Keira Knightley, fennel & citrus roast turkey, and champagne



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

[Christmas music and applause]

NICK GRIMSHAW: Yes. Hello. Hi.

KEIRA KNIGHTLEY: Hi!

NICK GRIMSHAW: Welcome.

KEIRA KNIGHTLEY: Thanks.

NICK GRIMSHAW: Merry Christmas.

KEIRA KNIGHTLEY: Merry Christmas.

[Christmas music, continues under speaking]

NICK GRIMSHAW: How are you.

KEIRA KNIGHTLEY: I'm good.

ANGELA HARTNETT: Merry Christmas.

KEIRA KNIGHTLEY: Merry Christmas. How are you?

ANGELA HARTNETT: Happy to see you. You well?

KEIRA KNIGHTLEY: I'm good.

NICK GRIMSHAW: Good.

KEIRA KNIGHTLEY: It smells good!

ANGELA HARTNETT: Good, good, good.

NICK GRIMSHAW: It smells ridiculous in here, Ange.

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: I think we're all ready. Little bit of turkey-

NICK GRIMSHAW: It smells so good.

ANGELA HARTNETT: -little salad. Oh, it's all there.

NICK GRIMSHAW: Are you hungry?

KEIRA KNIGHTLEY: I'm really hungry-

NICK GRIMSHAW: Okay-

KEIRA KNIGHTLEY: -always hungry.

NICK GRIMSHAW: -let's do it, come on in. A little champagne. It's

Christmas.

KEIRA KNIGHTLEY: Oh, it's Christmas. We have to!

NICK GRIMSHAW: Isn't it, it's Christmas

ANGELA HARTNETT: And little snacks for you.

KEIRA KNIGHTLEY: Lovely, thank you.

ANGELA HARTNETT: Olives, crisps.

KEIRA KNIGHTLEY: It'll be interesting, me eating crisps on this- on this

microphone, won't it?

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: We've got a whole roast dinner as well.

KEIRA KNIGHTLEY: Okay, good.

ANGELA HARTNETT: But you'll be fine [*laughs*].

KEIRA KNIGHTLEY: So, yeah, yeah, it's gonna be great.

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

ANGELA HARTNETT: And I am Angela Hartnett.

NICK GRIMSHAW: And it's time to talk Christmas.

ANGELA HARTNETT: Christmas! You excited?

NICK GRIMSHAW: Yeah. I've been excited since about September.

ANGELA HARTNETT: This is true. You've come h-

NICK GRIMSHAW: I can't wait. I love Christmas.

ANGELA HARTNETT: You're cooking, aren't you?

NICK GRIMSHAW: I am. Not today!

ANGELA HARTNETT: No

NICK GRIMSHAW: But on Christmas Day, yeah, I am.

ANGELA HARTNETT: Big responsibility. How many people?

NICK GRIMSHAW: We have 10 of us.

ANGELA HARTNETT: Oh, lovely.

NICK GRIMSHAW: Yes. So, 10 are coming over to ours. First time I've- I've ever done it, actually.

ANGELA HARTNETT: Shall I expect a phone call every half hour or every 15 minutes?

[crew laugh]

NICK GRIMSHAW: No, but I, I know we joke about it on here-

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: -but I, I, I'll be all right. It'll be fine-

ANGELA HARTNETT: Yeah, you'll be fine.

NICK GRIMSHAW: -I actually would like to, at one point-

ANGELA HARTNETT: Timetable.

NICK GRIMSHAW: Timetable.

ANGELA HARTNETT: Yes.

ANGELA & NICK: We'll go for a drink a

NICK GRIMSHAW: And then, just do it. So, I wa- I want it to be fun and enjoyable. I don't wanna looks like my mum in the 90s with-

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: [clears throat] -like, bright red face and, like, looking really stressed.

ANGELA HARTNETT: No.

NICK GRIMSHAW: And, like, you know-

ANGELA HARTNETT: Get loads done the day before and you'll be fine.

NICK GRIMSHAW: -loads done on the day before. So, it's like all Mesh's family are coming to us-

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: -so I'm gonna cook, and also his Auntie Shen's gonna cook as well.

ANGELA HARTNETT: Oh, fabulous.

NICK GRIMSHAW: Yeah. So Mesh's dad's family are of Jamaican heritage. So, we're gonna have-

ANGELA HARTNETT: So, you're gonna get some Caribbean food?

NICK GRIMSHAW: -yeah, we're gonna-

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: -have some Caribbean food as well, so Auntie Shenny's gonna take care of that.

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: So actually, it's, it's a-

ANGELA HARTNETT: Pressure's a little bit off as well.

NICK GRIMSHAW: The pressure's a bit off, so-

ANGELA HARTNETT: Fair enough, fair enough.

NICK GRIMSHAW: And Auntie Shen's great, she's on it. We've already been- We started talking about it probably in October-

ANGELA HARTNETT: Nice, okay.

NICK GRIMSHAW: So, I feel like we're prepared. It's also not that deep. Like I think people, me included, get really stressed out.

ANGELA HARTNETT: Over think it.

NICK GRIMSHAW: I would not get. I would love to do a roast.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I'd be like, please, let's have a roast. 'Cause it's easy.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I'd more, rather, have people have a-

ANGELA HARTNETT: But that's what you're doing, a roast.

NICK GRIMSHAW: Exactly.

ANGELA HARTNETT: You are doing a roast.

NICK GRIMSHAW: So I don't know why Christmas, everyone's like, 'Oh, God, don't know what I'm doing.'

ANGELA HARTNETT: It's no different.

NICK GRIMSHAW: You do it every Sunday. It's no different, is it? Okay.

ANGELA HARTNETT: Just a different animal.

NICK GRIMSHAW: [laughs] Right! Right guys!

[crew laugh]

ANGELA HARTNETT: It's not, It's not.

NICK GRIMSHAW: [laughs] It's not.

ANGELA HARTNETT: Give yourself time.

NICK GRIMSHAW: So, yeah, but I go- gotta do a starter, timings. And I think it's, the pressure's on for a lot of people.

ANGELA HARTNETT: Hm.

NICK GRIMSHAW: So that's why we need you, Angela Hartnett.

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: MBE OBE-

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: -to tell us today, over the next hour or whatever hour, however long this podcast is-

ANGELA HARTNETT: I'll write you. I'll open Delia's book-

NICK GRIMSHAW: -how to do Christmas.

ANGELA HARTNETT: -and I'll take a picture of her timetable. I'll send it to you- [laughing]

NICK GRIMSHAW: Yeah, and then send it over.

ANGELA HARTNETT: -'Cause she's perfect.

NICK GRIMSHAW: For our Christmas episode today, very excitingly, we welcome-

ANGELA HARTNETT: Hm.

NICK GRIMSHAW: -the star of the Waitrose Christmas advert-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -Keira Knightley-

ANGELA HARTNETT: I know, I'm super excited.

NICK GRIMSHAW: -is with us on Dish in a second.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Um, I interviewed Keira Knightley kind of around this time last year.

ANGELA HARTNETT: Hm.

NICK GRIMSHAW: When- Did you watch Black Doves?

ANGELA HARTNETT: I've watched part of it, I haven't I've watched the whole thing.

NICK GRIMSHAW: So, she came onto the radio to talk about Black Doves-

ANGELA HARTNETT: Hm.

NICK GRIMSHAW: -and it was just before Christmas time, I think, because it sort of came out Christmas time, didn't it?

ANGELA HARTNETT: Mm, yeah.

NICK GRIMSHAW: And, but we had a real good time and she talked all about how she does not-

ANGELA HARTNETT: James does all the cooking

NICK GRIMSHAW: James does all the cooking-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -her husband. Yeah, so James, we need to talk to Keira about-

ANGELA HARTNETT: James, yeah.

NICK GRIMSHAW: Is it the same on Christmas? Will she be getting involved?

ANGELA HARTNETT: Does he do it all?

NICK GRIMSHAW: You sort of do associate her with Christmas because Love Actually.

ANGELA HARTNETT: Hm. 'Course we do. We always think about of her.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I've not yet watched it. I will.

ANGELA HARTNETT: What? Love Actually?

NICK GRIMSHAW: I mean, I've seen it, but not-You only watch it at

Christmas, don't you?

ANGELA HARTNETT: True, true.

NICK GRIMSHAW: So I've not yet watched it, but I will.

ANGELA HARTNETT: Yeah. Of course.

NICK GRIMSHAW: Keira Knightley only seen this film once.

ANGELA HARTNETT: But that's the same as us, you know, we say we don't listen to this, so why would she watch her movie-

NICK GRIMSHAW: Yeah, she, I mean-

ANGELA HARTNETT: -time and time again?

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: That makes a lot of sense.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's not a great look if you walk past Keira Knightley's house and you see Keira Knightley-

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: -watching Keira Knightley in Love Actually, is it?

[crew laughs]

NICK GRIMSHAW: Like, she's lost it.

ANGELA HARTNETT: She's lost it.

NICK GRIMSHAW: She's not going to sit and watch it. But I do feel sad for people that can't- That are the star of a cultural moment-

ANGELA HARTNETT: Hm.

NICK GRIMSHAW: -and then can't enjoy it like we can.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Do you watch telly on Christmas Day?

ANGELA HARTNETT: No, never.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Not for any particular, we just don't do it. But it's just we're always away from a house.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: We're either in a restaurant and so there's no TV there, I, I mean, obviously. And there's too many of us. We play cards.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: What we tend to do is sort of finish lunch late-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: -And then cards come out-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: -and we all play like games and stuff-

NICK GRIMSHAW: Aw, that's fun.

ANGELA HARTNETT: -which I like. And then it ends up everyone, like music. My mate Adam always comes, reminded me of the Christmas he was dancing to Abba with my mum, at like, you know, she was 85 [laughs] and they're just dancing around the room alongside my F-Neil's nieces, of four years old, so it tends to be- it ends up like that.

NICK GRIMSHAW: More of a party.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Boxing Day, I do the movies.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah. Christmas Day-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -it's all family cards and playing.

NICK GRIMSHAW: Yeah. Okay, well, good to know.

ANGELA HARTNETT: Well, we all- you know come over.

NICK GRIMSHAW: We'll be there.

ANGELA HARTNETT: Come and dance and I'll tell you when the disco starting.

NICK GRIMSHAW: Um.

ANGELA HARTNETT: Disco raves.

NICK GRIMSHAW: I actually might come.

ANGELA HARTNETT: You should definitely come.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: We all, it's always open house in the sense that we've had friends that have like Christmas with their family and then they pop in-

NICK GRIMSHAW: Pop in.

ANGELA HARTNETT: -for drinks and stuff. I like it. That's my point about Christmas-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -I- You know, it should be for everyone.

NICK GRIMSHAW: Okay, well, everyone, let's-

[crew laughs]

ANGELA HARTNETT: Let's go to Angela's they're all there [laughs].

NICK GRIMSHAW: -listening, watching, pop, pop into Angela's, once your family are doing your head in. And so we have Kiera Knightley on the way.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We have a huge Christmas feast-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -on the way-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -which I'm so excited about.

ANGELA HARTNETT: Hm.

NICK GRIMSHAW: One of the things in the feast, famously on Christmas, are, sprouts.

ANGELA HARTNETT: Woo, sprouts!

ANGELA & NICK: Yes!

ANGELA HARTNETT: So they come up- they can either get them obviously in a little packet or you can get them on this stalk.

NICK GRIMSHAW: I like them on the stalk.

ANGELA HARTNETT: On top of the stalk you get these beautiful sprout tops.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You can use all of those. They're like little cabbage leaves. You can get- Use those as well. And then we've done them today, which I'll talk about later with pancetta-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and chestnuts-

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: -which work brilliantly. Or you can- Some people have them raw, they make a little salad out of them.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Or you can roast them with, if you don't want bacon, have a little bit of white wine or, um and some shallots in there. I think the key is cook them quickly, not too long, and don't boil them, just cook them in a tiny little bit of water and sauté them off. That for me is how to do them.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then they'd be delicious.

NICK GRIMSHAW: So just a little bit of water?

ANGELA HARTNETT: Yeah, a little bit of water. So basically you're sauteing them in a pan-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -with a bit of butter or the bacon or the shallot, and then you just add, top it, a little bit of water to cover the base and then sort of quickly cook them-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -and they'll only take about 10, 15 minutes.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Shouldn't take any longer than that.

NICK GRIMSHAW: Okay, that's good. Sliced?

ANGELA HARTNETT: Yeah. Sliced.

ANGELA & NICK: Yeah.

ANGELA HARTNETT: In half. Yeah, just like this. And I don't believe in all this, cut the base and all that. I never sort of understand that nonsense.

NICK GRIMSHAW: No.

ANGELA HARTNETT: I think you just have to, just cut them in half and prep them.

NICK GRIMSHAW: Cut them in half.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Happy?

NICK GRIMSHAW: Alright, well, I look forward to a sprout later, Ange.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Disguised in lots of different flavours.

ANGELA HARTNETT: Yeah, exactly [laughing].

NICK GRIMSHAW: But for now, should we get Keira Knightley in?

ANGELA HARTNETT: Let's do it.

[Christmas theme music plays]

NICK GRIMSHAW: Okay, let's do this. It's time to welcome our guest. We have with us a very brilliant actor and somebody that is sort of in, more homes, or as many homes, I imagine, at this time of year, as Father Christmas himself.

ANGELA & KEIRA: [laughing] Yes!

NICK GRIMSHAW: A round of applause for the excellent. Keira Knightley is here everybody!

[studio applause]

KEIRA KNIGHTLEY: Thank you very much.

NICK GRIMSHAW: Hi!

KEIRA KNIGHTLEY: Thank you. Hi!

ANGELA HARTNETT: Hi Keira!

NICK GRIMSHAW: Merry Christmas.

KEIRA KNIGHTLEY: Merry Christmas.

ANGELA HARTNETT: Merry Christmas, yes.

NICK GRIMSHAW: Welcome.

KEIRA KNIGHTLEY: Thank you very much.

NICK GRIMSHAW: Are you feeling Christmassy?

KEIRA KNIGHTLEY: I mean, I've got a-

NICK GRIMSHAW: Hello.

KEIRA KNIGHTLEY: -Christmas tree behind me-

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Aw.

KEIRA KNIGHTLEY: -so, I'm feeling super Christmassy.

ANGELA & KEIRA: Yeah.

NICK GRIMSHAW: You have the Christmas lamp as well. Just in case you

didn't know, it's Christmas!

KEIRA KNIGHTLEY: And a Christmas lamp.

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: Christmas lamp.

KEIRA KNIGHTLEY: I don't think I've ever seen a Christmas lamp before.

NICK GRIMSHAW: Well, hello, welcome-

KEIRA KNIGHTLEY: Well, here we go.

NICK GRIMSHAW: -to Dish. Dead nice to have you on.

ANGELA HARTNETT: Yeah.

KEIRA KNIGHTLEY: Thank you for having me.

NICK GRIMSHAW: So much to talk about today-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -obviously-

KEIRA KNIGHTLEY: Yes.

NICK GRIMSHAW: -Christmas.

KEIRA KNIGHTLEY: Obviously.

NICK GRIMSHAW: Obviously, we've got to talk about the Christmas Ad.

KEIRA KNIGHTLEY: I don't think anybody's actually said I'm like Father Christmas before.

NICK GRIMSHAW: You are.

ANGELA HARTNETT: Hm.

KEIRA KNIGHTLEY: I think that was the first time.

NICK GRIMSHAW: Yeah!

KEIRA KNIGHTLEY: So, thank you for that.

NICK GRIMSHAW: Yeah, you are.

ANGELA HARTNETT: That's a lovely compliment.

KEIRA KNIGHTLEY: I'm- I'm going to take it, yeah.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Well, before we came, before you joined us, were talking about Christmas films-

ANGELA HARTNETT: Hm.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: -and the essentials we must watch and we talked about Love Actually, of course.

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: Yep.

NICK GRIMSHAW: I know, you've only seen it once.

KEIRA KNIGHTLEY: I have, yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Ange agrees, that's normal, if you're in it.

KEIRA KNIGHTLEY: If you're in it.

ANGELA HARTNETT: You're in it [laughs]. Yeah!

NICK GRIMSHAW: [laughs]

KEIRA KNIGHTLEY: I mean, it would be weird if-

ANGELA HARTNETT: It would be very weird-

KEIRA KNIGHTLEY: -I was watching my own, yeah.

ANGELA HARTNETT: -actually 20 times. I watch it with my kids-

KEIRA KNIGHTLEY: Always. Every Christmas-

ANGELA HARTNETT: -and everything.

KEIRA KNIGHTLEY: -yeah, yeah. No, I've seen it once.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That's enough

KEIRA KNIGHTLEY: Very nice.

NICK GRIMSHAW: Yeah, really nice.

ANGELA HARTNETT: Lovely.

[crew laughs]

KEIRA KNIGHTLEY: Very lovely.

ANGELA HARTNETT: You're very good in it.

KEIRA KNIGHTLEY: Thanks so much. Yeah, yeah-

ANGELA HARTNETT: [Laughs]

NICK GRIMSHAW: Really nice.

KEIRA KNIGHTLEY: Yeah, yeah.

NICK GRIMSHAW: It's amazing, though, that the- the memes of, um, Love Actually, keep on going.

KEIRA KNIGHTLEY: Keep going.

NICK GRIMSHAW: That meme is on, like-

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'Oh, it's me.'

KEIRA KNIGHTLEY: Yeah, yeah, I know somebody said that to me the other day and then they wanted me to say it, but I hadn't seen it. So, I was like, I don't know what you're talking about.

ANGELA & NICK: [laugh]

[studio laugh]

NICK GRIMSHAW: You're like, 'Hello?'

KEIRA KNIGHTLEY: I realised that there's whole languages that are going on.

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: Yes.

KEIRA KNIGHTLEY: And it's actually quoting me at me, but I don't realise that, yeah.

ANGELA & NICK: Yeah.

NICK GRIMSHAW: Yeah, there's a really good one, because you remember when Keira watches back the video, of the- the- the-

ANGELA HARTNETT: Yes of course and realises.

NICK GRIMSHAW: -wedding and and it's all close ups of you?

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And there's lots of great memes- I get sent a lot of dog on my algorithm-

KEIRA KNIGHTLEY: Uh-huh.

NICK GRIMSHAW: -because I have two dogs.

KEIRA KNIGHTLEY: Right.

NICK GRIMSHAW: And um, one of them was like 'My dogs when they get into my phone.' And it was you being like, 'It's all me'.

[studio laughter]

KEIRA KNIGHTLEY: Oh nice.

NICK GRIMSHAW: It's like, all my phone is, 'It's all me'.

KEIRA KNIGHTLEY: Ooh great, yeah!

NICK GRIMSHAW: Hey, we had, speaking of the Christmas Ad, we had, um, Joe Wilkinson-

ANGELA HARTNETT: Mm.

KEIRA KNIGHTLEY: Oh, lovely Joe.

NICK GRIMSHAW: -with us.

ANGELA HARTNETT: Yes.

KEIRA KNIGHTLEY: I didn't realise it was only about an hour before we finished filming that I found out he was in Traitors.

ANGELA HARTNETT: Oh, right.

KEIRA KNIGHTLEY: So I didn't manage to get any gossip at all out of him.

ANGELA HARTNETT: Oh.

KEIRA KNIGHTLEY: I was just suddenly like, [gasp] 'Who won?' And he was like, [in man's voice] 'I signed an NDA. I can't tell you.'

ANGELA HARTNETT: Oh, no one.

NICK GRIMSHAW: He wouldn't tell us either.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: He wouldn't tell us either.

ANGELA HARTNETT: No, he wouldn't. He was very- [imitates zipping mouth shut]

NICK GRIMSHAW: Mm-hm, mm-hm.

KEIRA KNIGHTLEY: Yeah, he was. He was very tight-lipped about it.

ANGELA HARTNETT: He was talking about the kiss. That's basically the episode with Joe.

KEIRA KNIGHTLEY: Great.

NICK GRIMSHAW: Yeah.

[studio laughter]

ANGELA HARTNETT: He was talking about the kiss with you-

KEIRA KNIGHTLEY: The whole kiss?

ANGELA HARTNETT: -and he was like-

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: -'I'm so nervous, bla bla', [*laughs*]. He was brilliant. He's so lovely.

KEIRA KNIGHTLEY: He's so sweet. He's got such a large beard that I didn't get close to his mouth.

[studio laughter]

KEIRA KNIGHTLEY: Like as we were watching Traitors and my kids kept-Said- 'Did you kiss him?' And I was like, 'Kind of. We sort of bounced off the beard.' Yeah.

NICK GRIMSHAW: We're gonna start with the champagne because Christmas.

KEIRA KNIGHTLEY: Great.

NICK GRIMSHAW: Do you like a champagne?

KEIRA KNIGHTLEY: I like champagne.

NICK GRIMSHAW: Yeah come on then.

KEIRA KNIGHTLEY: Yes.

NICK GRIMSHAW: Well cheers.

KEIRA KNIGHTLEY: Chin, chin.

ANGELA HARTNETT: Cheers.

NICK GRIMSHAW: Merry Christmas-

KEIRA KNIGHTLEY: Merry Christmas.

NICK GRIMSHAW: -and welcome.

ANGELA HARTNETT: Merry Christmas.

KEIRA KNIGHTLEY: Merry Christmas.

NICK GRIMSHAW: Merry Christmas Ange.

ANGELA HARTNETT: Merry Christmas, Nick. Yeah, lovely.

NICK GRIMSHAW: Ugh what a time to be alive.

ANGELA HARTNETT: Yeah, I know.

KEIRA KNIGHTLEY: Delicious.

ANGELA HARTNETT: It feels like Christmas. I feel like when we go out, it should be snowing, maybe go shopping.

KEIRA KNIGHTLEY: It's gonna be really disappointing. It's actually quite warm out there.

ANGELA HARTNETT: [laughs]

[studio laughter]

NICK GRIMSHAW: I know, I know. Hey, I wanted to ask how your Christmas day begins. Do you have- Do you have a, plan? Is there a ritual, a tradition?

KEIRA KNIGHTLEY: I mean, I have two children-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

KEIRA KNIGHTLEY: -so my Christmas Day begins with this kind of [makes screaming noises], screaming noises.

NICK GRIMSHAW: Mm-hm.

KEIRA KNIGHTLEY: [*imitates her children*] 'Santa Claus has been,' you know, all that. And then it's me trying to go, 'No, you're not allowed to open the presents yet, no, it's 4 in the morning. No, that is too early. Yes, he might have been, but I think we need to-' So we've got like a 7:00 am rule.

NICK GRIMSHAW: Oh, okay.

ANGELA HARTNETT: Ooh very good, yeah.

KEIRA KNIGHTLEY: Yeah, yeah. It's not being opened before 7.

NICK GRIMSHAW: Before 7.

KEIRA KNIGHTLEY: Coffee has to be made.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yes. What about you, Ange? What's your morning?

ANGELA HARTNETT: Morning Christmas.

NICK GRIMSHAW: Do you have a nice brekkie?

ANGELA HARTNETT: Don't do brekkie-

NICK GRIMSHAW: No brekkie!

ANGELA HARTNETT: -because we're gonna s- eat, well, we're gonna eat so much at lunch.

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: I don't do brekkie in general.

NICK GRIMSHAW: What!

KEIRA KNIGHTLEY: Do you not, never?

ANGELA HARTNETT: No, sort of late. No, I never really have breakfast.

KEIRA KNIGHTLEY: Oh, I can't do that.

NICK GRIMSHAW: Oh, me neither.

KEIRA KNIGHTLEY: I'm starving when I wake up.

NICK GRIMSHAW: Same. Starving.

ANGELA HARTNETT: No, because we're- I don't know, finishing late. Yeah. Anyway, don't do it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And then generally don't do presents. I don't have kids-

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: -but I do have a lovely niece who lives near. So we'll see, with little Elsie, maybe with her, we'll do them and then it's just- And then we start, you know, taking our time, getting ready for lunch.

NICK GRIMSHAW: Mm-hm.

KEIRA KNIGHTLEY: And cooking.

ANGELA HARTNETT: Yeah. Cooking.

KEIRA KNIGHTLEY: Together.

ANGELA HARTNETT: Radio on, cooking a bit with Neil. And then my friend Adam, he always comes, so he'll always help as well.

KEIRA KNIGHTLEY: Yea, nice.

ANGELA HARTNETT: Basically, we've got the drink open by about 10:30.

NICK GRIMSHAW: Yeah well that's what I was leaning towards.

KEIRA KNIGHTLEY: Ok so I think that is- But I, again, I'm waking up very early on Christmas morning-

ANGELA HARTNETT: Yes.

KEIRA KNIGHTLEY: -so obviously that's not happening at 7am-

ANGELA HARTNETT: No.

KEIRA KNIGHTLEY: -but it is happening by like, 11.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: That's fair enough.

KEIRA KNIGHTLEY: Or maybe a buck's fizz.

NICK GRIMSHAW: Yeah, yeah, yeah.

KEIRA KNIGHTLEY: You know, because that's fine.

ANGELA HARTNETT: Yeah. I'm not talking a whiskey or negroni here.

KEIRA KNIGHTLEY: No, obviously not.

ANGELA HARTNETT: Just a little-

KEIRA KNIGHTLEY: Yeah, yeah.

ANGELA HARTNETT: -orange juice.

KEIRA KNIGHTLEY: Yeah, yeah, yeah.

ANGELA HARTNETT: Of course.

KEIRA KNIGHTLEY: A little something. Yeah, yeah, yeah.

ANGELA HARTNETT: That's 12 o'clock. No, no [laughs]

KEIRA KNIGHTLEY: I hear you.

[laughter]

NICK GRIMSHAW: You guys have not met before.

ANGELA HARTNETT: No never.

KEIRA KNIGHTLEY: No

NICK GRIMSHAW: We were just saying before you came, you joined us.

KEIRA KNIGHTLEY: Although I actually used to live over the street from you.

ANGELA HARTNETT: Yes, that's right.

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: But we never. Well, we knew. But we never saw you.

KEIRA KNIGHTLEY: No. Well, I saw you.

ANGELA HARTNETT: Did you-

NICK GRIMSHAW: [gasps]

ANGELA HARTNETT: Well, thanks for saying hello.

[studio laughter]

KEIRA KNIGHTLEY: I did.

ANGELA HARTNETT: What a great neighbour.

KEIRA KNIGHTLEY: You had big dark glasses on and you were walking your dog and you were looking at your dog. And you were looking incredibly cool.

ANGELA HARTNETT: I had big dark glasses.

KEIRA KNIGHTLEY: You had big dark glasses.

ANGELA HARTNETT: Oh god.

KEIRA KNIGHTLEY: And I was like, well, I can't just go over and say hello.

ANGELA HARTNETT: Oh, I so wish you had.

KEIRA KNIGHTLEY: But anyway, so you were, I saw you there, but, yes. And then- And then I've got drunk with your husband.

ANGELA HARTNETT: Oh, yeah. How many times? Quite a few?

KEIRA KNIGHTLEY: Quite, quite a few.

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: Quite a few. Quite a few. So how do you know Neil?

ANGELA HARTNETT: So our mutual. I think the real mutual-

NICK GRIMSHAW: The link.

ANGELA HARTNETT: -friend is Dan Keeling at Noble Rot.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: So Dan has a magazine and the restaurant's Noble Rot. Keira, you write for it. I write for it. And he always has this amazing party which we've spoken about, called Beaujolais Nouveau day. James, Keira's husband's always goes.

KEIRA KNIGHTLEY: Goes and gets very, very drunk

ANGELA HARTNETT: With, guess who? Neil Borthwick.

NICK GRIMSHAW: With Neil.

KEIRA KNIGHTLEY: There you go.

ANGELA HARTNETT: And I'm there. And by the time I'm drunk, I'm calling James, Nick. And he's looking at me going, that's not my name, Angela.

NICK GRIMSHAW: [laughs]

KEIRA KNIGHTLEY: He doesn't remember, though. He's so drunk-

ANGELA HARTNETT: He does yeah.

KEIRA KNIGHTLEY: -he has no idea. He just comes home and he' like, [*imitates drunk man*] 'Everybody's so lovely I had a good time.'

ANGELA & NICK: [laughs]

ANGELA HARTNETT: And so there's been parties we've been at-

NICK GRIMSHAW: [laughs]

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: -and, you know, and there's lots of people and stuff. So now we've- Now after the frost has gone-

KEIRA KNIGHTLEY: Yeah, now it is.

ANGELA HARTNETT: -we can talk.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: Yeah.

KEIRA KNIGHTLEY: Hello.

NICK GRIMSHAW: Yeah.

KEIRA KNIGHTLEY: Look, we can say hello.

ANGELA HARTNETT: Yes, hello.

KEIRA KNIGHTLEY: That's it.

NICK GRIMSHAW: I'm just obsessed with the thought of Ange in big dark glasses.

ANGELA HARTNETT: I am. I honestly.

NICK GRIMSHAW: I love the idea of that.

KEIRA KNIGHTLEY: Do you still have a dog?

ANGELA HARTNETT: I do. I was wondering whether I still got dark glasses.

KEIRA KNIGHTLEY: It was a small dog.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: [laughs]

ANGELA HARTNETT: Probably Alfie.

KEIRA KNIGHTLEY: It was a small dog.

ANGELA HARTNETT: White. Yeah, Alfie.

KEIRA KNIGHTLEY: It was a small dog.

ANGELA HARTNETT: Because that was quite a long time ago.

KEIRA KNIGHTLEY: Yeah, yeah. It was quite a while ago.

ANGELA HARTNETT: And then we mutually share- Your mum and I mutually share a painter as well. There's so many random connections.

KEIRA KNIGHTLEY: Geeze?

ANGELA HARTNETT: Chris.

KEIRA KNIGHTLEY: Chr. Oh, Chris.

ANGELA HARTNETT: Chris, Chris who does-

KEIRA KNIGHTLEY: Not Geeze-

ANGELA HARTNETT: No, not Geeze,

KEIRA KNIGHTLEY: -different painter.

ANGELA HARTNETT: No, not Geeze. Different painter.

KEIRA KNIGHTLEY: Amazing how many painters she's got!

NICK GRIMSHAW: [laughs]

KEIRA KNIGHTLEY: Chris.

[studio laughter]

KEIRA KNIGHTLEY: Oh, that one.

NICK GRIMSHAW: You know Keira's mum, a lot of painters.

KEIRA KNIGHTLEY: She loves painters.

NICK GRIMSHAW: She loves a painter.

ANGELA HARTNETT: And he never says your mum's in any case. 'No, I'm with Keira's mum.' I went, 'So you're not actually with Keira, you're with her mum-'

KEIRA KNIGHTLEY: Yeah, yeah, yeah.

ANGELA HARTNETT: And I'm still getting turned down [laughs].

KEIRA KNIGHTLEY: Oh, there you go.

NICK GRIMSHAW: Yeah.

KEIRA KNIGHTLEY: Yeah, but that's fair enough-

ANGELA HARTNETT: That's fair enough chat, you know.

KEIRA KNIGHTLEY: -my mum likes a chat. You know?

ANGELA HARTNETT: Yeah, she's- He loves a chat

KEIRA KNIGHTLEY: Likes a painter.

ANGELA HARTNETT: Yeah.

KEIRA KNIGHTLEY: Likes a chat.

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: Love a chat.

KEIRA KNIGHTLEY: There you go.

ANGELA HARTNETT: Anyway. So there's the connection.

NICK GRIMSHAW: There's the connection. Um, I wanted to- I heard that you wanted to talk to Angela about canapes.

KEIRA KNIGHTLEY: I don't have any canape action. Okay. This is my extent of canapes.

ANGELA HARTNETT: Pretty much mine as well.

KEIRA KNIGHTLEY: Okay, fine. I feel better.

ANGELA HARTNETT: I wouldn't beat yourself up about it.

KEIRA KNIGHTLEY: I've got a friend who's a wonderful hostess-

ANGELA HARTNETT: Yeah

KEIRA KNIGHTLEY: -and she said she was throwing a party and she said, 'Oh, don't worry, just bring canapes.'

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Oh.

KEIRA KNIGHTLEY: And I was like, 'Oh.' I mean, I don't know. I didn't, apart from this or maybe a bit of saucisson, you know.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah, yeah.

KEIRA KNIGHTLEY: But like, that's the whole of my canape action.

ANGELA HARTNETT: The two things I do do on Christmas Day-

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: -is I get some either sourdough or baguettes-

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: -butter it.

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: And then some smoked Trout. Put that on top. Squeeze of lemon and black pepper.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And rather than a sort of tiny little bit, it's like, you know, a sort of half piece.

NICK GRIMSHAW: Sizeable.

KEIRA KNIGHTLEY: Yeah, yeah, yeah.

ANGELA HARTNETT: So I do that and then I do do a Parmesan, sort of crisp, sort of.

KEIRA KNIGHTLEY: What do you mean?

ANGELA HARTNETT: So, as in a- Basically baked Parmesan pastry. So pastry with Parmesan through it-

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: -roll it into a log like this-

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: -and then cut them. So Parmesan biscuits is what I'm saying.

KEIRA KNIGHTLEY: Yeah, yeah.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: And then you cut them and you bake them on the tray and that's all. And you can make that, like, weeks ahead. Put it in the freezer.

KEIRA KNIGHTLEY: Oh, okay.

NICK GRIMSHAW: Mm. And just like, buy pastry.

ANGELA HARTNETT: Yeah, yeah, you could buy the-

KEIRA KNIGHTLEY: Shop bought pastry.

ANGELA HARTNETT: No, you don't buy the pastry.

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: It's basically flour, butter and Parmesan. Come on Keira-

KEIRA KNIGHTLEY: Okay, yeah. I can do that.

NICK GRIMSHAW: [laughing] Right right.

[studio laughter]

ANGELA HARTNETT: -you can manage that. Yeah

NICK GRIMSHAW: Flour, butter [laughs].

KEIRA KNIGHTLEY: Because I've also, like, bought cheese straws.

ANGELA HARTNETT: Yeah.

KEIRA KNIGHTLEY: And that sounds like a posher version of like, buying a cheese straw.

ANGELA HARTNETT: Yes. And if you've got the time or the inclination, you time it so they come out slightly warm.

NICK GRIMSHAW: Mm.

KEIRA KNIGHTLEY: Yeah, okay.

ANGELA HARTNETT: -and then already people are like, 'Oh, my God, they're warm. These are amazing.'

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And really its so easy.

KEIRA KNIGHTLEY: Because we did gougeres.

ANGELA HARTNETT: There you go.

KEIRA KNIGHTLEY: Which was delicious. But it was actually quite fiddly.

ANGELA HARTNETT: That's a more faff.

KEIRA KNIGHTLEY: It was a faff.

ANGELA HARTNETT: This is much easier.

NICK GRIMSHAW: What's, what's gougeres?

KEIRA KNIGHTLEY: Its like a little cheesy puff.

NICK GRIMSHAW: Oh right. Yeah, yeah, yeah.

ANGELA HARTNETT: Yeah. Like choux pastry-

KEIRA KNIGHTLEY: Delicious-

ANGELA HARTNETT: -and then you're piping, yeah.

KEIRA KNIGHTLEY: -but actually it meant that there was no kind of talking. It actually got quite stressful.

ANGELA HARTNETT: No, no, no. Get, um, James to make the Parmesan. Ask him to call Neil. So James and Neil can basically take care of canapes.

KEIRA KNIGHTLEY: They're on canape duty.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: They can do that.

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: And I'm sure if you, if James asks nicely.

KEIRA KNIGHTLEY: He's actually- But no- James is on all cooking duties.

ANGELA HARTNETT: There you go.

KEIRA KNIGHTLEY: So there is-

NICK GRIMSHAW: Is he doing the whole?

KEIRA KNIGHTLEY: He's doing the whole thing. No, I'll probably, like. I will be KP. You know-

ANGELA HARTNETT: That's good

KEIRA KNIGHTLEY: -I'll do a bit of, like, cleaning up, chopping, all the rest of it.

NICK GRIMSHAW: Uh-huh

ANGELA HARTNETT: Mm.

KEIRA KNIGHTLEY: But he's- It's 100% his- His baby.

NICK GRIMSHAW: Yeah, and he loves it, doesn't he? He loves cooking.

KEIRA KNIGHTLEY: He absolutely loves it.

NICK GRIMSHAW: Mm-hm

KEIRA KNIGHTLEY: Like, he's completely obsessed by it. He loves, loves, loves it, yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And do you not love it or do you just?

KEIRA KNIGHTLEY: I- No.

NICK GRIMSHAW: Or he loves it more. So actually, it's an act of service, allowing James to do it.

KEIRA KNIGHTLEY: I used to cook and used to really enjoy it, but can't say I was ever very good at it and wasn't-

ANGELA HARTNETT: Right.

KEIRA KNIGHTLEY: I-You know, timing is not my. I get very distracted.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

KEIRA KNIGHTLEY: I'll have a chat Right at the moment that everything's ready and everything burns. I'm that-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: [laughs]

KEIRA KNIGHTLEY: You know, it's that thing like, 'Oh!' Whereas he's got one of those brains that is like- He loves it. It's methodical. He goes through,

you know, he does it all. So basically, it just kind of got to the point where it was always just disappointing when I cooked-

ANGELA HARTNETT: [laughs]

KEIRA KNIGHTLEY: -and it was always really good when he cooked.

NICK GRIMSHAW: Yeah.

KEIRA KNIGHTLEY: So, it was like, all right, over to you.

ANGELA HARTNETT: Yeah, you do it.

ALL: Yeah.

NICK GRIMSHAW: Um before we eat, we thought we could do your likes and dislikes. We always like to do this.

KEIRA KNIGHTLEY: My food likes and dislikes?

NICK GRIMSHAW: Yes, yes.

KEIRA KNIGHTLEY: Not as in life likes.

NICK GRIMSHAW: Not just generally.

KEIRA KNIGHTLEY: Not just generally. Actually food.

NICK GRIMSHAW: Not just generally.

KEIRA KNIGHTLEY: Okay, go on.

NICK GRIMSHAW: We thought we'd start with your general non-festive food loves.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: And then we're gonna go Christmassy.

KEIRA KNIGHTLEY: Yeah

NICK GRIMSHAW: Um quite short, but sweet. You said you love anything spicy. You love chilli.

KEIRA KNIGHTLEY: I do.

NICK GRIMSHAW: Any noodle soups.

KEIRA KNIGHTLEY: I do.

NICK GRIMSHAW: Um, you told us that you had no dislikes at all.

KEIRA KNIGHTLEY: I mean, not really.

NICK GRIMSHAW: No, me neither.

KEIRA KNIGHTLEY: No, I mean, um, I'll give anything a go. Like, what's that very famous, um, pasta that you have in Rome, that's intestines?

ANGELA HARTNETT: Intes- Looks like intestines?

KEIRA KNIGHTLEY: No, it is intestines.

ANGELA HARTNETT: Oh.

KEIRA KNIGHTLEY: It's a pasta sauce with intestines.

NICK GRIMSHAW: Like with tripe, no?

ANGELA HARTNETT: Oh, I don't know that one in Rome.

KEIRA KNIGHTLEY: It- And it smells quite specific.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Because the French do it.

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: Which is Andouillette.

KEIRA KNIGHTLEY: Andouillette, which also smells-

ANGELA HARTNETT: With the mustard, which I can't eat that.

KEIRA KNIGHTLEY: No.

ANGELA HARTNETT: Yeah.

KEIRA KNIGHTLEY: And the smell of that I find very tricky.

ANGELA HARTNETT: Yeah

KEIRA KNIGHTLEY: But actually I've then eaten it and gone. Oh, I like. That's fine.

NICK GRIMSHAW: Actually alright.

ANGELA HARTNETT: And what abou-. Is it like a tripe bolognese, something like that maybe?

KEIRA KNIGHTLEY: Yeah, it's like. Yeah, it's kind of a ragu-

ANGELA HARTNETT: Yeah

KEIRA KNIGHTLEY: -but with tripe. I mean, I found that. I didn't love that.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Mm.

KEIRA KNIGHTLEY: I don't love an upfront dill.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Right, yeah.

ANGELA HARTNETT: Interesting.

KEIRA KNIGHTLEY: I like a background dill.

NICK GRIMSHAW: Mm-hm

[crew laughs]

ANGELA HARTNETT: I love this.

KEIRA KNIGHTLEY: But an upfront dill I find a little trickier.

NICK GRIMSHAW: Yeah [laughs], yeah.

ANGELA HARTNETT: Yes.

KEIRA KNIGHTLEY: So a Gravlax, for example.

ANGELA HARTNETT: Not your thing?

KEIRA KNIGHTLEY: Well, again, I would eat it.

ANGELA & NICK: Hm.

KEIRA KNIGHTLEY: But I would say that personally,

NICK GRIMSHAW: Mm-hm.

KEIRA KNIGHTLEY: I like it to be more background.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You would say 'Dill-'

KEIRA KNIGHTLEY: 'Back off.'

ANGELA HARTNETT: '-back off, dill.'

NICK GRIMSHAW: 'Back off'

KEIRA KNIGHTLEY: And you can stay there and I'll appreciate you-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

KEIRA KNIGHTLEY: -but I needed a little space.

ANGELA HARTNETT: Yes.

KEIRA KNIGHTLEY: You know-

ANGELA HARTNETT: Don't come into my area.

KEIRA KNIGHTLEY: -not too close into my zone.

ANGELA HARTNETT: Love that.

NICK GRIMSHAW: I think we need Dish merch with 'Background dill.'

KEIRA KNIGHTLEY: Background dill.

ANGELA HARTNETT: I love that. I think that's a new question. What is your background dish and your upfront dish?

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: Yeah.

KEIRA KNIGHTLEY: Well, maybe that's it.

NICK GRIMSHAW: Yeah.

KEIRA KNIGHTLEY: Maybe if you're actually sort of fine with everything-

ANGELA HARTNETT: Yeah.

KEIRA KNIGHTLEY: -you need background, foreground.

NICK GRIMSHAW: Background, foreground

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Okay, well, let's go foreground.

ANGELA HARTNETT: Yeah.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: Christmas foreground. On the Christmas wish list, we had, um, crisps and olives for starters.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Hello. Turkey.

ANGELA HARTNETT: Yeah, got it.

KEIRA KNIGHTLEY: Sure.

NICK GRIMSHAW: Yeah. Roast potatoes.

ANGELA HARTNETT: Got those.

KEIRA KNIGHTLEY: Good

NICK GRIMSHAW: The roast potatoes. I know. You've done good roast potatoes. They look really good today.

KEIRA KNIGHTLEY: Do they?

ANGELA HARTNETT: He's been obsessing.

NICK GRIMSHAW: I've been filming them.

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: That's how bad it's been.

KEIRA KNIGHTLEY: Being like, that is a delicious roast potato

NICK GRIMSHAW: Um, brussels sprouts with lardons and chestnuts.

ANGELA HARTNETT: Yes.

KEIRA KNIGHTLEY: Love.

NICK GRIMSHAW: Yes. Sticky toffee pudding.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: Wow.

KEIRA KNIGHTLEY: Which again, is quite contentious. But it's actually my mum. My mum makes a really, really good sticky pudding.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Oh, right

KEIRA KNIGHTLEY: Yeah. So she normally does pudding and that's it. Although last year, because what we've noticed is-

ANGELA HARTNETT: Mm.

KEIRA KNIGHTLEY: -that we get so full that by the time we get to dessert, actually, the sticky toffee pudding is

ANGELA HARTNETT: Too much, yeah.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: Yeah.

KEIRA KNIGHTLEY: And so actually last year we did an apple crumble-

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Oh.

KEIRA KNIGHTLEY: -which was weird, but kind of totally great because-

ANGELA HARTNETT: It works.

KEIRA KNIGHTLEY: -it gives you the, bit light at the end.

NICK GRIMSHAW: Bit light at the end. Yeah.

KEIRA KNIGHTLEY: So actually, that was last year, but I still have a place in my heart for sticky toffee pudding.

ANGELA HARTNETT: I also think puddings, you can do what you want at Christmas.

NICK GRIMSHAW: Mm-hm.

KEIRA KNIGHTLEY: You're allowed, aren't you?

ANGELA HARTNETT: Yeah. I don't think everyone has to have Christmas pudding. You can do a cake, you can do other stuff or-

NICK GRIMSHAW: Mm-hm.

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: Or whatever you want. Or cheese, like you and I.

NICK & KEIRA: Yeah.

NICK GRIMSHAW: What- Will you do a desert on Christmas day?

ANGELA HARTNETT: We'll do Christmas pudding 'cause my mum loves it.

NICK GRIMSHAW: I love Christmas pudding.

KEIRA KNIGHTLEY: Traditional Christmas pudding?

ANGELA HARTNETT: Yeah, she loves it.

NICK GRIMSHAW: And you make it.

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: I make it. I've got- I have a couple, 'cause there's quite a lot do us. And we do a little taste test. We get mum to actually taste which one she loves the best.

NICK GRIMSHAW: Oh my god I love.

KEIRA KNIGHTLEY: Wait, wait, wait. You mean more than one of you is cooking? You do different?

ANGELA HARTNETT: No, no.

KEIRA KNIGHTLEY: Or you buy?

ANGELA HARTNETT: So, I'll make a Christmas pudding then. My friend, um, my friend Richard Corrigan has sent a Christmas pudding for my mum.

KEIRA KNIGHTLEY: Okay.

ANGELA HARTNETT: I'll normally buy a carved angel one and we'll have a St. John one.

KEIRA KNIGHTLEY: Okay.

ANGELA HARTNETT: And then Mum will do a taste test to see which one she likes the best.

NICK GRIMSHAW: Oh that is so good.

KEIRA KNIGHTLEY: Does she, does she go for different ones every year or.

ANGELA HARTNETT: Well she, the thing is, we have to not tell her 'cause-

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: -if she knew it was Richard Corrigan, she would just say yes straight away.

NICK GRIMSHAW: Mm.

KEIRA KNIGHTLEY: Yes

ANGELA HARTNETT: She loves Richard Corrigan-

NICK GRIMSHAW: [laughs]

KEIRA KNIGHTLEY: Yes. Fair enough.

ANGELA HARTNETT: -over her daughter. That's what I'm saying.

NICK GRIMSHAW: Mm.

KEIRA KNIGHTLEY: Okay

ANGELA HARTNETT: She'll go, 'Angela, you've messed that up this year.' She'll say- [laughs]

NICK GRIMSHAW: Thanks mum!

KEIRA KNIGHTLEY: Bit much.

ANGELA HARTNETT: Ruthless. Right, I'm gonna go and get you some Christmas food now.

KEIRA KNIGHTLEY: Oh.

[Christmas theme music plays]

NICK GRIMSHAW: Talk me through the rest of the, the Christmas Day. Do you have, like, any other rituals? Do you watch a film on Christmas Day?

KEIRA KNIGHTLEY: Yeah

NICK GRIMSHAW: Do you like to get together and watch a film?

KEIRA KNIGHTLEY: We will watch a film. We'll go for a walk-

NICK GRIMSHAW: Yeah.

KEIRA KNIGHTLEY: -which obviously the children hate.

NICK GRIMSHAW: You've got to have a Christmas Day walk. Yeah.

KEIRA KNIGHTLEY: If we're somewhere where you can jump in the sea, I'd totally do a cold swim on a Christmas Day-

NICK GRIMSHAW: Yeah, love.

KEIRA KNIGHTLEY: -I quite like that. Yeah. Um, and then. Yeah. There will be films.

NICK GRIMSHAW: Uh-huh.

KEIRA KNIGHTLEY: There will be films.

NICK GRIMSHAW: What do you watch? We were talking before you came in about-

KEIRA KNIGHTLEY: We were. Well, my preference would be like a Die Hard vibe.

NICK GRIMSHAW: Yes.

KEIRA KNIGHTLEY: My children are not old enough, for that, yet.

NICK GRIMSHAW: No, for Die Hard. No.

KEIRA KNIGHTLEY: So, you know Elf.

NICK GRIMSHAW: Yes.

KEIRA KNIGHTLEY: Elf. Classic.

NICK GRIMSHAW: Elf works.

KEIRA KNIGHTLEY: I mean, it's great.

NICK GRIMSHAW: But yeah. I love that you'd- When you said that you'd only watched um, Love Actually-

KEIRA KNIGHTLEY: Love. Actually.

NICK GRIMSHAW: -once, and I guess you've got to have that. Like, I've interviewed so many people. Like, you were talking about someone mentioning to do a line to you and you're like-

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: 'What's that?' I remember interviewing Kristen Wiig and saying to her, 'Oh, will you do this line for me? My friend's getting married from Bridesmaids.'

KEIRA KNIGHTLEY: Yeah. And she was like, 'I have no idea what you're talking about.'

NICK GRIMSHAW: 'No idea what you're talking about.'

KEIRA KNIGHTLEY: No. That's the problem. Cause I've definitely got a delete button in my head for every single line that I've ever said in any film that I've ever done. And it's like, literally, as soon as I've done the scene, it's gone-

NICK GRIMSHAW: Mm-hm.

KEIRA KNIGHTLEY: -like, it's not. I mean, even if I had to redo the scene, I've got to relearn it. So then when people kind of come over and they get a very particular look on their face when they're obviously quoting me-

NICK GRIMSHAW: And then you're like.

KEIRA KNIGHTLEY: -and I'm like, I get the look, but I have no idea what the line is.

NICK GRIMSHAW: I don't know the film, no, no. And you've always wanted to act. You knew at a young age that you wanted to do it, right?

KEIRA KNIGHTLEY: I did, yes.

NICK GRIMSHAW: How old were you when you were like this, this is it?

KEIRA KNIGHTLEY: Apparently, I was three when I first asked for my agent.

NICK GRIMSHAW: No.

KEIRA KNIGHTLEY: Yes.

[studio laughter]

ANGELA HARTNETT: I love that.

KEIRA KNIGHTLEY: So my mum is- I know-

NICK GRIMSHAW: Obsessed with you at three.

KEIRA KNIGHTLEY: - a bit much. My mum is a writer-

NICK GRIMSHAW: [laughs]

KEIRA KNIGHTLEY: -and she was an actress and my dad was an actor. So I think there were agents always calling the house.

NICK GRIMSHAW: Right, right, right.

KEIRA KNIGHTLEY: And then I was like, 'Well, I want one.'

[studio laughter]

NICK GRIMSHAW: 'Well, I want an agent.'

KEIRA KNIGHTLEY: 'Why's everyone else got an agent? I don't have an agent.'

NICK & KEIRA: Everyone's got an agent. I need an agent.

NICK GRIMSHAW: And then. When did you get an agent?

KEIRA KNIGHTLEY: 6.

NICK GRIMSHAW: No, you did not- Did you actually?

[studio laughter]

KEIRA KNIGHTLEY: I did, yeah. I'm dyslexic. So the school said to my parents, I couldn't read at all. And they said, 'You need a carrot to dangle in front of her. What does she want?' And they said, 'She wants an agent-

NICK GRIMSHAW: [laughs]

[studio laughter]

KEIRA KNIGHTLEY: And they were like, 'Wow okay, well, get her one.'

NICK GRIMSHAW: Uh-huh.

KEIRA KNIGHTLEY: And then so basically, I was allowed to act. I was only allowed to go up for parts if my school, my work improved.

NICK GRIMSHAW: Right. Okay.

KEIRA KNIGHTLEY: So I had to practise reading every single day-

NICK GRIMSHAW: Uh-huh.

KEIRA KNIGHTLEY: -and it was literally dangled in front of me.

NICK GRIMSHAW: Uh-huh.

KEIRA KNIGHTLEY: And if it ever dropped, then I wasn't allowed to audition and I wasn't allowed to play roles.

NICK GRIMSHAW: Wow.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: Really amazing that you knew that you wanted to do that at that young an age, because-

KEIRA KNIGHTLEY: I know.

NICK GRIMSHAW: -I think, you know, my mum actually said to me on the phone yesterday, she had a massage and she'd had some sort of, like, spiritual trip in the massage or something-

[crew laugh]

NICK GRIMSHAW: -and she came out and she was like, 'Wow. I just think it's amazing that you knew you wanted to do radio when you were like, 10 or 11.'

KEIRA KNIGHTLEY: Did you?

NICK GRIMSHAW: I did.

KEIRA KNIGHTLEY: Because you. You listened to it and you listened to it and you loved it.

NICK GRIMSHAW: I listened to it and I loved it. But three is a different ball game [*laughs*].

KEIRA KNIGHTLEY: Yeah, but that's what I mean. I do think, you know, if you're- If you live with any. In any creative household, then, you know, it, it is. They talk about it all the time-

NICK GRIMSHAW: Yeah so its-

KEIRA KNIGHTLEY: -right. Everything is about, like, what they love, what they're interested in, all the rest of it. I think I just wanted to be a part of it.

NICK GRIMSHAW: And did you ever suffer with, with nerves or feelings of. Of, like, you know, slightly daunting?

KEIRA KNIGHTLEY: Yeah, I mean, I think I still do. No, not when I was young. I think when I was very young, absolutely not.

NICK GRIMSHAW: Uh-huh

KEIRA KNIGHTLEY: Just loved it.

NICK GRIMSHAW: But more now.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: Yeah. No, that-

KEIRA KNIGHTLEY: Yeah, its annoying.

NICK GRIMSHAW: I think that happens to us all. Do you, Ange, get nervous?

ANGELA HARTNETT: Yes, still-

NICK GRIMSHAW: Are you nervous now?

ANGELA HARTNETT: -yes, I'm about to cut my finger off. No, no.

[crew laughs]

KEIRA KNIGHTLEY: Yeah, she's. She's chopping with a camera on her.

NICK GRIMSHAW: Oh look.

ANGELA HARTNETT: But no, generally, I still get nervous. I mean, I don't. I mean, I would never want to do any of the things that you have to do for films like the red carpet and I mean.

KEIRA KNIGHTLEY: Yeah, no, that's a whole other thing.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: That's my idea-

KEIRA KNIGHTLEY: I mean I think.

ANGELA HARTNETT: You can't even have a picture us two. We're trying to do it yesterday we're pathetic.

KEIRA KNIGHTLEY: But that is a whole other thing-

ANGELA HARTNETT: Yeah.

KEIRA KNIGHTLEY: -because, like, when you're on a film set, it's the story and you're in the story-

ANGELA HARTNETT: Yes.

KEIRA KNIGHTLEY: -so it's not you know, it's not the same as, like, that kind of picture thing.

NICK GRIMSHAW: Yeah, the picture thing.

KEIRA KNIGHTLEY: Tricky?

NICK GRIMSHAW: Really tricky.

KEIRA KNIGHTLEY: Yeah. What's your picture face?

NICK GRIMSHAW: Well, it's. I don't know, but it's not good.

KEIRA KNIGHTLEY: Are you smiley or are you not smiley.

NICK GRIMSHAW: Smiley with the eyes?

[crew laughs]

KEIRA KNIGHTLEY: Oh, sure. A little smile.

NICK GRIMSHAW: Mesh always says, whenever I do radio and we have to have a picture, you've done it with me on that weird balcony outside the studios.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: He's like, 'That face has, you never make in real life'

KEIRA KNIGHTLEY: No.

NICK GRIMSHAW: And then every picture you post is like-

KEIRA KNIGHTLEY: Yeah, this funny, yeah.

[crew laughs]

NICK GRIMSHAW: They're really weird. Yeah.

KEIRA KNIGHTLEY: Well, it is funny when somebody tells you to smile.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

KEIRA KNIGHTLEY: You're like, 'Oh, I don't. I suddenly don't know how to do that.'

NICK GRIMSHAW: But I'm sad.

NICK GRIMSHAW: I'm really sad.

KEIRA KNIGHTLEY: I'm feeling really awkward.

NICK GRIMSHAW: You're really sad.

[Christmas theme music plays]

NICK GRIMSHAW: Okay, food is here.

ANGELA HARTNETT: Food is here.

NICK GRIMSHAW: Holy s***.

KEIRA KNIGHTLEY: [gasps] It looks amazing.

ANGELA HARTNETT: Right, please help yourself.

KEIRA KNIGHTLEY: Okay amazing.

ANGELA HARTNETT: Don't be shy.

NICK GRIMSHAW: This looks so good.

ANGELA HARTNETT: So we've got a fennel and citrus roast turkey. Um, and that is beautiful because you make this lovely butter with sea salts, fennel seeds, peppercorns, lemon zest, orange zest, and garlic. And- And then you rub that all under the skin of the turkey so that it's lovely and moist. And you have that lovely citrusy notes there.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And then in your turkey, in the base, then you put some carrots, celery, onion, bay leaves, thyme, rosemary. And then I do what Delia does, and I wrap the whole turkey in, like, a pillowcase.

KEIRA KNIGHTLEY: An actual pillowcase?

ANGELA HARTNETT: Not an actual pillowcase.

[crew laughter]

KEIRA KNIGHTLEY: Sorry, I was like, wow I've never heard that before.

ANGELA HARTNETT: Yeah sorry.

KEIRA KNIGHTLEY: Right.

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: That's how much you and I cook. We were like, okay, John Lewis or. Yeah, yeah.

KEIRA KNIGHTLEY: And it doesn't set on fire, that's amazing.

ANGELA HARTNETT: Yeah. It's amazing.

NICK GRIMSHAW: What do you mean in a pillow case?

ANGELA HARTNETT: No, so basically, I wrap it in foil. So I wrap it all in foil-

KEIRA KNIGHTLEY: Okay.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -so it forms like an absolute pillow. Like a pillowcase round it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And that helps steam it and keep it nice and moist when I roast it.

NICK GRIMSHAW: And you keep that on for the entire time?

ANGELA HARTNETT: No, then I take it off about half an hour before the end of cooking, and then I let it crisp up. So I start at a hot oven, turn it down-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -cook it for the majority of time of about 200. 180, 200. And then, then when I want to crisp it up, I turn it up to about 240.

NICK GRIMSHAW: One more potato.

ANGELA HARTNETT: -and no that's fine.

KEIRA KNIGHTLEY: And how long are you keeping it at 240 to crisp it up?

ANGELA HARTNETT: Just for about 20 minutes, not long. So basically, you've got all your turkey ready. It's m-marinated with all the butter. You've got all your vegetables, herbs at the bottom, you've encased it-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and then you pour wine into your tin-

NICK GRIMSHAW: That's nice.

ANGELA HARTNETT: -before you put it in the oven.

NICK GRIMSHAW: It's Christmas.

ANGELA HARTNETT: Give it's something to drink,

NICK GRIMSHAW: Give it a glass of wine.

[studio laughter.]

KEIRA KNIGHTLEY: Yeah, yeah, yeah.

ANGELA HARTNETT: But then it has that moisture and it has, you know. So that, again, helps it keep nice and moist, you see.

KEIRA KNIGHTLEY: Guys, I've got my fingers in this. I'm sorry.

ANGELA HARTNETT: And that's all part of the sauce as well.

NICK GRIMSHAW: No, go on. So that's the turkey.

ANGELA HARTNETT: Yeah.

[studio laughter]

NICK GRIMSHAW: And then you get the turkey out and you can let the turkey rest for-

ANGELA HARTNETT: For, oh, a good hour easily.

NICK GRIMSHAW: -couple of days.

ANGELA HARTNETT: Yeah, yeah. Um, so roast potatoes. I think I do them like everyone does, you know, you peel your potatoes, you cut them to an even size-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -put them in cold water, season the water, bring it up to a boil, turn it down to a simmer-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -and then cook them for about 15 minutes till they're parboiled. So they're, they're nearly cooked through, but not quite.

NICK GRIMSHAW: Mm-hm

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: And stick a knife in and see.

ANGELA HARTNETT: Yeah, stick a knife and see. And if the knife goes all the way through, they're too cooked, but you can still use them.

KEIRA KNIGHTLEY: Sorry it's really delicious.

ANGELA HARTNETT: Oh, they're, pleasure.

KEIRA KNIGHTLEY: It's really very delicious.

ANGELA HARTNETT: You carry on, Keira. You carry on, my lovely. So parboil your potatoes, then drain them well, shake them back in the colander or in the pan.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then hot fat. So we use duck fat. Or if you haven't got a lot of fat.

NICK GRIMSHAW: And quite a lot of fat?

ANGELA HARTNETT: Yeah, I think so. You can use dripping or you can use vegetable oil or sunflower oil and. And then roast them for about 45 minutes-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -at a high temperature, about 200. And then once they're roasted, turn them halfway through the roasting, season them with salt and chopped rosemary.

NICK GRIMSHAW: You did the rosemary in a pestle and mortar?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: So I um-

ANGELA HARTNETT: And then you did the season.

NICK GRIMSHAW: -I pestelled.

ANGELA HARTNETT: Yeah [laughs]

[crew laugh]

KEIRA KNIGHTLEY: Did you?

NICK GRIMSHAW: Yeah yeah can you can tell, you can tell?

KEIRA KNIGHTLEY: Love the rosemary on top of the roast.

ANGELA HARTNETT: That's all Grimshaw, you see, look, he loves it all.

NICK GRIMSHAW: Mm. Yeah I pestelled.

KEIRA KNIGHTLEY: Well done, well done. Yeah.

ANGELA HARTNETT: Yeah, happy with that?

NICK GRIMSHAW: Yeah, but that's a nice way to do it.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Because you make like-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -a sort of herby crumb on.

ANGELA HARTNETT: Exactly, a herby crumb. And that's delicious, yeah.

NICK GRIMSHAW: Mm. Yeah, yeah. No, I think the gravy is excellent.

ANGELA HARTNETT: I make it like my mum does, so. Except I didn't put any flour in this, so it's slightly wetter, if you like. If you put flour in, it will be a bit thicker, gravy. So you basically take all the roasting juices from your turkey, set them aside, use the vegetables that you roasted your turkey in, set them aside, then back in that same pan. Because you've taken your turkey out to rest it-

KEIRA KNIGHTLEY: Mm-hm.

ANGELA HARTNETT: -you add some fresh vegetables, some onions, celery, some herbs, some. A little bit of garlic. Roast those off, Add in the already cooked vegetables that were with the turkey because they'll have fuller flavour. Roast them with it. A little bit of tomato puree and some chicken stock. Then deglaze it with some white wine. And then you add in all the turkey juices.

KEIRA KNIGHTLEY: Oh, the tomato puree-

ANGELA HARTNETT: Yeah.

KEIRA KNIGHTLEY: -that's interesting.

ANGELA HARTNETT: Yeah, little bit. And then I add a little bit of chilli as well in there.

KEIRA KNIGHTLEY: Mm.

NICK GRIMSHAW: Oh, yeah. What is this salad that we're going to have?

ANGELA HARTNETT: So this salad is roast parsnip and grape salad with hazelnuts, chicory and Parmesan dressing. And it's a recipe by Elly Curshen. Scrub your parsnip so you keep all the skin on and then cut them into about quarters or even into eight lengthwise, lengthways rather.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then in the oven with some olive oil, red wine vinegar and cook them for about 30 minutes till they start to roast up. A little bit of salt. Remove them from the oven, then add your grapes in, Put it back in the oven for about 10 minutes so they start to blister.

NICK GRIMSHAW: Mm-hm.

KEIRA KNIGHTLEY: Mm.

ANGELA HARTNETT: So that's where you get all that sweetness from. And then you can leave then. So I did this about 10 o' clock and then just left them to one side. So it's done. Do you know what I mean? And then all I did now was just finish it. I had the dressing made, which is mayonnaise, Greek yoghurt, garlic, lemon juice, Parmesan, little bit of Dijon, a little bit of Worcester sauce-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -and again that you can make the night before.

KEIRA KNIGHTLEY: Mm.

ANGELA HARTNETT: And then all you do is mix it with these lovely radicchio leaves, you know, chicory, radicchio. If you can't get the radicchio, use chicory.

NICK GRIMSHAW: That is really good.

ANGELA HARTNETT: That's a must.

KEIRA KNIGHTLEY: That's really good.

NICK GRIMSHAW: I think that's a must.

KEIRA KNIGHTLEY: I like having the light thing-

ANGELA HARTNETT: Yes.

KEIRA KNIGHTLEY: -with the rest of it, you know, because it can get quite heavy and, you know.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: We always have a salad on Christmas Day, but I'm going to try this one.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Normally I just do bitter leaves and stuff or red cabbage salad, but I'm going to go with this now. And the good thing about this is you can do it ahead-

KEIRA KNIGHTLEY: Mm

NICK GRIMSHAW: Mm

ANGELA HARTNETT: So you don't then have to reheat something. You can have it as a warm salad.

NICK GRIMSHAW: And then I'm going to have a sprout. We talked about sprouts before Keira joined us.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -and them being in season, famously, you have them on Christmas-

ANGELA HARTNETT: We love our sprouts

NICK GRIMSHAW: -but how have you Angelified these?

ANGELA HARTNETT: So I've just done them with pancetta and chestnut nuts. So prep your sprouts. Cut them so they're even sizes. If they're small, keep them whole. If they're large, cut them in half. Then in a pan, sauté off your pancetta or your bacon. Remove that- Till it's nice and crispy. Remove that from the pan, then add a bit of butter, about 20 grams of butter. Add your sprouts into there-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -start to sauté them off a little bit.

NICK GRIMSHAW: And don't parboil them or anything.

ANGELA HARTNETT: Don't parboil them.

NICK GRIMSHAW: No

ANGELA HARTNETT: And then literally take that amount, you know, like you're talking about, you know, 50 mils of water, and just into the pan and let them steam. This one. You have to sort of stand over and watch.

NICK GRIMSHAW: Mm-hm.

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: And then once it evaporates a bit more, add a bit more water. But honestly, it will take you about 10 minutes to cook, if that.

KEIRA KNIGHTLEY: Because you've managed to keep them like the beautiful green colour-

ANGELA HARTNETT: Yeah

KEIRA KNIGHTLEY: -you've managed to keep, which sometimes they go a bit. The colour goes-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And that's because you're just sort of quickly doing it. You're cooking them quickly and then, honestly, it will take five to 10 minutes. And then once they're cooked, re-add your pancetta back in and then your chestnuts, which already. You buy them ready cooked.

NICK & KEIRA: Yeah.

ANGELA HARTNETT: And then toss it all together and it's done.

NICK GRIMSHAW: Wait, so this.

ANGELA HARTNETT: This is your Christmas?

NICK GRIMSHAW: This sounds easy.

[studio laughter]

KEIRA KNIGHTLEY: This sounds so easy.

ANGELA HARTNETT: You'll be fine. You could do this.

NICK GRIMSHAW: No, but I think it actually does.

ANGELA HARTNETT: You could do this.

KEIRA KNIGHTLEY: It sounds-

NICK GRIMSHAW: Like manageable-

KEIRA KNIGHTLEY: -manageable

NICK GRIMSHAW: -not easy, manageable. Yeah.

KEIRA KNIGHTLEY: It's like you've got enough to make you go, delicious.

NICK GRIMSHAW: Mm-hm.

KEIRA KNIGHTLEY: But, like, it's not so much that you're going-

NICK GRIMSHAW: Mm-hm.

KEIRA KNIGHTLEY: -oh, this is really stressful.

ANGELA HARTNETT: But that's the thing, there's nothing here. You don't suddenly go, oh, I'm really missing this.

NICK GRIMSHAW: No.

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: Because that everyone goes mad and does like, 50 different. Well, you don't need to-

KEIRA KNIGHTLEY: Yeah, yeah

ANGELA HARTNETT: -you've got everything there.

KEIRA KNIGHTLEY: I think the salad is the one that, for a lot of people-

NICK GRIMSHAW: Agreed

ANGELA HARTNETT: yeah.

KEIRA KNIGHTLEY: -will be like, whoa, that's wild.

ANGELA & NICK: Yeah.

NICK GRIMSHAW: Agree.

ANGELA HARTNETT: It's wild [*laughs*].

KEIRA KNIGHTLEY: And I think actually that makes sense.

NICK GRIMSHAW: Mm-hm

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That is really good, I'd eat that all year round.

ANGELA HARTNETT: There you go

NICK GRIMSHAW: But really good for Christmas. Really good for Christmas. If you want to try this recipe or any of the recipes that we do on Dish waitrose.com/dishrecipes is where you will find them. I'm going to be bookmarking that because I'm making that salad. And um what is the wine pairing, Ange, what do you think goes great with it? With turkey?

ANGELA HARTNETT: So we've Got a fantastic Chardonnay from California De Loach Chardonnay. And this is a, spotlights the Californian terroir, with its richly textured palette and fresh flavours of apple and pear. Are we getting the apple and pear, ladies and gents? [*laughs*]

[studio laughter]

KEIRA KNIGHTLEY: I mean, it's really nice. I'm not any good at those kind of apple and pear notes.

ANGELA HARTNETT: I'm with you.

NICK GRIMSHAW: I know

KEIRA KNIGHTLEY: It tastes like really nice white wine.

ANGELA HARTNETT: It is actually very nice.

NICK GRIMSHAW: 'Cause we were saying you write for Noble Rot.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: So do you write about wine?

KEIRA KNIGHTLEY: I have written about wine, yeah. And I've written about food-

NICK GRIMSHAW: Uh-huh

KEIRA KNIGHTLEY: -just because I like eating it. Can't cook it-

NICK GRIMSHAW: Yeah.

KEIRA KNIGHTLEY: -but I like eating it.

NICK GRIMSHAW: Like eating it.

KEIRA KNIGHTLEY: Yeah but I like wine and I like drinking wine. Yeah. Again, James is, like, super into wine. We actually- I used to have a place in France and we made our own wine-

NICK GRIMSHAW: Oh

ANGELA HARTNETT: No!

KEIRA KNIGHTLEY: -so we made five Cuvées of Grenache.

ANGELA HARTNETT: Wow.

KEIRA KNIGHTLEY: Which was amazing because it was organically made-

ANGELA HARTNETT: Yeah.

KEIRA KNIGHTLEY: -and we did everything by hand and we did the-

ANGELA HARTNETT: Oh my god

KEIRA KNIGHTLEY: -like, stamping of crates-

NICK GRIMSHAW: Oh wow,

KEIRA KNIGHTLEY: -and we did, like, the whole thing and it was actually drinkable! It was absolutely amazing.

ANGELA HARTNETT: Yeah sure.

KEIRA KNIGHTLEY: So we got really into it from them and- Yeah, it's just great- It's great because of the stories of the winemakers.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

KEIRA KNIGHTLEY: It's an extraordinary thing-

NICK GRIMSHAW: Mm-hm.

KEIRA KNIGHTLEY: -you know, how they make them and. And how difficult it is, particularly if you're doing it organically or kind of whatever.

ANGELA HARTNETT: Well, I always think it's the romance-

NICK GRIMSHAW: Mm.

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: -isn't it, when you hear about m-five generations of people who've made this wine and the terroir and, you know, I this that's what its all-

KEIRA KNIGHTLEY: The story is such a big part of it.

ANGELA HARTNETT: Yeah, I agree, I agree.

KEIRA KNIGHTLEY: Which I love.

ANGELA HARTNETT: And where's the- And you don't have the vineyard now.

KEIRA KNIGHTLEY: We don't have the vineyard now.

ANGELA HARTNETT: Nick is desperate for vineyard.

NICK GRIMSHAW: I'm desperate.

KEIRA KNIGHTLEY: Oh, well, I would have sold it to you-

NICK GRIMSHAW: Aw come on.

KEIRA KNIGHTLEY: -but I sold it to somebody else instead. Sorry about that. Yeah [*laughing*].

NICK GRIMSHAW: Aw well next time you have a vineyard to sell.

[Christmas theme music plays]

NICK GRIMSHAW: Keira Knightley, it's time for your fast food quiz. Could you please tell us your favourite way to eat? Eggs?

KEIRA KNIGHTLEY: Scrambled.

ANGELA HARTNETT: Favourite sandwich filling?

KEIRA KNIGHTLEY: Cheese.

ANGELA HARTNETT: What is your favourite-

[studio laughter]

ANGELA HARTNETT: I love the quizzical look. It's like, 'Why are you asking me these questions?'

KEIRA KNIGHTLEY: But it's also like. I didn't know whether that was true or not. I think it was just the first thing that came into my head.

NICK GRIMSHAW: Ah panic! Okay. What is your favourite form of potato?

KEIRA KNIGHTLEY: Baked potato.

NICK GRIMSHAW: Correct.

KEIRA KNIGHTLEY: Thank you.

ANGELA HARTNETT: Favourite herb?

KEIRA KNIGHTLEY: Oh, Basil.

ANGELA HARTNETT: Oh, okay.

KEIRA KNIGHTLEY: But I mean- I, I like them all, you know, time and place-

ANGELA HARTNETT: That's good. Except for the dil;.

KEIRA KNIGHTLEY: Except for the dill, but-

NICK GRIMSHAW: Except for the dill. Um what's your favourite packet of crisps?

KEIRA KNIGHTLEY: Salt and Vinegar.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Chocolate bar?

KEIRA KNIGHTLEY: Not that into chocolate. I'd go just very plain and dark.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Mm-hm. Do you have a favourite kitchen utensil?

[studio laughter]

NICK GRIMSHAW: I always think that's just-

ANGELA HARTNETT: It's a weird one

KEIRA KNIGHTLEY: A large spoon.

NICK GRIMSHAW: La- [laughs]

[studio laughter]

ANGELA HARTNETT: To eat things with.

KEIRA KNIGHTLEY: To eat things with. Yeah, yeah, yeah.

ANGELA HARTNETT: That's good answer. What's your favourite pasta

dish?

KEIRA KNIGHTLEY: Um, I mean, Bolognese.

NICK GRIMSHAW: Mm-hm.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: Favourite item on a roast?

KEIRA KNIGHTLEY: Potatoes.

NICK GRIMSHAW: Potato.

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: Favourite item on toast. What's your favourite topping?

KEIRA KNIGHTLEY: Marmalade [laughs]

NICK GRIMSHAW: [laughs]

[studio laughter]

KEIRA KNIGHTLEY: I'm feeling- Do you know what I'm actually feeling? I'm feeling guilty for all of the other lovely toppings that I could say and I'm picking one, I'm only picking-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: That you're choosing and marmalade's winning.

KEIRA KNIGHTLEY: And I'm cheating on everything else.

NICK GRIMSHAW: As Angela Hartnett famously once said, 'Everything's good on toast.'

ANGELA HARTNETT: Everything's good on toast.

KEIRA KNIGHTLEY: Yeah, everything's good on toast. Yeah.

NICK GRIMSHAW: And finally, what is your favourite dish from your childhood? What's like your mum's like really good things that takes you back?

KEIRA KNIGHTLEY: Oh, she was a really good cook. She made amazing fish cakes with some kind of green sauce.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Like sorrel sauce?

KEIRA KNIGHTLEY: Yeah, it was sorrel. It was like- It had that lemony kind of-

ANGELA HARTNETT: Mm.

KEIRA KNIGHTLEY: Yeah. And it was absolutely delicious. But she still makes, um, mum's bastard sauce-

ANGELA HARTNETT: What's mum's bastard sauce?

KEIRA KNIGHTLEY: Well, it's anything that she's got in the house which will go in the pasta sauce-

ANGELA HARTNETT: Love that.

KEIRA KNIGHTLEY: -and it's always completely delicious and it makes no sense. It's what she puts from the kitchen cupboard, you know, and it's always completely amazing.

NICK GRIMSHAW: Oh, yeah.

KEIRA KNIGHTLEY: So bastard sauce is my favourite.

ANGELA HARTNETT: I love that.

NICK GRIMSHAW: Oh, got to try the bastard sauce.

ANGELA HARTNETT: I love that.

[Christmas theme music plays]

NICK GRIMSHAW: We've not pulled our crackers.

ANGELA HARTNETT: How do we do this?

KEIRA KNIGHTLEY: How do we do this? With three.

ANGELA HARTNETT: Oh, yes, that makes sense.

KEIRA KNIGHTLEY: Oh yeah. Okay. Okay. This is when everything.

NICK GRIMSHAW: Oh yeah. Okay, go.

[trio pull cracker]

ANGELA HARTNETT: Oh. No.

KEIRA KNIGHTLEY: Aw.

NICK GRIMSHAW: Oh my God.

ANGELA HARTNETT: Kiera, Nick.

KEIRA KNIGHTLEY: Thanks

NICK GRIMSHAW: Oh I'm very strong. Very strong-

[studio *laughter*]

NICK GRIMSHAW: -very strong.

ANGELA HARTNETT: Been going to the gym a lot recently.

NICK GRIMSHAW: Very strong, yeah.

KEIRA KNIGHTLEY: Oh, I've got like-

NICK GRIMSHAW: Oh.

KEIRA KNIGHTLEY: -I've got a nail.

ANGELA HARTNETT: Great.

NICK GRIMSHAW: Perfect.

ANGELA HARTNETT: These are fancy.

KEIRA KNIGHTLEY: That's great.

ANGELA HARTNETT: I got a salt thing.

NICK GRIMSHAW: I got a comb.

KEIRA KNIGHTLEY: Oh, look, we're all very. Oh, look. Nice.

ANGELA HARTNETT: That's perfect.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: That's perfect.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: Oh yeah.

KEIRA KNIGHTLEY: What athlete is warmest in winter?

NICK GRIMSHAW: No idea.

KEIRA KNIGHTLEY: A long jumper.

ANGELA HARTNETT: Aw. Boom, boom. Boom, boom.

[studio laughter]

NICK GRIMSHAW: They're less jokes.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Just more lame-

KEIRA KNIGHTLEY: Yeah I mean-

NICK GRIMSHAW: -smart a** wordplay, isn't it?

KEIRA KNIGHTLEY: -yeah.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Um, who delivers presents to baby sharks at Christmas?

ANGELA HARTNETT: Santa Jaws.

NICK GRIMSHAW: Santa Jaws.

[crew ooo's]

KEIRA KNIGHTLEY: Oh, well done.

ANGELA HARTNETT: I can read it.

[studio laughter]

NICK GRIMSHAW: I was like, wow, Ange is a genius.

KEIRA KNIGHTLEY: That's amazing.

NICK GRIMSHAW: Go on then.

ANGELA HARTNETT: What do you get if you eat Christmas decorations?

KEIRA KNIGHTLEY: I don't know.

NICK GRIMSHAW: I don't know.

ANGELA HARTNETT: Tinsel-itis.

NICK GRIMSHAW: Tinsel-it is!

KEIRA KNIGHTLEY: Oh.

[studio laughter]

ANGELA HARTNETT: Boom boom there you go.

NICK GRIMSHAW: Okay, let's try one of these hats.

KEIRA KNIGHTLEY: Are wearing our crowns?

NICK GRIMSHAW: We'll try. They never fit my head.

KEIRA KNIGHTLEY: Oh, this is-

[studio laughter]

KEIRA KNIGHTLEY: -this is actually quite a sturdy.

NICK GRIMSHAW: Quite a durable hat.

ANGELA HARTNETT: Sturdy. Yeah, it is.

NICK GRIMSHAW: That is not gonna fit on my head.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: My head's too big.

KEIRA KNIGHTLEY: It's actually quite. This is snug.

ANGELA HARTNETT: Yeah, that works.

NICK GRIMSHAW: Yeah. Does that work?

KEIRA KNIGHTLEY: Looking, looking great. [laughs]

NICK GRIMSHAW: Looking fantastic.

KEIRA KNIGHTLEY: Yeah.

[crew laughs]

NICK GRIMSHAW: Looking fantastic.

KEIRA KNIGHTLEY: Yeah

NICK GRIMSHAW: Yeah.

KEIRA KNIGHTLEY: [laughs]

NICK GRIMSHAW: Okay, well.

KEIRA KNIGHTLEY: Yeah, so that was-

[studio laughter]

NICK GRIMSHAW: We need to talk about the Waitrose-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -Christmas adverts.

KEIRA KNIGHTLEY: Yes.

NICK GRIMSHAW: Of which you star.

KEIRA KNIGHTLEY: I do.

NICK GRIMSHAW: Of course.

KEIRA KNIGHTLEY: I do.

NICK GRIMSHAW: Alongside Joe Wilkinson.

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We just had Joe on and we had the best time with him and we were talking all about the advert. And the advert is so good, by the way. We got to see it-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -like, just before it came out.

KEIRA KNIGHTLEY: Lovely.

ANGELA HARTNETT: It is brilliant.

NICK GRIMSHAW: And it's so good-

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: -and so funny. And I love the idea of using food as a- As a love language.

KEIRA KNIGHTLEY: A love language.

ANGELA HARTNETT: Yeah, it is.

NICK GRIMSHAW: Yes, it is. Time and care.

KEIRA KNIGHTLEY: I mean, it is.

NICK GRIMSHAW: It really is.

KEIRA KNIGHTLEY: It's the ultimate love language.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Thank you, Ange. You love us.

ANGELA HARTNETT: Yeah. Aw.

NICK GRIMSHAW: Contractually, contractually-

[studio laughter]

NICK GRIMSHAW: -she loves us, for two days a month. Yeah, she loves us., she loves us. Did James, when you were first getting together, did he ever do anything dramatic in the kitchen for you?

KEIRA KNIGHTLEY: Oh, no, he just couldn't cook.

ANGELA HARTNETT: Oh.

KEIRA KNIGHTLEY: All he ate was cheese on toast.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: So when did it, when did it like-

KEIRA KNIGHTLEY: Well, I was like, 'This is not good enough-

NICK GRIMSHAW: Yeah.

KEIRA KNIGHTLEY: This is not gonna work.' And he wouldn't even go out for, like, dinner.

NICK GRIMSHAW: Uh-huh.

KEIRA KNIGHTLEY: He didn't understand going to restaurants. He was very bizarre.

ANGELA HARTNETT: So-

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: [laughs]

KEIRA KNIGHTLEY: And my oldest friend, who's called Charlie, he's a proper old school Bon Viveur.

ANGELA HARTNETT: Mm.

KEIRA KNIGHTLEY: Um, we basically trained him and we took him out to restaurants and he wouldn't try anything.

NICK GRIMSHAW: Hm.

ANGELA HARTNETT: Right yeah.

KEIRA KNIGHTLEY: Like, he was like a child. And we used to, like. He used to shut his eyes and try, 'We'd be like, try it.'

ANGELA HARTNETT: [laughs]

KEIRA KNIGHTLEY: And he'd be like, 'Yeah, okay. It's nice, it's nice.' And then we created a monster.

NICK GRIMSHAW: And then Joe was telling us about the day when you have to kiss in the advert.

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And he was saying that he was quite nervous about it because, you know, you've got like, kiss in front of everybody.

ANGELA HARTNETT: Yeah.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: And he said something along the lines of

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

[studio laughter from previous record]

KEIRA KNIGHTLEY: Did he?

NICK GRIMSHAW: And you were like, yeah, I mean, it is weird.

KEIRA KNIGHTLEY: I mean, it is weird. Especially when you've only met somebody like, you know.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Two minutes before. Yeah.

KEIRA KNIGHTLEY: Two minutes before, and then you suddenly-

NICK GRIMSHAW: It is quite weird.

KEIRA KNIGHTLEY: -Like, yeah, it's quite weird. Although I don't remember him being that. I think he was fine with that one. It was more like it was the dancing.

ANGELA & NICK: Oh.

KEIRA KNIGHTLEY: He was not fine with the dancing.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh right.

KEIRA KNIGHTLEY: And then he really went for it and it was great, you know, but, yeah, no, I feel like he was fine.

NICK GRIMSHAW: Is there an unwritten rule about-

KEIRA KNIGHTLEY: Tongue? No tongue.

NICK GRIMSHAW: Uh well no.

KEIRA KNIGHTLEY: I mean, there was no tongue.

NICK GRIMSHAW: Yeah, no tongue.

[studio laughter]

ANGELA HARTNETT: [laughs]

KEIRA KNIGHTLEY: I mean the rule is, no, no tongue.

NICK GRIMSHAW: I wasn't expecting tongue in the Waitrose Christmas Ad.

KEIRA KNIGHTLEY: That is the rule. Waitrose Christmas, no tongue.

NICK GRIMSHAW: No. Yeah.

ANGELA HARTNETT: Yeah, yeah.

KEIRA KNIGHTLEY: No tongue.

NICK GRIMSHAW: Everything else, tongue.

KEIRA KNIGHTLEY: Fine. Yeah, yeah, yeah.

NICK GRIMSHAW: But does someone say, like, brush your teeth.

ANGELA HARTNETT: Yeah.

KEIRA KNIGHTLEY: Oh yeah, yeah, there's etiquette

NICK GRIMSHAW: There's etiquette.

KEIRA KNIGHTLEY: If you really hate somebody, obviously then you have something disgusting and like, you smell.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: No!

KEIRA KNIGHTLEY: But if you really like somebody, then obviously there's too much chewing gum.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Wow

KEIRA KNIGHTLEY: You know, you need to be minty fresh.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: There's not like a production element or is it just like.

KEIRA KNIGHTLEY: No, that's unspoken, basically.

NICK GRIMSHAW: Unspoken- Human.

ANGELA HARTNETT: Like-

ANGELA & KEIRA: Yeah.

KEIRA KNIGHTLEY: I mean, you're not having garlic for lunch.

ANGELA HARTNETT: Society isn't it.

KEIRA KNIGHTLEY: Again, once again unless you really hate them, in which case as much garlic as possible.

ANGELA & NICK: Yeah-

ANGELA HARTNETT: Sure.

NICK GRIMSHAW: Get it on.

KEIRA KNIGHTLEY: And then obviously that's fair enough.

NICK GRIMSHAW: Please.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: Please.

KEIRA KNIGHTLEY: Yeah. But no, definitely. Yeah. We were both minty

fresh.

NICK GRIMSHAW: Okay good.

ANGELA HARTNETT: Minty fresh.

KEIRA KNIGHTLEY: But like I said, I don't think I got beyond the beard.

ANGELA HARTNETT: Hm.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: He does have a thick beard.

NICK GRIMSHAW: Mm.

KEIRA KNIGHTLEY: It is a thick beard. Yeah, it's an amazing beard.

ANGELA HARTNETT: That's very true

NICK GRIMSHAW: Like Santa.

ANGELA HARTNETT: Yeah, like Santa.

[Christmas theme music plays]

NICK GRIMSHAW: And, hey, we come to the end of the show Question,

Keira. For your chance to win the Waitrose goody bag

KEIRA KNIGHTLEY: [gasps]

NICK GRIMSHAW: Its, its brimming.

KEIRA KNIGHTLEY: This is exciting, its brimming

NICK GRIMSHAW: That is overflowing.

KEIRA KNIGHTLEY: It's got extraordinary things in it.

NICK GRIMSHAW: Wait, hang on. This is the new Angela Hartnett.

ANGELA HARTNETT: Oh, yes.

NICK GRIMSHAW: Angela Hartnett things.

ANGELA HARTNETT: Its got the whole range in there.

NICK GRIMSHAW: Look its giving deli.

KEIRA KNIGHTLEY: That's perfect for that Christmas nibble.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah that's good, that's good.

ANGELA HARTNETT: Yeah its perfect

KEIRA KNIGHTLEY: Like that's a perfect nibble, yeah.

NICK GRIMSHAW: All you've got to do is answer this question.

KEIRA KNIGHTLEY: It's going to be really disappointing if I get this wrong and it's going to be-

NICK GRIMSHAW: It's going to be really sad.

KEIRA KNIGHTLEY: -wheeled away straight to.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: Straight to my car.

ANGELA HARTNETT: Yet to do it, you could be fast.

KEIRA KNIGHTLEY: Okay.

NICK GRIMSHAW: Okay, here we go. Keira, thank you for coming on Dish.

ANGELA HARTNETT: [laughs] Dun, dun, dun.

NICK GRIMSHAW: To win the Waitrose Goody bag, all you've got to do is answer the following question.

KEIRA KNIGHTLEY: Yeah.

NICK GRIMSHAW: One of the following Christmas traditions has to go. Which one are you choosing?

KEIRA KNIGHTLEY: Oh, Christ. Yeah, okay. Yeah.

NICK GRIMSHAW: Okay. Tension bed.

[tense music begins to play]

KEIRA KNIGHTLEY: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm okay. Christmas trees.

KEIRA KNIGHTLEY: No, that's staying.

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: Christmas carols-

KEIRA KNIGHTLEY: Oh.

NICK GRIMSHAW: -including all women called Carol.

[studio laughter]

KEIRA KNIGHTLEY: Sad, sad, gone

NICK GRIMSHAW: Or Love Actually.

KEIRA KNIGHTLEY: [gasps] Oh, this is quite hard.

[crew laugh]

NICK GRIMSHAW: They mean a lot to all.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: It's a hard question.

KEIRA KNIGHTLEY: This is a mean Christmas. Oh.

NICK GRIMSHAW: So what do you think? 'Cause a tree, you can't get rid of.

ANGELA HARTNETT: No, of course not.

KEIRA KNIGHTLEY: I mean.

NICK GRIMSHAW: A Carol?

KEIRA KNIGHTLEY: And I can't get rid- well actually-

NICK GRIMSHAW: Get rid of Love Actually.

KEIRA KNIGHTLEY: -but if I, um-

NICK GRIMSHAW: Well, I can't get rid of Love Actually. I mean, you could on a personal level, but we all love, Love Actually.

KEIRA KNIGHTLEY: Um.

ANGELA HARTNETT: But no, but this is Keira's choice.

NICK GRIMSHAW: No. I know.

KEIRA KNIGHTLEY: I mean, actually, it's an easy choice, isn't it? Because I've only seen Love Actually once. So I'm getting rid of Love Actually. But I would like to do that with massive apology-

ANGELA HARTNETT: [laughs]

KEIRA KNIGHTLEY: -because it's much loved by everybody.

NICK GRIMSHAW: Yeah!

KEIRA KNIGHTLEY: Richard Curtis, who wrote it and directed it, is a great friend of mine.

NICK GRIMSHAW: Yeah!

KEIRA KNIGHTLEY: So I'm doing this, but I can't not have the Christmas tree or the Carols.

NICK GRIMSHAW: No.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Think of all the Carols [laughs].

KEIRA KNIGHTLEY: So I'm really sorry-

ANGELA HARTNETT: Yes.

KEIRA KNIGHTLEY: -and I'll take the basket-

NICK GRIMSHAW: Yes

KEIRA KNIGHTLEY: -because you've just been mean.

[studio laughter]

NICK GRIMSHAW: Keira, the goodie bag is yours.

[studio applause and cheers]

ANGELA HARTNETT: Yes.

KEIRA KNIGHTLEY: Thank you.

NICK GRIMSHAW: Call Richard. Richard Curtis waking up tomorrow. Like

What, what did she say?

KEIRA KNIGHTLEY: [laughs]

NICK GRIMSHAW: What did she say?

KEIRA KNIGHTLEY: Good lord.

NICK GRIMSHAW: Well, It's gotta be tricky.

ANGELA HARTNETT: Yeah, that's tricky.

NICK GRIMSHAW: It's got to be tricky.

ANGELA HARTNETT: It was mean.

KEIRA KNIGHTLEY: I earned that hamper.

ANGELA HARTNETT: You did.

NICK GRIMSHAW: The hamper is yours.

ANGELA HARTNETT: Well, done.

NICK GRIMSHAW: Um Keira, thank you so much.

ANGELA HARTNETT: Thank you.

KEIRA KNIGHTLEY: Thank you for having me.

NICK GRIMSHAW: That was so fun. Merry Christmas, Keira Knightley, everybody.

[studio applause and cheers]

ANGELA HARTNETT: Thank you, Keira.

NICK GRIMSHAW: Thank you, Keira and Angela. That was really, really good.

ANGELA HARTNETT: No stress.

KEIRA KNIGHTLEY: Thank you, Angela. Incredible.

NICK GRIMSHAW: Thank you Angela-

ANGELA HARTNETT: The crew have a lot to eat.

NICK GRIMSHAW: -it was really good.

PRODUCER TOM: Round of applause to Angela's cooking.

[studio applause and cheers]

ANGELA HARTNETT: No! Thank you. Thank you. Very kind.

NICK GRIMSHAW: It was banging.

ANGELA HARTNETT: Bangin', bangin'.

NICK GRIMSHAW: It was really good.

[Christmas theme music plays]

NICK GRIMSHAW: Big thank you to Keira Knightley for joining us for our Christmas feast. Before we go, we wanted to go through a few messages that we had.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: We recently asked the Dish audience for your Christmas hacks, your Christmas traditions, and you really delivered. Here's a few of our favourites that we got. Um, Rosie said, 'Always does marmite and roast potatoes.'

ANGELA HARTNETT: Okay, nice.

NICK GRIMSHAW: Yeah, that would work.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Sam says 'Mushy peas with Christmas dinner.'

ANGELA HARTNETT: It's a Yorkshire thing.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I can. I've heard of peas with Christmas dinner.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Lots of people I know do peas.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: A lot of people do peas and rice. But mushy peas not-

NICK GRIMSHAW: Eh- Not no

ANGELA HARTNETT: Yeah? Not no.

NICK GRIMSHAW: I think I'd need a bit of crunch with it because the potatoes, mushy. Gravy, potentially a bit mushy.

ANGELA HARTNETT: But I-

NICK GRIMSHAW: I mean, the turkey with gravy, a bit mushy.

ANGELA HARTNETT: I'd like them spiced up a little bit. Like a bit of Tabasco in there or something.

NICK GRIMSHAW: Yeah, TBC on that one. Sam. Darcy, 'Baked beans with our Christmas dinner.'

[studio laughter]

ANGELA HARTNETT: No, Darcy. All wrong-

NICK GRIMSHAW: Illegal.

ANGELA HARTNETT: -on every level.

NICK GRIMSHAW: Illegal, I-legal.

ANGELA HARTNETT: Darcy, Darcy.

NICK GRIMSHAW: Chloe said she over boils the potatoes and reshapes the mash, making the best crispy-

ANGELA & NICK: Roasties.

NICK GRIMSHAW: So, she over boils the potatoes, reshapes them, and then like, so they sort of man-made potatoes.

[studio laughter]

ANGELA HARTNETT: But why would you do that? Why? I don't understand.

NICK GRIMSHAW: I don't know so they're like mushy.

ANGELA HARTNETT: Why are you giving yourself more work, Chloe?

NICK GRIMSHAW: I guess it's like fried mashed potato.

ANGELA HARTNETT: Yeah, fried mash. Fair enough, fair enough.

NICK GRIMSHAW: Yes, actually, Em says, 'How about this for a Boxing Day salad? Shredded brussel sprouts, shredded red cabbage, sliced apple, goat cheese, cranberries, walnuts, and a creamy sage tahini and maple dressing.'

ANGELA HARTNETT: That sounds very Mr. Yotam Ottolenghi.

ANGELA & NICK: Doesn't it? Doesn't it?

ANGELA HARTNETT: Yes, from Mr. Yotam.

NICK GRIMSHAW: Yes, that's from Yotam Ottolenghi.

ANGELA HARTNETT: That does sound great Em.

[Christmas theme music plays]

NICK GRIMSHAW: Um, thank you for all of those. If you do ever want to message us, dishwaitrose.co.uk is the way to do it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But we'll see you next week on Christmas Eve.

ANGELA HARTNETT: Can't wait.

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

ANGELA HARTNETT: If you want to make any of the meals I cook on dish, head to 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.

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