Yes.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: But you've got to look at it every day. It's a tricky one. Now, you've got quite a good agony aunt here, not in me, because I'd go, 'I like it,' and I'd take it and hate it.

MARIAN KEYES: Oh, you're like me, okay then, grand.

NICK GRIMSHAW: I'd just take it and like slag off for the rest of my life.

MARIAN KEYES: Yeah, yeah.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Whereas Ange, I feel like you'd nip it in the bud.

ANGELA HARTNETT: What I would do, and I'd do it with love, I would say to my husband, you have to take one for the team here. Because-[*Laughter*] You've got to basically, at the end of the day, you live together, so if you want this marriage, it obviously is working.

MARIAN KEYES: Yeah.

ANGELA HARTNETT: You want it to continue to work.

MARIAN KEYES: You need to keep working.

ANGELA HARTNETT: So what you have to do is say, 'Listen, I did it thinking these were Tony's favourite colours. I've got them so wrong.'

MARIAN KEYES: Oh, that's fabulous!

ANGELA HARTNETT: 'This is what I need to change to.' That's what you need to do.

MARIAN KEYES: That is genuinely inspired.

NICK GRIMSHAW: 'I got it wrong,' yeah.

ANGELA HARTNETT: 'I got it wrong, I need to change it.'

MARIAN KEYES: Yeah, yeah, yeah. 'He will be so cross with me.'

ANGELA HARTNETT: Sorry Tony.

MARIAN KEYES: 'He will just- he will be so cross with me if we go ahead with these.'

ANGELA HARTNETT: Yeah, of course.

MARIAN KEYES: 'I, on the other hand, love them. I adore them.'

ANGELA HARTNETT: Yes.

MARIAN KEYES: Gotcha.

NICK GRIMSHAW: That is so good!

MARIAN KEYES: That is fabulous.

NICK GRIMSHAW: Marian, congratulations, the goodie bag is yours, you did it.

MARIAN KEYES: Oh my God, thank you so much.

[Applause]

NICK GRIMSHAW: You did it.

MARIAN KEYES: Oh my God almighty.

NICK GRIMSHAW: That was an honest question.

MARIAN KEYES: Thank you.

NICK GRIMSHAW: Marian that was such a joy.

ANGELA HARTNETT: Yes, it really was.

MARIAN KEYES: Oh my God, I could stay here forever. Thank you for the food.

ANGELA HARTNETT: We'd love you to stay.

MARIAN KEYES: Thank you for the company. Thank you for the chat. Honestly, this has just been gorgeous beyond belief.

NICK GRIMSHAW: Round of applause for Marian Keyes everybody!

MARIAN KEYES: Thank you all of you guys! Thank you.

[Applause]

NICK GRIMSHAW: Coming up next week on Dish, we are joined by Miquita Oliver and Lily Allen.

Clip

NICK GRIMSHAW: And not a custard cream...

MIQUITA OLIVER: Oh I love a custard cream

LILY ALLEN: What are you talking about ...

NICK GRIMSHAW: Oh that's the end...

LILY ALLEN: Oh this is my, take the phones off of the children alarm.

ANGELA HARTNETT: Details of all the delicious meals I've cooked on Dish can be found at <u>waitrose.com/dishrecipes</u>. All the links are in our show notes.

NICK GRIMSHAW: Angela is your fairy godmother of food. Email her a question about food, she loves it.... <u>dish@waitrose.co.uk</u>

ANGELA HARTNETT: Dish is a SE Creative Studio Production

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