

**Joe Wilkinson, bolognese, and an Italian spritz**



**NICK GRIMSHAW:** Dish from Waitrose is a Cold Glass production. This podcast may contain some strong language and adult themes.

*[theme music, continues under talking]*

**NICK GRIMSHAW:** How are you?

**JOE WILKINSON:** Hi, nice to meet you-

**NICK GRIMSHAW:** You all right, nice to see you-

**JOE WILKINSON:** -hello, hi

**NICK GRIMSHAW:** -you all right?

**ANGELA HARTNETT:** How are you? How are you?

**JOE WILKINSON:** You all right? Yeah, good.

**ANGELA HARTNETT:** You well?

**NICK GRIMSHAW:** Thanks for coming.

**ANGELA HARTNETT:** Nice to see you.

**JOE WILKINSON:** Ooo sorry, double, sorry, sorry.

**ANGELA HARTNETT:** That's-

**NICK GRIMSHAW:** How are ya?

**ANGELA HARTNETT:** Double, sorry, yeah.

**JOE WILKINSON:** Yeah, good-

**NICK GRIMSHAW:** Yeah?

**JOE WILKINSON:** -I'm very good, thank you.

**ANGELA HARTNETT:** Looking very well.

**JOE WILKINSON:** Oh, cheers. I bought a new jumper.

**NICK GRIMSHAW:** Yeah, it's good.

**ANGELA HARTNETT:** Suits you, lovely.

**JOE WILKINSON:** Yeah, £35.

**NICK GRIMSHAW:** Ooh yeah.

**ANGELA HARTNETT:** Marvellous.

**JOE WILKINSON:** That's all right.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Bargain.

**JOE WILKINSON:** Yeah, yeah.

**NICK GRIMSHAW:** Love that.

**JOE WILKINSON:** Make an effort.

**NICK GRIMSHAW:** Yeah.

[*crew laugh*]

**JOE WILKINSON:** I feel like-

**NICK GRIMSHAW:** Well thanks for splashing out.

**JOE WILKINSON:** -I wanna show it off.

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** So...

**NICK GRIMSHAW:** Have a little walk to the table, show it off.

**ANGELA HARTNETT:** Yeah, yeah.

**JOE WILKINSON:** Yeah, cheers.

**ANGELA HARTNETT:** Looking lovely.

**NICK GRIMSHAW:** Wow...

**ANGELA HARTNETT:** It's like the catwalk, you're in Paris.

[*crew laugh*]

**JOE WILKINSON:** Make sure every camera gets it.

**NICK GRIMSHAW:** Over the shoulder.

[*laughter*]

**NICK GRIMSHAW:** Over the shoulder, over the shoulder. Um, well you take a seat-

**ANGELA HARTNETT:** Let's get you sat down.

**NICK GRIMSHAW:** -and then we'll get you-

**JOE WILKINSON:** Shall I go over there?

**NICK GRIMSHAW:** You go over there and we'll get you a drink.

**JOE WILKINSON:** Thank you. Thank you.

**NICK GRIMSHAW:** Um...

**JOE WILKINSON:** Loads of cameras.

**NICK GRIMSHAW:** Loads.

**ANGELA HARTNETT:** I know, I say that all the time.

**JOE WILKINSON:** So many cameras. I'll try not to stare at them.

**NICK GRIMSHAW:** Yeah, it's good if you look down them when answering. They like that.

**JOE WILKINSON:** That one.

**ANGELA HARTNETT:** *[laughs]*

**JOE WILKINSON:** Can I do the whole thing looking... *[laughs]*

**NICK GRIMSHAW:** Like that, yeah, yeah, yeah.

*[crew laugh]*

**NICK GRIMSHAW:** Yeah. That'd be perfect.

*[laughter]*

**NICK GRIMSHAW:** Just... So Joe, d'you like food?

**JOE WILKINSON:** Yes.

*[laughter]*

**NICK GRIMSHAW:** What kind of food?

**JOE WILKINSON:** All food.

[laughter]

[theme music]

**NICK GRIMSHAW:** 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, Nick. How are you?

**NICK GRIMSHAW:** Yeah, I'm good.

**ANGELA HARTNETT:** [laughs]

**NICK GRIMSHAW:** What are you laughing at already?

**ANGELA HARTNETT:** Just some of the nonsense we were talking about earlier.

**NICK GRIMSHAW:** Not nonsense. Hey, it smells good in here today.

**ANGELA HARTNETT:** It smells good. Does it not do that every time?

**NICK GRIMSHAW:** No, but today it smells like inviting-

**ANGELA HARTNETT:** Smells wintery-

**NICK GRIMSHAW:** -warm.

**ANGELA HARTNETT:** Warm.

**NICK GRIMSHAW:** Delicious.

**ANGELA HARTNETT:** Comforting.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** It's that dish.

**NICK GRIMSHAW:** Been making me immediately starving when I've walked in-

**ANGELA HARTNETT:** There you go. Perfect.

**NICK GRIMSHAW:** -which is no bad thing. How've you been?

**ANGELA HARTNETT:** Very well, thank you.

**NICK GRIMSHAW:** Yeah?

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Are we gonna figure out what we're doing on New Year's Eve yet?

**ANGELA HARTNETT:** I'm waiting on you and your partner, Mesh, who I love dearly, but honestly, he's becoming a pain, isn't he?

**NICK GRIMSHAW:** Well, he's non-committal.

**ANGELA HARTNETT:** Well- well- I mean, what do you want? People can't just wait for him to commit.

**NICK GRIMSHAW:** I know.

**ANGELA HARTNETT:** You know-

**NICK GRIMSHAW:** He's like-

**ANGELA HARTNETT:** People have to make plans.

**NICK GRIMSHAW:** Yeah. We're trying to make a plan for what to do over New Year's.

**ANGELA HARTNETT:** I have given options, I've sent emails.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** I've pe- spoken to people in booking areas.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** And you know, Remi's in.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** You're in.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** It's just Mesh.

**NICK GRIMSHAW:** And I- mine's strict, my time, because I've got the radio every day.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** So I can't just- Mesh is like, 'Well, let's just see,' I'm like, you can't see.

**ANGELA HARTNETT:** [*laughing*] Can't just wait for people.

**NICK GRIMSHAW:** You can't just see-

**ANGELA HARTNETT:** Do you wanna book somewhere?

**NICK GRIMSHAW:** -on like the 27th of December where's available.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** And he is like, 'I think things will come up, I'm like, 'No, no, no, they won't.'

**ANGELA HARTNETT:** [*laughs*]

**NICK GRIMSHAW:** There'll be less, not more.

**ANGELA HARTNETT:** I love, I love his view on hospitality.

**NICK GRIMSHAW:** So I called him on the way in-

**ANGELA HARTNETT:** Oh right.

**NICK GRIMSHAW:** -and I said, 'I'm seeing Ange today,' and I actually said, 'She's really serious about it.'

**ANGELA HARTNETT:** *[laughs]*

**NICK GRIMSHAW:** And he's like, 'Right, right, I'll look. I'll look.'

**ANGELA HARTNETT:** Right, tell him to have a look.

**NICK GRIMSHAW:** We are gonna start talking kind of about Christmas now.

**ANGELA HARTNETT:** Soon, coming up.

**NICK GRIMSHAW:** I know it's it- this episode is out on the 12th of November, so it's like time to sort of get Christmassy.

**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** You won't put your tree up yet, will you?

**ANGELA HARTNETT:** Oh, no.

**NICK GRIMSHAW:** When-

**ANGELA HARTNETT:** I'm a-

**NICK GRIMSHAW:** -when will you do it? I actually want to check...

**ANGELA HARTNETT:** I'm around sort of a couple of weeks before, if that.

**NICK GRIMSHAW:** 'Cause we've got Christmas at our house this year. D'you know that, I'm cooking.

**ANGELA HARTNETT:** Oh yes, you told me that.

**NICK GRIMSHAW:** And I'm doing that.

**ANGELA HARTNETT:** I might come and see you Christmas Day, come say hi.

**NICK GRIMSHAW:** Oh my God, will you?

**ANGELA HARTNETT:** Yeah, yeah, I like doing that. I'm a wreath person, we have a wreath competition.

**NICK GRIMSHAW:** Oh.

**ANGELA HARTNETT:** In the stre- well, I say we, me and Tony, who's my neighbour, have the competition where we judge everyone else's wreath [*laughs*]

[*laughter*]

**NICK GRIMSHAW:** And do people know-

**ANGELA HARTNETT:** Don't think any of the other neighbours know! [*laughs*]

**NICK GRIMSHAW:** They don't know.

[*laughter*]

**ANGELA HARTNETT:** They do now!

**NICK GRIMSHAW:** Oh my God.

**ANGELA HARTNETT:** Yes, you at number eleven, we saw your wreath last year [*laughs*]

**NICK GRIMSHAW:** And who has the best wreath, do you have a good one?

**ANGELA HARTNETT:** Well, Tony's accused me of upping my wreath halfway through- through the competition.

**NICK GRIMSHAW:** Oh, can't do that.

**ANGELA HARTNETT:** 'Cause one year I did change it up and he goes, 'You can't, that's cheating Hartnett, you're not allowed to do that.' But I do, I get our florists who do our- our stuff at Murano.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** I think a good wreath is important.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** And without sounding-

**NICK GRIMSHAW:** You only have it up for a few weeks, don't you?

**ANGELA HARTNETT:** Yeah, and also, without sounding.... The- the- 'cause our houses are old, they deserve a good wreath, you know? That sort of thing-

**NICK GRIMSHAW:** Yeah, yours look like very Christmas Carol.

**ANGELA HARTNETT:** -feels like it does, yeah, so...

**NICK GRIMSHAW:** Yeah. It does!

**ANGELA HARTNETT:** I do, yeah.

**NICK GRIMSHAW:** It's very Christmas Carol.

**ANGELA HARTNETT:** So anyway, Pat, make sure your wreath is up to standard, that's all I'll be saying.

*[crew laugh]*

**NICK GRIMSHAW:** Oooh, Pat.

**ANGELA HARTNETT:** We'll be judging me and Tony,

**NICK GRIMSHAW:** Ooh, we'll be judging.

**ANGELA HARTNETT:** *[laughs]*

**NICK GRIMSHAW:** I think I'm gonna wait until like, yeah, a few more weeks.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Like first weekend in December's good.

**ANGELA HARTNETT:** Yeah. Yeah, not before.

**NICK GRIMSHAW:** No, not before. No, no, no. Um, well, we are gonna be talking about Christmas today, with reason, because we have Joe Wilkinson on, uh, who you will know as a brilliant comedian and actor as well.

**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** He's also a writer, a podcaster. He nearly does-

**ANGELA HARTNETT:** He does it every day.

**NICK GRIMSHAW:** -a podcast every day-

**ANGELA HARTNETT:** [*laughing*] We struggle to do it twice a month!

**NICK GRIMSHAW:** [*laughs*] Not we!

**ANGELA HARTNETT:** Not struggle!

[*crew laugh*]

**ANGELA HARTNETT:** But in the sense of committing to it.

**NICK GRIMSHAW:** Yeah. Yeah.

**ANGELA HARTNETT:** You know, dates and everything, so he's-

**NICK GRIMSHAW:** Well, he must do it at home, mustn't he, right?

**ANGELA HARTNETT:** Yeah, it's got to be, yeah.

**NICK GRIMSHAW:** Yeah, he's gotta do it at home, yeah. But he is in the new Waitrose Christmas advert, um, which-

**ANGELA HARTNETT:** Mini movie, really.

**NICK GRIMSHAW:** -is out today.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Um, yeah, it's a film.

**ANGELA HARTNETT:** Yeah, it is.

**NICK GRIMSHAW:** And they've done like a proper romcom essentially, with um, Keira Knightley.

**ANGELA HARTNETT:** I know.

**NICK GRIMSHAW:** Off of romcoms.

**ANGELA HARTNETT:** I think it's brilliant.

**NICK GRIMSHAW:** Yeah. Um, so Joe is gonna be with us pretty soon. We're gonna be dipping a toe into Christmas, we're gonna talk a lot about bolognese as well, he's a big bolognese fan.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Um, but before Joe arrives, can we talk seasonality?

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** What should we be eating around now?

**ANGELA HARTNETT:** Leeks, leeks, leeks.

**NICK GRIMSHAW:** Leeks, I love a leek.

**ANGELA HARTNETT:** Leeks.

**NICK GRIMSHAW:** They always remind me of my sister.

**ANGELA HARTNETT:** Why is that?

**NICK GRIMSHAW:** Don't know.

**ANGELA HARTNETT:** Okay...

*[crew laugh]*

**ANGELA HARTNETT:** Our Jane.

**NICK GRIMSHAW:** Always think of our Jane.

**ANGELA HARTNETT:** Hello our Jane.

**NICK GRIMSHAW:** Always think of our Jane.

**ANGELA HARTNETT:** Does she grow them?

**NICK GRIMSHAW:** No, she don't grow 'em, no.

**ANGELA HARTNETT:** No, okay, fair enough.

**NICK GRIMSHAW:** I don't know why, but they always...

[*crew laugh*]

**NICK GRIMSHAW:** So how would you do a leek? I only ever like, yeah, chop 'em up and throw in with a roast or do it with a broth or a soup-

**ANGELA HARTNETT:** You can put them in with a roast, br- they're brilliant for soups and broths and stuff like that. They're great in pies. You know, like chicken and leek pie with tarragon-

**NICK GRIMSHAW:** Yeah, apple- apple pie.

**ANGELA HARTNETT:** -that sort of thing- [*laughs*] apple pie.

**NICK GRIMSHAW:** [*laughs*]

**ANGELA HARTNETT:** Behave... Um, brilliant with fish, you can chop them up and add them with a little bit of cream and put some- a piece of lovely roasted cod on there or something. They're like an onion, but not as sharp-

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** -slightly sweeter. So, I think they're so ver-, and like you said, Neil does that when he makes a roast chicken, if we've got leeks he'll just chop them up and just throw them in.

**NICK GRIMSHAW:** Mmm.

**ANGELA HARTNETT:** Um, and you can- they're a great veggie dish, you can put them with like a vegetarian 'nduja and things like that.

**NICK GRIMSHAW:** Mmm.

**ANGELA HARTNETT:** You can put them in salads if they're cooked and confit-ed, so they're very versatile.

**NICK GRIMSHAW:** And do they grow out the ground like that?

**ANGELA HARTNETT:** Yes, I believe so.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** They're very muddy, so you do need to split them down the centre and really wash them. And e- the top green part sort of cook them slightly separately than the whiter part, 'cause that's firmer and tougher. Or you can use these in stocks. I think a great thing, leek quiche, if you like a quiche with cheese.

**NICK GRIMSHAW:** [*whispering*] Oh, I love a quiche.

**ANGELA HARTNETT:** You see, if you like a quiche.

**NICK GRIMSHAW:** Mmm.

**ANGELA HARTNETT:** It's.. there you go. Little quiche.

**NICK GRIMSHAW:** Forgot about quiche.

**ANGELA HARTNETT:** Right, come on [*slams table*] let's get Joe in.

[*crew laugh*]

**ANGELA HARTNETT:** We're on a deadline.

**NICK GRIMSHAW:** Yeah, yeah.

**ANGELA HARTNETT:** We're on a deadline [*laughs*]

**NICK GRIMSHAW:** That's good... Yeah.

**ANGELA HARTNETT:** We be- sorry. Are we happy with that, Tom?

**NICK GRIMSHAW:** That was good, I liked that.

[*theme music*]

**NICK GRIMSHAW:** It's time to welcome our guest, who's a comedian, an actor, a writer, bolognese champion, and a podcaster. Uh, a round of applause for Joe Wilkinson, everybody!

*[cheers and applause]*

**JOE WILKINSON:** I'm a-

**NICK GRIMSHAW:** Yeah clap, Joe.

**ANGELA HARTNETT:** Yay!

**NICK GRIMSHAW:** Hi Joe!

**ANGELA HARTNETT:** Yeah, you can.

**NICK GRIMSHAW:** Hi Joe!

**JOE WILKINSON:** Hi. Hi.

**ANGELA HARTNETT:** Hi.

**NICK GRIMSHAW:** Welcome.

**JOE WILKINSON:** Thank you for having me.

**NICK GRIMSHAW:** We're starting with the spritz. Non-alcoholic spritz.

**JOE WILKINSON:** Wow. Thank you.

**NICK GRIMSHAW:** Cheers.

**ANGELA HARTNETT:** Cheers, Joe. Welcome.

**NICK GRIMSHAW:** Cheers, Joe. And welcome.

**JOE WILKINSON:** Thank you.

**ANGELA HARTNETT:** Thanks.

**NICK GRIMSHAW:** Cheers Ange.

**ANGELA HARTNETT:** Thanks for coming, cheers.

**JOE WILKINSON:** It's not too early is it.

**NICK GRIMSHAW:** Here we go, yeah, no, we were so excited to have you on, so thank you for being here, Joe.

**ANGELA HARTNETT:** Mm.

**JOE WILKINSON:** Oh, how lovely.

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** Feel like we're on holiday.

**NICK GRIMSHAW:** Put a bit of rosemary in it, slice of orange.

**ANGELA HARTNETT:** It's delicious.

**JOE WILKINSON:** Why is there rosemary in it? Is that normal?

**NICK GRIMSHAW:** No it was planned, it wasn't accidental.

**JOE WILKINSON:** Oh, okay.

**NICK GRIMSHAW:** It wasn't like Ange was reaching and it a-

**ANGELA HARTNETT:** *[laughs]*

**NICK GRIMSHAW:** It landed in, yeah.

**JOE WILKINSON:** You had some leftover.

**ANGELA HARTNETT:** Yeah-

**NICK GRIMSHAW:** I think it's nice-

**ANGELA HARTNETT:** -we'll just use it up, yeah.

**NICK GRIMSHAW:** -botanical, bit of botanical, uh, herby moment, don't you think?

**ANGELA HARTNETT:** Yeah, it's very nice.

**JOE WILKINSON:** Wow.

**ANGELA HARTNETT:** I like it.

**JOE WILKINSON:** Is it normal?

**ANGELA HARTNETT:** That's very nice actually.

**JOE WILKINSON:** Is that definitely normal?

*[crew laugh]*

**ANGELA HARTNETT:** What, the rosemary?

**NICK GRIMSHAW:** The rosemary?

**JOE WILKINSON:** Yeah, I've never seen that before.

**NICK GRIMSHAW:** Yeah, they do like a herb in certain- they. Don't they?

**ANGELA HARTNETT:** You do put a lot of herbs in certain stuff.

**JOE WILKINSON:** Oh okay. Yeah.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** And we have Frazzles as well for you.

**JOE WILKINSON:** I know, thank y- can I have one?

**NICK GRIMSHAW:** Please!

**ANGELA HARTNETT:** Of course. They're all for you.

**NICK GRIMSHAW:** They're for you, yeah, only the best.

**JOE WILKINSON:** I've- I've never seen them decanted.

**NICK GRIMSHAW:** No.

[laughter]

**ANGELA HARTNETT:** Well, that's why I've got a Michelin star, it's decanting those-

[laughter]

**ANGELA HARTNETT:** It's those Fra-

**JOE WILKINSON:** Is it that easy?

**ANGELA HARTNETT:** That easy, honestly.

**NICK GRIMSHAW:** Yeah, she thinks outside the box.

**JOE WILKINSON:** Wow.

**ANGELA HARTNETT:** I open that packet and put it in a bowl, and they're like, giving 'em away like candy, there you go.

**NICK GRIMSHAW:** Oh...

**JOE WILKINSON:** They taste, um... the same.

**ANGELA HARTNETT:** Yeah [laughs]

[crew laugh]

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** I thought they'd b- um, I'll stop now.

**ANGELA HARTNETT:** No, h- they're all yours.

**JOE WILKINSON:** But the bags are tiny now.

**NICK GRIMSHAW:** Oh yeah-

**ANGELA HARTNETT:** Oh yeah.

**NICK GRIMSHAW:** -they are mini, yeah.

**JOE WILKINSON:** I'm sure.

**ANGELA HARTNETT:** Right, while you talk Frazzles, I'm just gonna put your pasta down.

**NICK GRIMSHAW:** Oh. Okay.

**JOE WILKINSON:** I looked- I looked at this, are we having... we are having bolognese.

**NICK GRIMSHAW:** We're doing bolognese today. We are having bolognese because...

**JOE WILKINSON:** [*whispering*] Wow.

**NICK GRIMSHAW:** Well, you love bolognese.

**JOE WILKINSON:** I'm obsessed with bolognese.

**NICK GRIMSHAW:** You were b- introduced as a bolognese champion and-

**JOE WILKINSON:** That'll be my other half P-

**NICK GRIMSHAW:** -and we- we're having bolognese because we have your food likes and dislikes.

**JOE WILKINSON:** Yeah.

**NICK GRIMSHAW:** And initially when we got them, and we always love starting Dish with the, you know, the- the loves and the hates of our guest.

**JOE WILKINSON:** Yeah.

**NICK GRIMSHAW:** Um, the top of the list was something that we knew would come up, it was, uh, 'My own spaghetti bolognese.'

**JOE WILKINSON:** Yeah.

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** Because mine's, uh, amazing.

**NICK GRIMSHAW:** Yours is the best.

**JOE WILKINSON:** Yeah.

**NICK GRIMSHAW:** What makes your spaghetti bolognese the best, Joe Wilkinson?

**JOE WILKINSON:** Suddenly losing confidence. Um...

*[crew laugh]*

**NICK GRIMSHAW:** Don't look at Angela while you answer. It's too hard.

**JOE WILKINSON:** Are you adding Marmite yet?

*[crew laugh]*

**ANGELA HARTNETT:** No.

**NICK GRIMSHAW:** You grating a Frazzle yet?

*[laughter]*

**JOE WILKINSON:** Are you using Italian mixed herbs?

*[laughter]*

**JOE WILKINSON:** Well, not for me then, thank you.

*[laughter]*

**NICK GRIMSHAW:** Go on, run us through your-

**JOE WILKINSON:** Okay let me think-

**NICK GRIMSHAW:** -bolognese, come on.

**JOE WILKINSON:** -okay.

**NICK GRIMSHAW:** What do you do?

**JOE WILKINSON:** I start off with, uh, onion, sliced with garlic.

**NICK GRIMSHAW:** Yeah.

[*crew laugh*]

**NICK GRIMSHAW:** Garlic, Ange?

**ANGELA HARTNETT:** Got it, yeah, I'm there.

**JOE WILKINSON:** Is that all right? Is that right?

**ANGELA HARTNETT:** Yeah, yeah, yeah.

**JOE WILKINSON:** Then I put in the tomato... no, I don't, I add the- I.. beef? Beef?

**NICK GRIMSHAW:** Beef.

**JOE WILKINSON:** Beef?

**NICK GRIMSHAW:** Yeah, yeah.

**JOE WILKINSON:** Minced beef?

**NICK GRIMSHAW:** Get the beef in.

**JOE WILKINSON:** 5% fat.

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** Um...

[*laughter*]

**JOE WILKINSON:** 'Cause I'm earning.

[*laughter*]

**JOE WILKINSON:** Costs a little bit more, but I think it's worth it.

**NICK GRIMSHAW:** [*laughs*]

**JOE WILKINSON:** Brown that off for too long.

**NICK GRIMSHAW:** Mm-hm.

[*crew laugh*]

**JOE WILKINSON:** Um, so that's... chewy.

**NICK GRIMSHAW:** Mm-hm-

[*laughter*]

**JOE WILKINSON:** Um, and then I add the tomatoes, the Italian mixed herbs, the Marmite, the Oxo cube and, uh, chicken stock.

**ANGELA HARTNETT:** Chicken and Oxo?

**NICK GRIMSHAW:** [*laughs*]

**JOE WILKINSON:** Yeah.

**ANGELA HARTNETT:** Okay.

**JOE WILKINSON:** Yeah, of course.

**ANGELA HARTNETT:** Of course.

**JOE WILKINSON:** Like all good chefs.

[*laughter*]

**JOE WILKINSON:** And then, um, I cook- I cook it for ages.

**ANGELA HARTNETT:** Mm-hm.

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** Like [*laughs*] I mean, hours.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** And it goes really, really dark.

**ANGELA HARTNETT:** Right.

**JOE WILKINSON:** And then I have to keep my other half Petra away from it, because she will want to make it better.

**ANGELA HARTNETT:** Oh.

*[crew laugh]*

**ANGELA HARTNETT:** But how can she make it better?

**JOE WILKINSON:** Well, she usually secretly tries to put like milk or cream in it.

**ANGELA HARTNETT:** Oh, right.

**JOE WILKINSON:** Because it's so rich.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** It's unbearably rich.

*[laughter]*

**JOE WILKINSON:** I'll be honest, I only really cook it when she's away.

*[laughter]*

**JOE WILKINSON:** But if she's away for a week, I will have it three times.

**NICK GRIMSHAW:** *[laughs]* You-

**JOE WILKINSON:** Um, and, se- I'll cook it separately each time, yeah.

**NICK GRIMSHAW:** Oh, wow.

**JOE WILKINSON:** And it varies, but it goes really, really dark, and, uh, quite gloopy.

**NICK GRIMSHAW:** Is that quite good to make it go dark, Ange-

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** -I noticed that yours- yours is quite dark, I would say Ange.

**ANGELA HARTNETT:** Yeah, that's less tomatoes.

**NICK GRIMSHAW:** Right.

**ANGELA HARTNETT:** But yours- yours, I think is the Marmite and the Bovril that made it go dark.

**JOE WILKINSON:** Yeah, yeah, that's-

**ANGELA HARTNETT:** Is it quite a lot of Marmite you put it?

**JOE WILKINSON:** Um, it varies.

**ANGELA HARTNETT:** Is it very salty, this-

**JOE WILKINSON:** Oh, lovely and salty.

**ANGELA HARTNETT:** Lovely and salty.

**NICK GRIMSHAW:** Mm.

**JOE WILKINSON:** Yeah, yeah, yeah. And um, mine sometimes does develop a skin.

**ANGELA HARTNETT:** Oh, okay.

**NICK GRIMSHAW:** Oh.

*[crew laugh]*

**ANGELA HARTNETT:** That's new.

**JOE WILKINSON:** *[laughs]*

**NICK GRIMSHAW:** Have you ever experienced bolognese skin?

**ANGELA HARTNETT:** No, never.

**NICK GRIMSHAW:** No? No?

**JOE WILKINSON:** Yeah, that- that is, you-

**NICK GRIMSHAW:** You've never lived. Ange.

**JOE WILKINSON:** Uh, that's- that's the best bit.

**ANGELA HARTNETT:** And what do you, do you- do you fold that back in with it or...

**JOE WILKINSON:** Uh-

**NICK GRIMSHAW:** No, you use it as a face mask.

**JOE WILKINSON:** Yea- [*laughing*] yeah this is one of the tricks.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** This is- this is gonna make the Waitrose website...

**ANGELA HARTNETT:** Explode.

**JOE WILKINSON:** E- yeah.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** This is gonna be massive.

**ANGELA HARTNETT:** [*laughs*]

**JOE WILKINSON:** I put so much water in.

**ANGELA HARTNETT:** Right.

**JOE WILKINSON:** That you can almost see the bottom of the pan there's so much water in it.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** But over the hours.

**ANGELA HARTNETT:** It's reducing.

**JOE WILKINSON:** It reduces and the- you get the skin all the way down the side, and that's lovely, that's lovely.

**NICK GRIMSHAW:** Ooh.

**ANGELA HARTNETT:** Yeah.

[*crew laugh*]

**NICK GRIMSHAW:** Ooh.

[*laughter*]

**NICK GRIMSHAW:** [*laughing*] Ooh.

**JOE WILKINSON:** That's the best bit. That's the good bit.

**NICK GRIMSHAW:** Ooh.

**JOE WILKINSON:** That's the good bit.

**ANGELA HARTNETT:** Okay.

**JOE WILKINSON:** [*laughs*]

**NICK GRIMSHAW:** I think after all these episodes, that's the first time ever heard-

**ANGELA HARTNETT:** Bolognese-

**ANGELA & NICK:** -skin.

[*laughter*]

**JOE WILKINSON:** Yeah, yeah, yeah.

**NICK GRIMSHAW:** We've been doing this podcast wrong, Ange.

**ANGELA HARTNETT:** Obviously, it's-

**NICK GRIMSHAW:** We've been doing it wrong.

**ANGELA HARTNETT:** Skin, yeah.

**NICK GRIMSHAW:** We've been doing it wrong.

**JOE WILKINSON:** My confidence is sky high again.

**NICK GRIMSHAW:** Yeah.

[laughter]

**NICK GRIMSHAW:** Bolognese skin.

**ANGELA HARTNETT:** Oh woah.

**NICK GRIMSHAW:** So the rest of your likes and dislikes, it kind- it kind of became like a- a collaboration.

**JOE WILKINSON:** Oh, right.

**NICK GRIMSHAW:** Because your- your wife Petra.

**JOE WILKINSON:** Yeah.

**NICK GRIMSHAW:** Chipped in.

**JOE WILKINSON:** Yeah, she does that.

**NICK GRIMSHAW:** With some extras. Some of this is written in third person.

**JOE WILKINSON:** [laughs]

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Joe didn't do that, it was-

**JOE WILKINSON:** *[laughs]*

**NICK GRIMSHAW:** That was Petra.

**JOE WILKINSON:** Okay.

**NICK GRIMSHAW:** Um, so, 'Prawns, prawn cocktail, prawn cocktail crisps.'

**JOE WILKINSON:** Yes.

**NICK GRIMSHAW:** Yes.

**JOE WILKINSON:** Yes.

**NICK GRIMSHAW:** You're a prawn-y.

**JOE WILKINSON:** Yeah, she said that one.

**NICK GRIMSHAW:** She said that one.

**ANGELA HARTNETT:** Okay.

**JOE WILKINSON:** Yeah, but I do. I do like them.

**ANGELA HARTNETT:** Okay.

**NICK GRIMSHAW:** Uh, you love, 'Burritos- actually, Mexican food, all of it.'

**JOE WILKINSON:** Yeah, I said, 'Burrito,' and she said, 'You like all of it,' and I said, 'I do.'

**NICK GRIMSHAW:** Yeah, you do.

*[laughter]*

**NICK GRIMSHAW:** Yeah. Agree. Hard agree.

**ANGELA HARTNETT:** I love that she's saying it and you're going, 'No you do'.

**NICK GRIMSHAW:** You do.

**JOE WILKINSON:** Yeah, yeah, yeah.

**ANGELA HARTNETT:** And you also love, 'Slow roast meats, pork, lamb and beef brisket.'

**JOE WILKINSON:** Yeah, yeah, um, I like well-done food.

**ANGELA HARTNETT:** Okay. All right.

**JOE WILKINSON:** Yeah, and um, if I eat a roast meat out, a lot- I like to know it's been cooked.

**ANGELA HARTNETT:** Mm.

**JOE WILKINSON:** I don't like... I'm suddenly feeling like a philistine. You know when it's cut and it's red in the middle?

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** That's not for me.

**ANGELA HARTNETT:** That's all right, there's nothing wrong with that.

**JOE WILKINSON:** Is that bad?

**ANGELA HARTNETT:** So you like braises, you like slow cooked meats, which is delicious.

**JOE WILKINSON:** Yes.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Yes, braises.

**ANGELA HARTNETT:** And you get more flavour from that as well.

**JOE WILKINSON:** That's why I like them.

**ANGELA HARTNETT:** There you go, you see.

**JOE WILKINSON:** Um-

**ANGELA HARTNETT:** You knew it.

**JOE WILKINSON:** [*laughing*] Yeah.

**ANGELA HARTNETT:** You knew it all along.

**NICK GRIMSHAW:** Are you...when you're in a restaurant, are you- would you ask Petra, 'Do you think this is cooked?'

**JOE WILKINSON:** Yeah, a hundred percent.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Mesh always asks me if things are cooked.

**JOE WILKINSON:** Yeah.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Yeah. It's cooked.

**JOE WILKINSON:** 'Will that- will that be... will that- [*whispering*] will that be cooked for ages?'

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** [*whispering*] I'll have that one.

**NICK GRIMSHAW:** [*whispering*] Yeah.

**ANGELA HARTNETT:** [*laughs*]

**JOE WILKINSON:** But also what happens a lot, this is terrible, when we go out for dinner, if the- the menus here, the first thing I see I like, I go, I'll have that.

**ANGELA HARTNETT:** Right.

**NICK GRIMSHAW:** Mm-hm.

**JOE WILKINSON:** So I never, like it- the first or second thing, I go, ooh yeah, I'll have that.

**ANGELA HARTNETT:** So you don't over analyse the whole menu.

**JOE WILKINSON:** No but-

**ANGELA HARTNETT:** Yeah, or any-

**JOE WILKINSON:** But she'll- but Petra will go, 'Oh look, they've got like, you'll like that,' I go, 'Oh no, I will have that.'

**ANGELA HARTNETT:** Ah.

**JOE WILKINSON:** So she'll do the rest of the menu.

*[laughter]*

**JOE WILKINSON:** 'Cause I just see the first thing and get re-

**NICK GRIMSHAW:** Like, that's it.

**ANGELA HARTNETT:** Get excited.

**JOE WILKINSON:** I get really excited about food. I do love food, I get really excited. And I heard some of your other eps talking about people that eat really quickly.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Mm.

**JOE WILKINSON:** It frightens me how quickly I eat.

**ANGELA HARTNETT:** Right, okay.

**NICK GRIMSHAW:** Oh.

**JOE WILKINSON:** So, 'cause Pet- Petra will say, 'Slow down, enjoy it,' and I'll go, 'I am enjoying it.'

*[laughter]*

**JOE WILKINSON:** 'That's why I'm eating it so quickly.'

[laughter]

**JOE WILKINSON:** So I will- I'll be eating slower today, but just to let you know, it's for you guys.

**NICK GRIMSHAW:** It's for us.

**ANGELA HARTNETT:** Okay-

**JOE WILKINSON:** Yeah.

**ANGELA HARTNETT:** -right, thank you.

**JOE WILKINSON:** Okay.

**NICK GRIMSHAW:** Well you eat it as-

**ANGELA HARTNETT:** Eat as you see fit.

**NICK GRIMSHAW:** -slow as you want.

**JOE WILKINSON:** You can't put that on your website.

**ANGELA HARTNETT:** Don't you worry.

**NICK GRIMSHAW:** Joe, we can wrap this up quick.

[laughter]

**NICK GRIMSHAW:** We can get it down, get it ate.

[laughter]

**NICK GRIMSHAW:** Watch the advert. See you later.

**ANGELA HARTNETT:** Yeah, we're done.

**NICK GRIMSHAW:** Get it done quick, we can get it done quick. Uh, also on your loves are, 'Smelly cheese, sausages and chips, chicken kiev, all chocolate desserts,' the only dessert you will eat is a chocolate dessert.

**JOE WILKINSON:** Yes. God, I found out like three or four months ago that carrot cake's lovely.

**ANGELA HARTNETT:** Okay.

[*crew laugh*]

**NICK GRIMSHAW:** Mm.

**JOE WILKINSON:** So good, but it sounds awful.

**ANGELA HARTNETT:** Does that come into it now then?

**NICK GRIMSHAW:** It sounds awful. It sounds terrible.

**JOE WILKINSON:** Awful.

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** Awful. But I had some of that recently, but I will again, see the chocolate one.

**ANGELA HARTNETT:** Right.

**JOE WILKINSON:** Won't- say if this the, chocolate and a blah, blah, blah, the rest of it's blah, blah, blah, blah, blah.

**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** [*laughs*]

**JOE WILKINSON:** I think, like... chocolate blah, blah, blah, blah, blah.

**ANGELA HARTNETT:** It's just the chocolate.

**JOE WILKINSON:** Yeah, yeah.

**NICK GRIMSHAW:** Yeah...

**ANGELA HARTNETT:** It's just the chocolate.

**NICK GRIMSHAW:** [*laughs*]

**JOE WILKINSON:** And then I- I'll have the chocolate blah, blah, blah.

[laughter]

**JOE WILKINSON:** But I am- I've had- I've been to a couple of dinner parties recently and I'll go, um... oh, the dessert's, like carrot cake or something.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** I'm out. I'm out. But politely I'll say, I'm out, I always, 'God, I'm so full.' I'm never full.

[laughter]

**JOE WILKINSON:** Never, ever full.

[laughter]

**JOE WILKINSON:** But they go, 'Oh, we've got carrot cake,' and I go, ugh... I go, 'Oh, I'm ever so full.'

**ANGELA HARTNETT:** [laughing] Yeah.

**JOE WILKINSON:** And then I'll get some chocolate on the way home.

**ANGELA HARTNETT:** [laughs]

**NICK GRIMSHAW:** Yes.

**JOE WILKINSON:** And uh... but I've started to, uh... try it.

**ANGELA HARTNETT:** Okay.

**JOE WILKINSON:** 'Cause I was never a dessert person.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** Started to try carrot cake, that's a tick.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** But a lot of them weren't. I do not like apple pie.

**ANGELA HARTNETT:** Do you not?

**JOE WILKINSON:** No.

**ANGELA HARTNETT:** Love an a-

**JOE WILKINSON:** No.

**ANGELA HARTNETT:** Even with a bramley apple, which is slightly sour, and not so sweet?

**JOE WILKINSON:** Doesn't matter what apple, I'm out.

**NICK GRIMSHAW:** Also you love, uh, 'Sunday roast including roast potatoes made from boiled potatoes that have been frozen before roasting.'

**JOE WILKINSON:** Yes.

**NICK GRIMSHAW:** Wow.

**JOE WILKINSON:** Yeah. I've gone around saying, and now this is gonna sound bad with you here, Angela.

**ANGELA HARTNETT:** No, I'm sure it won't.

**JOE WILKINSON:** I say, and I realise it's a lie, I say, 'This is what chefs do.'

**ANGELA HARTNETT:** Okay.

*[laughter]*

**NICK GRIMSHAW:** That's what chefs do.

**JOE WILKINSON:** And I think I might be lying.

*[laughter]*

**ANGELA HARTNETT:** You can do that.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** I-

**NICK GRIMSHAW:** So what is it? You get the...

**ANGELA HARTNETT:** So you boil them and then freeze them.

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** Yeah.

**NICK GRIMSHAW:** And then you cook them from frozen, or you defrost them?

**JOE WILKINSON:** Dunno.

**NICK GRIMSHAW:** Well, what would a chef do?

**ANGELA HARTNETT:** You don't freeze them.

**JOE WILKINSON:** But- can I-

*[laughter]*

**JOE WILKINSON:** You don't freeze them? You mustn't? You can?

**ANGELA HARTNETT:** Well, I know some people have, and I'll tell you, it saves time you see?

**JOE WILKINSON:** Yeah.

**ANGELA HARTNETT:** Like if you're doing a Christmas lunch or the roast that you love.

**JOE WILKINSON:** Yeah.

**ANGELA HARTNETT:** You can just get 'em out the freezer, put 'em in there, so you're not having to peel them and boil them and all the rest of it. I'm normally up against the clock going, gotta get those sodding potatoes in the oven so I better be quick.

**NICK GRIMSHAW:** She ain't thinking about it.

**JOE WILKINSON:** I like to batch mine months before.

**ANGELA HARTNETT:** Do you, label them?

**NICK GRIMSHAW:** Ooh yes.

**JOE WILKINSON:** Yeah, yeah.

**ANGELA HARTNETT:** These are, yes.

**JOE WILKINSON:** Free- I've got a- I've got a potato freezer.

**NICK GRIMSHAW:** Oh.

[laughter]

**JOE WILKINSON:** Big open one.

**ANGELA HARTNETT:** I would love to see that.

**JOE WILKINSON:** What- what were those freezers called, the- the-

**NICK GRIMSHAW:** Oh, where you'd always in your garage?

**ANGELA HARTNETT:** Chest freezer-

**JOE WILKINSON:** Chest freezer.

**ANGELA HARTNETT:** -chest freezer.

**NICK GRIMSHAW:** Like a coffin.

**JOE WILKINSON:** Yeah, yeah.

**ANGELA HARTNETT:** Yeah, it's a chest freezer, yeah. And finally, this is a great one from Petra, 'If you are having a takeaway that evening, you must know about it, what it's going to be in the morning, so you can think about it all day.'

**JOE WILKINSON:** Yeah...

[laughter]

**JOE WILKINSON:** I love thinking about a takeaway.

[laughter]

**JOE WILKINSON:** This stems from...t's the thing I will- I'll start an argument about.

**ANGELA & NICK:** Right.

**JOE WILKINSON:** So if- if we are saying, oh, it's Friday or something, we're gonna have a curry.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** So obviously I'm thinking about it all day.

**ANGELA HARTNETT:** Mmm.

**JOE WILKINSON:** Just-

**ANGELA HARTNETT:** Your choices, what you're gonna have-

**JOE WILKINSON:** Yeah, it's just it-

**ANGELA HARTNETT:** The whole shabang.

**JOE WILKINSON:** -just it's a nice feeling.

**NICK GRIMSHAW:** Mm.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Ju- just knowing.

**JOE WILKINSON:** You're going, oh, I'm having a curry, and I'm getting excited.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** *[laughs]*

**JOE WILKINSON:** I'm having a curry.

**ANGELA & NICK:** *[laughs]*

**JOE WILKINSON:** And then, um, so we- say we're a curry like half seven.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** Sometimes she'll come in and go, 'Oh, I don't really fancy a curry, should we have a Thai?'

*[crew laugh]*

**ANGELA HARTNETT:** Oh my God!

**NICK GRIMSHAW:** Oh, Petra.

*[laughter]*

**JOE WILKINSON:** And I will go, 'What?'

*[laughter]*

**JOE WILKINSON:** And she doesn't understand, well she does now, this was like- this was years ago.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** I've had to- I rarely put my foot down, but I don't- but I was saying to her, 'If we're having a takeaway, we don't change it.'

*[laughter]*

**JOE WILKINSON:** And she genuinely and I've heard her say to like her brother and stuff, *[whispering]* 'No, we can't change it.'

*[laughter]*

**JOE WILKINSON:** 'We can't change it now.'

**NICK GRIMSHAW:** 'We can't change it.'

**JOE WILKINSON:** [*whispering*] 'He'll go mental.'

[*theme music*]

**NICK GRIMSHAW:** Joe, we're gonna do your dislikes.

**JOE WILKINSON:** Yeah.

**NICK GRIMSHAW:** Uh, please correct us, but it seems like you didn't write any of this list whatsoever.

**JOE WILKINSON:** Okay.

**NICK GRIMSHAW:** Um, 'Baked beans.'

**JOE WILKINSON:** Ah!

**NICK GRIMSHAW:** 'You're not allowed to eat baked beans when Joe is in the kitchen.' You hate baked beans?

**JOE WILKINSON:** I hate them.

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** And-

**NICK GRIMSHAW:** Did something happen?

**JOE WILKINSON:** Petra's gonna- I just think they're absolutely awful.

**NICK GRIMSHAW:** [*laughs*]

**JOE WILKINSON:** And, well, this happened yesterday. We went for lunch and we ate- we all had- we all had jackets.

**NICK GRIMSHAW:** Mm-hm.

**JOE WILKINSON:** It was, um... And, uh...

[crew laugh]

**JOE WILKINSON:** [laughs] She- she- in front of people she said this, which I think was mean.

**NICK GRIMSHAW:** Mm.

[crew laugh]

**JOE WILKINSON:** Um, she went, 'I was gonna have the cheese and beans, but I won't.'

[laughter]

**JOE WILKINSON:** And everyone was like, 'Why won't you...'

**NICK GRIMSHAW:** 'Why not?'

**JOE WILKINSON:** And they go, 'He'll... he'll- he'll get all weird.'

**NICK GRIMSHAW:** [laughs]

**JOE WILKINSON:** And I'll be like, 'cause I'll go, 'Ugh...'

**NICK GRIMSHAW:** Ugh...

**JOE WILKINSON:** I- I've taken- I've eaten food in a different room when people have had baked beans.

**NICK GRIMSHAW:** I do you know what you mean about beans? I- I can handle 'em now, but I did have a long time in my life where I hated them and you know what, my 'ate came from, I think touching a plate.

**JOE WILKINSON:** Yes!

**NICK GRIMSHAW:** Putting it, like, going to wash it up and the bean touching me.

**JOE WILKINSON:** Yeah, yeah, the- the- that's why I- I used to, when I was a waiter, I'd wretch as I was taking people's...

**NICK GRIMSHAW:** Yeah.

[crew laugh]

**JOE WILKINSON:** Be like, 'Are you feeling-' [*makes retching sound*]

**NICK GRIMSHAW:** [*makes retching sound*]

**JOE WILKINSON:** 'You- you disgust me!'

[*laughter*]

**JOE WILKINSON:** Getting it on my fingers.

[*laughter*]

**JOE WILKINSON:** And when I see like waiters or waitresses, and they kind of grab everything, their fingers are in stuff, I'm like, 'Ugh, can we not have him?' [*laughs*]

**NICK GRIMSHAW:** [*laughs*] I hate it, it is so weird. But I have that now with like all food, even if I've ate it and loved it.

**JOE WILKINSON:** Yeah.

**NICK GRIMSHAW:** If I touch it before it goes in the dishwasher and I get gravy on my hand I'm like, 'Ugh!'

**JOE WILKINSON:** It is so... oh my God-

**NICK GRIMSHAW:** Like it's toxic.

**JOE WILKINSON:** -thank you.

**NICK GRIMSHAW:** Like it's toxic.

**JOE WILKINSON:** I've-

**NICK GRIMSHAW:** Happily eat it, but do not want it to touch me.

**JOE WILKINSON:** I feel like we're in the minority though, because I do a weird thing if I- obviously I finish like fifteen minutes before everyone else.

[*laughter*]

**JOE WILKINSON:** And I have to do this thing where I ha- I have to pretend like I'm being really helpful, 'cause I- I like to see the remnants of my plate and go, 'Get that away from me.'

[*laughter*]

**JOE WILKINSON:** So I'll go, 'Shall I put this in the sink,' and then I'll grab everyone's plates when they're finished because I don't wanna see their gravy or anything.

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** I'm like, [*makes retching sound*]

**NICK GRIMSHAW:** [*makes retching sound*]

**JOE WILKINSON:** [*makes retching sound*]

**NICK GRIMSHAW:** As soon as I've finished eating, to be fair, I want that plate away.

**JOE WILKINSON:** Yes, that's what- but I get it away.

**NICK GRIMSHAW:** A-way. Hate it.

**JOE WILKINSON:** But Petra will go, 'Here he goes. Watch this everyone.'

[*laughter*]

**NICK GRIMSHAW:** Alongside baked beans for your dislikes, it says that, 'Joe gets very upset when he spots a raisin in a flapjack.'

[*laughter*]

**NICK GRIMSHAW:** [*laughing*] Very upset.

**JOE WILKINSON:** I'm coming across well, aren't I?

[*laughter*]

**NICK GRIMSHAW:** Very upset.

**JOE WILKINSON:** Yeah, I can't stand it.

**NICK GRIMSHAW:** Don't like that. Uh, you don't like, 'Fish where you can see the head.'

**JOE WILKINSON:** No!

**NICK GRIMSHAW:** No? No.

**JOE WILKINSON:** No.

**NICK GRIMSHAW:** No stewed fruit and crumble for Joe Wilkinson.

**JOE WILKINSON:** No, no.

**NICK GRIMSHAW:** Um, 'Any meat that is not well done,' yes.

**JOE WILKINSON:** Yeah meat-

**NICK GRIMSHAW:** You, 'Don't like anything that is served al dente.'

**ANGELA HARTNETT:** Alright, I've just put it back on.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** For Joe.

[crew laugh]

**NICK GRIMSHAW:** Um...[laughs]

**ANGELA HARTNETT:** Very tricky today, Joe.

**NICK GRIMSHAW:** I really like getting partners to fill this out. I think that might be a new way of doing this, Ange, 'cause it's the honest truth [laughs] 'cause who- you wouldn't say, 'I-' [laughs]

**JOE WILKINSON:** [laughs]

**NICK GRIMSHAW:** [laughing] 'I get very upset when I spot a raisin.'

[crew laugh]

**JOE WILKINSON:** I wouldn't have even brought it up!

[*laughter*]

**NICK GRIMSHAW:** I think we have to make partners do it.

**JOE WILKINSON:** I feel there's some stuff going on under- underneath the surface with her.

[*laughter*]

**NICK GRIMSHAW:** Anything that Petra doesn't like that you'd like to get off your chest?

**JOE WILKINSON:** Yeah, me-

**NICK GRIMSHAW:** For balance.

**JOE WILKINSON:** -by the sounds of it.

[*laughter*]

[*theme music*]

**NICK GRIMSHAW:** Food is here, Ange.

**ANGELA HARTNETT:** Food is here.

**NICK GRIMSHAW:** Look at this.

**JOE WILKINSON:** Thank you.

**ANGELA HARTNETT:** Pleasure.

**NICK GRIMSHAW:** So this- this says, this is called 'The Best Bolognese'.

**ANGELA HARTNETT:** 'The Best Bolognese'.

**NICK GRIMSHAW:** That's the name of this recipe.

**ANGELA HARTNETT:** Martha's, yes, Martha Collison.

**NICK GRIMSHAW:** Yes, Marth Collison.

**ANGELA HARTNETT:** And it's her recipe. I've slightly tweaked it, but um, yeah, Joe, eat away, eat away, yeah.

**NICK GRIMSHAW:** Yeah, get involved, Joe, please.

**JOE WILKINSON:** Can I-

**ANGELA HARTNETT:** Get involved.

**JOE WILKINSON:** Can I ask a question?

**ANGELA HARTNETT:** Yes.

**JOE WILKINSON:** What's the etiquette on finishing food, here?

**ANGELA HARTNETT:** You can finish it.

**NICK GRIMSHAW:** Oh, yeah, eat- away.

**ANGELA HARTNETT:** You can finish it.

**JOE WILKINSON:** Cool.

**NICK GRIMSHAW:** Eat- eat away.

[*crew laugh*]

**JOE WILKINSON:** [*laughs*]

**ANGELA HARTNETT:** There's more in cup- the pan if you want.

**NICK GRIMSHAW:** There's more. We can f-

**JOE WILKINSON:** I didn't wanna be the only person who'd sit here-

**NICK GRIMSHAW:** Oh no, we like to-

**ANGELA HARTNETT:** No, no-

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** We've had others finish.

**JOE WILKINSON:** Does everyone else use a spoon?

**ANGELA HARTNETT:** Oh, yeah, a little bit-

**JOE WILKINSON:** Yeah.

**ANGELA HARTNETT:** -spoon, fork.

**JOE WILKINSON:** I'm very aware of everything I'm doing.

**NICK GRIMSHAW:** No, don't be aware, don't be aware.

**ANGELA HARTNETT:** Don't, just do what you wanna do.

**JOE WILKINSON:** That's lovely.

**NICK GRIMSHAW:** Ooh, Ange.

*[laughter]*

**NICK GRIMSHAW:** This is lovely.

**JOE WILKINSON:** This is the second best bolognese I've ever had.

**NICK GRIMSHAW:** Ooh.

*[laughter]*

**ANGELA HARTNETT:** I know, I didn't put any Marmite in it.

**NICK GRIMSHAW:** No Marmite, no-

**JOE WILKINSON:** That is the one criticism I had.

**ANGELA HARTNETT:** Yes *[laughs]*

*[laughter]*

**JOE WILKINSON:** Just needs two or three dollops of Marmite, yeah.

**ANGELA HARTNETT:** Little spoons of Marmite in it.

**JOE WILKINSON:** It's p-

**ANGELA HARTNETT:** I think Danny Dyer puts Marmite in his.

**JOE WILKINSON:** That is-

**ANGELA HARTNETT:** It's definitely a thing that people put the Marmite.

**NICK GRIMSHAW:** It's definitely a thing.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** So no Marmite in this. Tell us-

**ANGELA HARTNETT:** No Marmite in this.

**NICK GRIMSHAW:** Tell us, uh, what went into this bolognese, Ange.

**ANGELA HARTNETT:** So I do carrot, onion, celery, garlic.

**JOE WILKINSON:** What?

**ANGELA HARTNETT:** Ooh, what?

[*crew laugh*]

**ANGELA HARTNETT:** What?

**NICK GRIMSHAW:** What?

**ANGELA HARTNETT:** Carrot?

**JOE WILKINSON:** Sorry-

**ANGELA HARTNETT:** What? Hold on!

[*crew laugh*]

**NICK GRIMSHAW:** Really-

**JOE WILKINSON:** There's vegetables in here?

[*crew laugh*]

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** What? Ugh!

**JOE WILKINSON:** Just to fill it out, yeah.

**ANGELA HARTNETT:** Yeah, fill it out.

**NICK GRIMSHAW:** Fill it out a bit.

**JOE WILKINSON:** Just...

**NICK GRIMSHAW:** So go on, what-

**ANGELA HARTNETT:** So, carrot-

**JOE WILKINSON:** Wow.

**ANGELA HARTNETT:** -onion, celery, garlic.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** Really-

**NICK GRIMSHAW:** What do they call that again?

**ANGELA HARTNETT:** Soffritto.

**NICK GRIMSHAW:** Soffritto.

**ANGELA HARTNETT:** So really finely chopped-

**JOE WILKINSON:** What's that?

**ANGELA HARTNETT:** So it's- it's basically the three, uh, carrot, celery, onion, they call it soffritto. And it's sautéed, basically down, so it's long and slowly cooked for about half an hour.

**JOE WILKINSON:** God-

**ANGELA HARTNETT:** With no colour.

**JOE WILKINSON:** -they're tiny, yeah.

**ANGELA HARTNETT:** Yeah, you really chop them really fine.

**NICK GRIMSHAW:** Mm.

**JOE WILKINSON:** Yeah, you can't eat round 'em.

[*laughter*]

**NICK GRIMSHAW:** No.

[*laughter*]

**ANGELA HARTNETT:** Done on purpose. There you go. Um, and then- then I added some pancetta, some bacon into there.

**JOE WILKINSON:** Oh yes-

**ANGELA HARTNETT:** That's lovely.

**JOE WILKINSON:** -I do that. I do that.

**ANGELA HARTNETT:** Yeah, you see. You do that.

**NICK GRIMSHAW:** Mm-hm.

**JOE WILKINSON:** Sometimes.

**ANGELA HARTNETT:** Then I added some wild mushrooms, some dried porcini in there [*laughs*] Joe's face-

**NICK GRIMSHAW:** Wow. It's really-

**ANGELA HARTNETT:** It's gone over hi- el-

**NICK GRIMSHAW:** Wow.

**ANGELA HARTNETT:** Done, done.

**NICK GRIMSHAW:** So you do the dried mushrooms?

**ANGELA HARTNETT:** Yeah, dried mushrooms.

**JOE WILKINSON:** Dried?

**NICK GRIMSHAW:** And do you soaked them first?

*[laughter]*

**ANGELA HARTNETT:** Soaked them first, yeah, 'cause they've got more flavour.

**JOE WILKINSON:** Dried-

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** Then I think- than fresh ones.

**NICK GRIMSHAW:** And how long did you soak them for?

**ANGELA HARTNETT:** Oh, just for twenty minutes.

**NICK GRIMSHAW:** Oh, okay.

**JOE WILKINSON:** Soak them in what?

**ANGELA HARTNETT:** Uh, just water, hot water.

**JOE WILKINSON:** Oh.

**NICK GRIMSHAW:** Water?

**ANGELA HARTNETT:** Hot water.

**NICK GRIMSHAW:** *[laughs]*

**ANGELA HARTNETT:** Yeah, water.

**JOE WILKINSON:** To make 'em wet again.

**ANGELA HARTNETT:** To make them wet again, yeah, because then it- then- then you can chop them up nicely, and- and then they hydrate back up and get the flavour there.

**JOE WILKINSON:** Wow.

**ANGELA HARTNETT:** Then I add my diced rump steak and some pork mince. After that I've got my tomato purée, my crumbled stock cubes, so I am like you Joe, I put my-

**JOE WILKINSON:** Yes.

**ANGELA HARTNETT:** -beef stock cube, don't do the chicken one.

*[crew laugh]*

**ANGELA HARTNETT:** Bay leaf, rosemary. And then a little bit of red wine, which then, you know, cook off all the alcohol, and then, um, cover it with water like you do, water.

**JOE WILKINSON:** Oh wow, so I wasn't that far off?

**ANGELA HARTNETT:** Yeah, no you are alright.

**NICK GRIMSHAW:** No, it's very similar.

**ANGELA HARTNETT:** And then again, cook it long and slow for a long time.

**JOE WILKINSON:** Oh do you?

**ANGELA HARTNETT:** A couple of hours. Oh yeah. And I do do something that Petra keeps wanting to do to yours.

**NICK GRIMSHAW:** Mm-hm. Don't say raisins.

**ANGELA HARTNETT:** No.

**JOE WILKINSON:** *[laughs]*

**ANGELA HARTNETT:** Little bit of milk at the end. Don't normally, but I followed Martha's recipe.

**JOE WILKINSON:** Yeah, this is insane.

**ANGELA HARTNETT:** See, I don't normally, Joe, I'm normally with you, but I followed Martha's today.

**NICK GRIMSHAW:** So what's the milk? What's the science behind the milk?

**ANGELA HARTNETT:** The thing about the milk is it tenderises the meat-

**NICK GRIMSHAW:** Meat.

**ANGELA HARTNETT:** -and it cuts through the acidity of the tomato. And Maidea is your gluten-free pasta. That's the brand.

**NICK GRIMSHAW:** It's really good.

**ANGELA HARTNETT:** Currently at Waitrose, there you go-

**NICK GRIMSHAW:** Oh, come on.

**ANGELA HARTNETT:** -there you go.

**JOE WILKINSON:** I- I've got a question about, um, tomato purée.

**ANGELA HARTNETT:** Oh, go on.

**NICK GRIMSHAW:** Oh yeah.

**JOE WILKINSON:** Again, I might have made this up.

**ANGELA HARTNETT:** I love the fact you're just making it up.

**NICK GRIMSHAW:** I like this.

**JOE WILKINSON:** Do you have to cook or heat up the tomato purée before you put it in? Do you have to... or is that-

**ANGELA HARTNETT:** You can cook it in it?

**JOE WILKINSON:** Ah...

**ANGELA HARTNETT:** So what-

*[crew laugh]*

**ANGELA HARTNETT:** No, no. So what you can do, is when I added all my meat and everything, or even if you'd put it with your vegetables, put your tomato purée in then before you add any stock.

**JOE WILKINSON:** Ah.

**ANGELA HARTNETT:** 'Cause then when you sauté it in the pan and- and move it around, then it's cooking.

**JOE WILKINSON:** Yeah, that's what I thought, yeah-

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** -so I put it in with the onions.

**ANGELA HARTNETT:** Yeah, perfect.

**JOE WILKINSON:** Does it make it less bitter or something?

**ANGELA HARTNETT:** Yeah, less bitter and less tomato- you know, like that raw sort of-

**NICK GRIMSHAW:** Synthetic-y.

**ANGELA HARTNETT:** Yeah, exactly, yeah.

**NICK GRIMSHAW:** Sometimes it tastes to like, puh.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** But when I do stuff like that, like I go, oh, I found out you, you cook it... um, like the tomato purée with the onions.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Mm-hm.

**JOE WILKINSON:** I can never taste any difference in anything I ever do.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** Right.

**JOE WILKINSON:** If I change the herbs in it, I'm talking about spag bol here.

**NICK GRIMSHAW:** Mm.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** Whatever I do to tweak, and it is fine tuning.

**NICK GRIMSHAW:** Mm-hm.

**JOE WILKINSON:** Never tastes any different.

*[laughter]*

**ANGELA HARTNETT:** Can I be so bold as to think it might be the Marmite that's sort of overpowering it-

**NICK GRIMSHAW:** Oh yeah.

**ANGELA HARTNETT:** -and the stock cube?

**JOE WILKINSON:** Can I say, how dare you.

*[laughter]*

**JOE WILKINSON:** How is half a pot of Marmite...

[laughter]

**JOE WILKINSON:** Gonna overpower...

**ANGELA HARTNETT:** Affecting the fl- [laughs]

[laughter]

**ANGELA HARTNETT:** How very dare you.

**NICK GRIMSHAW:** [laughing] Crazy!

[laughter]

**NICK GRIMSHAW:** Couldn't be that!

**JOE WILKINSON:** What- what am I on?

[laughter]

**NICK GRIMSHAW:** We're doing a red wine with bolo-

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** -bolognese.

**ANGELA HARTNETT:** Yes.

**JOE WILKINSON:** Wow.

**NICK GRIMSHAW:** A classic pairing.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Uh, Joe, you have a alcohol-liberated red wine.

**JOE WILKINSON:** Mm, liberated. Can I try?

**NICK GRIMSHAW:** It's called Zeno, so it's a- a cabernet style red, um, which is apparently, 'Vibrant, spicy and smooth.'

**JOE WILKINSON:** Smells like red wine.

**NICK GRIMSHAW:** But yeah-

**ANGELA HARTNETT:** Is it good?

**NICK GRIMSHAW:** -you- smell like red wine.

**JOE WILKINSON:** Really smells like red wine.

**NICK GRIMSHAW:** No alcohol. And we have the Villa Antinori.

**ANGELA HARTNETT:** Mm, which is delicious.

**NICK GRIMSHAW:** Which is-

**JOE WILKINSON:** God that's lovely.

**NICK GRIMSHAW:** -a Tuscan wine.

**ANGELA HARTNETT:** Yep.

**NICK GRIMSHAW:** Delicious.

**ANGELA HARTNETT:** Very delicious. Antinori, very big, famous, um, Tuscan wine makers.

**NICK GRIMSHAW:** Mmm.

**ANGELA HARTNETT:** Make some of the best wine there.

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** Have you tried-

**NICK GRIMSHAW:** Love that.

**JOE WILKINSON:** -have you tried this non-alcoholic one?

**ANGELA HARTNETT:** I haven't. Is it good?

**NICK GRIMSHAW:** I've not.

**JOE WILKINSON:** It's really good.

**ANGELA HARTNETT:** We'll try some.

**NICK GRIMSHAW:** Yeah?

**JOE WILKINSON:** Let's have-

**ANGELA HARTNETT:** Cheers, Joe.

**NICK GRIMSHAW:** Cheers Joe.

**JOE WILKINSON:** Cheers, good health, thank you for having me.

**NICK GRIMSHAW:** Cheers.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Cheers to bolognese.

**ANGELA HARTNETT:** Yeah, here's to bolognese.

**NICK GRIMSHAW:** Cheers.

**JOE WILKINSON:** I like your wine glasses, they're missing the bottom bit.

*[laughter]*

**JOE WILKINSON:** That's a shame, innit?

*[laughter]*

**ANGELA HARTNETT:** Couldn't stretch the budget, you know.

**JOE WILKINSON:** Did they snap off?

**NICK GRIMSHAW:** We'll edit- edit them in in post.

[laughter]

**JOE WILKINSON:** Times are hard, aren't they?

**NICK GRIMSHAW:** Like that, they'll edit them in. Uh, if you wanna try this recipe, or get in the ingredients, or the wine, uh, you can get them from Waitrose-

**JOE WILKINSON:** [makes gasping sound]

**NICK GRIMSHAW:** -or you can go on [waitrose.com](https://www.waitrose.com)-

**ANGELA HARTNETT:** Would you like anymore? You okay?

**NICK GRIMSHAW:** - forward slash Dish-

**JOE WILKINSON:** No, that's lovely. Thank you.

**NICK GRIMSHAW:** -Dish recipes. [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes)

[theme music]

**NICK GRIMSHAW:** Hey, we should talk about the Waitrose Christmas advert.

**JOE WILKINSON:** Yes.

**ANGELA HARTNETT:** Starring role.

**NICK GRIMSHAW:** Because you, Joe, are the star of it.

**JOE WILKINSON:** [laughs]

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** Congratulations.

[laughter]

**NICK GRIMSHAW:** There's also someone called Keira Knightley in it, as well.

**JOE WILKINSON:** Yes, yes.

**ANGELA HARTNETT:** Yes.

**JOE WILKINSON:** She was nice.

**NICK GRIMSHAW:** Yeah, she was nice, she'll do all right?

**ANGELA HARTNETT:** Yeah, she's nice. She's lovely.

**NICK GRIMSHAW:** And it- it's out today, the day that this episode comes out. You may well have seen it already. If not, you can find it on [waitrose.com](http://waitrose.com), go and watch it on there, full length. It's a- it's a proper film. Well...

**JOE WILKINSON:** Well...

**NICK GRIMSHAW:** It's a short film.

[*crew laugh*]

**JOE WILKINSON:** Short film, yeah.

**ANGELA HARTNETT:** Yeah, it's just- just a-

**NICK GRIMSHAW:** Not two and a half hours.

**JOE WILKINSON:** Ninety-five minutes.

**NICK GRIMSHAW:** Yeah, so it-

**JOE WILKINSON:** It drags.

**NICK GRIMSHAW:** A punchy...

**ANGELA HARTNETT:** [*laughs*]

**JOE WILKINSON:** It really drags.

[*laughter*]

**NICK GRIMSHAW:** It's four minutes tops, but you'll s- can watch on Instagram or go watch it on their website. Um, we were treated to a preview screening of it.

**JOE WILKINSON:** Oh really?

**ANGELA HARTNETT:** Mmm.

**NICK GRIMSHAW:** Me and Ange, um, down at the Odeon on Leicester Square.

*[laughter]*

**NICK GRIMSHAW:** Um, red carpet...

**JOE WILKINSON:** For a moment I went...

**ANGELA HARTNETT:** *[laughs]*

**NICK GRIMSHAW:** No, no.

*[laughter]*

**NICK GRIMSHAW:** But it's a great Christmas ad.

**ANGELA HARTNETT:** It's brilliant.

**NICK GRIMSHAW:** It really is. And people love a Christmas ad.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** It's funny, isn't it, they're like iconic, aren't they?

**ANGELA HARTNETT:** Mmm.

**JOE WILKINSON:** There's sort of, um, certain brands where you go, they're gonna do a Christmas ad.

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** 'Cause I did last year's one as well.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Mm.

**JOE WILKINSON:** And uh, they were like, um [*laughs*] I was just- I- I was playing the weird uncle.

**ANGELA HARTNETT:** [*laughs*]

**JOE WILKINSON:** And then they went, ‘Do you wanna come back, but this year Keira Knightley falls in love with you?’ ‘Sorry, say that again?’

[*laughter*]

**JOE WILKINSON:** ‘Uh, have you been drinking?’ Um, yeah, so that's the- it's yeah, a Christmas miracle.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** It is, yeah.

**NICK GRIMSHAW:** And I like that it's- it is really funny. I think it is done so well. And really funny, but it's not, um... I did feel emotional, but it's not forced sadness.

**JOE WILKINSON:** No.

**ANGELA HARTNETT:** No, no, no.

**NICK GRIMSHAW:** ‘Cause you know, sometimes the ads, like, they start and it's like a rabbit that's been hit a car.

**ANGELA HARTNETT:** Yes, yeah, yeah.

**JOE WILKINSON:** [*laughs*]

**NICK GRIMSHAW:** And you're like, oh...

**ANGELA HARTNETT:** Yeah.

[*crew laugh*]

**JOE WILKINSON:** Oh, I like those ones.

**ANGELA HARTNETT:** [*laughs*]

**NICK GRIMSHAW:** Here we go.

*[laughter]*

**NICK GRIMSHAW:** Or like, you know when you're at the start, you like- you know, like someone's lost a teddy bear and you're like, oh here we go.

**JOE WILKINSON:** *[laughs]*

**ANGELA HARTNETT:** No, no, no. It's natural.

**NICK GRIMSHAW:** But it actually did make me feel emotional!

**ANGELA HARTNETT:** It did.

**NICK GRIMSHAW:** It really, really did.

**JOE WILKINSON:** I can't think about anything about an advert where s- a rabbit's been hit at the start of it.

*[laughter]*

**JOE WILKINSON:** I'm running through the brand-

**NICK GRIMSHAW:** I don't know-

**JOE WILKINSON:** *[laughs]*

**NICK GRIMSHAW:** -I think that was another supermarket.

*[laughter]*

**NICK GRIMSHAW:** In the advert you make a turkey pie.

**JOE WILKINSON:** Yes.

**NICK GRIMSHAW:** As kind of an... love language.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** I would fall in love with someone if they brought a lovely pie to my door like that.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** Would it work for you guys?

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** One of my favourite teas is still chicken Kiev, chips and peas.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** Lovely.

**JOE WILKINSON:** Because Petra cooked it for me, where we'd been going out for about three or four weeks and then she said, I'll cook for you. And she just said, 'I'm doing chicken Kiev, chips and peas,' and I went, [*whispering*] 'I think I love you.'

[*laughter*]

**NICK GRIMSHAW:** Can't beat it.

**JOE WILKINSON:** And so...

**ANGELA HARTNETT:** It is.

**JOE WILKINSON:** Like, it really is. It really is.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** And I- and I- I do always think about that.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Aw.

**JOE WILKINSON:** When I have it, and that's, you know, twenty years ago, and I was like, it's- you know, the fact that when someone cooks for you-

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** -is- is-

**ANGELA HARTNETT:** Well it's a lot of effort to do that. And I think it's the way- well, we always have that whole thing, you know, when you're ill people make you chicken soup and all the rest, it's a way of caring, I think, of people showing their love-

**JOE WILKINSON:** Yeah.

**ANGELA HARTNETT:** -definitely.

**NICK GRIMSHAW:** I think if you have to cook for people you actually love.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** It never feels like a chore.

**ANGELA HARTNETT:** No, of course not.

**NICK GRIMSHAW:** And you'll always wanna do it.

**JOE WILKINSON:** On a Tuesday it does.

*[laughter]*

**JOE WILKINSON:** As the plate's chucked down.

**NICK GRIMSHAW:** Yeah, shut up.

**ANGELA HARTNETT:** Yeah, yeah, yeah.

**JOE WILKINSON:** 'I've had a long day-

*[laughter]*

**JOE WILKINSON:** -let's just eat and go to bed.'

*[laughter]*

**NICK GRIMSHAW:** But how was getting to work with Keira Knightley in a- in a Waitrose?

**JOE WILKINSON:** Yeah, that was weird.

*[laughter]*

**ANGELA HARTNETT:** Yes.

**JOE WILKINSON:** Um, no, she was lovely.

**NICK GRIMSHAW:** Uh-huh.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** But, um- I've- I've sort of, um... it was a weird epiphany where, you know, when you meet someone and you go, see why are they so massive? Why are they so famous? And you go, oh, that's why.

**ANGELA HARTNETT:** *[laughs]*

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** She just has a sort of, um, an aura and you kind of, there's a few people I've met and worked with where you kind of go, what you doing?

*[laughter]*

**JOE WILKINSON:** I don't think they're doing anything.

*[laughter]*

**JOE WILKINSON:** And then you watch back and you go, oh, that's really good.

*[laughter]*

**JOE WILKINSON:** And I'm sort of gurning next to them, and you're like, almost invisible next to them.

*[laughter]*

**JOE WILKINSON:** Even though you're going... like, that, and she- you know when you're like mesmerised by her.

**ANGELA HARTNETT:** *[laughs]*

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** Oh, right, yeah, she's got something.

*[laughter]*

**NICK GRIMSHAW:** Yeah. She's got something.

**JOE WILKINSON:** I am... obvious!- *[laughs]* can't believe I'm saying this. I have to kiss her.

**NICK GRIMSHAW:** Uh-huh.

**JOE WILKINSON:** And, uh, I've never felt more sorry for a human *[laughing]* being in my life.

*[laughter]*

**JOE WILKINSON:** I was like, you sur... didn't- you didn't read this bit, did you?

*[laughter]*

**JOE WILKINSON:** *[laughing]* When you agreed to do it.

**NICK GRIMSHAW:** And how l- how is that day when you have to kiss li- you know, a- a massive movie star?

**JOE WILKINSON:** Well-

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** How is that day on set?

**JOE WILKINSON:** Well, I was like, this is mental. This is insane. So I went, 'Kissing people's weird, isn't it?'

*[laughter]*

**JOE WILKINSON:** And uh, she went, 'Yes! It is.' And I was like, 'Oh, amazing, great.'

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** ‘Cause I thought, you know, she, 'cause she's like beautiful, and a leading lady, she's obviously kissed lots of people, I haven't, weirdly.

[*laughter*]

**JOE WILKINSON:** And uh... [*laughs*]

[*laughter*]

**JOE WILKINSON:** And so I thought it would be like ten a penny for her, you know, like, ah, blah, blah, blah, kiss someone.

**NICK GRIMSHAW:** Yeah, it's just work, yeah, yeah.

**ANGELA HARTNETT:** Yeah, of course, yeah.

**JOE WILKINSON:** But she was like, ‘Yeah, it's really weird.’

**NICK GRIMSHAW:** Uh-huh.

**ANGELA HARTNETT:** Mm.

**JOE WILKINSON:** But that was like just before the sort of first take.

**NICK GRIMSHAW:** Mm-hm.

**JOE WILKINSON:** I just blurted it out, I went, ‘It's weird, innit?’

[*laughter*]

**JOE WILKINSON:** And luckily she was cool with it.

**NICK GRIMSHAW:** She was like, ‘Yeah, it is.’

**ANGELA HARTNETT:** But it is weird.

**JOE WILKINSON:** But the but the day of a filming a kiss, I've realised you talk about anything and everything except...

**ANGELA HARTNETT:** Yeah, 'course.

**JOE WILKINSON:** The kiss, 'Oh, what you- what you having for tea?'

**NICK GRIMSHAW:** Yeah-

*[laughter]*

**JOE WILKINSON:** 'What you having for your tea?' Uh, it's the- s- so weird.

**ANGELA HARTNETT:** It was brilliant.

**NICK GRIMSHAW:** If-

**ANGELA HARTNETT:** It was very natural.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** It felt great, so, you didn't look weird.

**JOE WILKINSON:** Well...

**ANGELA HARTNETT:** It didn't look like anything...

**JOE WILKINSON:** It was easier for me 'cause I- she kissed me, of course.

*[laughter]*

**NICK GRIMSHAW:** Obsessed with Joe Wilkinson.

**JOE WILKINSON:** Yeah, yeah, 'One- o- not one more time, Keira, that's enough.'

**NICK GRIMSHAW:** Yeah, please.

*[laughter]*

**NICK GRIMSHAW:** Keira's like, 'Oh, we should do it again.'

**JOE WILKINSON:** 'Are you not happy with that take again, Keira?'

**NICK GRIMSHAW:** And so that's your like, your second Christmas-

**JOE WILKINSON:** Yes.

**NICK GRIMSHAW:** -advert.

**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** So are- are you a f- a big fan of Christmas? We've already started-

**JOE WILKINSON:** Um, G-

**NICK GRIMSHAW:** -the preparation.

**JOE WILKINSON:** -God yeah.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Of it.

**ANGELA HARTNETT:** We're chatting.

**NICK GRIMSHAW:** Of excitement.

**JOE WILKINSON:** I think for years I've always pretended like I'm not bothered about Christmas 'cause I think it's cooler.

**ANGELA HARTNETT:** Okay.

**NICK GRIMSHAW:** Right.

**ANGELA HARTNETT:** All right. And you feeling now? Yeah.

**JOE WILKINSON:** Oh love it.

**ANGELA HARTNETT:** Love it.

**NICK GRIMSHAW:** Oh I love it.

**JOE WILKINSON:** Yeah, yeah, yeah.

**NICK GRIMSHAW:** I can't wait.

**JOE WILKINSON:** I know, but you know, it is cooler to be a kind of, oh I hardly think-

**ANGELA HARTNETT:** Oh yeah, anti Christmas, yeah.

**JOE WILKINSON:** Yeah, yeah. But I really love it, yeah. And I think you kind of, the older you get, I think it's-

**ANGELA HARTNETT:** And who's cooking you or Petra?

**JOE WILKINSON:** Do you find this, if you cook like a big meal like that, by the time you've cooked it, you sort of-

**ANGELA HARTNETT:** Over it.

**JOE WILKINSON:** -really don't want to eat.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Yeah, I do think that.

**JOE WILKINSON:** And I felt that on Christmas Day is horrendous.

*[laughter]*

**JOE WILKINSON:** Like to have been running around, you go, 'Everyone got everything they need?' then you go...

**ANGELA, NICK & JOE:** Ugh.

**JOE WILKINSON:** I can't be arsed to eat.

**NICK GRIMSHAW:** Ye- *[laughs]*

*[crew laugh]*

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** I'm cooking this year, so I need... I need an Ange like, crash course.

**ANGELA HARTNETT:** Well, I'll be on speed dial.

**NICK GRIMSHAW:** Well, yeah, kind- ideally like to get everything done...

**ANGELA HARTNETT:** The day before.

**JOE WILKINSON:** Freeze your potatoes

**NICK GRIMSHAW:** They day before- freeze your potatoes.

**ANGELA HARTNETT:** Freeze your potatoes. Freeze it-

**JOE WILKINSON:** They should be frozen in February.

**ANGELA HARTNETT:** They should-

*[laughter]*

**ANGELA HARTNETT:** Joe's already got 2004 potatoes.

**JOE WILKINSON:** You want to- you want 'em walnut size by the time-

*[laughter]*

*[theme music]*

**NICK GRIMSHAW:** And Joe, you came to comedy like later in life.

**JOE WILKINSON:** Yes, I suppose I did, yeah.

**NICK GRIMSHAW:** And- and did you- did- when you were younger, was there a- did you like comedy, were you- were you watching stuff on the telly that ma- that got you going?

**JOE WILKINSON:** I was obsessed with it. It's a funny thing to sort of think you could do that for a living.

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** 'Cause it's so remote. And I think if you speak to a lot of people that have done a bit of telly or acting or comedy or whatever, there's usually someone in their life who kind of opened the door for them a little bit.

**ANGELA HARTNETT:** Right.

**JOE WILKINSON:** They go, my auntie was a singer or something like that. And they sort of go, oh, right, that's- so it can be a job.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** But for most people I think you go, well I don't know how that happens over there.

**ANGELA HARTNETT:** Mm.

**JOE WILKINSON:** So you're just a kind of fan.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** And then, um, I was turning thirty and I just thought, I've always loved comedy, and I- I couldn't think- I couldn't think of a way in to comedy except for stand up, and I'd be- I'd been watching stand up for years, but I didn't know you could write on stuff or, you know, blah, blah, blah. So I just did that. It's the- it was the only way- and I did it as a one-off thing. I- I hadn't planned to do it as a job, it was like a bungee jump sort of thing. So I did this gig and then it just spiralled from there, and I didn't tell anyone for about two and a half, three years I was doing it. And I- I've just started doing a bit of stand up again, and I do not know how I had the energy.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** It's a real marker of age.

**NICK GRIMSHAW:** Right.

**JOE WILKINSON:** 'Cause I'm like [*laughs*] if I- if I'm going out in the evening to do a gig, by five o'clock I cannot think of anything worse.

[*laughter*]

**JOE WILKINSON:** I'm like, I've gotta leave the house, it's awful.

[*laughter*]

**JOE WILKINSON:** And- and I'm really tired and stuff, so like- like, Petra will go, 'You're quite tired now. Maybe don't do anything for two hours. Have a little nap.'

[*laughter*]

**NICK GRIMSHAW:** Have a little rest.

**JOE WILKINSON:** And- and it's literally, I have to have a nap if I'm gonna gig in the evening, 'cause that's a long day, innit, to be awake?

**NICK GRIMSHAW:** Oh, it's a long day.

[*theme music*]

**NICK GRIMSHAW:** And you're doing a documentary on sitcoms, I believe.

**JOE WILKINSON:** Yes, yes. I dunno how that's happened.

[*laughter*]

**NICK GRIMSHAW:** So wha-

**JOE WILKINSON:** Still might take it away from us.

**ANGELA HARTNETT:** [*laughs*]

**NICK GRIMSHAW:** So this is, uh, David from your podcast?

**JOE WILKINSON:** Yeah, David Earl and myself, yeah.

**NICK GRIMSHAW:** And... and it's you looking at all the great British sitcoms and- and meeting the people that have made them and starred in them, yeah?

**JOE WILKINSON:** Yeah, yeah. The- the idea is is, myself and David, we've written together for years and we've both been lucky enough to be in sitcoms, and we're obsessed with them. And we had this- through our podcast Chatabix, we- we were always talking about, like, David loved to go out- like one weekend, he'd just driven to the cul-de-sac where- they used in Ever Decreasing Circles.

**ANGELA HARTNETT:** Oh, with Richard Briers.

**JOE WILKINSON:** So we were talking about that. Yeah, yeah. And he'd said, 'Oh, I went, where the he-' and I was like, okay, that's brilliant. And then a few weeks later, I then took him around the allotment in Only Fools and Horses where...

**ANGELA HARTNETT:** Yeah, yeah.

**JOE WILKINSON:** Peckham Springs was- it was- 'cause it was filmed in Brighton and we were, we were loving just going to these places. And then we kind of pitched the idea of going behind the curtain of like our favourite sitcoms. But the idea is I'll make this magical sort of day out for him, where we meet- we go to Fawlty Towers locations and meet people who worked on it, and so it was like- it was lots of surprises for the other person, basically.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Aw, that's nice, way to do it.

**JOE WILKINSON:** So- so-

**ANGELA HARTNETT:** That's a lovely idea.

**JOE WILKINSON:** Yeah, it's really sweet. We found it really stressful though, because... having a surprise done for you is really, really stressful.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** Oh yeah.

**ANGELA HARTNETT:** If you don't like it, yeah.

**JOE WILKINSON:** And then you said it- it was meant to be really like, a lovely moment every time we were like, 'Oh God...'.

**NICK GRIMSHAW:** Oh...

[laughter]

**JOE WILKINSON:** Oh, it's coming. So that kind of, the- the kind of- the tone of it changed 'cause we were- we just bickered for two weeks.

[laughter]

**NICK GRIMSHAW:** And you meet Ricky Gervais on the show.

**JOE WILKINSON:** Yeah, yeah, yeah.

**NICK GRIMSHAW:** And he perf- he performs-

**JOE WILKINSON:** Oh, that's insane. Yeah, because we- we- um, especially David has worked with Ricky for years, and I- and I have as well, and so he agreed to come on the show and, uh, yeah, he- he starts like being Brent.

**ANGELA HARTNETT:** Right.

**JOE WILKINSON:** So we just sat in a room like this and then he starts playing one of the songs as Brent. And we were like-

**ANGELA HARTNETT:** *[laughs]*

**NICK GRIMSHAW:** Oh my God.

**JOE WILKINSON:** Because he doesn't really do Brent, you know, like it's like- and we were like-

**ANGELA HARTNETT:** No, not anymore.

**JOE WILKINSON:** -okay-

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** -this should get us a second series.

**NICK GRIMSHAW:** Yeah, here we go.

*[laughter]*

**NICK GRIMSHAW:** Here we go.

**ANGELA HARTNETT:** 'Keep playing, David.'

**NICK GRIMSHAW:** Free Love Freeway, here we go, please.

**ANGELA HARTNETT:** Exactly, yeah.

**JOE WILKINSON:** ‘We are getting this, aren't we?’

[laughter]

**JOE WILKINSON:** It also weirdly turned out to be very emotional as well.

**NICK GRIMSHAW:** Mm.

**ANGELA HARTNETT:** Mm.

**JOE WILKINSON:** Because, yeah-

**NICK GRIMSHAW:** Yeah ‘cause it’s like looking at life and all your memories and...

**JOE WILKINSON:** Yeah, it really sent us back to like why we fell in love with them.

**NICK GRIMSHAW:** Mm-hm.

**JOE WILKINSON:** And yeah, it became, there was something, there's a lot going on under the surface we've realised of, like... I had- we had quite a few epiphanies about, like David was remembered suddenly like his dad laughing at Fawlty Towers, and him sort of, when he was little kind of listening- do you remember you used to listen to the telly?

**NICK GRIMSHAW:** Mm-hm.

**JOE WILKINSON:** On- you know, 'cause you'd been sent to bed.

**ANGELA HARTNETT:** Yeah, on the stairs, wouldn't you?

**JOE WILKINSON:** Yeah, yeah. And so all these thing- all these emotions sort of came up and it got- it got quite like emotional for the pair of us, kind of remembering why we'd fallen in love with them, so...

**ANGELA HARTNETT:** Can't wait to see that.

**NICK GRIMSHAW:** Do you remember what the show was that reminds you of childhood, if I said, think of a TV show now.

**ANGELA HARTNETT:** Sweeney.

**JOE WILKINSON:** Sweeney!

**NICK GRIMSHAW:** Sweeney.

**JOE WILKINSON:** Yeah.

**ANGELA HARTNETT:** Because it was- you shouldn't have been watching it but you did sneakily watch it, it had that, that 'Du nuh nuh,' music, you know.

**JOE WILKINSON:** Did you ever stay really still?

**NICK GRIMSHAW:** Yeah-

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** -so they would- they won't notice you, yeah.

**ANGELA HARTNETT:** Yeah, exactly.

*[crew laugh]*

**NICK GRIMSHAW:** And it'd be past your bedtime, you'll just stay.

**JOE WILKINSON:** It's a worry if they don't notice, isn't it?

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Yeah.

*[laughter]*

**NICK GRIMSHAW:** You would keep really still. Or you'd have an empty- we'd have a cup of tea and they'd be like, 'When you finish that tea, go to bed.'

**JOE WILKINSON:** *[laughs]*

**NICK GRIMSHAW:** And you'd be like, doing fake tea drinking. 'Cause it had been empty for ages. Uh, when can we see the Magical Sitcom Tour, by the way?

**JOE WILKINSON:** Uh, next year, I think

**NICK GRIMSHAW:** Oh, next, next year.

**JOE WILKINSON:** It'll be next year.

**NICK GRIMSHAW:** Next year-

**JOE WILKINSON:** Yeah, I know.

**NICK GRIMSHAW:** -don't worry about it, next year.

**JOE WILKINSON:** I know, I'm really good at promoting stuff at the time.

*[laughter]*

*[theme music]*

**NICK GRIMSHAW:** Joe, should we do your fast food quiz?

**ANGELA HARTNETT:** Yes.

**JOE WILKINSON:** Oh yes.

**NICK GRIMSHAW:** Okay.

**JOE WILKINSON:** This is my favourite bit.

**NICK GRIMSHAW:** Is it?

**ANGELA HARTNETT:** Ooh, Joe.

**NICK GRIMSHAW:** Ooh, okay.

**ANGELA HARTNETT:** Love it, love it.

**NICK GRIMSHAW:** Uh, Joe Wilkinson, uh, there's no help from Petra on this-

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** -tell us your favourite way, quick fire, to eat eggs?

**JOE WILKINSON:** Oh, scrambled.

**ANGELA HARTNETT:** Uh, what's your favourite sandwich filling?

**JOE WILKINSON:** [*laughing*] Marmite.

[*laughter*]

**ANGELA HARTNETT:** It's not, is it?

**JOE WILKINSON:** It is, yeah, yeah.

**NICK GRIMSHAW:** Just Marmite.

**ANGELA HARTNETT:** You're a Marmite addict.

**NICK GRIMSHAW:** Uh, what's your favourite form of potato?

**JOE WILKINSON:** Roast.

**ANGELA HARTNETT:** Roast. Uh, favourite herb?

**JOE WILKINSON:** Oh, dill.

**ANGELA HARTNETT:** Dill, yeah, course.

**NICK GRIMSHAW:** Crisp?

**JOE WILKINSON:** Oh, uh, prawn cocktail crisps. And Frazzles.

**NICK GRIMSHAW:** Oh.

[*crew laugh*]

**ANGELA HARTNETT:** Oh, a few there. What's your favourite chocolate bar?

**JOE WILKINSON:** All of them.

[*laughter*]

**JOE WILKINSON:** Genuinely. Genuinely don't mind any of them.

**NICK GRIMSHAW:** What is your favourite pasta?

**JOE WILKINSON:** Um... this.

**ANGELA HARTNETT:** Spaghetti bolognese.

**NICK GRIMSHAW:** This.

**JOE WILKINSON:** This.

**ANGELA HARTNETT:** Yeah. Favourite Sunday roast?

**JOE WILKINSON:** Uh, beef brisket.

**ANGELA HARTNETT:** Okay, yeah-

**JOE WILKINSON:** Is that good?

**ANGELA HARTNETT:** -yeah. Good one.

**NICK GRIMSHAW:** What's the best item on a roast?

**ANGELA HARTNETT:** Mmm.

**JOE WILKINSON:** Oh, spuds.

**NICK GRIMSHAW:** Correct.

**ANGELA HARTNETT:** Spuds, yeah.

**JOE WILKINSON:** Yeah, yeah- [*laughing*] correct.

**NICK GRIMSHAW:** What is... your favourite thing on toast?

**JOE WILKINSON:** Marmite.

**ANGELA HARTNETT:** What's your favourite pizza order?

**JOE WILKINSON:** As many different meats as possible.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** But what- I'll go, what's got the most on it, meat wise?

**ANGELA HARTNETT:** Yeah. Okay.

**NICK GRIMSHAW:** [*laughs*] Meat wise.

[*crew laugh*]

**ANGELA HARTNETT:** And d'you eat all your crusts?

**JOE WILKINSON:** Okay, this-

**ANGELA HARTNETT:** I knew there was gonna be a pizza way-

**JOE WILKINSON:** I-

**ANGELA HARTNETT:** -I knew it.

**JOE WILKINSON:** -I do the crust first.

**ANGELA HARTNETT:** Do you?

[*crew laugh*]

**NICK GRIMSHAW:** What?

**ANGELA HARTNETT:** That's bizarre.

[*laughter*]

**NICK GRIMSHAW:** Wow.

**JOE WILKINSON:** And the thing is, at my age now, I don't care.

[*laughter*]

**NICK GRIMSHAW:** I wanna go for a pizza with you, Joe-

**ANGELA HARTNETT:** Yeah, exactly.

**NICK GRIMSHAW:** -I wanna witness that.

**JOE WILKINSON:** Um, we went out for dinner to this lovely Italian on the sea front in Brighton.

**ANGELA HARTNETT:** Yeah.

**JOE WILKINSON:** And with some people that, you know, you know them, but you've not really gone out for dinner that much.

**ANGELA HARTNETT:** Sure.

**JOE WILKINSON:** And I don't care. And I got- I looked up and two or three people were going-

*[laughter]*

**JOE WILKINSON:** And then I saw Petra explaining it away.

*[laughter]*

*[theme music]*

**NICK GRIMSHAW:** Joe, we come to the end of the show question. To win the Waitrose goodie bag-

**JOE WILKINSON:** Wow.

**NICK GRIMSHAW:** -all you've gotta do is answer the question in this very expensive envelope.

**ANGELA HARTNETT:** I hope there's Marmite in there.

**NICK GRIMSHAW:** Is there Marmite?

**ANGELA HARTNETT:** Oh gosh, you better go and buy some.

**NICK GRIMSHAW:** Oh, he's got enough at home, don't worry, he's got enough at home. Okay, Joe, here we go.

**JOE WILKINSON:** Uh, 'What is the capital of Peru?' It's Lima.

[laughter]

**NICK GRIMSHAW:** 'Hi Joe, thank you for coming on Dish and sharing your love of bolognese.' You're welcome.

**ANGELA HARTNETT:** Aw.

**JOE WILKINSON:** Um, 'It was right up our street. To win the Waitrose goodie bag,' um, 'please just answer this one question.' [laughs] How is the 'mousie' craze catching on? And should we do one here?' Yes. It's going- it's taken over the world.

**NICK GRIMSHAW:** What the hell is this?

**ANGELA HARTNETT:** Yes [laughs]

**JOE WILKINSON:** Um, uh, well, you- you know what mousie is?

**ANGELA HARTNETT:** No.

**NICK GRIMSHAW:** No.

**JOE WILKINSON:** Stop mucking about.

[crew laugh]

**NICK GRIMSHAW:** No.

**ANGELA HARTNETT:** No.

**JOE WILKINSON:** You know what a mousie is?

**ANGELA HARTNETT:** Oh yeah, of course, we know what a mouse is, yes.

**JOE WILKINSON:** Yeah, a mousie.

**NICK GRIMSHAW:** Oh, a mo- no.

**JOE WILKINSON:** A mousie.

**NICK GRIMSHAW:** Mouse yes. Mousie no.

**JOE WILKINSON:** We'll explain for the very few people that don't know what a mousie is.

**NICK GRIMSHAW:** Okay.

**ANGELA HARTNETT:** [*laughing*] Stop looking at us in disgust [*laughs*] Go on.

**JOE WILKINSON:** Don't know if this is a windup. Um-

[*laughter*]

**JOE WILKINSON:** Never heard of a mous- everyone's heard of a mousie. You know the selfie?

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** It's that.

**ANGELA HARTNETT:** Yes.

**JOE WILKINSON:** Well, I have invented something which is a mousie, which is the- uh, a mouse eye's view basically. So imagine a mouse has taken a photo.

**NICK GRIMSHAW:** [*laughs*]

**ANGELA HARTNETT:** Yes.

**JOE WILKINSON:** That is called a mousie, so you put the camera... I usually use, um, uh, edge of a wall.

**NICK GRIMSHAW:** Mm-hm.

**JOE WILKINSON:** Or my shoe.

[*laughter*]

**JOE WILKINSON:** And uh, and you take the photo from like- if we took it from there.

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** It would be that- it'd be a mouse's view-

**NICK GRIMSHAW:** A mouse looking up

**JOE WILKINSON:** Yeah.

**ANGELA HARTNETT:** Visual-

**NICK GRIMSHAW:** Not just a mouse-

**JOE WILKINSON:** So imagine a mouse has taken the picture.

**NICK GRIMSHAW:** Right, yeah.

**ANGELA HARTNETT:** Yes. Got you, understood now.

**JOE WILKINSON:** So it's- it's called a mousie, and it's literally gone viral.

**NICK GRIMSHAW:** Oh-

*[laughter]*

**NICK GRIMSHAW:** -wow.

**JOE WILKINSON:** Yeah, there's-

**ANGELA HARTNETT:** I can't wait.

**JOE WILKINSON:** I think you're the only people who've not heard of it.

**NICK GRIMSHAW:** I've never heard of mousie.

**JOE WILKINSON:** Wow.

**NICK GRIMSHAW:** Have you guys, anyone here done a mousie?

**JOE WILKINSON:** Yeah, they have...

*[crew agreeing]*

**ANGELA HARTNETT:** Oh, they have...

**JOE WILKINSON:** They have...

**NICK GRIMSHAW:** Yeah-

**ANGELA HARTNETT:** They have-

**NICK GRIMSHAW:** -wow, yeah...

**ANGELA HARTNETT:** -very unlike you not to of done.

**NICK GRIMSHAW:** Yeah.

**JOE WILKINSON:** They have...

**NICK GRIMSHAW:** Oh they have...

**ANGELA HARTNETT:** Oh...

**NICK GRIMSHAW:** They definitely have...

**ANGELA HARTNETT:** Losers that we are, okay, all right.

**NICK GRIMSHAW:** Well, should we do a m- should we do a mousie?

**ANGELA HARTNETT:** Shall we do a mousie then?

**NICK GRIMSHAW:** Yeah?

**ANGELA HARTNETT:** Let's do one.

*[sound of chairs moving]*

**JOE WILKINSON:** I'll show you- should I show it with shoe or do it on wall?

**NICK GRIMSHAW:** Uh, whatever you think's best Joe. There you go.

**CREW MEMBER:** With shoe.

**ANGELA HARTNETT:** There you go, Joe.

**NICK GRIMSHAW:** With shoe.

**JOE WILKINSON:** With shoe?

**NICK GRIMSHAW:** With shoe.

**ANGELA HARTNETT:** With shoe.

**JOE WILKINSON:** [*gasps*] We could do it from there.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Yeah, sure.

**JOE WILKINSON:** So, we- you-

**NICK GRIMSHAW:** Okay, so we get up.

**JOE WILKINSON:** You have it-

**ANGELA HARTNETT:** Oh, so you take your shoe off?

**JOE WILKINSON:** You nee- you have it- you have it- it's good to-

**ANGELA HARTNETT:** You need props.

**NICK GRIMSHAW:** You need a shoe.

**JOE WILKINSON:** It is better if you have a shoe.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** I've got two.

**JOE WILKINSON:** So if we put it here like the-

**ANGELA HARTNETT:** Okay.

**JOE WILKINSON:** -you elegantly lean the phone against the shoe.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Against- yeah.

**JOE WILKINSON:** You press the thing and then you step back.

**NICK GRIMSHAW:** Step back, Ange.

**ANGELA HARTNETT:** Yeah. Step back.

**JOE WILKINSON:** And then we-

**ANGELA HARTNETT:** We're here-

**JOE WILKINSON:** -have a mousie.

**ANGELA HARTNETT:** Okay.

**NICK GRIMSHAW:** Okay, little mousie-

**JOE WILKINSON:** This has- this has literally taken over the world.

*[laughter]*

**JOE WILKINSON:** And the great bit is you get to watch yourself walk back.

**NICK GRIMSHAW:** Oh yeah!

*[laughter]*

**JOE WILKINSON:** Which is always fun.

**NICK GRIMSHAW:** How does it look?

**ANGELA HARTNETT:** Thank you, love it!

**JOE WILKINSON:** Yeah, have a look.

**NICK GRIMSHAW:** How does it look?

**JOE WILKINSON:** That's a mousie.

**NICK GRIMSHAW:** Oh, it's good, oh!

**ANGELA HARTNETT:** Yeah, it's brilliant! I love it!

**NICK GRIMSHAW:** Little mouse!

**JOE WILKINSON:** That's it's good mouse eye's view, you see.

**NICK GRIMSHAW:** Aw!

**ANGELA HARTNETT:** *[laughs]*

**JOE WILKINSON:** Yeah.

**NICK GRIMSHAW:** Little mousie.

**JOE WILKINSON:** It's a mousie, yeah.

**ANGELA HARTNETT:** Love it!

**NICK GRIMSHAW:** Oh, I love the mousie! Well-

**JOE WILKINSON:** Lit- literally taken over the world.

**NICK GRIMSHAW:** I feel-

**ANGELA HARTNETT:** We should put that up.

**NICK GRIMSHAW:** I mean, I feel like the Waitrose goodie bag is yours, Joe.

**JOE WILKINSON:** Oh, I l-

**NICK GRIMSHAW:** Come on.

*[applause]*

**NICK GRIMSHAW:** He took his shoe off.

**JOE WILKINSON:** Thank you ever so much.

**NICK GRIMSHAW:** He took his shoe off for us.

*[sound of chair moving]*

**ANGELA HARTNETT:** Love that, Joe.

**NICK GRIMSHAW:** Enjoy your mousie. I love that mousie!

**ANGELA HARTNETT:** Yeah, that's brilliant.

**NICK GRIMSHAW:** Do you? Yeah.

*[theme music, continues under talking]*

**ANGELA HARTNETT:** We shall start doing it now, fabulous.

**JOE WILKINSON:** Its good fun, isn't it?

**NICK GRIMSHAW:** Joe, that was so much fun.

**ANGELA HARTNETT:** So much fun.

**JOE WILKINSON:** Oh, thank you for having me.

**NICK GRIMSHAW:** That was so much fun. Thank you so much for joining us today. Round of applause for Joe Wilkinson everybody.

*[cheers and applause]*

**JOE WILKINSON:** Thank you so much for having me.

**NICK GRIMSHAW:** Thank you, Joe.

**JOE WILKINSON:** Thank you so much.

**NICK GRIMSHAW:** That was so fun.

**JOE WILKINSON:** Aw, thanks.

**ANGELA HARTNETT:** So good.

**NICK GRIMSHAW:** So fun.

*[theme music]*

**NICK GRIMSHAW:** Well, thank you to Joe Wilkinson for joining us on Dish this week. Before we go, Ange, I thought we should do some questions-

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** -that our wonderful Dish listeners have sent in. This one is from Zoe and was titled, 'Tuna and Chickpeas, thank you and question'. 'Dear Angela, thank you for this recent recipe you did on Dish,' um, it was the one we did for Suranne Jones.

**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** 'I made it last night but slightly tweaked the recipe using spring onions instead of shallots, sea bass instead of tuna, and cooked down the beans a little more. It went down very well with my husband who has the palate of a chicken nugget loving five-year-old.'

*[laughs]*

**NICK GRIMSHAW:** 'I do have a question to settle a score between me and said manchild. Last week I made a lasagne with beef mince, but I also had some leftover 'nduja, which I added to the ragu. I thought it tasted lovely, but my husband complained as it was slightly spicy and said Italians would never add it. Is this true? Because my counter argument was that Italians don't like waste.' True.

**ANGELA HARTNETT:** Wow. True. True or false.

**NICK GRIMSHAW:** Um, 'So I need to settle the score and prove to him what's what. Your grateful, forever dedicated viewer, Zoe.'

**ANGELA HARTNETT:** Wow.

**NICK GRIMSHAW:** Thank you, Zoe. So would an Italian add 'nduja to a lasagne?

**ANGELA HARTNETT:** I think certain Italians would actually.

**NICK GRIMSHAW:** Mm.

**ANGELA HARTNETT:** I mean, traditionally it wouldn't go, in if you were making it from Bologna, it would just be the normal bolognese and the bechamel. But in the south they add everything to their lasagnes. So one of my closest friends, Salvatore, he makes the lasagne, they put meatballs in, they put ricotta in it, and they probably put a bit of spice. So yes, it could work. So you're right.

**NICK GRIMSHAW:** It could work.

**ANGELA HARTNETT:** And also more importantly, I think the fact- the fact you said no waste, I think is the best part about that, and that's your argument. So you won.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** So tell your chicken nugget husband, he's wrong.

[laughter]

**NICK GRIMSHAW:** Yeah, you chicken nugget! And there's also a question for me.

**ANGELA HARTNETT:** 'What products do you use on your hair?'

**NICK GRIMSHAW:** Oh well, it's a really good question.

[laughter]

**NICK GRIMSHAW:** Um, it truly depends.

**ANGELA HARTNETT:** On a daily basis.

**NICK GRIMSHAW:** Yeah, on a daily basis.

**ANGELA HARTNETT:** And I have been in his bathroom, Zoe, there are many a product.

**NICK GRIMSHAW:** Yeah, it- it truly depends. Sometimes I do, uh... I'd say my most successful-

**ANGELA HARTNETT:** Product.

**NICK GRIMSHAW:** -product is, uh, once you get outta the shower, put conditioner in. Leave it.

**ANGELA HARTNETT:** Oh, any conditioner, or just the one you're using?

**NICK GRIMSHAW:** I actually get it from Waitrose.

**ANGELA HARTNETT:** Yes, there you go.

**NICK GRIMSHAW:** And I use Neal's Yard Rose Conditioner. Put that in. Leave it.

**ANGELA HARTNETT:** Thank you, Zoe.

**NICK GRIMSHAW:** That's it.

**ANGELA HARTNETT:** Thank you, Nick.

**NICK GRIMSHAW:** Yeah. You're welcome. More hair news next week.

*[laughter]*

**NICK GRIMSHAW:** Thank you for listening. If you do ever wanna get in touch with us, feel free. We would love to hear from you, please, [dish@waitrose.co.uk](mailto:dish@waitrose.co.uk).

*[theme music, continues under talking]*

**NICK GRIMSHAW:** Um, any cooking disasters, any great cooking moments you wanna show off about, any questions, get in touch with us.

**ANGELA HARTNETT:** If you wanna make any of the meals I cook on Dish, head to [waitrose.com/dishrecipes](https://waitrose.com/dishrecipes) for all the ingredients and the recipes.

**NICK GRIMSHAW:** If you do wanna get in touch, please do. Email your questions, thoughts and suggestions to [dish@waitrose.co.uk](mailto:dish@waitrose.co.uk).

**ANGELA HARTNETT:** Dish from Waitrose is a Cold Glass production

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