

Graham Norton, lemon butter trout and a dirty vodka martini



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

[theme music, continues under talking]

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: Not from Waitrose. We're a Waitrose adjacent.

ANGELA HARTNETT: I like that, Waitrose adjacent. That's a good way of putting it.

NICK GRIMSHAW: Yeah, Waitrose adjacent, yeah.

ANGELA HARTNETT: We're a Waitrose adjacent.

NICK GRIMSHAW: Um, anyway, welcome to our second episode of this brand-new series.

ANGELA HARTNETT: Yes!

[theme music fades out]

NICK GRIMSHAW: Have you had a lot of people messaging you *[in angry voice]* 'When's the new series coming?'

ANGELA HARTNETT: Not necessarily messaging... When I bump into people.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Like, 'When's the new series? Who's the new guest? Blah, blah, blah, blah. Who's doing Dish Live? Blah, blah, blah, blah.'

NICK GRIMSHAW: We're grateful for it.

ANGELA HARTNETT: So, we're very grateful for it.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: But you know, it's quite annoying.

NICK GRIMSHAW: I do love this time of year when, in the past couple of weeks everyone's started like a new chapter-

ANGELA HARTNETT: Yes, yeah.

NICK GRIMSHAW: -people going back to school.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: It's a new term. Even though we've not gone back to school.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Does feel like you are, doesn't it?

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: But I like that. But yeah, I saw a lot of people like bemoaning that it's now winter.

ANGELA HARTNETT: Oh no, I love winter.

NICK GRIMSHAW: Like, no it's September.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And winter's fine.

ANGELA HARTNETT: I don't mind.

NICK GRIMSHAW: Also breaking news, it happens every year so get over it.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Truly get over it. So excited for today.

ANGELA HARTNETT: Yeah, it's gonna be brilliant.

NICK GRIMSHAW: I'm really excited for Graham.

ANGELA HARTNETT: *[gasps]*

NICK GRIMSHAW: Graham Norton.

ANGELA HARTNETT: No. That is amazing. This person said to me, she goes, 'You're getting guests like Graham Norton,' and I thought she knew, I said, 'Well, yeah, he's coming on next week,' she went, 'What?' And I said, 'We're actually getting Graham Norton.'

NICK GRIMSHAW: Oh, she meant guests like-

ANGELA HARTNETT: She-

NICK GRIMSHAW: -akin- what he-

ANGELA HARTNETT: I think- yeah. Akin to his sort of, which, you know, some of them are huge-

NICK GRIMSHAW: Yeah, big time.

ANGELA HARTNETT: -like some of the stars he has.

NICK GRIMSHAW: He's always been so brilliant and gracious-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and really kind.

ANGELA HARTNETT: I imagine.

NICK GRIMSHAW: With his time, very generous as a guest.

ANGELA HARTNETT: Yes, yeah.

NICK GRIMSHAW: Like when he's been on the radio with me.

ANGELA HARTNETT: And didn't he do a quote for your book?

NICK GRIMSHAW: Yeah, he did, yeah.

ANGELA HARTNETT: Yes, that was very nice.

NICK GRIMSHAW: He did a quote for my book. I go to the same gym as him.

ANGELA HARTNETT: Very nice.

NICK GRIMSHAW: I don't know if he wants that personal information out there-

[laughter]

NICK GRIMSHAW: We'll ask when he comes in. I gave him his first Jägerbomb. Don't know if he's had one since.

ANGELA HARTNETT: Yeah, I mean he's basically the new Parkinson. He's up there with Leno.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You know, Letterman out in the States, you know, he's amazing.

NICK GRIMSHAW: Us.

[laughter]

ANGELA HARTNETT: Maybe you sweetheart, I don't think me stuttering away, 'Duh duh duh duh duh'.

NICK GRIMSHAW: [laughs]

ANGELA HARTNETT: 'Hello.'

NICK GRIMSHAW: Well, you are right on the money about him being a good chatter because his new podcast is called Wanging On.

ANGELA HARTNETT: I know, I've been listening.

NICK GRIMSHAW: Um, it's good, isn't it?

ANGELA HARTNETT: It's really good.

NICK GRIMSHAW: It's very good. He also is big, uh, big food and drink fan, so this is... setting up to be too good to be true.

ANGELA HARTNETT: I know. Could be here for hours.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Um, before we get Graham in, should we talk seasonality?

ANGELA HARTNETT: Seasonality, our new little thing.

NICK GRIMSHAW: Seasonality.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Please-

ANGELA HARTNETT: Please.

NICK GRIMSHAW: -please, please. Fig season, everybody.

ANGELA HARTNETT: You love figs, I hear.

NICK GRIMSHAW: I love figs.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: How d'you know that?

ANGELA HARTNETT: You said it the other day when we were talking on the phone.

NICK GRIMSHAW: Oh, right, yeah, yeah.

ANGELA HARTNETT: I mean, I don't sit and research you, you know, look at your Wikipedia page.

NICK GRIMSHAW: I love 'em. I really love 'em.

ANGELA HARTNETT: Love 'em, what'd you serve your figs with?

NICK GRIMSHAW: Just eat it like that?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: If I'm honest, I'm eating them with everything at the moment-

ANGELA HARTNETT: Perfect.

NICK GRIMSHAW: -I one with my breakfast this morning before I left for work.

ANGELA HARTNETT: You can have- but the great thing about fig is you can have it with savoury stuff.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Have it, little bit of mozzarella.

NICK GRIMSHAW: I love the fig salad that you made, I art directed-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -uh, where we did like, fig, burrata, Parma ham-

ANGELA HARTNETT: Peach Salad.

NICK GRIMSHAW: -rocket. Oh, was that a peach?

ANGELA HARTNETT: But you could-

NICK GRIMSHAW: Oh, I've been making that with fig.

ANGELA HARTNETT: Exactly-

NICK GRIMSHAW: Yeah, okay.

ANGELA HARTNETT: -that's perfect.

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: Yeah, that works like that.

NICK GRIMSHAW: Yeah, and I made the peach one. I made that twice.

ANGELA HARTNETT: Oh, very nice, look at you.

NICK GRIMSHAW: Yeah. But yeah, I've been making that with a fig as well, bit of fig, Parma ham, bit of cheese.

ANGELA HARTNETT: And you can pickle these as well.

NICK GRIMSHAW: Oh really?

ANGELA HARTNETT: You can pickle them, then you've got them, we use them, we pickle them all season.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And then we use them throughout the winter and serve them with like duck and venison and stuff like that.

NICK GRIMSHAW: Oh yeah, yum.

ANGELA HARTNETT: So they're really great with savoury. And then also I think they're great with mozzarella, you can do them with Parma ham.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And just eat them, as you say. Another one, desserts 'cause lots of do people do fig tart?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: ‘Cause sometimes they come with their fig leaf.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: And this may be stretching a bit, but you can make fig leaf ice cream.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Which is delicious. So you take your milk, infuse it with all the fig leaves and just churn it, and it's absolutely delicious.

NICK GRIMSHAW: Oh yeah, love a fig. So they're in season now?

ANGELA HARTNETT: They’re in season now.

NICK GRIMSHAW: So they just spend all summer getting ready for us.

ANGELA HARTNETT: Mmm. They are delicious.

NICK GRIMSHAW: Enjoy them, they’re d- are delicious, yeah. Enough with the figs.

ANGELA HARTNETT: Enough with the figs now. Done.

NICK GRIMSHAW: Should we get Graham Norton in?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yes.

[*theme music*]

NICK GRIMSHAW: Let's welcome our guest, Angela.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Time for a man who really knows the value of a good quality introduction.

ANGELA HARTNETT: Mmm.

NICK GRIMSHAW: He's here, he's about to be... slightly disappointed.

[laughter]

NICK GRIMSHAW: Famous for his sofa, but now he's at our table.

ANGELA HARTNETT: The pressure.

NICK GRIMSHAW: We've wanted this guest since the beginning of time, truly.

ANGELA HARTNETT: Definitely, yeah.

NICK GRIMSHAW: A round of applause-

GRAHAM NORTON: Really?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -for the incredible, Graham Norton!

[cheers and applause]

GRAHAM NORTON: Thank you very much. Um...

NICK GRIMSHAW: Hi.

GRAHAM NORTON: Isn't it, isn't it weird, I'm having card envy. I'm thinking, I should be holding cards.

[laughter]

ANGELA HARTNETT: Oh. Would you like them?

NICK GRIMSHAW: I love when you re- as I- as a presenter, I love when I watch you, full stop, but I also love when you read off a card, 'cause I'm like, yeah.

ANGELA HARTNETT: Yeah, as it should be.

NICK GRIMSHAW: 'Cause it's so fun, but it is terrible when someone says, 'Can you just remember all of these things?' And you're like, 'Well, no.'

GRAHAM NORTON: No.

NICK GRIMSHAW: Come on.

GRAHAM NORTON: Why would I do that?

[laughter]

NICK GRIMSHAW: You would. So I love when you go, like, 'Your film's called...' I love it.

[laughter]

NICK GRIMSHAW: I'm like-

GRAHAM NORTON: But also-

NICK GRIMSHAW: Like, Graham's doing it, I'm doing it.

GRAHAM NORTON: But also, it's something to do while the guest is talking.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, true.

[laughter]

GRAHAM NORTON: Bit of light reading.

NICK GRIMSHAW: Well welcome Graham, and cheers.

ANGELA HARTNETT: Yes, welcome.

GRAHAM NORTON: Oh cheers, what are we cheersing with? Cheersing-

NICK GRIMSHAW: We- we- well, I- we're gonna do you a dirty wet martini by request.

GRAHAM NORTON: Yes.

ANGELA HARTNETT: Wet martini, yes.

NICK GRIMSHAW: Cheers, cheers, cheers.

GRAHAM NORTON: Mmm, cheers.

ANGELA HARTNETT: Cheers. Lovely to have you.

GRAHAM NORTON: Thanks you.

ANGELA HARTNETT: Cheers.

NICK GRIMSHAW: Cheers Ange. Cheers Ange. Cheers.

ANGELA HARTNETT: Cheers.

GRAHAM NORTON: Ooh, lovely, I can smell the, the olive brine.

ANGELA HARTNETT: Oof! Very nice Nick, lovely. Chilled.

GRAHAM NORTON: That is really good. Just-

NICK GRIMSHAW: Bit too much vermouth?

GRAHAM NORTON: No, no. I think it's just the right amount of wet.

ANGELA HARTNETT: A hint.

NICK GRIMSHAW: I didn't know wet martini. I love a dirty martini, but yeah, Graham was telling us about wet, leaving the vermouth in.

GRAHAM NORTON: Um, I listened to a podcast where they were interviewing, uh, do you know Sally Jessy Raphael?

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Yes, yeah.

GRAHAM NORTON: She's an American daytime host. And now she's quite old.

ANGELA HARTNETT: Okay.

GRAHAM NORTON: She was saying how much she like, this is her drink, and I was like, oh actually, sounds really good, so I tried and I liked it.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: But she was on a podcast and uh, they were chatting and interviewing and then she started going, 'Now there are these things called podcasts. Are you familiar with the podcast?'

[laughter]

GRAHAM NORTON: And the poor host was like, 'You're, this is a podcast.'

[laughter]

GRAHAM NORTON: 'You're, you're on a podcast.' Yeah.

NICK GRIMSHAW: 'You're on one.'

GRAHAM NORTON: Yeah. Yeah, now.

NICK GRIMSHAW: 'Welcome. Welcome to the podcast.'

ANGELA HARTNETT: I love that.

NICK GRIMSHAW: But yeah, we, we, I, I mean, I wasn't exaggerating when I said we've wanted you on since the beginning of time.

ANGELA HARTNETT: Mm, definitely.

GRAHAM NORTON: Oh, well, oh well that's very nice for you.

NICK GRIMSHAW: Me and Ange- me and Ange met on a barge to talk about this podcast.

ANGELA HARTNETT: Mm, we did indeed, yeah.

NICK GRIMSHAW: Before it had begun. And we were like, 'Who d'you want on?' We were like, 'Graham Norton.'

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: Oh, I'm very proud.

ANGELA HARTNETT: Of course.

NICK GRIMSHAW: And now...

GRAHAM NORTON: Sadly, your, your [*laughing*] your standards are higher now.

[*laughter*]

GRAHAM NORTON: 'We don't need you anymore. We've got proper stars now.'

NICK GRIMSHAW: Graham's response was like, 'Let's see how the first seven series though,'

[*laughter*]

NICK GRIMSHAW: 'And then, uh...'

ANGELA HARTNETT: 'Let's see if it lasts.'

NICK GRIMSHAW: 'And then we'll talk.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'Then we'll talk.'

GRAHAM NORTON: No, but I, well I have a great appetite, uh, yeah, so I'm looking forward to it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, let's do it.

ANGELA HARTNETT: Perfect.

NICK GRIMSHAW: But we have also, we were just doing, we were saying before you came in, behind your back, we were very excited for many reasons, but also you love food, you love drink, we were like, this will be ideal.

GRAHAM NORTON: Yeah, no, honestly.

ANGELA HARTNETT: Yeah, it'll be perfect, you're our perfect guest.

GRAHAM NORTON: I love Waitrose.

ANGELA HARTNETT: Oh, there you go.

GRAHAM NORTON: Yeah.

NICK GRIMSHAW: Fantastic.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Doesn't mind us. It's really good.

ANGELA HARTNETT: [*laughs*] Yeah.

GRAHAM NORTON: I remember, I remember I was at a, I think it was a BAFTAs or something.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: And uh, one of the sponsors or something must have been Waitrose.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: And there was someone from Waitrose there. And I wanged on-

ANGELA HARTNETT: *[laughs]*

GRAHAM NORTON: -about, I wanged on about some sort of Waitrose pre-prepared lamb shank for so long they made apologies and walked off.

[laughter]

NICK GRIMSHAW: They're like, 'Yeah, yeah, yeah, anyway, uh.'

GRAHAM NORTON: Yeah, 'Lovely to have met you.'

NICK GRIMSHAW: Yeah shut up about that lamb shank.

ANGELA HARTNETT: Right, I'm gonna get you some now.

GRAHAM NORTON: Ooh, food.

[sound of chairs moving]

NICK GRIMSHAW: Yeah, so we're having a little starter, I believe.

ANGELA HARTNETT: Little starter.

NICK GRIMSHAW: We're having a scotch egg.

ANGELA HARTNETT: Scotch egg. Graham loves a Scotch egg.

GRAHAM NORTON: I do love-

NICK GRIMSHAW: So, we have a Scotch egg for, for special reason, one, delicious. But also you're... you've sort of not been able to have Scotch eggs I hear?

GRAHAM NORTON: Well, no, not that I can't have them, it's just-

NICK GRIMSHAW: No, you're not under vegan rule.

GRAHAM NORTON: -the house, since me and now my husband, since we've been together, it's been a vegan house, well, most of the time it's been a vegan house. And, uh, but I, I still treat myself to little things like scotch eggs, sausage rolls, things like that, every now and again.

NICK GRIMSHAW: Yeah every once yeah. And are you allowed to bring them into the vegan house?

GRAHAM NORTON: Um, I'm sure I am.

NICK GRIMSHAW: Yeah.

GRAHAM NORTON: And I, I'm sure I have.

NICK GRIMSHAW: Yeah.

GRAHAM NORTON: Yes. I, if I haven't finished it on the bike, uh...

[laughter]

NICK GRIMSHAW: Yeah.

GRAHAM NORTON: I've gotta shove, if I haven't successfully shoved it all in my gob before I get home, then it will come into the house.

NICK GRIMSHAW: Then we'll be brought in.

GRAHAM NORTON: But the, there's something so mysterious about a Scotch egg.

NICK GRIMSHAW: Mm.

GRAHAM NORTON: That it could be, you know, deep fried and crispy.

NICK GRIMSHAW: Mm-hm.

GRAHAM NORTON: And yet there's an egg in there. How, now how do they do it?

ANGELA HARTNETT: How does that happen?

NICK GRIMSHAW: How do they do it Ange?

ANGELA HARTNETT: How do they do it?

GRAHAM NORTON: Now you see-

NICK GRIMSHAW: I love a Scotch egg.

GRAHAM NORTON: How did you do that? How is the yolk...

[crew laugh]

NICK GRIMSHAW: Jammy?

GRAHAM NORTON: How is the yolk kind of jammy?

ANGELA HARTNETT: It's all magic. It's all magic.

NICK GRIMSHAW: But then the outside-

GRAHAM NORTON: Did you inject it with something?

ANGELA HARTNETT: Yes.

GRAHAM NORTON: Did you inject it with something really chemically?

NICK GRIMSHAW: Resin.

ANGELA HARTNETT: No!

GRAHAM NORTON: *[laughs]*

NICK GRIMSHAW: No.

ANGELA HARTNETT: You just wrap the egg.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: In the sausage meat.

NICK GRIMSHAW: Yeah. But then why-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But then the egg's not raw when you wrap it no?

ANGELA HARTNETT: Because you cook the egg, it's not a raw egg.

NICK GRIMSHAW: No, no.

GRAHAM NORTON: No, no. I got, I got that, Angela.

[laughter]

NICK GRIMSHAW: Yeah, yeah, there's no shell.

ANGELA HARTNETT: Just checking.

GRAHAM NORTON: That would be very hard to do.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: That's Heston level. I'm not there yet by a long shot.

GRAHAM NORTON: So you do a soft boiled egg for how long?

ANGELA HARTNETT: So you soft-

NICK GRIMSHAW: Few minutes?

ANGELA HARTNETT: About four and a, four and a half minutes. Yeah.

NICK GRIMSHAW: Wrap it in the sausage meat.

ANGELA HARTNETT: Yeah. And then, um, and the panko breadcrumbs, and then you deep fry it. So as long as you've cooked your egg right at the first stage of boiling it, then it shouldn't overcook and it should still be a little bit soft.

GRAHAM NORTON: So it won't cook any more because of the sausage meat?

ANGELA HARTNETT: No, it'll cook a little bit more, but not too much more.

NICK GRIMSHAW: It's like sausage armour for the egg.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Essentially.

ANGELA HARTNETT: Exactly. Yeah.

NICK GRIMSHAW: Heat protector. Would you, you think that's a good meat to put around yourself as insulation? Yes.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: Yes.

NICK GRIMSHAW: Probably is, sausage meat.

[crew laugh]

GRAHAM NORTON: Sausage roll.

ANGELA HARTNETT: Sausage roll.

NICK GRIMSHAW: Yeah.

GRAHAM NORTON: It's like a food duvet.

NICK GRIMSHAW: Stop, drop, sausage roll.

GRAHAM NORTON: *[laughs]*

NICK GRIMSHAW: All of that. But yeah, Graham, get involved-

ANGELA HARTNETT: Yeah, help yourself.

NICK GRIMSHAW: -because I know, um... you're not in the vegan home right now.

GRAHAM NORTON: *[makes eating sounds]*

NICK GRIMSHAW: So eat the sausage, please, get involved.

GRAHAM NORTON: And, and the egg.

NICK GRIMSHAW: And the egg, and the egg. Oh, and the egg!

GRAHAM NORTON: All-

NICK GRIMSHAW: You gotta eat the egg.

GRAHAM NORTON: All of this.

NICK GRIMSHAW: Oh, the whole, the whole situation.

GRAHAM NORTON: This is, yeah.

NICK GRIMSHAW: Can I eat this? Yeah.

ANGELA HARTNETT: Uh, a little bit of, uh, panko breadcrumbs around it.

NICK GRIMSHAW: What's that? Has it got gluten in it?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Oh, I'm allergic now, aren't I?

ANGELA HARTNETT: Yeah, exactly, so you can't eat it, yes.

GRAHAM NORTON: Oh, so, oh, oh you're Mr. Gluten?

ANGELA HARTNETT: Yeah, he's Mr. Gluten.

NICK GRIMSHAW: I'm Mr. Gluten, it's so annoying.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It was a recent discovery.

GRAHAM NORTON: Oh, okay.

NICK GRIMSHAW: It was really bad.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

GRAHAM NORTON: But do you feel better for it?

NICK GRIMSHAW: Uh, I think I do. I think I actually do. It's been about a month of not eating it.

GRAHAM NORTON: But do you feel better enough?

[*crew laugh*]

GRAHAM NORTON: That's what I always think.

NICK GRIMSHAW: Well, I-

ANGELA HARTNETT: Or would you rather the pain?

NICK GRIMSHAW: The la- the lady that I was like went and had like my allergy test with and stuff, she was like, 'Once you have like six months of it, of no gluten', she said, 'You will actually feel astonishing,' I was like, 'I feel alright now,' and she was like, 'Yeah, but once you...' she was like.

ANGELA HARTNETT: 'You're gonna be on fire in six months.'

NICK GRIMSHAW: 'You're gonna be awake,' I was like, 'Okay.' Mesh my boyfriend was like, 'No.'

GRAHAM NORTON: No.

ANGELA HARTNETT: You'll be exhausted.

NICK GRIMSHAW: 'Not more awake.'

[*laughter*]

NICK GRIMSHAW: 'This is enough.' So I had a week of no gluten, but then I went to France.

ANGELA HARTNETT: You'll be exhausted. Yeah.

GRAHAM NORTON: Oh, home of gluten.

NICK GRIMSHAW: Home of gluten.

GRAHAM NORTON: Yeah.

NICK GRIMSHAW: And then I was like, wah! Whatever.

ANGELA HARTNETT: And they're not fussed.

NICK GRIMSHAW: So I probably had about a year's worth of gluten 'cause I knew I was just there for five days. Now I've been doing it a month.

ANGELA HARTNETT: Got you.

NICK GRIMSHAW: So I think, my marker of thinking I'm better was I drove to Manchester and didn't nearly fall asleep and die, which I do on every drive, 'cause I'm like, [*in panicked voice*] 'Oh my God, driving!' And I felt like, 'Yeah, driving.' Do you like making a scotch egg? Is that-

ANGELA HARTNETT: I don't mind, I'll quite therapeutic. It is good to make, it's easy to make. It's a nice little thing.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: You can take them home with you Graham, if you don't eat them all.

GRAHAM NORTON: No, I can't.

ANGELA HARTNETT: Oh, you're not-

NICK GRIMSHAW: Can't have them in the vegan house.

ANGELA HARTNETT: Course you can't. Eat them on the car home, you'll be fine.

NICK GRIMSHAW: One of my friends keeps-

GRAHAM NORTON: I'll just be outside the gate.

[*laughter*]

ANGELA HARTNETT: Exactly, yeah.

GRAHAM NORTON: [*makes eating sounds*]

NICK GRIMSHAW: Where's Graham?

ANGELA HARTNETT: Yeah. He's munching away.

NICK GRIMSHAW: One of my friends keeps cigarettes at my house, um, because she does, uh, her husband doesn't know she smokes.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And she'll come over and she'll come in and have a, a Camel Blue in my back garden and then walk home. So you could maybe keep those in a neighbour's.

[*laughter*]

GRAHAM NORTON: What does, what does that do to a marriage?

NICK GRIMSHAW: I don't know.

GRAHAM NORTON: Like, what if he finds out?

NICK GRIMSHAW: Yeah.

GRAHAM NORTON: Is it, it- I mean-

NICK GRIMSHAW: Well, well, she said she'd quit and he was like, 'Okay, great.' And then she was like, 'I'm just gonna keep these here, and then when I come I'll I have one', and then she comes about three times a week.

[*crew laugh*]

GRAHAM NORTON: Oh, is that all?

NICK GRIMSHAW: Yeah, not every day.

GRAHAM NORTON: Okay. That's good.

NICK GRIMSHAW: Yeah, yeah, yeah. And then she'll have one. So maybe you could pop those in a neighbour's, um...

GRAHAM NORTON: *[laughs]*

NICK GRIMSHAW: In a neighbour's drawer for a Scotch egg. Off for another walk.

GRAHAM NORTON: Yeah, 'Could you hold these for me?'

NICK GRIMSHAW: 'Yeah, please, just for a couple of days?'

GRAHAM NORTON: Yeah.

NICK GRIMSHAW: Um, you cycled here, Graham.

GRAHAM NORTON: Mm.

NICK GRIMSHAW: Um, which you, uh, you join quite an illustrious list of guests that have cycled here now.

GRAHAM NORTON: Okay.

NICK GRIMSHAW: Shout out to the person that kept a note of this on the Dish team. Steve Coogan.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah. Also Chris Evans.

ANGELA HARTNETT: Mm.

GRAHAM NORTON: He loves a bike.

ANGELA HARTNETT: Yeah, loves a bike.

NICK GRIMSHAW: Love bike.

GRAHAM NORTON: I'm surprised he didn't run.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I mean, you've worked with, in the same building as Chris.

GRAHAM NORTON: Yeah. We'd have, the two of us had a very different vibe.

NICK GRIMSHAW: Right.

GRAHAM NORTON: All of his listeners were calling in about kind of, you know, self care and training for the marathon.

[laughter]

GRAHAM NORTON: Yeah, and mine were just like, you know, [*in pained voice*] 'Really hungover after a barbeque.'

[laughter]

GRAHAM NORTON: 'We started drinking at twelve.'

[laughter]

GRAHAM NORTON: Yeah.

NICK GRIMSHAW: And he does, he like works out during his radio show, like he does pullups, press ups.

ANGELA HARTNETT: Well, he's always wearing gym gear, isn't it?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: When I've been in there, he's in his shorts, he's ready to literally run off at any moment.

NICK GRIMSHAW: Yeah, wow. And you love it, don't you?

ANGELA HARTNETT: I cycle everywhere.

NICK GRIMSHAW: 'Cause you like it after a, a session- you don't call it that. A shift.

ANGELA HARTNETT: A shift. A shift.

[laughter]

ANGELA HARTNETT: A service. A service.

NICK GRIMSHAW: A service!

ANGELA HARTNETT: I like the after this.

NICK GRIMSHAW: A service.

ANGELA HARTNETT: The thing that the French have.

NICK GRIMSHAW: After a... session?

ANGELA HARTNETT: A session with you, yeah.

NICK GRIMSHAW: Service in the kitchen.

ANGELA HARTNETT: Yeah, 'cause it-

NICK GRIMSHAW: -with all the noise and the chaos, it's quite a good, uh...

ANGELA HARTNETT: Yeah, it calms you down, you know, sort of your head just relaxes.

GRAHAM NORTON: It's that cool air, isn't it?

ANGELA HARTNETT: Yeah. I, I love cycling, and also I think it is the only way to get around London.

GRAHAM NORTON: Yeah.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Because you're stuck in traffic, you know, everywhere I think is about half an hour, forty-five minutes most, you know? I'm east, so Notting Hill, forty-five minutes, that's my, the furthest I'll go.

GRAHAM NORTON: East to Notting Hill, that's quite far.

NICK GRIMSHAW: Yeah.

GRAHAM NORTON: Yeah.

NICK GRIMSHAW: You could get sponsored for that.

[laughter]

ANGELA HARTNETT: I did that the other day. It was good.

NICK GRIMSHAW: It's quite far.

ANGELA HARTNETT: It was quite, it was alright though.

NICK GRIMSHAW: Charity ride, that.

[laughter]

NICK GRIMSHAW: Um, we should go through your food likes and dislikes.

ANGELA HARTNETT: Yes.

GRAHAM NORTON: Oh yes.

NICK GRIMSHAW: We always like to establish these, uh, thanks for sending your list through. Not a very long list. Um, but that's good. That's a good thing.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: Well 'cause I-

NICK GRIMSHAW: Sometimes you get-

GRAHAM NORTON: I kind of eat- I- I'll eat anything.

NICK GRIMSHAW: I'm the same.

GRAHAM NORTON: And also I always feel like if you're going to someone's house, eat it.

NICK GRIMSHAW: Yeah.

GRAHAM NORTON: You know, it's like when people send through their big lists.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: Like, no. Not a restaurant. No.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: No. Am I that person now 'cause of gluten?

ANGELA HARTNETT: Yeah. We've had- a big thing in the notes-

NICK GRIMSHAW: It is annoying.

ANGELA HARTNETT: -you know.

NICK GRIMSHAW: It is annoying.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: But, but, can you be the person who will eat gluten? Uh, will you shut up about it if you go to someone's house?

ANGELA HARTNETT: Since it's come about he hasn't stopped wanging on about it.

[laughter]

NICK GRIMSHAW: I am that person.

GRAHAM NORTON: Wow.

NICK GRIMSHAW: I'm so sorry.

ANGELA HARTNETT: No, we love you.

NICK GRIMSHAW: But at least it's just that- no, I know you love me, but I mean, it's like at least it's not multiple things. I think I-

ANGELA HARTNETT: But also-

NICK GRIMSHAW: -I think I-

GRAHAM NORTON: I'm gluten intolerant intolerant.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, yeah, yeah.

[laughter]

NICK GRIMSHAW: I think a lot of people are, so apologies. Yeah. I do always do it quite a sense of apology in restaurants, I'm like, 'I'm really sorry.' And I like sometimes like the wait staff in a restaurant will say to me, 'Oh no.'

ANGELA HARTNETT: No, they don't.

NICK GRIMSHAW: No like, as in like, they're gutted for me.

ANGELA HARTNETT: Oh, right.

NICK GRIMSHAW: Not like it's a pain in the arse.

ANGELA HARTNETT: Oh right.

NICK GRIMSHAW: They're like, 'Oh, that's bad,' I'm like, 'Yeah, I know.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: S*** innit. And they're like, 'Yeah.'

GRAHAM NORTON: But you have the list, you know what has gluten in.

NICK GRIMSHAW: Yeah, yeah, yeah, exactly. Bread.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, okay. Um, so this is your list. You love salmon? You love salmon, uh, you love potatoes and say, 'I will often order something on a menu because of the potatoes' -

GRAHAM NORTON: Yes.

NICK GRIMSHAW: - 'it comes with.'

GRAHAM NORTON: Yeah.

NICK GRIMSHAW: Yeah, love a potato. I think they're quite grounding.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: And just, oh, they're just delicious.

NICK GRIMSHAW: Yeah, just delicious.

GRAHAM NORTON: And you know, I know it's a racial stereotype that, you know, I'm, I'm from Ireland, but I do genuinely love potato.

ANGELA HARTNETT: Any form?

GRAHAM NORTON: Really kind of any form, mash would probably be my top.

ANGELA HARTNETT: Okay, perfect, we like that.

NICK GRIMSHAW: I don't know if there's anyone who's like, 'Ew a potato,' are they?

ANGELA HARTNETT: No.

GRAHAM NORTON: Yeah.

ANGELA HARTNETT: Some people like, some people don't like mash, they'll like roast, you know.

NICK GRIMSHAW: My dad doesn't like mash.

GRAHAM NORTON: Oh, so oh, mash is delicious.

ANGELA HARTNETT: It's the texture. I love mash. I think it's delicious.

NICK GRIMSHAW: I love mash.

GRAHAM NORTON: Oh, absolutely delicious. Yeah.

NICK GRIMSHAW: Yeah.

GRAHAM NORTON: I mean, when I, when I came to London first I worked in restaurants.

ANGELA HARTNETT: Yes.

GRAHAM NORTON: And, uh, we had an Irish chef.

ANGELA HARTNETT: Okay.

GRAHAM NORTON: And uh, and it was kind of a high-end restaurant.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: It was in Covent Garden, and uh, I remember one day the special.

ANGELA HARTNETT: Mm.

GRAHAM NORTON: Which I was describing to people, um, was, uh, a some bit of white fish.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: That had a white sauce on it.

ANGELA HARTNETT: Right, yeah.

GRAHAM NORTON: And it was served with rice and potatoes.

[laughter]

NICK GRIMSHAW: Love.

GRAHAM NORTON: Rice was a vegetable.

[laughter]

NICK GRIMSHAW: Yeah. Rice and potatoes.

GRAHAM NORTON: Yeah.

NICK GRIMSHAW: And potatoes.

ANGELA HARTNETT: I love that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Brilliant.

NICK GRIMSHAW: Also on the list, we have basil. This is likes.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Basil, sesame.

GRAHAM NORTON: Oh yeah.

NICK GRIMSHAW: Celeriac, beetroot, Scotch eggs as was discussed. Um, and then we move on to the dislikes.

ANGELA HARTNETT: Oh, here we go.

NICK GRIMSHAW: I always like the dislikes.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: No grapefruits, no oysters.

GRAHAM NORTON: Grapefruits, I, I, I remember I got sick on a kid, as a kid on grapefruit.

[laughter]

NICK GRIMSHAW: On a kid.

GRAHAM NORTON: On a kid.

NICK GRIMSHAW: Blugh.

GRAHAM NORTON: I'm kid intolerant.

NICK GRIMSHAW: *[laughs]*

GRAHAM NORTON: Um, and uh, whenever I have, I dunno whether it's psychological, but whenever I do accidentally eat some grapefruit, I do feel sick.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: And then the oyster thing, I didn't know. If you eat a bad oyster, it stays in you.

ANGELA HARTNETT: Can for a bit.

GRAHAM NORTON: And then you, when you have another bad oyster, you're way sicker than you were after the first bad oyster.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Right.

GRAHAM NORTON: So, um, I'd had a bad oyster somewhere, and then the night before my fiftieth birthday party, the people from outta town I took out for dinner, 'Oysters, ey!'

ANGELA HARTNETT: Yeah, yeah, lovely, yeah. No...

NICK GRIMSHAW: No...

GRAHAM NORTON: So ill.

NICK GRIMSHAW: No.

GRAHAM NORTON: So ill. So at my fiftieth birthday party, I was hardly able to go.

ANGELA HARTNETT: Oh God, that's awful.

GRAHAM NORTON: And I wasn't able to drink.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: Uh, that, yeah.

NICK GRIMSHAW: Um, you are not mad on semolina or polenta when it's runny. No, no.

GRAHAM NORTON: Which is more or less the same thing.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: Yeah, it is.

NICK GRIMSHAW: Same, yeah, yeah. And then, um, you, 'Don't mind tomato-based sauce. I probably wouldn't eat grilled or roast tomatoes. You can keep sun dried tomatoes.'

GRAHAM NORTON: Yeah, yeah. Stick 'em.

ANGELA HARTNETT: I agree with that. Not sun dried tomatoes.

GRAHAM NORTON: No, just I, I, because I, I do remember. When did they arrive? Back, in the late eighties?

ANGELA HARTNETT: I think so, when it was Alastair Little, cooking in sort-

NICK GRIMSHAW: Did they arrive with like pesto? No?

ANGELA HARTNETT: No, I think they were a bit after pesto.

GRAHAM NORTON: Yeah. They just rocked up.

NICK GRIMSHAW: Mm-hm.

GRAHAM NORTON: And it was one of those things where everyone was like-

ANGELA HARTNETT: Walking through Soho like they own the place.

[crew laugh]

GRAHAM NORTON: Yeah. 'These are delicious,' and I was like, 'These are not delicious.'

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Oily, chewy. Yeah.

GRAHAM NORTON: But I love a, a fresh tomato with just, uh, salt on it.

NICK GRIMSHAW: Oh yeah. Delish.

GRAHAM NORTON: Oh my God, that's the most delicious thing.

NICK GRIMSHAW: Yeah, that's fantastic.

GRAHAM NORTON: Yeah.

NICK GRIMSHAW: A good tomato. Not cold.

GRAHAM NORTON: It was on here that I heard that.

NICK GRIMSHAW: Oh, really? Oh yeah!

GRAHAM NORTON: Was it on you that I heard that? Were you talking about tomatoes, don't take- tomatoes out of the fridge.

NICK GRIMSHAW: Yeah, you did say that.

ANGELA HARTNETT: Yes, definitely keep them out of the fridge, yeah.

NICK GRIMSHAW: Yeah.

GRAHAM NORTON: Yeah, no, I didn't know that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Never.

GRAHAM NORTON: I do now.

ANGELA HARTNETT: Because otherwise they don't taste.

GRAHAM NORTON: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, love that. Love that. And then we wanted to talk to you about your food awakening.

GRAHAM NORTON: Oh yes.

NICK GRIMSHAW: Um, that happened, I heard on like a French exchange trip.

GRAHAM NORTON: Yes.

NICK GRIMSHAW: Where you had sort of a, an interesting time.

GRAHAM NORTON: Yeah.

NICK GRIMSHAW: Which was sort of, uh, directed by your mom, right?

GRAHAM NORTON: It was because basically we were having a French student come stay with us.

NICK GRIMSHAW: Mm-hm.

GRAHAM NORTON: And then I was gonna go over there with him. So Gilles, for it was he, uh, he was coming to stay with us, and my mother was so nervous because she'd heard all these horror stories about the French students who'd come and they wouldn't eat anything. They'd just poke at the Irish food and it'd be terrible. So, uh, anyway, Gilles arrived and he was a marvel. Ate everything that was put in front of him, uh, said, 'Thank you very much,' finished everything, da da da da da... So my mother was delighted, but when I got to the airport and I was going to go to France, my mother, I think she might've held me by the shoulders and she just went, 'Eat everything.'

[laughter]

GRAHAM NORTON: Like I was representing Ireland.

[laughter]

GRAHAM NORTON: In the Eating Olympics. Uh, so I went for gold and, and, it was like they knew that my mother said that, because they gave me so many, like, you know that tête de veau?

ANGELA HARTNETT: Oh yes, head.

NICK GRIMSHAW: Oh, yeah, yeah, yeah.

GRAHAM NORTON: Where, they, they chop off a calf's head and it's floating in aspic, and you can see like a nostril on the thing like that.

NICK GRIMSHAW: *[laughs]*

GRAHAM NORTON: We- I remember getting that for breakfast once.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: Oh, no.

GRAHAM NORTON: I ate it.

NICK GRIMSHAW: You ate, you ate that.

GRAHAM NORTON: I ate it.

ANGELA HARTNETT: Well done.

NICK GRIMSHAW: For Ireland.

GRAHAM NORTON: But they, but really stinky cheeses, and I'd never eaten cheese before I went to Ire- France. Never eaten cheese. Thank you so much, that looks amazing. And I would hold back bread during the meal. I would kind of hide bread in my napkin, so that when the cheese came, I could kind of like just smuggle it into my stomach-

ANGELA HARTNETT: Yes.

GRAHAM NORTON: Through the bread.

NICK GRIMSHAW: Through the bread.

GRAHAM NORTON: Yeah. A bit like the egg in the Scotch egg.

NICK GRIMSHAW: Yeah. Like that, yeah.

ANGELA HARTNETT: It was your filter, yeah.

NICK GRIMSHAW: And then there that sort of open your eyes and be like, well now I can eat anything.

GRAHAM NORTON: Yeah. I mean, I'm still not mad on a really blue cheese.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Right, okay.

GRAHAM NORTON: Um, you know those ones that smell of piss?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: Yeah, we know the ones.

NICK GRIMSHAW: Does anyone like them?

GRAHAM NORTON: Apparently they do.

ANGELA HARTNETT: Mm, there's a few of us. There's a few of us, yeah.

GRAHAM NORTON: French, French people do.

ANGELA HARTNETT: Yeah, yeah.

GRAHAM NORTON: Well, they say they do. They

ANGELA HARTNETT: We do. We love it.

[*theme music*]

NICK GRIMSHAW: Wow, the food is here, Ange.

ANGELA HARTNETT: Okay, so we have a trout in lemon butter with roasted potatoes and fennel. Bon appétit.

NICK GRIMSHAW: Thank you so much Ange.

GRAHAM NORTON: Yeah, this looks amazing.

NICK GRIMSHAW: So run us through this.

ANGELA HARTNETT: So you basically slice up your new potatoes. Um, par roast them in the oven first for about ten minutes, and then while that's happening, you make your dill butter so finely chop some dill, mix it with butter, season it, touch of lemon rind, and then you put that all through the trout.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And a little bit on top. And then add your fennel to the potatoes once they come out the oven after about ten minutes, put your trout on top, few little capers and then back in the oven. And I've added a little bit of wine as well just to sort of help the cooking process.

NICK GRIMSHAW: Mmm.

GRAHAM NORTON: That's delicious, isn't it?

ANGELA HARTNETT: So I hope you're happy.

GRAHAM NORTON: For a potato, they feel quite light and healthy.

ANGELA & NICK: Mmm.

GRAHAM NORTON: So, yeah.

NICK GRIMSHAW: Yeah, I love when a potato feels healthy.

GRAHAM NORTON: *[laughs]*

NICK GRIMSHAW: Do you know what I mean?

GRAHAM NORTON: When it lies to you.

NICK GRIMSHAW: Oh, healthy.

ANGELA HARTNETT: They are healthy, potatoes.

NICK GRIMSHAW: They are healthy.

ANGELA HARTNETT: They are, and then what's the wine we're having? Craggy Range, it's called, and it's a Sauvignon Blanc. So, cheers, Graham.

GRAHAM NORTON: Cheers.

ANGELA HARTNETT: Lovely to have you with us.

GRAHAM NORTON: Thank you so much-

NICK GRIMSHAW: Thank you, Graham.

GRAHAM NORTON: -and thank you for this delicious food.

NICK GRIMSHAW: Thank you so much.

GRAHAM NORTON: What sort of trout is this again?

ANGELA HARTNETT: Rainbow trout.

GRAHAM NORTON: Rainbow trout.

NICK GRIMSHAW: Mm. You made the butter?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: So what would you do? Just like unsalted or salted butter?

ANGELA HARTNETT: Unsalted butter, chopped dill, and rind of a lemon. But you can make lots of, like tarragon would work with this as well, if you can't get dill, you could put tarragon, you could put parsley.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Or you could do a butter with all three.

NICK GRIMSHAW: Ange, I wanna ask you about the fennel.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: ‘Cause I love fennel.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: I never really cooked with fennel, apart from chopping it all up and throwing it in to roast.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: How have you sort of done it with the potatoes?

ANGELA HARTNETT: Just sliced it up.

NICK GRIMSHAW: Just sliced it up.

ANGELA HARTNETT: Sliced it up.

NICK GRIMSHAW: And did it at the exact same time as potatoes.

ANGELA HARTNETT: No, did it afterwards. So when I put the trout in, I mixed the potatoes with the fennel and then put the trout on top and then put it in the oven. But if it's thin enough, it'll cook, you see?

GRAHAM NORTON: Did you use... a mandoline?

ANGELA HARTNETT: I did indeed.

[crew ‘Ohh’s]

NICK GRIMSHAW: Ohh.

[laughter]

ANGELA HARTNETT: You've been listening, haven't you? You've been doing your homework.

NICK GRIMSHAW: Oh, yeah.

ANGELA HARTNETT: Do you have a mandolin at home?

GRAHAM NORTON: No, 'cause I've got ten fingers!

[laughter]

NICK GRIMSHAW: Yeah. If you wanna try this recipe or any of the recipes we do on Dish, uh, or get the wine pairing, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes), they are all on there. Is this, this would be quite good for like when you've gotta do a dinner for a few people now.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Quite a simple one and quite wow.

ANGELA HARTNETT: Yeah, quite wow.

NICK GRIMSHAW: I love a full fish.

GRAHAM NORTON: And also, yeah, you're right, it's impressive.

NICK GRIMSHAW: Yeah. It's like, 'Oh, you cook.' Yeah.

GRAHAM NORTON: Except again, then people get all funny about the head or something and it's like, oh, f*** off.

[crew laugh]

NICK GRIMSHAW: Yeah come on.

ANGELA HARTNETT: Yeah, just do it.

[theme music]

NICK GRIMSHAW: Hey, we have to talk about Wanging On to your face, because again, we were talking about this before you came on.

GRAHAM NORTON: Oh yeah.

NICK GRIMSHAW: And we both love Wanging On, which is Graham's podcast by the way.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: Me and Maria. Maria McErlane.

ANGELA HARTNETT: You and Maria.

NICK GRIMSHAW: Yeah, you and Maria are doing that. Um, I love it so much because I was saying, you kind of don't notice when one's ended and one's began. It can be a nice continuous flow of conversation.

GRAHAM NORTON: It is endlessly...

[laughter]

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yeah I love it. I love that.

GRAHAM NORTON: It is literally me and Maria wanging on.

NICK GRIMSHAW: Wanging on.

GRAHAM NORTON: We didn't want to, you know, it's, it's the most low concept [laughs].

ANGELA HARTNETT: [laughs]

GRAHAM NORTON: It's the most low-concept podcast imaginable. It is just me and Maria talking. That's all it is,

ANGELA HARTNETT: And it's such a brilliant listen.

GRAHAM NORTON: Oh, thank you.

ANGELA HARTNETT: Because you go with it, and I, we were saying earlier that we love it when you let members of the public call in and then you're just like, 'Well, that was rubbish. They don't know what they're talking about.'

NICK GRIMSHAW: Oh I love that.

ANGELA HARTNETT: And you're just like, you know...

GRAHAM NORTON: There's a lot of tough love. Because we-

ANGELA HARTNETT: Yes, tough love. I think that's a nice way of putting it.

GRAHAM NORTON: The, the, the closest thing to a format, uh, is that we get these problems. I don't why myself and Maria decided not to take any of them seriously at all. But that is...

[laughter]

GRAHAM NORTON: So hopefully people, you know, I, I feel like, 'cause I was, um, an agony uncle at The Telegraph for many years.

ANGELA HARTNETT: Yes, yeah.

NICK GRIMSHAW: Yes.

GRAHAM NORTON: And then I was at, uh, Radio 2 for ten years, and that's when me and Maria started doing this, and then we were at Virgin for three years and we were doing it there. So I think by now if people do get in touch, they understand the level of advice they're going to get.

ANGELA HARTNETT: Yeah, yeah, yeah.

GRAHAM NORTON: Uh, it will not be cuddly.

ANGELA HARTNETT: Yeah, yeah.

[laughter]

NICK GRIMSHAW: They, they know what they're in for, yeah, they know what they're in for. Are you someone in real life that people would turn to advice for?

GRAHAM NORTON: Um, I think they used to.

[laughter]

NICK GRIMSHAW: And then they heard. And then they heard Wanging On-

ANGELA HARTNETT: Then they heard the podcast.

NICK GRIMSHAW: -and they went, wow. Never again. Never again.

GRAHAM NORTON: How it happened was me and Maria, it was our favourite thing.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: Was kind of hearing people's problems and kind of, and also I think when you, if somebody tells you what's wrong in their life, often as a, just a little bit of distance, you're able to go, that isn't what's wrong. What's actually wrong is this bit.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: And I think that's where agony shows and agony the columns do their job.

NICK GRIMSHAW: You're quite good at advice I feel, quite measured.

ANGELA HARTNETT: I get, yeah. I get a lot of people ask- well, you have it at work anyway, but I can be quite honest, 'cause I think you have to be, if someone's come to you and said, you know, they want your advice, then you have to give it. And the one person I always go to advice for is my sister. Because family, so not every family member you want it, but my sister will absolutely tell it straight down the line. And you know, and that's what you want, really.

NICK GRIMSHAW: My sister's always the same.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Very good advice like that. My brother, terrible.

ANGELA HARTNETT: Oh, terrible.

NICK GRIMSHAW: He's like, 'Tell 'em to f*** off.'

[laughter]

ANGELA HARTNETT: Answer to everything.

GRAHAM NORTON: But also I've got friends who, you know, whatever's going wrong in their life, I kind of, I, I, I just want, you want to shake them.

ANGELA HARTNETT: Sure, yeah.

GRAHAM NORTON: You know, you just wanna go, just do this one thing. And I've got one friend and all I want him to do is move.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Right.

GRAHAM NORTON: He's in the wrong flat, in the wrong place, at the wrong time, and it's screwing up his whole life. Uh, but you know, he's not gonna move.

ANGELA HARTNETT: And is he, have you, you've said that and he's listened-

GRAHAM NORTON: Oh, yeah. Many, many times.

ANGELA HARTNETT: And he just, what's his reasoning behind it?

GRAHAM NORTON: I started giving this advice about twenty years ago.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Oh, Jesus, yeah.

NICK GRIMSHAW: Wow.

GRAHAM NORTON: Still there.

NICK GRIMSHAW: Still there.

GRAHAM NORTON: He's, he's more than doubled down.

NICK GRIMSHAW: Oh, wow, yeah.

[laughter]

NICK GRIMSHAW: 'I'm staying.'

GRAHAM NORTON: 'I was going to move, but not now.'

ANGELA HARTNETT: Not now.

NICK GRIMSHAW: 'I'm actually staying.' When we said you were coming on and we, we talked on Instagram about how much we loved Wanging On, people obviously, naturally, were like, I've got a problem for Graham.

ANGELA HARTNETT: Yes.

GRAHAM NORTON: Bring it on.

ANGELA HARTNETT: Let's see.

NICK GRIMSHAW: So we have some, and they, they're food based.

ANGELA HARTNETT: Okay. All right.

GRAHAM NORTON: Okay.

NICK GRIMSHAW: So both get involved. Uh, this is from Vicky. 'My husband eats Pot Noodle sandwiches. He makes the pot noodles, but he adds less water than the instructions say, so it's quite a thick, dense sauce-

GRAHAM NORTON: Wow.

NICK GRIMSHAW: He then butters the bread and adds the Pot Noodle.' She's wrote, 'Just awful.'

GRAHAM NORTON: I mean, it is pretty awful.

NICK GRIMSHAW: It's pretty awful.

ANGELA HARTNETT: Yeah, it is.

GRAHAM NORTON: What, what's her problem though? Is she gonna dump him because of this?

NICK GRIMSHAW: That's the problem. It ends there-

ANGELA HARTNETT: It upsets her.

NICK GRIMSHAW: -I dunno, it upsets her.

GRAHAM NORTON: But I, I do think so long as, I mean, how noisy is he when he eats them?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's the- I think it's smell as well. That smell.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: Yeah.

ANGELA HARTNETT: And unless he's serving it to her.

GRAHAM NORTON: That's what I'm thinking.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Which one hopes, yeah, one hopes he's not doing that. If he was divorce him, just lose him.

GRAHAM NORTON: But yeah, if that's dinner. 'I've made dinner, darling.'

ANGELA HARTNETT: Yeah [*laughs*]

NICK GRIMSHAW: 'Thanks John.'

ANGELA HARTNETT: That's not happening again.

NICK GRIMSHAW: But I guess it's, it's sort of an unna- like, I don't know, I guess you always want your partner to be like sexy, and when you're looking across at them-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Eating a Pot Noodle sandwich.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And it's like quite fragrant in the nostril.

GRAHAM NORTON: And also there's a bit of, and this is, I don't know why I feel this, but I feel you age out of it.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Right.

GRAHAM NORTON: You know, there should be a time, probably about twenty-two.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: I would agree.

GRAHAM NORTON: When uh, it's no longer appropriate to eat a Pot Noodle...

ANGELA HARTNETT: Yes. Not anymore.

GRAHAM NORTON: Not anymore.

NICK GRIMSHAW: Yes, if he's over twenty-two Vicky.

GRAHAM NORTON: Cereal for dinner should stop at some point.

ANGELA HARTNETT: Exactly. You know.

NICK GRIMSHAW: I do that and Mesh always says to me, 'Don't do that. It's depressing.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I'm like, 'I love cereal for dinner!' And he's like, 'It's depressing.'

GRAHAM NORTON: I'm, I'm with him.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, he's like-

GRAHAM NORTON: There is something-

NICK GRIMSHAW: -‘That is so depressing.’

GRAHAM NORTON: Yeah.

ANGELA HARTNETT: Yeah. You know, there'll be time for that when you're eighty.

NICK GRIMSHAW: Next up, Flora's been on. Uh, Flora says, ‘Every time’-

GRAHAM NORTON: Flora the spread?

NICK GRIMSHAW: Yeah, Flora the spread.

[laughter]

NICK GRIMSHAW: She's-

GRAHAM NORTON: ‘I hate butter!’

[laughter]

NICK GRIMSHAW: ‘What can I do?’ Flora says, ‘Every time I cook, my mum grabs a fork or a spoon and aims to snatch a bit of what I'm making. Infuriates me because it's not fully seasoned or it's not cooked yet, so I don't want her to mess with my concentration or offer advice when it's not finished.’

GRAHAM NORTON: Flora needs to learn to roll with the punches.

ANGELA HARTNETT: Yes.

GRAHAM NORTON: Be more relaxed about your cooking.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: Because obviously she is following a recipe to the...

ANGELA HARTNETT: Letter.

GRAHAM NORTON: Letter.

ANGELA HARTNETT: Yeah, yeah.

GRAHAM NORTON: Uh, so I think... do you think?

ANGELA HARTNETT: Just yeah, just for, you know, so what? Your mum's gonna say it anyway, even if she didn't taste it, she'd probably make a comment. That sounds like their relationship, do you think?

GRAHAM NORTON: Oh, I get that, I get that when I'm cooking. My mother will be in the kitchen and I'll be cooking.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: And she goes, 'Oh. Is that how *you* do that?'

ANGELA HARTNETT: Yes, yeah.

[*crew laugh*]

NICK GRIMSHAW: Oh, big time.

[*laughs*]

NICK GRIMSHAW: Big time.

[*theme music*]

NICK GRIMSHAW: Hey, we need to talk about the Graham Norton Show.

ANGELA HARTNETT: Oh my God. The best show, ever.

NICK GRIMSHAW: It actually is!

GRAHAM NORTON: Oh.

ANGELA HARTNETT: It is brilliant.

GRAHAM NORTON: That's very kind.

NICK GRIMSHAW: Truly unrivalled.

ANGELA HARTNETT: How many series is it now?

GRAHAM NORTON: I don't know how many years, but a long time.

ANGELA HARTNETT: Yeah, sure.

GRAHAM NORTON: It's been a long time.

PRODUCER TOM: Thirty-two series.

ANGELA & NICK: Thirty-two?

GRAHAM NORTON: So are we heading into thirty-three? I like the live research, it's great.

ANGELA HARTNETT: Yes, fabulous.

NICK GRIMSHAW: You can have Tom stood behind you if you want, on the telly.

GRAHAM NORTON: 'You loved his film.'

[laughter]

ANGELA HARTNETT: Yes, 'You loved it.' Yes.

NICK GRIMSHAW: 'You loved it.'

GRAHAM NORTON: 'What was it like filming in Bulgaria?'

[laughter]

ANGELA HARTNETT: This is a stupid question, but you obviously have a producer.

GRAHAM NORTON: I do have a little gizmo.

ANGELA HARTNETT: And do they ever, are they ever asked, they let you free flow?

GRAHAM NORTON: They try.

ANGELA HARTNETT: They try and you just ignore it.

GRAHAM NORTON: I can hear wittering in my ear.

ANGELA HARTNETT: Yes, yeah.

GRAHAM NORTON: But I'm like, I don't know what the f*** you're saying.

ANGELA HARTNETT: [*laughs*]

GRAHAM NORTON: The audience are clapping, the people are talking now you're going, 'Nya nya nya nya nya,' and I'm like...

ANGELA HARTNETT: Yeah, yeah, yeah.

GRAHAM NORTON: Stop, there's a fire? What are you saying?

[*laughter*]

GRAHAM NORTON: I don't know. So even if they tried to guide me through-

ANGELA HARTNETT: Yeah, yeah, yeah. We get it. We get it.

NICK GRIMSHAW: We tried.

GRAHAM NORTON: But the good thing is we, we try to run it live. Because there is- I also- you know, there's an audience there.

ANGELA HARTNETT: Sure, yeah.

GRAHAM NORTON: And once you've asked people to sit in rows.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: You kind of need to give them a show.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Of course, yeah.

GRAHAM NORTON: Um, so basically, we run it as live until we get to the music and then there has to be a gap.

ANGELA HARTNETT: Where they reset or something, yeah.

GRAHAM NORTON: Well, I dunno what it's. For some reason, we always know this moment is coming.

[laughter]

GRAHAM NORTON: We know that in a minute, Graham will be going, 'Time for music.'

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: They're never f***** there.

[laughter]

NICK GRIMSHAW: For thirty-two series.

GRAHAM NORTON: They're always in some other part of the building and going...

ANGELA HARTNETT: Going and sitting about outside, yeah [laughs]

GRAHAM NORTON: 'Just checking, final checks.' It goes on forever. And you know, some poin- it gets so bad and you got, you know, you also, look at the couch, look at the people you are keeping waiting.

ANGELA HARTNETT: Yes, yes.

GRAHAM NORTON: Like don't, don't. And also an audience, you know?

ANGELA HARTNETT: Yeah, of course.

GRAHAM NORTON: You're a performer. Show off.

NICK GRIMSHAW: So do you have to make like a small talk with-

GRAHAM NORTON: We do, I mean, sometimes I have to go and look, 'I've seen, I saw them at rehearsal. I know they're here.'

[laughter]

GRAHAM NORTON: 'So just bear with.'

NICK GRIMSHAW: I love when you have a truly, like she was saying, the, the big names on the show. It's always quite wow. And then you go, 'And next week,' and you and I'm like, 'F***** hell!'

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: The guests are...

GRAHAM NORTON: Yeah, you, you know it, you know it, it hasn't been a great show when I say who's coming on next week and the audience groans.

[laughter]

GRAHAM NORTON: Like, 'Aw.'

NICK GRIMSHAW: 'Aw.'

GRAHAM NORTON: 'We got this s***.'

[laughter]

NICK GRIMSHAW: Yeah.

GRAHAM NORTON: And also, it's never good for the people on the couch because they're like going, 'Oh...'

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

NICK GRIMSHAW: I mean, I like this lineup, which was ridiculous, there's quite a few incredible ones, but Bill Murray, Hugh Bonneville and Matt Damon.

ANGELA HARTNETT: Mm, yeah.

NICK GRIMSHAW: All at once.

GRAHAM NORTON: Oh yes.

NICK GRIMSHAW: And then this was ludicrous, Julia Roberts, Tom Hanks, Timothée Chalamet and Cher.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: No, that was...

ANGELA HARTNETT: That must have been...

NICK GRIMSHAW: It's like, laughable.

GRAHAM NORTON: In terms of a meal, I thought it was too rich.

ANGELA HARTNETT: Yes!

[laughter]

GRAHAM NORTON: We needed a little salad in there.

[laughter]

GRAHAM NORTON: Oh my God.

ANGELA HARTNETT: 'Cause how do you then, because you have to give everyone equal footing.

GRAHAM NORTON: You do.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: I mean, what was really useful on that show was how Julia Roberts just played it brilliantly.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: We'd never had her before.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: And you know, and it was only after we booked her and we kind of, 'Oh, great, Julia Roberts.'

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: We discovered she'd *never* done a UK talk show. And she made it all work because she decided- she just fangirled on Cher. And it kind of, it gave the couch a shape.

ANGELA HARTNETT: Yeah, of course.

GRAHAM NORTON: Rather than just having four huge stars-

ANGELA HARTNETT: But it was Cher, of course.

GRAHAM NORTON: -Julia Roberts shone her light on, on, uh, Cher and made her the kind of the number one star. And also, like Julia Roberts did this thing where if there was a little break, you know, she knows Cher, she knows Tom Hanks, Timothée Chalamet, when there was a little break, she'd talk to the audience.

ANGELA HARTNETT: Oh!

GRAHAM NORTON: Like the audience loved her so much

ANGELA HARTNETT: Oh my God, amazing.

GRAHAM NORTON: Yeah.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: She was just terrific.

ANGELA HARTNETT: Do you ever feel nervous still about, like, that's a massive couch.

GRAHAM NORTON: Yeah. I mean, a couch like that, you, yeah, of course you'd be crazy not to feel nervous.

ANGELA HARTNETT: Yeah, course.

GRAHAM NORTON: Because, uh... I mean, on one level you're not nervous 'cause they're all amazing, da da da.

ANGELA HARTNETT: Yeah, you know, they're gonna show off.

GRAHAM NORTON: But, but I think we, I was nervous because... one, you... Cher's one of those people, you know, she's so great, and I love her.

ANGELA HARTNETT: Of course.

GRAHAM NORTON: But, uh, no s**** are given.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: I mean, she, if she's not having a nice time-

ANGELA HARTNETT: You know.

GRAHAM NORTON: -she'll tell you.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: Um...

ANGELA HARTNETT: Live.

GRAHAM NORTON: Yeah.

ANGELA HARTNETT: On your show [*laughs*]

NICK GRIMSHAW: I was shocked to see that Brad Pitt has, has never done the Graham Norton Show.

GRAHAM NORTON: No. And again, he's one of those ones that we keep getting close to, and then it doesn't happen. And in America he, I don't, I think he doesn't sit on the couch in America. He'll do skits with them.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: He'll do, play little games and stuff. But, so we've never had him, uh, sat down. Um, and maybe we never will.

NICK GRIMSHAW: And then will you always, I always wanna know, like, will you go say hi before or do you wait for the couch to have a chance with 'em?

GRAHAM NORTON: I normally wait for the couch. I mean, sometimes I'll bump into them backstage and that's all fine. Uh, sometimes they want me-

ANGELA HARTNETT: To meet you.

GRAHAM NORTON: -to go, go and say hello. If they'd never been on before, sometimes I'll go say hello.

ANGELA HARTNETT: It's nice to do that, yeah.

GRAHAM NORTON: Uh, like sometimes, uh, if they're like a sports person or something.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: I'll bump into them backstage and I'll think, 'Well, they're rather well dressed.'

[*laughter*]

GRAHAM NORTON: And just say hello, and then when I introduce them, oh, that was you!

[*laughter*]

[*theme music*]

NICK GRIMSHAW: It is time for the fast food quiz.

GRAHAM NORTON: Okay.

NICK GRIMSHAW: Um, this was labelled recently by Lou Sanders as 'reductive.'

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Um...

[laughter]

NICK GRIMSHAW: But what is your favourite way to eat eggs?

GRAHAM NORTON: Eggs?

NICK GRIMSHAW: Eggs.

GRAHAM NORTON: Uh, scrambled.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Um, do you have a favourite Sunday roast?

GRAHAM NORTON: Eh.

ANGELA HARTNETT: Probably don't do it.

GRAHAM NORTON: I don't do it anymore, um. If I was gonna eat one, probably, I would go with chicken.

ANGELA HARTNETT: Chicken okay.

NICK GRIMSHAW: Do you have a favourite herb?

GRAHAM NORTON: Oh, uh... *[laughs]*

[laughter]

GRAHAM NORTON: What are you asking?

[laughter]

GRAHAM NORTON: I don't have any with me. Um, uh...

[laughter]

GRAHAM NORTON: Um, uh, let's go basil.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Basil.

[*crew laugh*]

GRAHAM NORTON: Let's go basil.

ANGELA HARTNETT: Very safe choice that, Graham. Uh, chocolate bar?

GRAHAM NORTON: Ooh.

ANGELA HARTNETT: Ooh.

GRAHAM NORTON: Oh, uh, whole nut. 'Cause it makes it feel a little bit healthy.

ANGELA HARTNETT: Healthy.

GRAHAM NORTON: Yeah.

[*laughter*]

ANGELA HARTNETT: You're not just eating calories of sugar. Yeah, got that, yeah.

NICK GRIMSHAW: I love that, that is true. Uh, favourite pasta Graham?

GRAHAM NORTON: Uh, oh... uh, I do, you know what I quite like, uh, spaghetti with just kind of, uh, chilli and-

ANGELA HARTNETT: Aglio, olio e pepperoncino.

GRAHAM NORTON: -lemon, and garlic and stuff.

ANGELA HARTNETT: Nice, yeah.

NICK GRIMSHAW: And, and sorry to do this, but finally, uh, your favourite form of potato?

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: Oh, mash.

ANGELA HARTNETT: Mash.

GRAHAM NORTON: Mash. Mash is king. Mash is king.

NICK GRIMSHAW: Mash is king.

[theme music]

NICK GRIMSHAW: Let's do our end of the show question for your chance-

ANGELA HARTNETT: Mm.

GRAHAM NORTON: Oh.

NICK GRIMSHAW: -to win the Waitrose goodie bag.

GRAHAM NORTON: There it is.

ANGELA HARTNETT: There it is.

GRAHAM NORTON: 'Hi Graham. Thank you for coming on Dish.' I'm right here.

ANGELA HARTNETT: Yeah.

[laughter]

NICK GRIMSHAW: We like to keep it formal, with correspondence, with written correspondence.

[laughs]

ANGELA HARTNETT: Yeah, we're like this.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[laughs]*

GRAHAM NORTON: Passing you a note.

[*laughter*]

NICK GRIMSHAW: ‘We like you.’

GRAHAM NORTON: ‘Thanks for that, it's over.’

[*laughter*]

GRAHAM NORTON: ‘This was all we had hoped for and more.’ When did you write this?

[*laughter*]

NICK GRIMSHAW: Just now.

GRAHAM NORTON: Typing under the table.

[*laughter*]

GRAHAM NORTON: Uh, ‘It is time to get on with the end of the show, for your chance to win the Waitrose uh, goodie bag, all you need to do is answer the following question: Can you name three people who've been a guest on ten or more episodes of the Graham Norton Show? We think there's at least eleven.’ Wow. That's from Team Dish. Okay.

NICK GRIMSHAW: Okay.

GRAHAM NORTON: Uh, more than ten times.

NICK GRIMSHAW: More than ten times is...

ANGELA HARTNETT: That’s pretty incredible.

GRAHAM NORTON: Ricky Gervais has been on more than ten times.

ANGELA HARTNETT: Yes!

NICK GRIMSHAW: Correct.

ANGELA HARTNETT: Correct.

NICK GRIMSHAW: Sixteen times.

GRAHAM NORTON: Who else have I talked to a lot?

NICK GRIMSHAW: Mm-hm.

GRAHAM NORTON: Uh, is, uh, is Miranda on that list?

NICK GRIMSHAW: Miranda is on that list.

GRAHAM NORTON: Okay, we've got two.

NICK GRIMSHAW: Eleven times.

GRAHAM NORTON: Okay- has she really, eleven times?

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: Eleven times. Wow. Dawn French.

NICK GRIMSHAW: Yes!

GRAHAM NORTON: There you go.

[*applause*]

NICK GRIMSHAW: Come on. See, you remember.

ANGELA HARTNETT: You've won it.

NICK GRIMSHAW: Well, congratulations, that is your goodie bag.

GRAHAM NORTON: Oh my God. It is a goodie bag.

NICK GRIMSHAW: Yeah!

GRAHAM NORTON: Yes!

NICK GRIMSHAW: Yeah, better be vegan or it's not going in the house.

GRAHAM NORTON: No.

NICK GRIMSHAW: Also on the list, uh, appearing over ten times on the Graham Norton Show, uh, Dame Judi Dench, Jack Whitehall, Bill Bailey, John Bishop, Miriam Margolyes, James McAvoy, Jamie Oliver, Daniel Radcliffe, Jennifer Saunders, and David Tennant.

GRAHAM NORTON: Wow.

ANGELA HARTNETT: Wow.

GRAHAM NORTON: I wouldn't have guessed most of those.

NICK GRIMSHAW: Yeah.

GRAHAM NORTON: Yeah. Wow.

NICK GRIMSHAW: No offence to those listeners.

[laughter]

GRAHAM NORTON: No, I know I've met them.

NICK GRIMSHAW: Yeah.

[laughter]

NICK GRIMSHAW: We've met them. Um, Graham, that was so fun.

GRAHAM NORTON: Oh no, thank you so much for-

[theme song play]

ANGELA HARTNETT: It was brilliant.

NICK GRIMSHAW: The goodie is yours.

ANGELA HARTNETT: Yeah.

GRAHAM NORTON: Thank you.

NICK GRIMSHAW: And thank you for coming to see us.

GRAHAM NORTON: Thank you.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: Yeah, we really love your podcast.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And can't wait to listen to more Wanging On.

ANGELA HARTNETT: Brilliant.

NICK GRIMSHAW: Uh, round of applause for our guest, Graham Norton, everybody.

[cheers and applause]

GRAHAM NORTON: Thank you very much. Thank you, thank you, thank you.

NICK GRIMSHAW: Thanks Graham.

ANGELA HARTNETT: Amazing.

GRAHAM NORTON: Thank you.

NICK GRIMSHAW: Thank *you*.

ANGELA HARTNETT: You were brilliant.

NICK GRIMSHAW: Oh, hello. It's me and Ange again. Popping up at the end-

ANGELA HARTNETT: I know.

NICK GRIMSHAW: -of the episode this week, because we wanna take some of your questions and also read out our favourite comments-

ANGELA HARTNETT: Aw, nice.

NICK GRIMSHAW: -as well. Um, so Cam has been on in Canada. 'Hello, Nick and Angela. Absolutely love your vibe and your interviews, and just the way you talk about food.'

ANGELA HARTNETT: Aw, bless Cam.

NICK GRIMSHAW: Yeah, me being like, 'It's nice, int it?' Uh, 'I've recently started a new job as a butcher.' Cam says, 'We make our own sausages and we come up with new flavours to try if we want, and I'm wondering if there's anything unique I could try for a sausage? I have access to beef, lamb, pork, chicken, turkey, bunch of seasonings, and fresh veg. I live in Canada and we have Thanksgiving coming up in October, so I was thinking, a sage and onion, turkey sausage, or maybe a cranberry one. I'd love to hear your thoughts. All the best, Cam.' I feel like that's directed at you.

ANGELA HARTNETT: I think he's right saying sage and onion work well, turkey. The main thing he needs to do is make sure there's enough fat in the sausage, so turkey's quite a lean meat, so he needs to put some pork through it to make sure it's got that moisture to it. Um, I think cranberry would work with pork and you know, lamb, it would work with both of those. So I think the thing is play around Cam. Play around, try them.

NICK GRIMSHAW: Try 'em.

ANGELA HARTNETT: And see what you like. My favourite is a fennel sausage, spicy fennel sausage.

NICK GRIMSHAW: Spicy fennel with what, pork?

ANGELA HARTNETT: Yeah, pork-

NICK GRIMSHAW: Spicy fennel.

ANGELA HARTNETT: -yeah, pork, chilli in there and stuff like that.

NICK GRIMSHAW: Have you ever made one?

ANGELA HARTNETT: I have made sausages, yeah.

NICK GRIMSHAW: On the machine.

ANGELA HARTNETT: Yeah, I have, I made them with my friend James. He makes them up at the Kinneuchar Inn in Scotland.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: He makes amazing sausages and he makes them like the Italians, 'cause the Italians don't put any sort of grain in there, they keep it all meat, so it's quite firm. And you have to put, the key to making them brilliantly is you have to put ice cold water into the meat to emulsify it. And once you put your hands in, you're like freezing. And you can't take your hands out 'cause otherwise you're like, you'd never put your hands in again. So I just- and when someone says to me, you can't do it, James goes, [*in Yorkshire accent*] 'You'll never keep your hands in there, Ange,' and I said, [*in Yorkshire accent*] 'Course I will,' and I did it and everything.

NICK GRIMSHAW: You did it.

ANGELA HARTNETT: And now he says to all his chefs, [*in Yorkshire accent*] 'If friggin' Angela Hartnett can do it, you can do it. Go on, don't be such a bloody waste of space.'

NICK GRIMSHAW: 'Go on.'

ANGELA HARTNETT: [*in Yorkshire accent*] 'Get your hands in there.'

NICK GRIMSHAW: 'Get your hands in.'

ANGELA HARTNETT: But it was brilliant, honestly, I really, really enjoyed it. I made all my own sausages.

NICK GRIMSHAW: Oh, well done.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Anyway, good luck, Cam, with your sausage making. Let us know what you go for.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, okay, these are some of the good comments that I thought that we could go through related to our return, and the first episode of this new season of Dish. Jen says, 'I really wanna go day drinking with these two.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: I think that's Olivia and Benedict, not us.

ANGELA HARTNETT: Yeah- oh.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: I thought she meant us.

NICK GRIMSHAW: It could be us. Did you see over the summer the team put out like the full Mary Berry episode on YouTube? Um, and one Instagram user said, 'Mary Berry full episode on YouTube. This is my Super Bowl.'

ANGELA HARTNETT: Oh my lord.

NICK GRIMSHAW: Televisual event of the year.

ANGELA HARTNETT: They love it, Mary.

NICK GRIMSHAW: Yeah. Um, thank you for all the comments. Thanks for all your posts on-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -uh, Instagram and on our videos as well. We do try and read them all.

ANGELA HARTNETT: We do.

NICK GRIMSHAW: We do. Um, if you want to email us direct, um, it's angela.hart- no, I'm joking. Um, email us at dish@waitrose.co.uk. Uh, any questions, any queries, any feedback, anything you fancy?

ANGELA HARTNETT: Yeah, just, we're here for a chat.

NICK GRIMSHAW: And we will see you next week, thanks for listening.

[theme music]

NICK GRIMSHAW: If you are feeling hungry after that episode, follow Dish on Instagram, YouTube, and TikTok, to see Angela in action making each of these weekly recipes, if you wanna take them on. I'm the kind of cook that needs the visual, I have to watch a chef doing it for me to attempt it.

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

NICK GRIMSHAW: If you do wanna get in touch, please do email your questions, thoughts and suggestions to dish@waitrose.co.uk.

ANGELA HARTNETT: Dish from Waitrose is A Cold Glass production

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