

Bob Mortimer, pork pie, kedgeree and an IPA



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]

[applause]

NICK GRIMSHAW: Hi Bob.

ANGELA HARTNETT: Hi Bob.

BOB MORTIMER: Hello Nick.

NICK GRIMSHAW: Welcome.

BOB MORTIMER: How lovely to see you.

NICK GRIMSHAW: How are you?

BOB MORTIMER: Hello Angela.

ANGELA HARTNETT: How are you? Lovely to see you.

BOB MORTIMER: It is lovely to see you.

ANGELA HARTNETT: You all right, Bob?

BOB MORTIMER: Pork pie.

NICK GRIMSHAW: Pork pie.

ANGELA HARTNETT: Yeah, pork pie.

[*crew laugh*]

BOB MORTIMER: Shush. Pork pie.

ANGELA & NICK: Pork pie.

BOB MORTIMER: [*laughs*]

ANGELA HARTNETT: Maybe we should get you sat down.

NICK GRIMSHAW: Yeah, let's get you sat, come on-

BOB MORTIMER: [*laughs*]

NICK GRIMSHAW: -let's get you sat.

ANGELA HARTNETT: Come on, let's get you sat.

BOB MORTIMER: Pork pie. You always know when you're in the presence of a pork pie, everything's just chill.

NICK GRIMSHAW: Yeah-

ANGELA HARTNETT: It's just good.

NICK GRIMSHAW: -you can just sense it.

ANGELA HARTNETT: Life's good.

[theme music, continues under talking]

NICK GRIMSHAW: Hello, welcome to Dish from Waitrose. I'm Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: How are you, Ange?

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

NICK GRIMSHAW: Good. I'm just trying to think when the last time I saw you was.

ANGELA HARTNETT: Uh... Royal Albert Hall.

NICK GRIMSHAW: Oh, yes.

ANGELA HARTNETT: Oh yes, oh yes.

NICK GRIMSHAW: Oh yeah. Yeah, we went to see, friend of Dish.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Josh Homme, of Queens of the Stone Age.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: He text me and I didn't have his number, he said, 'Hi, Grimmy, Joshua Homme here. I'd love to invite you'-

ANGELA HARTNETT: Joshua.

NICK GRIMSHAW: Joshua.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: 'I'd love to invite you to come to Royal Albert Hall this Wednesday,' blah, blah, blah.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: 'I'd also love Angela to come, but I don't have her digits. I'd love to invite her as well.' So then I texted A- I was in Milan. I was working in Milan. So I texted Ange, I said two things, 'Do you know anywhere nice to eat Milan? And two, can Joshua Homme have your number?' And she wrote back, 'One, no, and two, yes.'

[laughter]

NICK GRIMSHAW: Efficient. Chef efficiency. 'No, yes.'

ANGELA HARTNETT: That's how I answer all my texts.

NICK GRIMSHAW: But it's- no, I love it, it's- listen, let's not f*** about.

ANGELA HARTNETT: You asked me two questions.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I answered them.

NICK GRIMSHAW: Yeah, exactly.

ANGELA HARTNETT: You're lucky you got an answer.

NICK GRIMSHAW: So I sent your number once you approved.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: And I sent it and I said, 'This is HRH Angela Hartnett.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: He said, 'I shall reach out to HRH too.' And I said, 'She will obviously need some sort of royal box.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Anyway. So then we-

ANGELA HARTNETT: We all went.

NICK GRIMSHAW: We went!

ANGELA HARTNETT: And it was brilliant.

NICK GRIMSHAW: Yeah, me and Mesh went down there, and then we met you.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Wandering the corridors.

ANGELA HARTNETT: Wandering the corridors.

NICK GRIMSHAW: Of the Royal Albert Hall.

ANGELA HARTNETT: Going, what is going on?

NICK GRIMSHAW: But I tell you what the show was really sp- 'cause I thought it was just a regular Queens of the Stone Age show.

ANGELA HARTNETT: It was incredible. It was-

NICK GRIMSHAW: But it wasn't.

ANGELA HARTNETT: It was-

NICK GRIMSHAW: It was a-

ANGELA HARTNETT: -off another- off the charts.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And we saw some ex-Dish people there as well, didn't we?

NICK GRIMSHAW: We did.

ANGELA HARTNETT: Graham Norton was there.

NICK GRIMSHAW: Graham Norton was there.

ANGELA HARTNETT: We had a little chat with Graham.

NICK GRIMSHAW: Damian Lewis.

ANGELA HARTNETT: Damian Lewis was there.

NICK GRIMSHAW: Off of Dish was there.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah. And I tell you what-

ANGELA HARTNETT: It was quite mad.

NICK GRIMSHAW: -I like when someone invites you to something.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And they know how to... do it.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Like he hosted us.

ANGELA HARTNETT: Yes, it's true.

NICK GRIMSHAW: He was like, come, have a drink before.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And, not just us, like-

ANGELA HARTNETT: Yeah, whoever he'd invited.

NICK GRIMSHAW: -loads of people.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then he had his mate Clem.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Making margaritas.

ANGELA HARTNETT: Oh yes.

NICK GRIMSHAW: And I got chatting to Clem and she said that Josh went for dinner at-

ANGELA HARTNETT: Hers, yeah.

NICK GRIMSHAW: -her house, after she'd- he'd been to Dish. And he was raving about it.

ANGELA HARTNETT: I know, he loved it, he had a great time.

NICK GRIMSHAW: And he- he said he- he came and was like buzzing. 'cause he'd had Angela's food and then, yeah, so shout out to Clem who made the margaritas.

ANGELA HARTNETT: She was great.

NICK GRIMSHAW: I thought she worked there at first.

ANGELA HARTNETT: [*laughing*] You did actually.

NICK GRIMSHAW: Yeah. So she said-

ANGELA HARTNETT: You were going, where-

NICK GRIMSHAW: -well she said, d'you want-

ANGELA HARTNETT: -where's the tonic? Where's this? [*laughs*]

NICK GRIMSHAW: No, she said 'D'you want a margarita?' and I said, 'I'd love one, please,' and she said, 'I've made them.' Hello? That makes me feel like you work there. I said, 'Amazing,' I said, 'Can I get a glass of water?' 'Well you can help yourself to a glass of water, I don't work here.'

[*laughter*]

NICK GRIMSHAW: And I was like, 'Oh shit, sorry!' she was like, 'I'm his friend.'

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: I was like, 'Oh, well you're...'

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: It's because she's at the bar and asked me if I wanted a margarita, so apologies to Clem.

ANGELA HARTNETT: She was brilliant.

NICK GRIMSHAW: She didn't work there, yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, today we have Bob Mortimer.

ANGELA HARTNETT: Mmm.

NICK GRIMSHAW: I love Bob Mortimer. Have you ever met him?

ANGELA HARTNETT: Never met him, but big fan.

NICK GRIMSHAW: Yeah, me too. Um, he- we had a really nice time on, um, he came on the radio

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Not too long ago. And he was- he's one of the most loved guests.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: That we've ever had on like, the reaction you get from him.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Bob is in so many brilliant things on the telly. Would I Lie to You, Last One Laughing, Gone Fishing. But he said today to talk about his book, the Long Shoe. He's had a lot of books, Bob.

ANGELA HARTNETT: I know I've read his other book, well he's done a few, but I've read The Hotel Avocado.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Which is brilliant.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Over the summer. And I'm sort of about two thirds of the way through that. I started reading it last night and the night before, and now I just-

NICK GRIMSHAW: And you're on it.

ANGELA HARTNETT: I basically want this show to be over today so I can get back into the book.

NICK GRIMSHAW: Get back into it, okay, well that's a great sign.

ANGELA HARTNETT: Yeah. That is a good sign.

NICK GRIMSHAW: That is a great sign.

ANGELA HARTNETT: It's a great book.

NICK GRIMSHAW: Great sign. We can't wait to talk to Bob-

ANGELA HARTNETT: No.

NICK GRIMSHAW: -but we are gonna, um, first talk about parsnips.

ANGELA HARTNETT: [*laughs*] We are indeed.

NICK GRIMSHAW: It feels like the natural thing to do, doesn't it?

ANGELA HARTNETT: It feels the natural thing, talk about parsnips.

NICK GRIMSHAW: We look- shake 'em like maracas, for me.

ANGELA HARTNETT: Woo!

[maraca sounds]

NICK GRIMSHAW: Ooh!

[laughter]

ANGELA HARTNETT: Right, what d'you wanna know about par-

NICK GRIMSHAW: I want-

ANGELA HARTNETT: What do you do with a parsnip?

NICK GRIMSHAW: What do I do with a parsnip? I would slice it?

ANGELA HARTNETT: Mmm.

NICK GRIMSHAW: Long, not chunks.

ANGELA HARTNETT: Right...

NICK GRIMSHAW: And then I would roast it.

ANGELA HARTNETT: Okay, nice.

NICK GRIMSHAW: With some... a little bit of oil, salt and pepper.

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: Carrots as well.

ANGELA HARTNETT: In there, yeah.

NICK GRIMSHAW: And then maybe honey at the end-

ANGELA HARTNETT: Nice, yeah.

NICK GRIMSHAW: -for like the last ten minutes or something.

ANGELA HARTNETT: Yeah. What's the key you need to- I like it, I'm questioning you.

NICK GRIMSHAW: Yeah, come on?

ANGELA HARTNETT: What's the key thing about knowing when to eat parsnips?

NICK GRIMSHAW: Well, I wouldn't eat 'em in the summer.

ANGELA HARTNETT: You need a frost. That's when they taste better.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Parsnips always the best- never have parsnips unless it's been really cold weather.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: 'Cause they're just much sweeter after the frost.

NICK GRIMSHAW: So- so you'd wait until frost?

ANGELA HARTNETT: Yeah, wait until-

NICK GRIMSHAW: So December?

ANGELA HARTNETT: -frost. Well-

NICK GRIMSHAW: So you won't eat these yet?

ANGELA HARTNETT: You can still eat them now, but-

NICK GRIMSHAW: No, no frost.

ANGELA HARTNETT: -cold, you want cold. There's been a little frost, there was the other day.

NICK GRIMSHAW: No.

ANGELA HARTNETT: I've been at Scotland, there was snow! Have you not seen the-

NICK GRIMSHAW: Yeah, I'm talking about where I am.

ANGELA HARTNETT: Down in Hackney-

NICK GRIMSHAW: The Algarve.

ANGELA HARTNETT: -when are you growing [*laughing*] parsnips in Hackney?

NICK GRIMSHAW: Oh yeah, they don't grow there.

ANGELA HARTNETT: [*laughing*] Yeah.

NICK GRIMSHAW: Oh, okay, I thought you meant for me to be in frost.

ANGELA HARTNETT: [*laughs*]

[*crew laugh*]

NICK GRIMSHAW: [*laughing*] That makes more sense.

ANGELA HARTNETT: [*laughing*] There's been no snow-

NICK GRIMSHAW: I thought you meant-

ANGELA HARTNETT: [*laughing*] -and we can't eat anything [*laughs*]

NICK GRIMSHAW: Well when there's frost in Hackney, I was like...

[*crew laugh*]

ANGELA HARTNETT: can't eat

NICK GRIMSHAW: Oh, I see what you mean [*laughs*] That just made no sense.

ANGELA HARTNETT: Maybe I wasn't clear.

NICK GRIMSHAW: Right, sorry, no, you were.

[*laughter*]

NICK GRIMSHAW: I feel funny today.

ANGELA HARTNETT: The parsnips need the frost.

NICK GRIMSHAW: [*laughs*]

ANGELA HARTNETT: Yes. Yeah, it's that blue jumper [*laughs*] Right.

NICK GRIMSHAW: Okay, when there's been frosty weather, the parsnip has grown.

ANGELA HARTNETT: Yeah, growing, yeah.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: They need cold weather-

NICK GRIMSHAW: Okay, okay, got it, got it.

ANGELA HARTNETT: -cold weather. They become much sweeter, so that's a- that's- so it's better to eat them after a frost.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Okay. So you can roast them like you said, you make parsnip soup with them. You can th- do thin strips and um-

NICK GRIMSHAW: Like slaw?

ANGELA HARTNETT: -fry them.

NICK GRIMSHAW: Oh-

ANGELA HARTNETT: Yeah, you could-

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: -put them in the slaw, but you can fry them, so you've got parsnip crisps as well.

NICK GRIMSHAW: I love parsnip crisps.

ANGELA HARTNETT: Parsnip crisps, so they work really well. And you can use them like carrots and put them in a cake as well.

NICK GRIMSHAW: Oh...

ANGELA HARTNETT: Yeah, and I've known people to make parsnip ice cream.

NICK GRIMSHAW: Oh!

ANGELA HARTNETT: Oh! I wonder if Mesh would like that.

NICK GRIMSHAW: I think I would like that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah. Mm.

ANGELA HARTNETT: Savoury but sweet, there.

NICK GRIMSHAW: It's good shape to feed to a donkey.

ANGELA HARTNETT: Yes [*laughs*]

NICK GRIMSHAW: It is though, isn't it?

ANGELA HARTNETT: And hash browns.

NICK GRIMSHAW: And hash browns.

ANGELA HARTNETT: Grate them into hash browns, which- with potatoes.

NICK GRIMSHAW: I love parsips.

ANGELA HARTNETT: They're very versatile, parsnips.

NICK GRIMSHAW: Fragrant. Okay, well that's parsnips done. Should we welcome in Bob Mortimer?

ANGELA HARTNETT: We should indeed.

NICK GRIMSHAW: Let's do it.

[*theme music*]

NICK GRIMSHAW: Time to welcome our guest to Dish today, Angela. Um, like a great pork pie...

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Bear with me. Um-

ANGELA HARTNETT: Well I will.

NICK GRIMSHAW: He is a British classic.

BOB MORTIMER: Nice.

ANGELA HARTNETT: Yes, very good.

NICK GRIMSHAW: He's made of meat.

ANGELA HARTNETT: Oh...

[crew laugh]

BOB MORTIMER: Yeah.

ANGELA HARTNETT: Okay...

BOB MORTIMER: No, I am.

NICK GRIMSHAW: It's a fact. Uh, he can be enjoyed with relish.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Um, please welcome...

[laughter]

NICK GRIMSHAW: National treasure. Bob Mortimer, everybody!

ANGELA HARTNETT: Woo!

[cheers and applause]

NICK GRIMSHAW: Hi Bob!

ANGELA HARTNETT: Hey Bob.

BOB MORTIMER: Thank you for having me. What- what a privilege.

NICK GRIMSHAW: Welcome.

ANGELA HARTNETT: Oh, it's a pleasure.

BOB MORTIMER: To have Angela cook for me, amazing.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh my God, we're ready.

ANGELA HARTNETT: And we've got you some pork pie with mustard, piccalilli, and some, um, chutney.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: And crisps as well.

BOB MORTIMER: They're crisps as well. Well, they're not crisps-

NICK GRIMSHAW: Oh.

BOB MORTIMER: -they're like onion- onion discs.

NICK GRIMSHAW: Ringos.

BOB MORTIMER: Ringos.

ANGELA HARTNETT: That's right, yes.

NICK GRIMSHAW: Ringos, Ringos.

BOB MORTIMER: I think the greatest snack ever- ever invented.

NICK GRIMSHAW: Yeah?

BOB MORTIMER: For me.

NICK GRIMSHAW: Yeah.

BOB MORTIMER: May I try one?

NICK GRIMSHAW: Please.

ANGELA HARTNETT: They're for you.

NICK GRIMSHAW: They're for you.

ANGELA HARTNETT: They're for you.

NICK GRIMSHAW: That is your starter, Angela's been making them for days.

ANGELA HARTNETT: [*laughs*]

[*crew laughs*]

NICK GRIMSHAW: Very delicate, yeah.

ANGELA HARTNETT: Took me a long time to get that recipe.

NICK GRIMSHAW: Am I right in saying that the Ringo is how you got your Michelin star?

[laughter]

NICK GRIMSHAW: Is that- is that what the test was?

[sound of hands doing drumroll on table]

ANGELA HARTNETT: Woo!

NICK GRIMSHAW: Wahey! Do a Ringo.

ANGELA HARTNETT: Boom boom.

NICK GRIMSHAW: But have some pork pie as well.

ANGELA HARTNETT: Yeah, help yourself.

NICK GRIMSHAW: Please, please do get involved.

ANGELA HARTNETT: And we got some beer as well.

BOB MORTIMER: I didn't have any breakfast or so I'd be hungry.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: This is-

ANGELA HARTNETT: Help yourself.

NICK GRIMSHAW: -absolutely perfect start to the day.

ANGELA HARTNETT: Yeah, have some of the chutney as well.

NICK GRIMSHAW: A pork pie.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You having some pork pie, Ange?

ANGELA HARTNETT: I'm gonna have a bit of pork pie.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I-

NICK GRIMSHAW: Have a bit of pork pie.

BOB MORTIMER: I mean, I can't eat all the things that like, I really love.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

BOB MORTIMER: Becau- 'cause of me, um, heart problems.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: But I do eat it.

NICK GRIMSHAW: Right.

[crew laugh]

BOB MORTIMER: Um...

NICK GRIMSHAW: Bob, while you're having your, um, pork pie, um, we have some hard hitting questions to ask you.

BOB MORTIMER: Oh, thank you.

NICK GRIMSHAW: Beginning with...

ANGELA HARTNETT: You fire away.

NICK GRIMSHAW: We were- we were talking, uh, and we also introduced you as a national treasure and we were wondering, that has been, you know, assigned to your name for some time now.

BOB MORTIMER: Who assigns it, Nick, is it you?

NICK GRIMSHAW: Uh, me?

[crew laugh]

BOB MORTIMER: Yeah.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Once I say it.

BOB MORTIMER: Well, thank you.

NICK GRIMSHAW: You're welcome.

[laughter]

NICK GRIMSHAW: Now I've said it on a podcast.

BOB MORTIMER: Angela's a national treasure.

NICK GRIMSHAW: Yeah, Ange is a national treasure.

ANGELA HARTNETT: Oh, bless you.

NICK GRIMSHAW: Yeah.

BOB MORTIMER: I don't think we are.

NICK GRIMSHAW: No, I think you are.

ANGELA HARTNETT: [*laughs*]

[*crew laugh*]

BOB MORTIMER: I don't think we are, Nick.

NICK GRIMSHAW: I think you are. Why don't you think you are?

BOB MORTIMER: I'm not saying you won't be, but-

ANGELA HARTNETT: I think you are.

NICK GRIMSHAW: No, I don't- w-

ANGELA HARTNETT: People love you.

NICK GRIMSHAW: Yeah...

ANGELA HARTNETT: You say your name, people go, 'Oh, I love...' you know.

NICK GRIMSHAW: Yeah, I think you definitely are.

BOB MORTIMER: Oh, he's so meaty.

ANGELA HARTNETT: Yeah [*laughs*]

[*crew laugh*]

NICK GRIMSHAW: Ohh.

[laughter]

NICK GRIMSHAW: [laughing] So...

BOB MORTIMER: Just one slice.

NICK GRIMSHAW: Oh, it's enough.

BOB MORTIMER: Please.

NICK GRIMSHAW: It's enough. It's enough. Why do you think you're not national treasure? I nearly said National Express. Why don't you think-

[laughter]

NICK GRIMSHAW: Why aren't you a coach?

[laughter]

BOB MORTIMER: Oh, they're some of my favourite memories, getting National Express coaches. All around. Eight hours down to Brighton.

NICK GRIMSHAW: I remember getting one from, uh, Oldham to Glastonbury, and it was really fun on the way and then really-

ANGELA HARTNETT: Not fun on the way back.

NICK GRIMSHAW: -not fun on the way home, yeah, yeah.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Yeah.

NICK GRIMSHAW: Really not fun. But on the way there it was quite jovial. Way back...

BOB MORTIMER: I liked-

NICK GRIMSHAW: Gomorrah.

BOB MORTIMER: -in the eighties, they t- they tried to go a bit fancy.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

BOB MORTIMER: And I was always going from the northeast.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: So they started having hostesses.

ANGELA HARTNETT: Ooh.

BOB MORTIMER: I love the Geordie accent, and they always try to be a bit posh if they've got one of those. So they go, [*in Geordie accent*] 'Hello, welcome to the National Express to...'

[*laughter*]

BOB MORTIMER: '...to London Victoria. Now, we've got sachets of coffee...'

[*laughter*]

ANGELA HARTNETT: [*laughing*] Sachets.

BOB MORTIMER: '...tea bags, and hot water.'

[*laughter*]

BOB MORTIMER: And they said-

[laughter]

BOB MORTIMER: It was like, oh, wow, I've arrived.

[laughter]

BOB MORTIMER: It was silly. I used to- yeah I used to have fond memories of the- the National Express.

ANGELA HARTNETT: Yeah, yeah.

BOB MORTIMER: So, if you wanna call me a National Express.

NICK GRIMSHAW: You are.

[crew laugh]

ANGELA HARTNETT: Yeah, that's it.

BOB MORTIMER: Then that's fine.

NICK GRIMSHAW: You are a National Express. And you are a national treasure, yeah.

ANGELA HARTNETT: You- you're both.

NICK GRIMSHAW: Yeah, you are loved, is the point?

BOB MORTIMER: Are you a national lottery?

NICK GRIMSHAW: I'm a national lottery.

ANGELA HARTNETT: [laughs]

BOB MORTIMER: National lotter, yeah.

[laughter]

NICK GRIMSHAW: 'It could be you.' That's what they say.

BOB MORTIMER: Do they- yeah [laughs]

NICK GRIMSHAW: [laughs]

BOB MORTIMER: Do- d'you, um d'you-

NICK GRIMSHAW: Do you ever Mystic Meg?

BOB MORTIMER: Do I know her?

[laughter]

BOB MORTIMER: She knows me, unfortunately. Can't avoid her.

NICK GRIMSHAW: Do you remember her?

BOB MORTIMER: Yeah.

ANGELA HARTNETT: I remember Mystic Meg.

NICK GRIMSHAW: Yeah, I feel like she gets mentioned quite a lot in this room.

ANGELA HARTNETT: By you I think!

NICK GRIMSHAW: Yeah! [laughs]

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: I think as a gay child, I really, um, was attracted to her.

[laughter]

NICK GRIMSHAW: Not in a-

BOB MORTIMER: Mystic Meg?

NICK GRIMSHAW: -sexual- I thought she was very glamorous and mysterious, with a bit of an edge.

BOB MORTIMER: Wanted to be part of her world.

NICK GRIMSHAW: Yeah, big time, yeah.

ANGELA HARTNETT: Yeah. Did you try and be Mystic Meg in your room or something? [*laughs*]

NICK GRIMSHAW: No, but I just was like, I like her.

BOB MORTIMER: Okay.

NICK GRIMSHAW: She's just a bit of a dark weirdo.

BOB MORTIMER: Did you have a poster of her on the wall?

NICK GRIMSHAW: No, I didn't.

BOB MORTIMER: No.

NICK GRIMSHAW: I didn't. I did have one of Heather Small.

[*laughter*]

NICK GRIMSHAW: From M People, in a trouser suit. Yeah.

ANGELA HARTNETT: Okay.

BOB MORTIMER: It was that hairstyle, wasn't it?

NICK GRIMSHAW: *[laughs]* It was the hairstyle.

ANGELA HARTNETT: *[laughs]*

BOB MORTIMER: I love it.

NICK GRIMSHAW: I loved it. I loved it. Hey, shall we- *[laughs]*

ANGELA HARTNETT: *[laughs]* Oh, brilliant.

NICK GRIMSHAW: Well, that's everything covered.

ANGELA HARTNETT: Yeah, yeah *[laughs]*

BOB MORTIMER: I think so, yeah.

NICK GRIMSHAW: Yeah. We're done.

ANGELA HARTNETT: Thanks for coming on.

NICK GRIMSHAW: Um, we wanna talk about this because we're- we get an email in from our guests and we say, what do you want? And you wrote in capital letters, 'I WOULD LOVE ANGELA TO COOK ME A KEDGEREE.'

BOB MORTIMER: I did, yeah.

NICK GRIMSHAW: Full stop.

BOB MORTIMER: And has it happened?

ANGELA HARTNETT: Yes.

BOB MORTIMER: Yes!

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: It's happened.

BOB MORTIMER: It's just one of those nostalgia things, my- my mum was a cook.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

BOB MORTIMER: And, um, she could do the most amazing kedgeree.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: And ever since she passed, I've never... had a kedgeree that lived up to it, and I just wonder if it exists, and I think Angela-

ANGELA HARTNETT: Oh God, now you've put the pressure on me.

BOB MORTIMER: -might- might be the lady to do it.

NICK GRIMSHAW: Did you know that?

ANGELA HARTNETT: I didn't know that.

NICK GRIMSHAW: No, I didn't know that.

ANGELA HARTNETT: If I'd known that I'd've said no to that.

[laughter]

NICK GRIMSHAW: Thanks, Bob. You never told me that.

[laughter]

NICK GRIMSHAW: 'Cause nostalgia- nostalgia raises the stakes-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -doesn't it?

ANGELA HARTNETT: I mean, that's like twenty points on that easily, you know-

NICK GRIMSHAW: Oh, s****.

ANGELA HARTNETT: Oh s****.

NICK GRIMSHAW: I was saying to Ange, I was like, I don't think I've ever had kedgereee.

BOB MORTIMER: Oh it's beautiful.

ANGELA HARTNETT: It is really good.

NICK GRIMSHAW: 'Cause it's- a traditionally breakfast, isn't it? Right?

ANGELA HARTNETT: Yeah, you'd get it at breakfast and- but now it's like a brunchy thing, the Ivy do it and stuff, but it's, yeah, it's one of those old-fashioned dishes, St JOHN do it. But people don't make it a lot, but when it's made, it is absolutely-

BOB MORTIMER: Gorgeous, innit?

ANGELA HARTNETT: -fantastic, yeah.

BOB MORTIMER: It's one of those things that gets better after a while as well.

ANGELA HARTNETT: Yeah,

BOB MORTIMER: As- as- d'you put egg in it?

ANGELA HARTNETT: I've put egg in it.

BOB MORTIMER: Wow.

ANGELA HARTNETT: We've changed the haddock to monkfish though.

NICK GRIMSHAW: Uh-oh.

BOB MORTIMER: Mm.

[crew laughter]

ANGELA HARTNETT: So- alrea- yeah, you see, I knew, as soon as he's mentioned his mum and then I thought, monkfish, your mum's gonna be like, 'She don't don't know what she's doing, that one, does she?'

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: 'What is she on about?'

NICK GRIMSHAW: Why have you swapped it for that?

ANGELA HARTNETT: 'Cause- oh, just don't start, you know, it's- *[laughs]*

NICK GRIMSHAW: *[laughs]*

BOB MORTIMER: I saw you had an air fryer through there, do you- how- do you cook on that?

ANGELA HARTNETT: I- not me, no. No. Do you?

BOB MORTIMER: Yeah.

ANGELA HARTNETT: Okay. You like it?

BOB MORTIMER: I've got a turbo twin-

ANGELA HARTNETT: Turbo twin.

BOB MORTIMER: -two drawer.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: You use it for everything?

BOB MORTIMER: Everything, nearly.

ANGELA HARTNETT: Everyone- any- anyone who's got an air fryer becomes addicted, I think, they just love it.

BOB MORTIMER: Yeah. Chicken, thirty-five minutes.

ANGELA HARTNETT: Wow.

BOB MORTIMER: That's not bad.

NICK GRIMSHAW: Whole chicken?

BOB MORTIMER: Yeah, whole chicken.

NICK GRIMSHAW: Wow.

BOB MORTIMER: I brought it up because I take a power bank, you know, a little power bank to the, to the riverside, and then I can use the air fryer, and that's really opened out me cooking, um, opportunities.

NICK GRIMSHAW: Yeah. 'Cause quick.

ANGELA HARTNETT: So you don't light a little fire-

NICK GRIMSHAW: Plug in.

ANGELA HARTNETT: -or anything?

BOB MORTIMER: A lot of places won't let you.

ANGELA HARTNETT: Oh, I see.

BOB MORTIMER: 'Cause I burnt my house down when I was a kid, so I've got a bit of a- a reputation.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Right.

[crew laugh]

ANGELA HARTNETT: Fair enough.

NICK GRIMSHAW: On purpose?

BOB MORTIMER: No, not- hm, we-

NICK GRIMSHAW: Accidental.

BOB MORTIMER: Accidentally.

NICK GRIMSHAW: Accidental, yeah.

BOB MORTIMER: No, I- I was only seven, I didn't say I'm gonna burn me house down.

NICK GRIMSHAW: Right.

[laughter]

BOB MORTIMER: Accident, sparklers into- into firework box. Fireworks went off.

ANGELA HARTNETT: God.

NICK GRIMSHAW: Uh-huh.

BOB MORTIMER: Ran through to kitchen, like a hero, with the box, and they- they all went off in the kitchen.

ANGELA HARTNETT: Oh my God.

BOB MORTIMER: We spent about half an hour with Flash and Ajax and that trying to clean up all the burns. Went back to the living room [*makes whoosh sound*]

ANGELA HARTNETT: [*gasps*]

BOB MORTIMER: It all ablaze, ran next door to the old lady who lived next door and said, my house is on fire, and she said, ‘Yeah, we thought it was.’

[laughter]

ANGELA HARTNETT: Nooo. God. You're amazed that nothing happened to you, you're lucky.

BOB MORTIMER: No- and I wa- in a funny way, I was lucky. If I'd just burnt the kitchen floor and everything I'd have been in such big trouble.

ANGELA HARTNETT: Mm.

BOB MORTIMER: But because I burnt the house down...

[laughter]

BOB MORTIMER: What ca- what can you say?

[laughter]

ANGELA HARTNETT: They really couldn't, yeah, yeah, yeah.

NICK GRIMSHAW: Yeah, you-

ANGELA HARTNETT: If you'd made one little mark.

NICK GRIMSHAW: It was m- It'd gone from being like, you've ruined the kitchen floor to like, there's been a disaster.

ANGELA HARTNETT: Are you- are you all right? Yeah. You want to be sc-

NICK GRIMSHAW: Yeah, I burnt down our... we had like a wooden old conservatory. Conservatory is the wrong word, 'cause that- that makes it feel a bit- it was like a wooden-

BOB MORTIMER: Lean-to?

ANGELA HARTNETT: Lean-to, yeah.

NICK GRIMSHAW: Yeah, like a-

ANGELA HARTNETT: Little extension, yeah.

NICK GRIMSHAW: -wooden extension with a plastic roof.

ANGELA HARTNETT: Mm, yeah.

NICK GRIMSHAW: You know where like the plastic went like that?

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Right.

NICK GRIMSHAW: Like that. We had one of them, and we had like wicker sofas in it and a little wicker table.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I lit a candle, I was obsessed with candlelight as a child.

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: And I was young.

BOB MORTIMER: Yeah.

NICK GRIMSHAW: And then I lit a candle and then went in another room, and it burnt down the candle and burnt a wreath, and then set the whole wicker table on fire.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: And our neighbours- my mum and dad were both ill in bed, and I was watching telly in the lounge, and they knocked on the door and they said, 'Your house is on fire!'

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: And I was like, oh... And then I could smell smoke, but the film I was watching had smoke in it.

[*laughter*]

ANGELA HARTNETT: [*laughing*] So you thought it was coming from the telly.

NICK GRIMSHAW: And I'm not joking, I swear, and I remember being like, 'Oh, thought it was like...'

ANGELA HARTNETT: Par- sensual experience.

NICK GRIMSHAW: Yeah, and my mum and dad went mad. Melted in the roof and everything.

ANGELA HARTNETT: Oh God.

NICK GRIMSHAW: Yeah. Disaster.

ANGELA HARTNETT: That's it.

BOB MORTIMER: Well, I wish I'd lived next to your neighbours, a lot more proactive than mine.

ANGELA HARTNETT: Should have been your neighbour.

[*laughter*]

NICK GRIMSHAW: Yeah. Shout out to Nadia from next door who came round.

ANGELA HARTNETT: Well done Nadia, yeah.

NICK GRIMSHAW: Yeah, thank you so much.

ANGELA HARTNETT: Course.

[*theme music*]

NICK GRIMSHAW: Well, should we do your food likes and dislikes, as we always like to do. Uh, we're gonna start with your dislikes, there was only two: truffle and pizza.

BOB MORTIMER: Yeah. That's all I could think of.

NICK GRIMSHAW: Yeah.

BOB MORTIMER: Just trying to be honest.

NICK GRIMSHAW: A- a- as- as one commodity or two separate-

BOB MORTIMER: Two separate.

NICK GRIMSHAW: -things?

BOB MORTIMER: They're the two things that-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Right, okay.

BOB MORTIMER: -I'm not keen on

NICK GRIMSHAW: Truffle I get, 'cause I actually had truffle the other day and I- I messaged- oh no, I saw you in real life.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I said, I was in Italy and- and they were saying, it's truffle season, truffle season. Everyone kept saying, it's truffle season.

BOB MORTIMER: Yeah.

NICK GRIMSHAW: So I had some eggs with truffle on it and I said to Ange, I was like, it tasted like-

ANGELA HARTNETT: What was the point of that?

NICK GRIMSHAW: -eggs? And she said, yeah, no, they have no taste. I was like...

ANGELA HARTNETT: Yeah, it's the fla- it's the aromas-

NICK GRIMSHAW: Eighty quid, the eggs-

ANGELA HARTNETT: -as well.

NICK GRIMSHAW: -to have truffle on the eggs.

[laughter]

NICK GRIMSHAW: I said, 'But they don't taste of anything,' she said, 'Yeah.'

ANGELA HARTNETT: It's the aroma of it, yeah.

NICK GRIMSHAW: You just smell 'em?

ANGELA HARTNETT: Yeah. It's that whole aroma thing.

NICK GRIMSHAW: Mm, right.

ANGELA HARTNETT: Lifting it off and when it smells amazing. But yeah.

BOB MORTIMER: I get the same thing with a pork pie.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, there you go, we all get it you see.

BOB MORTIMER: *[laughs]*

ANGELA HARTNETT: But why pizza? I get the truffle, lots of people don't like that.

BOB MORTIMER: I mean, I- I- I don't- I would just- would never choose to have a pizza-

ANGELA HARTNETT: Right, okay.

BOB MORTIMER: -you know?

ANGELA HARTNETT: Fair enough, yeah.

BOB MORTIMER: Um, I don't think the bread's got much taste.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: I'd rather have tinned tomatoes, and sardines on toast maybe.

ANGELA HARTNETT: Nice, yeah, yeah, they're a good option.

BOB MORTIMER: It's not- I don't dislike pizza, but I would never bother having a pizza.

ANGELA HARTNETT: Not if you could have pork pie.

BOB MORTIMER: You know when you grub around in your freezer to see if there's anything.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: I would go fish fingers.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Before pizza.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: I'd even go frozen peas before pizza.

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: Love a frozen pea.

BOB MORTIMER: It's nice, innit?

ANGELA HARTNETT: Yeah.

BOB MORTIMER: With some mash or something?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah. Perfect.

NICK GRIMSHAW: A pizza at home though, it- it don't hit like a good pizza...

ANGELA HARTNETT: No, it's never the same.

NICK GRIMSHAW: Would you ever make a pizza at home?

ANGELA HARTNETT: I'd make it when we're on holiday if you've got like-like you've rented somewhere-

NICK GRIMSHAW: Pizza oven.

ANGELA HARTNETT: -oven or something. But no, I- I think it's j- I think pizza, like fish and chips, are best eaten there.

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: Straight from the fryer onto the plate, you eat them.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Getting really hard to get decent fish and chips nowadays.

ANGELA HARTNETT: Yeah, it's true.

BOB MORTIMER: Really tricky.

NICK GRIMSHAW: I know.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: I imagine it's the price of the cod or something, but...

ANGELA HARTNETT: Yeah. My fr-

BOB MORTIMER: You tend to just get the little tail end and...

ANGELA HARTNETT: Yeah. My mum loves the tail end though. She does, she always asks for tail end.

NICK GRIMSHAW: Anyway.

[crew laugh]

NICK GRIMSHAW: Uh, well, she's on next week, so we can talk to her about that next week.

[laughter]

NICK GRIMSHAW: Um, your likes were, um...highly anticipated. We were really looking forward to this.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Its essentially really good buffet spread. Uh, pork pie as discussed.

ANGELA HARTNETT: There we go.

NICK GRIMSHAW: ‘Corned beef hash, halibut, mashed potatoes, fish and chips, syrup sponge pudding, rum baba, cheese and onion Ringos,’ which we have for you, which they don't actually sell in Waitrose.

BOB MORTIMER: Oh dear.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So we had to, uh, ruin our relationship-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -with that great supermarket for you. Um, ‘Foam shrimps and bananas.’

BOB MORTIMER: Yeah.

NICK GRIMSHAW: Yeah. It's a good list.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: It's not bad is it?

NICK GRIMSHAW: A fantastic list, yeah. Um, now one dish, uh, that didn't come up, but you have mentioned it previously when we did our- our research is, uh, Birds Eye boil in the bag beef.

BOB MORTIMER: Yeah.

NICK GRIMSHAW: Yeah.

BOB MORTIMER: No, that's my favourite meal ever.

NICK GRIMSHAW: E- yeah.

BOB MORTIMER: With, um, powdered potato and tinned peas. I just love that, but sadly they don't do it anymore.

NICK GRIMSHAW: Yeah. Boil in the bag used to be... that would be what you'd have for your tea every night.

ANGELA HARTNETT: Yeah. Boil in- I like the boil in the bag cod.

BOB MORTIMER: With parsley sauce.

ANGELA HARTNETT: With the parsley sauce.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I love a parsley sauce.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And you'd risk your life, wouldn't you, getting it out?

ANGELA HARTNETT: [*laughing*] Yes, that's true.

BOB MORTIMER: It's true.

NICK GRIMSHAW: It was like high risk.

ANGELA HARTNETT: It was so like- ch ch ch.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, burnt.

NICK GRIMSHAW: And like quite risky in the kitchen.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You've got a boil in a bag and maybe a chip pan.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Yeah.

NICK GRIMSHAW: It's like...

ANGELA HARTNETT: Very risky.

NICK GRIMSHAW: Very risky- fireworks [*laughs*]

ANGELA HARTNETT: [*laughing*] Yes, fireworks.

BOB MORTIMER: Chip pan fires have gone right out fashion-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Really. Si-

[*crew laugh*]

ANGELA HARTNETT: Since these air fryers have come in, you see, they've ruined the business there!

BOB MORTIMER: They're the two things, we don't gather around the piano anymore.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: And sing.

ANGELA HARTNETT: [*laughs*]

BOB MORTIMER: And we don't have chip pan fires.

[*laughter*]

NICK GRIMSHAW: No, we don't. And you'd put a wet tea towel on it, no one's wet at tea towel-

[*laughter*]

NICK GRIMSHAW: -since 1991.

[*theme music*]

NICK GRIMSHAW: We know from your memoir that food is, uh, you know, at the heart of- of living your best life, and there was a few rules to live by. And here's a few things that I wanted to get Angela's seal of approval on. So these are all things from- from, uh, Bob's memoir, Ange.

ANGELA HARTNETT: Yep.

NICK GRIMSHAW: See what you think about these. ‘Always have a hot dog on every visit to the cinema.’

BOB MORTIMER: Yes.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Ye- is it yeah?

ANGELA HARTNETT: I love a hot dog cinema.

BOB MORTIMER: Great, innit.

ANGELA HARTNETT: I really do.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: I think I prefer a hot dog to a burger, if I'm honest.

BOB MORTIMER: I agree.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: I agree.

ANGELA HARTNETT: Yeah, that- I'm with you there, Bob, you see.

NICK GRIMSHAW: ‘Always say thank you at a drive through ordering machine.’

ANGELA HARTNETT: Very true.

NICK GRIMSHAW: True. You gotta thank the box.

BOB MORTIMER: Yeah.

NICK GRIMSHAW: You gotta thank it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'Eat a pie as often as you can. Tired of pie, tired of life.'

BOB MORTIMER: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That's true.

BOB MORTIMER: There's some truth in that, yeah.

NICK GRIMSHAW: I think that's true.

BOB MORTIMER: Because it's a celebration of life if you- if you've become dreary.

NICK GRIMSHAW: Yeah.

BOB MORTIMER: Then the pie's a challenge.

NICK GRIMSHAW: Have a pie. Have a pie. Um, aside from the pork pie, is there a pie that you cite as your greatest pie? Maybe a particular one made by a person.

BOB MORTIMER: Upex Pies in Middlesborough is a great pie.

NICK GRIMSHAW: Okay.

BOB MORTIMER: I used to like the pie they used to do at school dinners.

NICK GRIMSHAW: Yeah.

BOB MORTIMER: The steak and kidney pie, but... there you go. No puff pastry.

NICK GRIMSHAW: No.

BOB MORTIMER: No thank you.

NICK GRIMSHAW: Okay, we wanna get into some big food questions, whilst, uh, Angela is in the kitchen,. Uh, you have said previously, 'I can't remember ever cooking food to impress a woman.'

BOB MORTIMER: Yeah, I think that's true.

NICK GRIMSHAW: Yeah, that's true.

BOB MORTIMER: Yeah.

NICK GRIMSHAW: Do you like to cook?

BOB MORTIMER: Eh...

NICK GRIMSHAW: No.

BOB MORTIMER: My wife's a great cook-

NICK GRIMSHAW: Uh-huh.

BOB MORTIMER: -so, and I think she enjoys it

NICK GRIMSHAW: Uh-huh.

BOB MORTIMER: So that's fine by me.

NICK GRIMSHAW: Yeah, don't ask.

BOB MORTIMER: [*laughs*]

[*crew laughter*]

BOB MORTIMER: ‘Do you enjoy this cooking?’

NICK GRIMSHAW: Yeah [*laughs*] don't ask.

BOB MORTIMER: [*in sad voice*] No. Thirty years.’

NICK GRIMSHAW: [*laughs*]

BOB MORTIMER: Of it- the-

NICK GRIMSHAW: [*laughs*]

BOB MORTIMER: -I don't mind, 'cause as I say, my mum was a cook. So when I was a little boy, she always taught me to cook. I had- I was her little helper, you know, topping and tailing the Brussels sprouts and gooseberries and things.

NICK GRIMSHAW: Uh- huh.

BOB MORTIMER: So yeah, I'm okay. I'm good at cooking the meats.

NICK GRIMSHAW: Yes.

BOB MORTIMER: And I'm- my mum always said, um, the test of a chef is their egg work.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Oh.

BOB MORTIMER: That's what she always said. I don't know if that's true. So I'm quite good at eggs, she's taught me, I can do good scrambled eggs-

NICK GRIMSHAW: You can do- you can do a good egg.

BOB MORTIMER: -and omelettes and stuff.

NICK GRIMSHAW: Yeah, yeah, yeah, yeah. But a good scrambled eggs or good omelette, that is- it- it- fantastic. No offence to the best chefs in the world, but good omelette or good scrambled eggs.

BOB MORTIMER: Yeah. Love it.

NICK GRIMSHAW: Fantastic.

BOB MORTIMER: Yeah.

NICK GRIMSHAW: Um, you once said a very long time ago that, um, about dinner parties, that you'd only been to one in your life?

BOB MORTIMER: Yeah.

NICK GRIMSHAW: Is that still the case?

BOB MORTIMER: That's still the case, yeah. Sounds like torture to me, I think it's because I-

NICK GRIMSHAW: [*laughs*]

BOB MORTIMER: I was brought up in pubs and that atmosphere, and I'm comfortable, then, and you can have a chat. I hate that sort of formal fear.

NICK GRIMSHAW: Right.

BOB MORTIMER: I mean, it's for different folks, isn't it-

NICK GRIMSHAW: Yeah.

BOB MORTIMER: -it's not for me.

NICK GRIMSHAW: What about a group of people in the summer-

BOB MORTIMER: Yeah.

NICK GRIMSHAW: -having a barbecue?

BOB MORTIMER: Right.

NICK GRIMSHAW: Would you go to that?

BOB MORTIMER: So this is outdoor?

NICK GRIMSHAW: Yeah.

BOB MORTIMER: Is it at someone's house?

NICK GRIMSHAW: Yeah.

BOB MORTIMER: Eh- do I have to walk through the house?

[*studio laughter*]

NICK GRIMSHAW: You do, yeah. No side access. It's terraced.

BOB MORTIMER: Mm. There's no escape from the backend?

[*studio laughter*]

NICK GRIMSHAW: I'm afraid not.

BOB MORTIMER: Not a back alley or something?

NICK GRIMSHAW: [*laughing*] No, no, no.

BOB MORTIMER: No I wou- I would decline.

NICK GRIMSHAW: Uh-huh.

BOB MORTIMER: But if its family or whatev-, yeah.

NICK GRIMSHAW: Then fine, yeah. So what do you do if you do get- 'cause you must get invited out to dinners or go-

BOB MORTIMER: No, no one in the- the-

NICK GRIMSHAW: They know.

BOB MORTIMER: -the- the few people that I know don't invite me to anything.

NICK GRIMSHAW: Right [*laughs*]. Thanks guys.

[*crew laugh*]

BOB MORTIMER: And don't take any offence.

NICK GRIMSHAW: [*laughing*] Yeah, yeah, thank you so m... So you just don't like going out to things at all?

BOB MORTIMER: I'll- I'll occasionally go out to a restaurant.

NICK GRIMSHAW: Uh-huh. So you-

BOB MORTIMER: Three times a year, I would probably go out.

NICK GRIMSHAW: Yeah. And what days are they?

[*laughter*]

BOB MORTIMER: You know, wedding anniversary.

NICK GRIMSHAW: Yep.

BOB MORTIMER: Um, and a dull day in February.

NICK GRIMSHAW: Yes.

BOB MORTIMER: Something like that.

NICK GRIMSHAW: That's quite nice, yeah.

[crew laugh]

BOB MORTIMER: And then if... yeah, maybe it's only two.

NICK GRIMSHAW: Yeah, just two actually.

[crew laugh]

BOB MORTIMER: Maybe it's only two.

NICK GRIMSHAW: That's enough, yeah.

[theme music]

NICK GRIMSHAW: Food is here, Ange

ANGELA HARTNETT: Food is here.

NICK GRIMSHAW: Wow. Oh my God, it smells fantastic, Ange.

ANGELA HARTNETT: So it's a kedgeree-style monkfish rice recipe by Mallika Basu.

NICK GRIMSHAW: So you've done it with monkfish.

ANGELA HARTNETT: Done it with monkfish because it's a really meaty fish, and I think monkfish can really take all that spice and those curry flavours, and it's uh, made-

NICK GRIMSHAW: Traditionally what's, um...

ANGELA HARTNETT: Haddock, smoked haddock.

NICK GRIMSHAW: Haddock, yeah.

ANGELA HARTNETT: You'd use a smoked fish 'cause that's, especially when it came over in the Victorian times, that's when a lot of the fish was all smoked, 'cause it was a way of preserving all the fish.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So we've just sort of fancied up a little bit with monkfish. Do you like it with the monkfish, Bob?

BOB MORTIMER: It's beautiful, Angela.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Mmm.

BOB MORTIMER: It is really beautiful.

ANGELA HARTNETT: Good.

NICK GRIMSHAW: So run us through this recipe. You po- you poach the fish in milk, right?

ANGELA HARTNETT: So you- so you cook your rice, rinse your rice off, uh, and then cook your rice for about twenty minutes.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So the rice we used, you normally use a white rice, but we've used a mixed rice and the brown basmati rice with some wild rice. Um, poach your monkfish in the milk. Okay. So you basically-

NICK GRIMSHAW: And why d'you do that?

ANGELA HARTNETT: That- because that's how you sort of cook it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Because it just- and then you use that milk to reheat everything up, you see. Have your boiled egg separately, we've cooked them for about six minutes.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And your peas separately. And then while your monkfish is poaching and your rice is cooking, you chop an onion, finely diced, um, some garlic, and you sauté that down or cook that down so it's nice and soft in a pan with butter.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Um, and then you bring it all together. So add the milk that you cooked the monkfish in to heat everything together, bring it all up. Rice in the pan, and then you add your turmeric and your French style curry powder. Add your monkfish and your peas, put your eggs on top. That's it.

NICK GRIMSHAW: Mm. That is really good, that French curry power.

ANGELA HARTNETT: Yeah, exactly, yeah.

NICK GRIMSHAW: I love that one.

BOB MORTIMER: That one's quite subtle, isn't it. It's lovely.

ANGELA HARTNETT: Aw.

BOB MORTIMER: Thank you very much.

ANGELA HARTNETT: No, it's a pleasure. And we've also got some lovely- a Paul Mas Reserve Languedoc Blanc, which is 'a full bodied white with peach, flower blossoms and a rich citrus aromatics.' I'm happy, is it- is it-

BOB MORTIMER: It's lovely.

ANGELA HARTNETT: How's it- how's it compare to mum's?

BOB MORTIMER: It's a different level.

ANGELA HARTNETT: Aw.

BOB MORTIMER: You know, um, I've got to be honest, me mum's was just plain rice.

ANGELA HARTNETT: Aw. No, but no- but that's-

BOB MORTIMER: Smoked haddock-

ANGELA HARTNETT: -that's the way to do it, yeah.

BOB MORTIMER: -some peas, yeah.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Yeah, this is absolutely amazing.

NICK GRIMSHAW: If you wanna try making this recipe or try the ingredients, or the wine pairing, you can go on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes). You'll get the recipe, the how to, all of that is on that.
Did you ever have this, Ange?

ANGELA HARTNETT: Never as a kid, we used to have kip-, my mum would make a kipper.

NICK GRIMSHAW: Yeah, kippers.

ANGELA HARTNETT: But she'd never make kedgeriee. But I think she loves kedgeriee though, that sort of meal, it's that generation, I think, that love that sort of spice, suddenly it got introduced to their palate.

BOB MORTIMER: Yeah.

ANGELA HARTNETT: And I think they loved all that.

BOB MORTIMER: No, that era that- that my mum and a lot of my contemporaries' mums, used to do an egg curry.

ANGELA HARTNETT: Mmm.

NICK GRIMSHAW: Mmm.

BOB MORTIMER: It was just rice, eggs and this sort of curry pow- I don't kn...

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Someone must have introduced it in the seventies. Some brand of curry powder.

ANGELA HARTNETT: So where did your mum cook at this dinner- school- at schools?

BOB MORTIMER: She- she- she was taught at, um... is there a Cord- Gordon Bleu, Cordon Bleu School in Edinburgh?

ANGELA HARTNETT: Yeah C- oh right, okay.

BOB MORTIMER: She's there.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: And then she and my dad ran hotels, but she ended up, uh, teaching cookery.

ANGELA HARTNETT: Yeah. Okay.

BOB MORTIMER: At school.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And did you learn anything from your mum that you still do, in cooking?

BOB MORTIMER: Um, I mean she taught me that like- the lot, you know, how to make nice mash and, um... I should have asked you to do mashed potato, Ange, 'cause I've been on a few of the cookery shows.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: And on Sunday Brunch, Simon Rimmer did me mashed potatoes and he does about 50% butter.

ANGELA HARTNETT: Oh wow.

BOB MORTIMER: 50%-

[crew laugh]

BOB MORTIMER: No don't, but it is really nice.

ANGELA HARTNETT: It's good, yeah.

NICK GRIMSHAW: I bet, yeah.

BOB MORTIMER: And then the fella from Saturday Kitchen.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Cooked me mash, um...

ANGELA HARTNETT: Matt Tebbutt.

BOB MORTIMER: And it wasn't as nice as Simon.

ANGELA HARTNETT: Really?

[crew laugh]

NICK GRIMSHAW: Oh. Ooh.

BOB MORTIMER: So I wouldn't have minded keeping that going.

[crew laugh]

NICK GRIMSHAW: Ooh, yeah, see who's got the best- do you think you cou-

ANGELA HARTNETT: I'm gonna text Matt that.

NICK GRIMSHAW: Do you think you could do a better potato than Simon Rimmer?

ANGELA HARTNETT: Oh, easy.

NICK GRIMSHAW: Oh, easy.

BOB MORTIMER: D'you know it wasn't Matt-

NICK GRIMSHAW: Easy!

[laughter]

NICK GRIMSHAW: Easy!

ANGELA HARTNETT: Simon and Matt, I could both do better potatoes, both of you.

NICK GRIMSHAW: Oh, come on.

ANGELA HARTNETT: Now I'm supposed to be going on that, that's me set up for when I go on Sunday Brunch, they'll be like, here are your potatoes, come on.

NICK GRIMSHAW: Here's your potatoes, come on.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Come on. So did you- did she, uh... did you have a good mashed potato recipe off your mum?

BOB MORTIMER: Yeah, just standard.

NICK GRIMSHAW: Yeah.

BOB MORTIMER: I mean, my mum taught me when I'd go shopping with me, mum, she'd- she wouldn't buy any potatoes until she'd scratched and sniffed them.

ANGELA HARTNETT: Ohh.

BOB MORTIMER: Because if a spuds got no smell-

ANGELA HARTNETT: No flavour.

BOB MORTIMER: -it'll have no taste.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh.

BOB MORTIMER: So the- the more earthy the smell from the spud. And that's the key to it, isn't it?

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Is just having a really nice spud.

ANGELA HARTNETT: Great ingredient.

NICK GRIMSHAW: Yeah. Nice potato.

ANGELA HARTNETT: And what was her- how did she check her melons? You said she taught you how to do that.

BOB MORTIMER: At the pointy end, yeah.

ANGELA HARTNETT: And she-

[crew laugh]

ANGELA HARTNETT: Sorry, don't- don't- so rude-

NICK GRIMSHAW: Don't laugh, guys.

[laughter]

ANGELA HARTNETT: Sorry.

NICK GRIMSHAW: Come on.

ANGELA HARTNETT: Sorry. Talking about his mum here, guys.

NICK GRIMSHAW: Come on.

[laughter]

NICK GRIMSHAW: Sam.

ANGELA HARTNETT: How rude, Sam.

NICK GRIMSHAW: Bloody hell...

[crew laugh]

ANGELA HARTNETT: Jesus... Yeah.

BOB MORTIMER: Yeah, so you- I picked everything up, you know, um, because there was- she was a wido- a widow, and there's four boys, so there's a lot of cooking going on.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

BOB MORTIMER: And I was the youngest, and so I would help her, so yeah, and I learned- I learnt a lot off her.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm. My dad died, like your dad, when I was quite young, I was seven, and um... so I used to help my mum a lot.

BOB MORTIMER: Yeah.

ANGELA HARTNETT: And then when we moved nearer my grandparents, I used to help my- her mother. And I'd always be sent shopping, and if things weren't right, she would send me back up the road.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: I mean, literally, and say, 'That's- I'm not having that soft celery.'

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Or, 'Those carrots are too...' you know, and I- so you learnt to sort of check everything, because again, it was a generation who had come out of the war. They weren't gonna waste money on things that weren't right. So, you know, you learn the value of it.

NICK GRIMSHAW: Mm-hm.

BOB MORTIMER: And she- she always- she cooked a lot of offal, you know.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm-hm.

BOB MORTIMER: Just 'cause of money saving.

ANGELA HARTNETT: Mm.

BOB MORTIMER: And bacon bones and things. So I've still got an affection for that, for kidneys and liver.

ANGELA HARTNETT: Yeah. Yeah.

BOB MORTIMER: But we had a problem, she would cook sheep's heads.

NICK GRIMSHAW: Mm-hm.

BOB MORTIMER: And none of us boys would eat that. And she used to eat quite a lot of tripe.

ANGELA HARTNETT: Right, yeah.

BOB MORTIMER: And again, none of the boys would eat it.

ANGELA HARTNETT: Eat that, yeah.

NICK GRIMSHAW: Tripe's tough, yeah.

BOB MORTIMER: She loved it.

NICK GRIMSHAW: Yeah.

BOB MORTIMER: It's a difficult ask, isn't it?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, yeah. Hard to make it nice, in't it?

ANGELA HARTNETT: Well, I- I- I'm gonna get- make- uh, Neil's gonna make, my husband's a cook and it- he can really make great tripe. He makes it like a bolognese.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: And it- and it's absolutely delicious because it doesn't feel l- in a way, it's sort of, it's not the chewiness of tripe.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You've got that lovely sort of vegetable sauce around it and the tomatoes. It is delicious.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: But all those things now, like all the kidneys and everything, everything's more expensive now. 'Cause that was the cheaper cuts as well.

BOB MORTIMER: Yeah.

ANGELA HARTNETT: And now you can't- love nor money.

NICK GRIMSHAW: Why's that?

ANGELA HARTNETT: Well, 'cause idiots like me have put 'em on Fre-restaurant menus, so we make them all fashionable, haven't we, you see?

NICK GRIMSHAW: Right, right, you're making it trendy.

ANGELA HARTNETT: And so it's all our fault, calves liver, and all the rest of it, you see, it's all gone up.

NICK GRIMSHAW: Yeah.

BOB MORTIMER: Eggs are going up again.

ANGELA & NICK: Yeah.

BOB MORTIMER: That's gonna surprise a few chickens.

[*theme music*]

NICK GRIMSHAW: Should we talk about Bob's book?

ANGELA HARTNETT: Oh, yes, let's do, I'm-

BOB MORTIMER: Just think my incredible book,

NICK GRIMSHAW: Bob's incredible book.

[crew laugh]

ANGELA HARTNETT: This is fantastic.

BOB MORTIMER: That book looks incredible!

NICK GRIMSHAW: That one! Wow!

ANGELA HARTNETT: It's incredible.

NICK GRIMSHAW: Is that a book?

BOB MORTIMER: Yeah.

ANGELA HARTNETT: That is-

ANGELA & NICK: The Long Shoe.

NICK GRIMSHAW: - A mystery with three or four... *[whispers]* suspects.

BOB MORTIMER: Suspects, yeah.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um, congratulations.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, your books have done phenomemoly-phenomenonally...

BOB MORTIMER: [*laughs*] Yeah.

[*laughter*]

ANGELA HARTNETT: ...well.

NICK GRIMSHAW: Well. Um, sold over two million books, Bob.

ANGELA HARTNETT: Mmm.

BOB MORTIMER: Yeah, it's incredible.

NICK GRIMSHAW: So many books.

BOB MORTIMER: Didn't see that coming.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Did you not?

BOB MORTIMER: I didn't see that coming, I- I- if there's any reason, I think I- I- I'm not a great- I don't read, I find books difficult.

ANGELA HARTNETT: Mm.

BOB MORTIMER: I don't like lots of prose and stuff, I like things to crack on. So I tried to write the sort of book that I would read.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

BOB MORTIMER: And... I do a show, often on the show called Would I Lie to You?

ANGELA HARTNETT: Mm.

BOB MORTIMER: And I spin these yarns on there. And I thought, I wonder if I can do-

ANGELA HARTNETT: Which you do very well, Bob.

NICK GRIMSHAW: -I wonder if I can do a seven hour one.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: [*laughs*] Yeah.

BOB MORTIMER: D'you know what I mean?

NICK GRIMSHAW: Yeah, yeah, yeah.

BOB MORTIMER: So, um... yeah, in this one, the- the- it's me, I always write it as me.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: 'Cause then I think it'll... what I do is authentic, you know, and um, his partner is, his girlfriend disappears and um, he doesn't know where she is, and then four or five people suddenly- they come into his life or whatever.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: And it seems to me that some of them might have something to do with that disappearance.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And that is the mystery.

ANGELA HARTNETT: It is.

BOB MORTIMER: But who is it? It's a kinda whodunnit mystery.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Whodunnit situation, yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um, and then once I got a nice sorta thrilling story in place, I then go back and try and bring the characters to life, so...

NICK GRIMSHAW: How long does it take you from sort of beginning to end?

BOB MORTIMER: It takes about an hour.

NICK GRIMSHAW: Right.

[laughter]

BOB MORTIMER: I think, I don't know, they take- they take about maybe four months or something, but you can- there's a limit to how much you can write in a day.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

BOB MORTIMER: You can promise you'll do eight hours, but it'll never happen.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: No.

BOB MORTIMER: You can maybe do two- two, three hours.

NICK GRIMSHAW: Mm.

BOB MORTIMER: I try and do a thousand words.

NICK GRIMSHAW: Mm-hm.

BOB MORTIMER: I just sit on my sofa with my laptop with the telly on.

NICK GRIMSHAW: Mm-hm.

BOB MORTIMER: Watching Married at First Sight or Real House- whatever, all that stuff I like.

[crew laugh]

BOB MORTIMER: And then just type away.

NICK GRIMSHAW: Uh-huh.

BOB MORTIMER: Till it says a thousand words.

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

ANGELA HARTNETT: But when you-

NICK GRIMSHAW: Get that laptop out.

ANGELA HARTNETT: But when you say it's like you, you mean like the main character sort of based on- because when you read it and then you- I mean, I don't dunno, you're at all Bob, but you- you're quite private I think as a person.

BOB MORTIMER: Yeah.

ANGELA HARTNETT: You're not one of these out at every celebrity party. Barely go to restaurants, you know.

[laughter]

NICK GRIMSHAW: No dinner parties.

ANGELA HARTNETT: But both the c- because I read the, uh, Avocado Hotel in the summer.

BOB MORTIMER: Oh, thank you.

ANGELA HARTNETT: And that person felt quite like, lonel- not lonely, but he kept himself to himself.

BOB MORTIMER: Yeah.

ANGELA HARTNETT: And then this protagonist as well is the same, you know, he's only got one or two mates.

BOB MORTIMER: Yeah.

ANGELA HARTNETT: And then you suddenly- obviously all the characters get introduced and he's got his girlfriend who's his whole life.

BOB MORTIMER: Mm.

ANGELA HARTNETT: Does- are they the sort of similarities or...

BOB MORTIMER: They're- they're- they're things that I feel familiar with, so the- the way that I act and so on has got an authenticity, at least to me.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Anyway. You know, like, 'cause I was very shy when I was young.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: And so when you- when you're a shy person, life, certainly up until your forties or something is k- kind of every- every meeting, every occasion-

ANGELA HARTNETT: Yeah, yeah, yeah.

BOB MORTIMER: -is a little bit of a battle.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: And, um... so I- it comes a little bit from that perspective.

ANGELA HARTNETT: But you see the one liners, I'm about two third- a third of the way through, and when he's met, the first person who could be a potential... without giving it all away.

BOB MORTIMER: Yeah.

ANGELA HARTNETT: There's the one liners, how he describes them and then you think that's pure, sort of Bob Mortimer in a way, how you're writing it, it's just like how, how d'y- how you describe those people I think are brilliant.

NICK GRIMSHAW: So when you are writing on the couch, Bob.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: What are you snacking on? What are you eating?

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Well, Ringos-

NICK GRIMSHAW: Got to have Ringos.

BOB MORTIMER: -for sure.

NICK GRIMSHAW: Yeah. Got to have Ringos.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Um, absolutely. I like cashew nuts.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: I like the- I think their shape's quite amusing.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yes, true.

BOB MORTIMER: And... you know that stuff, I love rubbish, it's such a shame.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm.

BOB MORTIMER: You know, when I ha- the- I did my bypass, the- the dietician came in afterwards, I said, can I have some chee- are I ever gonna eat cheese again?

ANGELA HARTNETT: Yeah.

BOB MORTIMER: And she said, you can have a matchbox size, every week. That's all.

ANGELA HARTNETT: *[gasps]*

BOB MORTIMER: That broke my heart, you know. And it's- it's- I- I don't- there'll be people out there who do stick to it, but I- I think I'm probably in the school of thought, I'd rather have three years less.

ANGELA HARTNETT: Yeah. And enjoy your life.

NICK GRIMSHAW: And eat cheese.

ANGELA HARTNETT: Enjoy- yeah, yeah, yeah.

NICK GRIMSHAW: You could also say, uh, like a Cook's matchbox size.

ANGELA HARTNETT: Match- yeah, big matchbox, lot of big matchboxes.

NICK GRIMSHAW: Yeah, those big long ones.

BOB MORTIMER: No she didn't specify.

ANGELA HARTNETT: She didn't, yeah.

NICK GRIMSHAW: You know the big long ones to light a fire.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: One of those.

ANGELA HARTNETT: Like that, like that.

NICK GRIMSHAW: One of those.

ANGELA HARTNETT: That is basically 250 grams of cheese there [*laughs*]

NICK GRIMSHAW: You'll be alright. What- what else did they say definitely have in a matchbox size? Probably pork.

BOB MORTIMER: Well, I'm not at- I mean, you shouldn't eat processed food should you, really, but um...

ANGELA HARTNETT: Yeah, yeah, that's- yeah.

NICK GRIMSHAW: Uh-huh.

BOB MORTIMER: But- I'm not allowed to eat this stuff.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

[*laughter*]

ANGELA HARTNETT: Have another bit, we got a couple in the back.

NICK GRIMSHAW: Yeah, you can take that home.

BOB MORTIMER: You get obsessed with your cholesterol levels and stuff, so you think, you know, I got- you get a result in.

ANGELA HARTNETT: Mm.

BOB MORTIMER: At 4.2, and think, yeah.

ANGELA HARTNETT: Yeah. I'm all right.

BOB MORTIMER: Let's go grab some pie.

ANGELA HARTNETT: Yeah, of course.

NICK GRIMSHAW: Let's have a pie!

BOB MORTIMER: Yeah, with custard on it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Next day it's 9.7.

[laughter]

NICK GRIMSHAW: Come on. Um, we liked when we, um... uh, were doing our homework on you that you- you say you like to have certain foods and snacks with certain TV programmes.

BOB MORTIMER: Oh, right, did I say that?

NICK GRIMSHAW: You did say that.

BOB MORTIMER: Okay. Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um...

[crew laugh]

NICK GRIMSHAW: You did say it around Real Housewives.

BOB MORTIMER: Right.

NICK GRIMSHAW: Do you remember what your snack was?

BOB MORTIMER: Well if it was Salt Lake City...

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Ooh.

BOB MORTIMER: If it was Salt Lake City, it would probably be takeaway. Rubbish.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah, yeah, yeah.

BOB MORTIMER: You know, Pepe's.

NICK GRIMSHAW: Yep.

NICK GRIMSHAW: Ohh.

BOB MORTIMER: Twenty Pepe's hot wings.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah, something like that.

BOB MORTIMER: Something like that. If it was New York, maybe a- you know, like a bagel or something like that.

ANGELA & NICK: Mmm.

NICK GRIMSHAW: Mm.

BOB MORTIMER: But-

NICK GRIMSHAW: Get in the mood.

BOB MORTIMER: Yeah, but this is a lie.

NICK GRIMSHAW: Yeah.

[crew laugh]

BOB MORTIMER: I don't- I just eat whatever's there.

[laughter]

NICK GRIMSHAW: Do you have that? 'Cause certain things make me want certain drinks.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, like certain tastes.

BOB MORTIMER: And the truth is, if the, if the wi- if the wife's away, I- I watch zombie films, and I absolutely will have a doner kebab.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Right. Wow, it's all coming out now.

BOB MORTIMER: Yeah.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Uh, it's risky for me-

ANGELA HARTNETT: She'll never leave you on your own.

BOB MORTIMER: -risky for me to include that in the show.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah. Um, with that in mind, we thought we could pair food with certain situations. Um, we'll give you a... a situation and you tell us what food you would pair with it. So I'd say zombie film you'd say.

BOB MORTIMER: Doner kebab.

NICK GRIMSHAW: Correct.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: What about watching football on the telly?

BOB MORTIMER: Watching football... do you know those very light, are they called Dutch bread?

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Oh.

BOB MORTIMER: There's nothing to them, they're just like, air.

ANGELA HARTNETT: Right.

BOB MORTIMER: Nobody knows...

NICK GRIMSHAW: No.

ANGELA HARTNETT: Dutch, those crackers?

[crew member speaks]

BOB MORTIMER: Waistcoats?

ANGELA HARTNETT: Not a rice cakecake-

NICK GRIMSHAW: A waistcoat? No?

ANGELA HARTNETT: -no.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: No.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Cracker-elle are Dutch, no?

BOB MORTIMER: So I love- I love- I like crab.

NICK GRIMSHAW: Yeah.

BOB MORTIMER: Let's just call these Dutch things crackers.

NICK GRIMSHAW: Yeah, crackers.

ANGELA HARTNETT: Crackers. Okay.

NICK GRIMSHAW: It's a cracker.

ANGELA HARTNETT: It's a cracker, yeah.

BOB MORTIMER: So I will- on the little, I- I always watch telly on me knees if it's important telly.

NICK GRIMSHAW: Uh-huh.

[*crew laugh*]

BOB MORTIMER: Like-

NICK GRIMSHAW: [*laughing*] What do you mean?

ANGELA HARTNETT: Put the telly on your knee? No, no, I'm joking [*laughs*]

NICK GRIMSHAW: [*laughs*]

BOB MORTIMER: On my knees, no [*mumbles*] I have a low, a *low* coffee table.

[*laughter*]

BOB MORTIMER: So I'll put like, um, crab.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Cheese.

NICK GRIMSHAW: Yeah.

BOB MORTIMER: And maybe some pâté next to it.

NICK GRIMSHAW: Uh-huh. Yeah.

BOB MORTIMER: Line up me “crackers”.

NICK GRIMSHAW: Crackers.

ANGELA HARTNETT: Yeah, yeah.

BOB MORTIMER: Yeah. And then like that.

ANGELA HARTNETT: Nibble.

NICK GRIMSHAW: Oh, yes.

ANGELA HARTNETT: Oh, right. Yeah.

BOB MORTIMER: Oh, s***.

[*laughter*]

NICK GRIMSHAW: F***.

[*laughter*]

BOB MORTIMER: And the-

NICK GRIMSHAW: Pause, what happened there?

BOB MORTIMER: And you move through them.

ANGELA HARTNETT: What about if you were watching an episode of The Wheel?

BOB MORTIMER: I don't know The Wheel.

ANGELA HARTNETT: Oh, okay.

NICK GRIMSHAW: The Wheel?

BOB MORTIMER: It's obviously-

ANGELA HARTNETT: The Wheel.

BOB MORTIMER: -is it a circular kind of show?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: It's very circular.

ANGELA HARTNETT: [*laughing*] Yes, very circular.

[*crew laugh*]

BOB MORTIMER: Well, let's think of something circular then.

[*laughter*]

BOB MORTIMER: To celebrate.

ANGELA HARTNETT: Wagon Wheel?

BOB MORTIMER: [*laughing*] Wagon Wheel.

[*laughter*]

NICK GRIMSHAW: Um, what about if you were driving to a doctor's appointment?

BOB MORTIMER: Ah, now the car meets... the car food is an entirely-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Different thing.

BOB MORTIMER: -different area.

ANGELA HARTNETT: [*laughs*]

BOB MORTIMER: At the moment I've got, um, two hard boiled eggs in my car in foil.

NICK GRIMSHAW: Right.

BOB MORTIMER: So that, that's car dairy.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Right.

BOB MORTIMER: But it's usually meats. Scotch egg.

NICK GRIMSHAW: Mm-hm.

BOB MORTIMER: With a bottle of, is it called Oasis?

NICK GRIMSHAW: Yes.

BOB MORTIMER: Tropical.

NICK GRIMSHAW: Yes [*laughs*]

[*crew laugh*]

ANGELA HARTNETT: Right.

BOB MORTIMER: Oh, wow.

[*laughter*]

BOB MORTIMER: Wow.

[laughter]

BOB MORTIMER: Oh, I could eat that now.

NICK GRIMSHAW: We can do that if you want.

ANGELA HARTNETT: I want Bob to be a food critic. So good, it's brilliant, 'Oh, wow.'

NICK GRIMSHAW: Oh.

BOB MORTIMER: I get a Ginsters, getting hard to get now at the services.

NICK GRIMSHAW: Uh-huh.

BOB MORTIMER: I like, um, cold meats.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: So, they- they- they- stay under the passenger seat quite a lot.

ANGELA HARTNETT: Right, okay.

BOB MORTIMER: So take the thing off and just reach over.

ANGELA HARTNETT: So like a ham? Or something salami-like? Charcuterie, yeah.

NICK GRIMSHAW: Sliced

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Salami's, chicken.

ANGELA HARTNETT: Any- any kind of cold meat whatsoever?

BOB MORTIMER: All the meats.

ANGELA HARTNETT: All the mea- all the meats [*laughing*]

NICK GRIMSHAW: All the meats.

BOB MORTIMER: I don't like st- I go to the football a lot, so I have long journeys-

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: -come Saturday, or wherever it might be. So, yeah, I fill the car up with the meats, and then I-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

BOB MORTIMER: -then I don't need to stop, don't need to have a pie.

ANGELA HARTNETT: Don't need to stop.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Uh, so what about if you were being held hostage in a bank?

BOB MORTIMER: Hostage.

NICK GRIMSHAW: Yeah.

BOB MORTIMER: Yeah, well, that has happened a few times.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Yeah. What do you have?

BOB MORTIMER: So I'm a hostage, I've got to ask for it, I presume.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm, yeah. Yeah.

BOB MORTIMER: Are you using this as a way of getting rid of them? So like, go to KFC, 'cause that's at the retail park.

ANGELA HARTNETT: Um...

BOB MORTIMER: So that'll get you out.

ANGELA HARTNETT: Could be, but not many banks at a retail park are there?

NICK GRIMSHAW: No. And the-

BOB MORTIMER: Are these catering robbers?

[*laughter*]

BOB MORTIMER: D'you know what I mean, like, we're robbers primarily, but we also-

NICK GRIMSHAW: Yeah, they're robbers, yeah.

BOB MORTIMER: -do, do catering.

NICK GRIMSHAW: Catering robbers.

ANGELA HARTNETT: Catering, yeah, let's have them as catering robbers.

NICK GRIMSHAW: They've got an air fryer.

ANGELA HARTNETT: Yeah. They've got an air fryer.

NICK GRIMSHAW: In the getaway car.

BOB MORTIMER: [*laughs*]

ANGELA HARTNETT: Yeah, they've got that.

BOB MORTIMER: Well, yeah, they could put a chicken in, thirty-five minutes.

[*laughter*]

NICK GRIMSHAW: Yeah, roast chicken.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: 'Roast chicken, please.' Yeah. I'll have that as my demand.

BOB MORTIMER: 'And can I just say, you've been really nice kidnappers, thank you.'

ANGELA & NICK: Yeah.

ANGELA HARTNETT: 'Thanks for the chicken.'

BOB MORTIMER: 'That was a lovely bit of chicken.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'Yeah, lovely bit of chicken.'

ANGELA HARTNETT: Bit of lemon.

BOB MORTIMER: ‘An air fry- you used an air fryer?’

ANGELA HARTNETT: [*laughs*]

[*crew laugh*]

NICK GRIMSHAW: ‘Wow!’

BOB MORTIMER: ‘Ooh. Now-’

NICK GRIMSHAW: ‘I’ve got one of them.’

[*laughter*]

NICK GRIMSHAW: ‘It’s great.’

[*laughter*]

NICK GRIMSHAW: I don’t... I don’t know.

ANGELA HARTNETT: I think it's gonna be chocolate bars or crisps.

BOB MORTIMER: Yeah, I was thi-

ANGELA HARTNETT: It's gotta be that s- easy things, yeah.

BOB MORTIMER: I was thinking, do you know, um, Butterkist toffee popcorn?

NICK GRIMSHAW: Yeah [*laughs*]

ANGELA HARTNETT: Oh yeah.

BOB MORTIMER: I can't think of a circumstance when I wouldn't be able to have that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

[crew laugh]

NICK GRIMSHAW: Oh, big time.

BOB MORTIMER: So, yeah.

NICK GRIMSHAW: Yeah that.

BOB MORTIMER: Just watch- watch the kidnapping unfold.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Yeah, yeah, yeah exactly.

[crew laugh]

BOB MORTIMER: No, I couldn't do that, could I?

[crew laugh]

NICK GRIMSHAW: 'She's there!'

BOB MORTIMER: *[laughs]*

[crew laugh]

ANGELA HARTNETT: But you- but it's big enough, so it'd be like- you'd be like that.

BOB MORTIMER: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: That's what you'd be doing.

NICK GRIMSHAW: Like that, yeah.

ANGELA HARTNETT: And then you can easily-

BOB MORTIMER: 'Get your head down!'

[laughter]

ANGELA HARTNETT: Oh God...

NICK GRIMSHAW: I'm glad we got that covered.

[theme music]

NICK GRIMSHAW: Bob Mortimer, are you ready for your fast food quiz?

BOB MORTIMER: Yes please.

NICK GRIMSHAW: Okay, all you gotta do is answer these questions, so please tell us your favourite way to eat eggs?

BOB MORTIMER: Soft boiled.

NICK GRIMSHAW: Scariest way to eat eggs?

ANGELA HARTNETT: *[laughs]*

BOB MORTIMER: Ooh, none of the- I don't fear any of the eggs.

NICK GRIMSHAW: No?

BOB MORTIMER: No.

ANGELA HARTNETT: No, none of the-

BOB MORTIMER: Sorry.

ANGELA HARTNETT: -eggs, yeah. What's your favourite sandwich filling?

BOB MORTIMER: Cheese and onion.

NICK GRIMSHAW: Favourite form of potato?

BOB MORTIMER: Mash.

ANGELA HARTNETT: Okay. What is your favourite pie?

BOB MORTIMER: Steak and kidney.

ANGELA HARTNETT: It is steak and kidney.

NICK GRIMSHAW: Um, what is your favourite herb?

BOB MORTIMER: Ooh. Is coriander a herb?

NICK GRIMSHAW: She is.

ANGELA HARTNETT: Yeah.

[laughter]

BOB MORTIMER: Coriander, please.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oof. Anyway, what's your favourite chocolate bar?

BOB MORTIMER: Um, swirl.

NICK GRIMSHAW: Uh-

ANGELA HARTNETT: Twelve, what's a twelve?

BOB MORTIMER: Swirl.

NICK GRIMSHAW: Swirl.

ANGELA HARTNETT: Oh a Swirl!

[crew laugh]

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

ANGELA HARTNETT: I thought twelve.

[crew laugh]

ANGELA HARTNETT: I thought, I've never heard of a Twelve?

BOB MORTIMER: Yeah, any as long as there's twelve!

[laughter]

NICK GRIMSHAW: There's twelve.

[laughter]

ANGELA HARTNETT: Just twelve of them, that's all I need. Twelve-

NICK GRIMSHAW: Twelve.

ANGELA HARTNETT: -okay.

NICK GRIMSHAW: Uh-

BOB MORTIMER: ‘Favourite chocolate bar?’ ‘Twelve bars.’

[crew laugh]

NICK GRIMSHAW: *[laughing]* Twelve-

BOB MORTIMER: Any.

[laughter]

NICK GRIMSHAW: Twelve. Uh, what is your favourite kitchen utensil?

ANGELA HARTNETT: Yeah.

BOB MORTIMER: Um... peeler.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Peeler. Okay.

NICK GRIMSHAW: What d’you think’s the best pasta shape name for a cat?

BOB MORTIMER: Ravioli.

NICK GRIMSHAW: Ravi- Yeah, ravioli.

ANGELA HARTNETT: Yeah, ravioli.

NICK GRIMSHAW: Yeah-

ANGELA HARTNETT: That’s it, yeah.

NICK GRIMSHAW: -what about you, Ange? Come on, quickfire?

ANGELA HARTNETT: Uh... uh, oh, crikey. Fusilli actually.

NICK GRIMSHAW: Fusilli?

ANGELA HARTNETT: Fusilli, yeah.

NICK GRIMSHAW: Quite like Rigatoni.

ANGELA HARTNETT: Rigatoni.

[*crew laugh*]

BOB MORTIMER: That's a do- that's a dog-

NICK GRIMSHAW: That's a dog-

ANGELA HARTNETT: That's a dog's name.

NICK GRIMSHAW: -that's a dog.

[*crew laugh*]

ANGELA HARTNETT: Fusilli.

NICK GRIMSHAW: Forget it!

ANGELA HARTNETT: Yeah. And what about your favourite drink that we'd use to splash in someone's face to show [*laughs*] disgust?

NICK GRIMSHAW: Oh, yeah.

ANGELA & NICK: [*laugh*]

BOB MORTIMER: I think Advocaa... Advocaat.

ANGELA HARTNETT: Advocaat.

NICK GRIMSHAW: Advocaat.

[*crew laugh*]

ANGELA HARTNETT: Okay.

BOB MORTIMER: That would make a statement, wouldn't it?

NICK GRIMSHAW: Yeah.

[*crew laugh*]

ANGELA HARTNETT: It certainly would.

BOB MORTIMER: 'God, you really don't like me, do you?'

NICK GRIMSHAW: Yeah.

[*crew laugh*]

ANGELA HARTNETT: Yes [*laughs*]

NICK GRIMSHAW: Advocaat [*laughs*] That would work. Well, congratulations-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -you passed the fast food quiz.

BOB MORTIMER: Oh, I passed though, do- do I get something?

NICK GRIMSHAW: Yeah, you passed it-

ANGELA HARTNETT: No.

NICK GRIMSHAW: No.

ANGELA HARTNETT: No. Just-

[crew laugh]

ANGELA HARTNETT: Just our congratulations.

NICK GRIMSHAW: Unfortunately not.

ANGELA HARTNETT: Well done.

BOB MORTIMER: I've ha- I've had enough.

NICK GRIMSHAW: You've had enough, he's had enough...

[theme music]

NICK GRIMSHAW: Okay, we do the end of the show question now, Bob.

BOB MORTIMER: Okay.

NICK GRIMSHAW: Uh, for your chance to win the Waitrose goodie bag here, which says 'pie' on it. Pie.

BOB MORTIMER: Ooh.

NICK GRIMSHAW: All you've gotta do is answer this question, Bob.

BOB MORTIMER: Righty-ho.

NICK GRIMSHAW: And the goodie bag is yours.

BOB MORTIMER: You don't know what this question is, do you?

NICK GRIMSHAW: No, I don't know what this question-

BOB MORTIMER: So I could just say, 'Oh, the answer is twelve.'

ANGELA HARTNETT: *[laughter]*

NICK GRIMSHAW: Yeah. Absolutely.

BOB MORTIMER: I suppose.

NICK GRIMSHAW: We have no idea.

BOB MORTIMER: Oh, 'What number comes after eleven?'

[laughter]

NICK GRIMSHAW: You've won!

ANGELA HARTNETT: Well done.

BOB MORTIMER: 'Hi, Bob. Thanks for coming on the show,' uh, 'we feel all giddy. To win the Waitrose goodie bag please take part in our boiled egg hunt. We have hidden seven boiled eggs around the studio. Can you round them up in our saucepan?' and that comes with, 'Thanks, from Team Dish.'

NICK GRIMSHAW: So the- oh, there's the saucepan.

ANGELA HARTNETT: There you, the saucepan.

BOB MORTIMER: I can do that.

NICK GRIMSHAW: Are you ready to find seven eggs?

BOB MORTIMER: Yeah, course I am.

NICK GRIMSHAW: For your chance to win.

BOB MORTIMER: Having said that, I'm not ready to find eight.

NICK GRIMSHAW: No.

BOB MORTIMER: So you're lucky.

[laughter]

BOB MORTIMER: D'you know what I mean?

[sound of chairs scraping on the floor]

NICK GRIMSHAW: Too much. Too much. Um, Bob Mortimer, find those eggs!

[sound of chair scraping on the floor]

NICK GRIMSHAW: Here we go.

[jolly music, continues under talking]

NICK GRIMSHAW: Off he goes, to find the eggs. Here-

BOB MORTIMER: I can't take someone's trousers down, no?

[crew laugh]

NICK GRIMSHAW: No.

ANGELA HARTNETT: No.

NICK GRIMSHAW: No. He's having a look in there. Feel free to open any doors. Yeah.

BOB MORTIMER: Thank you for the tip.

NICK GRIMSHAW: Have a look. Yeah.

BOB MORTIMER: Yes [*laughing*] there's one.

[*laughter*]

[*ding sound*]

NICK GRIMSHAW: Oh, there's one.

[*laughter*]

NICK GRIMSHAW: What are the chances?

ANGELA HARTNETT: Yeah. You need to go back by sound again.

NICK GRIMSHAW: Yeah.

BOB MORTIMER: Is it in your mouth?

[*crew laugh*]

BOB MORTIMER: There's someth- oh, it's chewing gum.

NICK GRIMSHAW: Cough, Anthony. Oh, I ca- oh, I can see it.

ANGELA HARTNETT: I know-

BOB MORTIMER: Where?

ANGELA HARTNETT: -come on.

BOB MORTIMER: Oh I see it!

NICK GRIMSHAW: There, there-

ANGELA HARTNETT: There.

BOB MORTIMER: Yes.

NICK GRIMSHAW: Yeah, get it!

[someone applauds]

ANGELA HARTNETT: Two eggs for Bob.

NICK GRIMSHAW: Two eggs for Bob-

ANGELA HARTNETT: Come on, Bob.

NICK GRIMSHAW: -two eggs for Bob, here we go. Okay.

BOB MORTIMER: You're regretting going for seven already, aren't ya?

ANGELA HARTNETT: Yeah.

[crew laugh]

NICK GRIMSHAW: Yeah, seven's go- oh look-

ANGELA & NICK: Three eggs!

[ding sound]

NICK GRIMSHAW: Three eggs-

ANGELA HARTNETT: Come on, Bob. Get in there.

NICK GRIMSHAW: -three eggs. He's entering the kitchen now everybody.

ANGELA HARTNETT: Yeah, lets g- unusual rec-

[sound of drawer opening, utensils clanking]

NICK GRIMSHAW: This- oh- oh, look at the manoeuvring.

ANGELA HARTNETT: Loving the speed! Speed!

NICK GRIMSHAW: Wow. It's like watching the Olympics.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Look at this.

BOB MORTIMER: Oven.

NICK GRIMSHAW: Let's have a look-

ANGELA HARTNETT: Yes!

[ding sound]

NICK GRIMSHAW: Oh he's got an egg.

ANGELA HARTNETT: Wahey!

[someone applauds]

NICK GRIMSHAW: Four eggs.

ANGELA HARTNETT: Four, over that way.

BOB MORTIMER: That one's quite a hot egg.

ANGELA HARTNETT: Oh!

[crew laugh]

NICK GRIMSHAW: Hot egg.

ANGELA HARTNETT: Extra bonus points.

NICK GRIMSHAW: Four eggs, four eggs, he's having a look, what's that? Is that a microwave egg?

BOB MORTIMER: Yes.

NICK GRIMSHAW: THERE'S AN EGG IN THERE!

[ding sound]

BOB MORTIMER: You're so-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: How many you got?

BOB MORTIMER: Oh, you're so obvious, you lot.

[laughter]

NICK GRIMSHAW: All right, let's have a look.

ANGELA & NICK: No, not in the bins.

ANGELA HARTNETT: Back over this side.

NICK GRIMSHAW: Oh, maybe more this side.

ANGELA HARTNETT: Over near the flowers.

BOB MORTIMER: Yes, I was thinking that.

NICK GRIMSHAW: Yes

ANGELA HARTNETT: Yeah.

[crew laugh]

NICK GRIMSHAW: I was wondering if there was one in any of the fruit?

BOB MORTIMER: You w-

ANGELA HARTNETT: Yeah.

BOB MORTIMER: -you-

NICK GRIMSHAW: You know the very real fruit, th-

BOB MORTIMER: Yes!

[ding sound]

ANGELA HARTNETT: Yeah-

NICK GRIMSHAW: Oh there's one there.

ANGELA HARTNETT: -what are we on, six now. One more.

BOB MORTIMER: Six eggs.

NICK GRIMSHAW: Six eggs.

ANGELA HARTNETT: Glasses.

BOB MORTIMER: Who's wearing glasses?

[crew laugh]

ANGELA HARTNETT: No glasses, glasses.

NICK GRIMSHAW: Gl- oh- ah-

ANGELA HARTNETT: Oh-ay!

[ding sound]

[music stops]

BOB MORTIMER: Seven eggs.

ANGELA HARTNETT: Seven eggs!

NICK GRIMSHAW: Seven eggs!

[cheers and applause]

ANGELA HARTNETT: *[laughs]*

[applause]

BOB MORTIMER: Seven.

NICK GRIMSHAW: Seven eggs.

ANGELA HARTNETT: Well done, well done.

NICK GRIMSHAW: Oh wow.

BOB MORTIMER: It's unusual because we usually deal in sixes with eggs, don't we?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: We do.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Well, we like to shake it up a bit. That was thrilling to watch.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: And I'm not-

[*laughter*]

NICK GRIMSHAW: I'm not joking it made me-

ANGELA HARTNETT: With the drawers.

NICK GRIMSHAW: -a bit hot, that.

ANGELA HARTNETT: Yes! [*laughs*] Yeah.

NICK GRIMSHAW: Actually made me a bit hot.

BOB MORTIMER: When I was doing the drawers, I suddenly felt like a burglar.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yes.

[*crew laugh*]

BOB MORTIMER: You know? It's quite exciting.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That's what it must be like, 'Where are the eggs?'

ANGELA HARTNETT: Yeah [*laughs*]

BOB MORTIMER: 'Gimme your eggs!' 'Nothing's missing, officer.' 'Have you checked your egg box?'

[*laughter*]

BOB MORTIMER: 'What! God, they've gone.'

NICK GRIMSHAW: 'They've gone.'

ANGELA HARTNETT: [*laughs*]

BOB MORTIMER: 'How many did they take?' 'Seven.'

[*laughter*]

NICK GRIMSHAW: Well, Bob, congratulations.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: The goodie bag is yours.

BOB MORTIMER: Hey, thank you.

[*applause*]

NICK GRIMSHAW: Excellent egg hunting.

ANGELA HARTNETT: Egg-cellent, very good.

NICK GRIMSHAW: E- oh, oh!

ANGELA HARTNETT: Egg-celle- *[laughs]*

NICK GRIMSHAW: That was unintentional. Um, Bob, thank you so much-

BOB MORTIMER: Thank you for having me.

ANGELA HARTNETT: Yes, thank you.

NICK GRIMSHAW: -that was a lot of fun. Uh, The Long Shoe is available right now. Can I have this one?

[theme music, continues under talking]

ANGELA HARTNETT: You can, yeah.

NICK GRIMSHAW: Thank you. Bob Mortimer, everybody!

BOB MORTIMER: Thank you.

ANGELA HARTNETT: Woo!

[cheers and applause]

NICK GRIMSHAW: Thank you, Bob.

ANGELA HARTNETT: Thank you, Bob.

[applause]

[theme music]

NICK GRIMSHAW: Well, thank you to Bob Mortimer. I love Bob.

ANGELA HARTNETT: Oh, he is brilliant.

NICK GRIMSHAW: We have an email now to end the show, from Karen, and it's titled, 'To share, or not to share.'

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: 'Hello, you lovely pair, I absolutely love listening to you and making myself hungry when I'm at work and trying not to snack. Thanks for that.' Uh, 'Something came up over the dinner table and it caused a divide in opinion, so I thought you guys could settle the argument. If you have something only you can cook that everybody in your family loves. Do you a) teach them how to make it so they can grow and learn, or b) keep it to yourself so you are always appreciated and thanked for your delicious dish, and can bask in the glory every time.' Yeah, you don't wanna let 'em know that it's actually quite easy. I always make a pie.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That people are like, 'Wow, you made this?' It's a pie.

ANGELA HARTNETT: Yeah. I think-

NICK GRIMSHAW: So I think...

ANGELA HARTNETT: -and no, I think you teach.

NICK GRIMSHAW: Teach?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh, okay, yeah, okay.

ANGELA HARTNETT: No [*laughing*] you're saying no, don't, bask in the glory.

NICK GRIMSHAW: I like the adoration.

ANGELA HARTNETT: [*laughs*]

[*crew laugh*]

NICK GRIMSHAW: But you get that down Murano.

ANGELA HARTNETT: [*laughs*] Yeah. Getting that, yeah. No, I think you've gotta teach.

NICK GRIMSHAW: Yeah,

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Teach and pass on.

ANGELA HARTNETT: 'Cause you're not around forever, pass it on.

NICK GRIMSHAW: You're not, no.

ANGELA HARTNETT: My nonna taught me, my mum taught me.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: So you should pass it on.

NICK GRIMSHAW: Pass it on. Yeah.

ANGELA HARTNETT: I think that's the way to do it.

NICK GRIMSHAW: Okay, well, yeah, I'd say listen to Ange.

ANGELA HARTNETT: I wonder what Karen does though?

NICK GRIMSHAW: Yeah, what do you do, Karen? Um, if you ever do wanna get in touch with us, do email us dish@waitrose.co.uk. Any questions, any stories, anything you'd like to share.

Well, thank you for listening. Big thank you to Bob Mortimer and we'll see you next week, next week we've got another Bob.

ANGELA HARTNETT: 'Nother Bob. Billy Bob.

NICK GRIMSHAW: Mi- mi- not Mi- not Billy Bob.

[crew laugh]

NICK GRIMSHAW: Millie Bobby Brown.

ANGELA HARTNETT: Millie Bobby Brown.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Can't wait.

[laughter]

ANGELA HARTNETT: The reason I say it like that is 'cause I have to do the videos for the food, and I'll always stutter, that I know, it's gonna take me half an hour-

NICK GRIMSHAW: Bobbi Brown.

ANGELA HARTNETT: -to go Billy Bob- B- B- B- B- B- B-.

NICK GRIMSHAW: Next week, Bobbi Brown.

[laughter]

NICK GRIMSHAW: Thank you for that. We will see you next week.

ANGELA HARTNETT: See you next week.

[theme music, continues under talking]

NICK GRIMSHAW: If that episode has left you wanting more, find us on Instagram, TikTok and YouTube. Just search Dish.

ANGELA HARTNETT: If you wanna make any of the meals I cook on Dish, head to [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes) for all the ingredients and the recipes.

NICK GRIMSHAW: Email your questions, thoughts and suggestions to dish@waitrose.co.uk.

ANGELA HARTNETT: Dish from Waitrose is a Cold Glass production.

VOICEOVER: Waitrose. The home of food lovers.