

Harriet Kemsley tucks into a dish of golden aubergine, broccoli and honey baked feta



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

[theme music plays]

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: That's right.

ANGELA HARTNETT: That's right.

NICK GRIMSHAW: How are you, Ange?

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

NICK GRIMSHAW: Yeah, I'm good. Um, did you, uh, you just been away?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Where did you go again? Iceland?

ANGELA HARTNETT: Went to Iceland.

NICK GRIMSHAW: How was that?

ANGELA HARTNETT: Amazing.

NICK GRIMSHAW: Yeah?

ANGELA HARTNETT: Amazing. Yeah.

NICK GRIMSHAW: Had you been before?

ANGELA HARTNETT: Never been to Iceland. And because we didn't really have cold, cold weather, I wanted to go and see snow.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: But there wasn't snow unfortunately.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: But it was still really cold—

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: –it was like minus one. And we went to this place where you have hot volcanic springs.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So, you get in this hot thermal bath or outside baths, and then you go in a sauna–

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: –and cold plunge. We're cold plunging into like– *[gasps]*

NICK GRIMSHAW: Into the sea?

ANGELA HARTNETT: No, not into sea. I would have gone in the sea. We weren't near the sea, but into cold, like, water that's just sitting outside.

NICK GRIMSHAW: Right, right, right.

ANGELA HARTNETT: Yeah, in a big tub.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: And then a sauna. So, it's brilliant.

NICK GRIMSHAW: And how long could you get in there? How long could you do it for?

ANGELA HARTNETT: I was about 20 seconds.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And Neil was like, 'Come on, let's do a minute.' I said, 'Neil—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: —I cannot do it.'

NICK GRIMSHAW: And you freak out because they've got, they've just put one in my gym.

ANGELA HARTNETT: Have they?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh, that's interesting.

NICK GRIMSHAW: Like an ice, like a metal—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —ice bath situation.

ANGELA HARTNETT: Okay. You've been in?

NICK GRIMSHAW: I've been in, yeah. And, and same, like 20 seconds.

ANGELA HARTNETT: It's like when I do it in the sea, you go in the first time, you're freezing. Go out, and then second time's easy. Third time, you're just in there. It's perfect.

NICK GRIMSHAW: We're actually broadcasting right now in an ice bath.

[*crew laugh*]

ANGELA HARTNETT: [*laughs*] Yes.

NICK GRIMSHAW: Today we have Harriet Kemsley coming to see us, who is a fantastic comedian—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —an actor, uh, writer, podcaster as well.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You'll have seen her on everything on the telly, Live at the Apollo, 8 Out of 10 Cats, Last One Laughing.

ANGELA HARTNETT: She was brilliant on that.

NICK GRIMSHAW: Of course.

ANGELA HARTNETT: So brilliant.

NICK GRIMSHAW: Um, and she's here to talk about her podcast, but she's also going on tour as well.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So, we're going to get Harriet with us. Um, now she is our guest on Dish with most allergies ever.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: So, she is allergic to nuts.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: She's allergic to raw fruit and vegetables.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Which I've never heard of—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —someone having that.

ANGELA HARTNETT: I've heard that before, yeah.

NICK GRIMSHAW: She's also decided to become vegan.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Uh, and she hates, big tomatoes.

ANGELA HARTNETT: Yeah, that is weird. *[laughs]*

NICK GRIMSHAW: So, the others were fine, but like, what do you mean you hate big tomatoes?

ANGELA HARTNETT: Yeah, why do you not have it.

NICK GRIMSHAW: And so, lots to unpack today—

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: —with Harriet. Before we do though—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —I thought we could talk about PSB.

ANGELA HARTNETT: Purple sprouting broccoli.

NICK GRIMSHAW: Purple sprouting broccoli.

ANGELA HARTNETT: ‘Tis the season. You've eaten that before?

NICK GRIMSHAW: Oh yeah—

ANGELA HARTNETT: Loads, I imagine.

NICK GRIMSHAW: —love. Well, I feel like I never came across purple sprouting broccoli in my childhood.

ANGELA HARTNETT: Till you came south, yeah.

NICK GRIMSHAW: And I think even like, yeah, maybe even not, I don't think

ANGELA HARTNETT: No, its had a resurgence.

NICK GRIMSHAW: I was eating vegetables when I was 21.

ANGELA HARTNETT: It sort of had a kale makeover, purple sprouting broccoli?

NICK GRIMSHAW: Right yeah, yeah, yeah. And why so good is the purple variety? Why is it so good?

ANGELA HARTNETT: Well, it's— I think it's all the same—

NICK GRIMSHAW: Antioxidants?

ANGELA HARTNETT: —pigments as blueberries.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: That's where you get the purpleness, which is that, I'm reading it off my card here, it's a special pigment.

NICK GRIMSHAW: Oh, yeah go on science.

ANGELA HARTNETT: Um, which is found in blueberries and red cabbage. It helps protect the plant from cold temperatures, so it acts as antifreeze and UV light shield, like a sunscreen.

NICK GRIMSHAW: Wow. So, it's sort of become its own little—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —protector—

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: —through the winter and the summer.

ANGELA HARTNETT: You're going to make that into a paste and put it on your face, aren't you?

NICK GRIMSHAW: Wow. Yeah.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Hello. Obviously. Um, so how—

ANGELA HARTNETT: But it is delicious.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I love it.

NICK GRIMSHAW: And do you use that a lot in the kitchen, purple sprouting broccoli?

ANGELA HARTNETT: We do. We do it, we do it as side orders. We use it in salads.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And you would like this because I, when we have it at home, we cook, we cut it because this is quite big to blanch, right? So cut it down the centre.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So, and keep the root, always use the root. You don't need to take all the little stalks off. And we do it at home with the light anchovy mustard mayonnaise—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: —warm sort of, so— And then it's warm, drain it, mix it in with this lovely mayonnaise—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: —loads of anchovies, some shallots, a few capers, and it's delicious.

NICK GRIMSHAW: Ooh yeah.

ANGELA HARTNETT: So, it's a bit— It's great warm in salads and stuff.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Or you can pan fry it. You know, things like that. But just, it does cook quicker than you think because you need to make sure the root cooks at the same time—

NICK GRIMSHAW: As the—

ANGELA HARTNETT: —as the—

NICK GRIMSHAW: —head.

ANGELA HARTNETT: —little sprouts.

NICK GRIMSHAW: Yeah. And it's not a boiler, is it?

ANGELA HARTNETT: It is a boiler.

NICK GRIMSHAW: Or you would boil it?

ANGELA HARTNETT: Boil it to semi-cook it, and then you can finish in a pan—

NICK GRIMSHAW: Right.

ANGELA HARTNETT: —sauté it off and stuff like that, or grill it. We're gonna have it grilled today.

NICK GRIMSHAW: Okay, nice.

ANGELA HARTNETT: Yeah, for, for Harriet.

NICK GRIMSHAW: Okay, well, we should get her in.

ANGELA HARTNETT: Let's get her in.

[theme music plays]

NICK GRIMSHAW: Um, okay, Angela, time to welcome our guest. Quiet in the room, please, for the wonderful guest today who is a comedian, a podcaster, actor, writer, and in something of a first, um, a guest who had a pet snail.

ANGELA HARTNETT: Ooh, lovely!

HARRIET KEMSLEY: *[laughs]*

NICK GRIMSHAW: Yeah, pet snail!

ANGELA HARTNETT: What was the pet snail's name?

NICK GRIMSHAW: Well, we'll get into that in a second. A round of applause for Harriet Kemsley, everybody!

[cheering and applause]

HARRIET KEMSLEY: Thank you!

NICK GRIMSHAW: Hello!

ANGELA HARTNETT: Hello Harriet

HARRIET KEMSLEY: Thank you.

ANGELA HARTNETT: Hello.

NICK GRIMSHAW: Welcome!

HARRIET KEMSLEY: Thank you. That is one of my proudest achievements.

NICK GRIMSHAW: I think so.

HARRIET KEMSLEY: Thank you so much.

NICK GRIMSHAW: I think it rolls well—

HARRIET KEMSLEY: Yes.

NICK GRIMSHAW: —after comedian.

ANGELA HARTNETT: Yes, yes.

NICK GRIMSHAW: Podcaster.

HARRIET KEMSLEY: *[laughs]*

NICK GRIMSHAW: Actor, writer. Pet snail owner.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: Yeah, it makes sense, yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And who was our pet snail? How—

HARRIET KEMSLEY: Um.

ANGELA HARTNETT: Male, female, do we know?

HARRIET KEMSLEY: Well, I, I thought he was male—

ANGELA HARTNETT: Right.

HARRIET KEMSLEY: —and I thought he was a giant West African snail.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Oh.

HARRIET KEMSLEY: But he never grew bigger than a snail.

NICK GRIMSHAW: Oh.

HARRIET KEMSLEY: So, I think I might have been missold.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Okay.

HARRIET KEMSLEY: I think somebody might have just—

ANGELA HARTNETT: Made that up.

HARRIET KEMSLEY: –given me a regular snail. *[laughs]*

NICK GRIMSHAW: Just a snail.

HARRIET KEMSLEY: Yeah, *[laughs]* just a regular snail.

NICK GRIMSHAW: Yeah, just a snail.

HARRIET KEMSLEY: Just a snail.

NICK GRIMSHAW: What drew you to the giant African snail?

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: Because they're amazing. They can be this big–

NICK GRIMSHAW: Well, they're giant. Yeah yeah. *[Laughs]*

HARRIET KEMSLEY: What don't you want, he's a giant snail. Um, but yeah, he never grew. He was just a regular, regular garden snail.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Aw.

HARRIET KEMSLEY: Yeah, but he was a sweetheart.

ANGELA HARTNETT: Did you keep him out in the garden or in the house, or?

NICK GRIMSHAW: Not in the garden?

HARRIET KEMSLEY: Not in the garden. What? That would be chaos.

NICK GRIMSHAW: Yeah [*laughs*]

ANGELA HARTNETT: Well, keep him in a little cage.

NICK GRIMSHAW: Oh, right yeah.

HARRIET KEMSLEY: Oh yeah, yeah. Um, no, I had a little, yeah, a little house for him.

ANGELA HARTNETT: Aw.

HARRIET KEMSLEY: Yeah, a little house. Entered him into a competition.

ANGELA HARTNETT: Did you? [*laughs*]

HARRIET KEMSLEY: Yeah. He came second. [*laughs*]

NICK GRIMSHAW: What, what competition?

HARRIET KEMSLEY: It was like a pet competition.

NICK GRIMSHAW: The Voice.

[everyone laughs]

HARRIET KEMSLEY: He's signed with Simon Cowell's label. He's doing really badly. It was like a best pet competition

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: And I think he just won, purely the kind of shock element because—

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: —there weren't any, they'd never had a snail before, especially not one that I'd said was a giant West African snail that was clearly just a snail.

NICK GRIMSHAW: Just a snail.

HARRIET KEMSLEY: Just a snail. Yeah.

NICK GRIMSHAW: Just a snail. Did you have pets when you were little, Ange? Because when I found out about your pet snail, I had everything, me.

ANGELA HARTNETT: Oh no, we did, we went, we had— We used to have my gran's dog when she went on holiday, but we never have any pets, no, we didn't actually.

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: I had the whole—

HARRIET KEMSLEY: What did you have

NICK GRIMSHAW: I had like budgies.

HARRIET KEMSLEY: Budgies!

ANGELA HARTNETT: Goldfish and stuff.

NICK GRIMSHAW: Spider, goldfish—

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: —stick insects.

HARRIET KEMSLEY: We had stick insects.

NICK GRIMSHAW: Rabbits.

ANGELA HARTNETT: Was that to keep you entertained—

NICK GRIMSHAW: Cat.

ANGELA HARTNETT: —do you think?

NICK GRIMSHAW: I wanted a dog.

ANGELA HARTNETT: Right?

NICK GRIMSHAW: And my mum was—

ANGELA HARTNETT: Was like, 'No.'

NICK GRIMSHAW: –was very anti-dog. So, I got everything but a dog.

ANGELA HARTNETT: Right.

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: She got me a cat. I was like, 'That's the opposite.'

ANGELA HARTNETT: I think cats aren't very friendly. I think they're very solo creatures.

HARRIET KEMSLEY: No, it depends on the cat.

ANGELA HARTNETT: Oh right.

HARRIET KEMSLEY: Some of them, they're desperate for love. You've really got to get a desperate one.

NICK GRIMSHAW: Desperate cat.

HARRIET KEMSLEY: It's great. Yeah, it's really good.

ANGELA HARTNETT: Do you have— Obviously is snail no longer with us?

HARRIET KEMSLEY: A snail, unfortunately, yeah no longer.

ANGELA HARTNETT: So, do you have other pets now?

HARRIET KEMSLEY: Can you imagine? Yeah, 30 years later *[laughs]*

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

HARRIET KEMSLEY: I was like, ‘Yeah, he's here today. What are you talking about?’

ANGELA HARTNETT: Well you never know.

HARRIET KEMSLEY: Yeah.

ANGELA HARTNETT: Those tortoise tendencies, they live forever.

HARRIET KEMSLEY: Um, yeah, no, now I've just got a dog.

ANGELA HARTNETT: Oh.

HARRIET KEMSLEY: Yeah, and he's a sweetheart.

NICK GRIMSHAW: Uh, well, welcome—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —and cheers.

HARRIET KEMSLEY: Thank you, cheers.

NICK GRIMSHAW: We are starting with this.

ANGELA HARTNETT: Cheers.

NICK GRIMSHAW: We've done a non-alcoholic cocktail because you wanted something that was— Cheers!

ANGELA HARTNETT: Cheers.

NICK GRIMSHAW: Non-alcoholic but tasted maybe like it was alcohol.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm.

HARRIET KEMSLEY: Yeah, these ones that have this like bitter—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: —I can trick myself.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So, we're having a Crodino non-alcoholic spritz to start. Mm. Have you had that before?

ANGELA HARTNETT: I've had Crodino—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —because it's an Italian thing, so all the old ladies drink it about 11 o'clock after they've had their coffees in the bars in Italy.

NICK GRIMSHAW: Mm. A little Crodino.

HARRIET KEMSLEY: Oh.

ANGELA HARTNETT: So, like, you know, my mum will go, 'I'll have a little Crodino.' You know, they don't want to drink, but they don't want to also be drinking water, they want to have—

HARRIET KEMSLEY: Yes!

ANGELA HARTNETT: —something else. And exactly like that, feels like you're having—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —a drink, but you're not.

HARRIET KEMSLEY: And theirs is non-alcoholic as well.

ANGELA HARTNETT: Yeah, exactly. Yeah.

HARRIET KEMSLEY: I feel so classy now. Oh, my goodness, I'm like an Italian lady.

NICK GRIMSHAW: Like an Italian lady!

ANGELA HARTNETT: Yes, there you go.

NICK GRIMSHAW: *[laughs]*

HARRIET KEMSLEY: I can't believe it.

NICK GRIMSHAW: Yeah! Yeah!

ANGELA HARTNETT: All of them and their Crodino's. Every fridge has them. I'm always like, 'What is this in the fridge?'

HARRIET KEMSLEY: Yeah.

ANGELA HARTNETT: Every time I go back to Italy—

NICK GRIMSHAW: Oh, I love it.

ANGELA HARTNETT: —it's constantly there!

NICK GRIMSHAW: Mm, I like the bitterness.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: Yeah, I like it. I like—

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: I've been trying to not drink too much because, um, it can, you know, just couldn't, you know.

ANGELA HARTNETT: We know what it can do. We've all been there.

HARRIET KEMSLEY: Yeah, everyone knows what can happen.

NICK GRIMSHAW: Yeah, yeah.

HARRIET KEMSLEY: Yeah, yeah.

NICK GRIMSHAW: Yeah, yeah.

HARRIET KEMSLEY: Yeah, but I like the taste.

NICK GRIMSHAW: Same, that's the-

HARRIET KEMSLEY: And the ritual of it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: Now whilst we've not had you on Dish before—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —there's some great Dish connections.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: We had a really nice time with your friend Lou Sanders.

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: Yes!

NICK GRIMSHAW: I loved Lou.

HARRIET KEMSLEY: She is the best.

NICK GRIMSHAW: Yeah, she is fantastic, Lou.

ANGELA HARTNETT: Yeah, she was fab.

NICK GRIMSHAW: And we also have a connection because when you were on The Wheel—

HARRIET KEMSLEY: Yes.

NICK GRIMSHAW: There was a food question.

HARRIET KEMSLEY: Yes.

NICK GRIMSHAW: And Dish was an option.

HARRIET KEMSLEY: And I got it right.

NICK GRIMSHAW: And you got it right.

ANGELA HARTNETT: Ooh.

HARRIET KEMSLEY: Yes, I know. I was, um, yeah, I was so pleased because I was so worried, I was gonna like offend everybody. But, um, but yeah, it was— I got it right for this lady, I think she didn't win in the end ultimately.

NICK GRIMSHAW: No.

HARRIET KEMSLEY: Um, it's really high stakes

NICK GRIMSHAW: Good for you though! *[laughs]*

HARRIET KEMSLEY: Yeah, really good for me, yeah.

ANGELA HARTNETT: *[laughs]*

HARRIET KEMSLEY: It's really high stakes, that show. It's crazy.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: The pressure's on you.

HARRIET KEMSLEY: And it's emotionally taxing. Yeah, I was, yeah, yeah—

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: Yeah, it's an upsetting show to take part in.

NICK GRIMSHAW: You know, we got asked to go on it.

ANGELA HARTNETT: Yes, I do.

NICK GRIMSHAW: And you know, Angela said, 'No.'

ANGELA HARTNETT: No. *[laughs]*

[everyone laughs]

NICK GRIMSHAW: Because they wanted us in the chair together.

HARRIET KEMSLEY: Yeah, I've seen that.

ANGELA HARTNETT: No!

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I can't.

NICK GRIMSHAW: The double.

ANGELA HARTNETT: But like you said, I mean, I'm sorry, I've never ever watched— I know what it is, but I've never watched it.

HARRIET KEMSLEY: Yeah.

ANGELA HARTNETT: But I could not do it under the pressure.

HARRIET KEMSLEY: Yeah.

ANGELA HARTNETT: Of then someone asking me a question which I would know the answer to, but then I'd just be flummoxed, and it would be embarrassing.

NICK GRIMSHAW: No, but we'd be together.

ANGELA HARTNETT: Someone would say like, 'Give me a tomato,' and I'll go, 'Oh yeah, that potato,' or something.

HARRIET KEMSLEY: [*laughs*]

ANGELA HARTNETT: I mean, it could ruin my career—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: —overnight. It would just be all wrong.

NICK GRIMSHAW: [*laughs*]

HARRIET KEMSLEY: Yeah. Front page news.

ANGELA HARTNETT: Exactly, you know. She doesn't even know what a lamb is, you know, it'd be rubbish.

NICK GRIMSHAW: I think we should do it.

HARRIET KEMSLEY: She doesn't know what a lamb is. *[laughs]*

NICK GRIMSHAW: She doesn't know what a lamb is.

ANGELA HARTNETT: *[laughs]* Anyway.

NICK GRIMSHAW: I'd like that if that was a question on a game show. What's a lamb?

[everyone laughs]

NICK GRIMSHAW: And she's like—

ANGELA HARTNETT: She's like, *[pretends to be speechless]*. Yeah.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: No, the pressure of it.

NICK GRIMSHAW: I don't know, I don't know.

ANGELA HARTNETT: Who knows? Maybe when we've got a gap in our schedule—

NICK GRIMSHAW: I like it!

ANGELA HARTNETT: —we'll go and do it, who knows.

NICK GRIMSHAW: Together. And it's quite fun—

HARRIET KEMSLEY: It is.

NICK GRIMSHAW: The motion.

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: It is quite fun.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: You do have to dance for a long time, though.

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: They get you dancing, and that is like, that is a bit painful.

ANGELA HARTNETT: Yeah, that of course all that. I do love a dance. I do love a dance.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Not necessarily on national TV, but anyway.

NICK GRIMSHAW: We're gonna get into, like, your likes and dislikes. We always like to start with likes and dislikes—

HARRIET KEMSLEY: Okay, yes. Oh no.

NICK GRIMSHAW: But, um, as we mentioned in the, in the, in, as we were chatting before, like, you, like Lou, are vegan.

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: Yes.

NICK GRIMSHAW: And you, when did your journey into vegetarianism and veganism begin?

HARRIET KEMSLEY: So, when I was—

ANGELA HARTNETT: I'm just putting something in the oven.

HARRIET KEMSLEY: Oh yes, yes.

ANGELA HARTNETT: Excuse me one minute.

HARRIET KEMSLEY: No, you need to do that.

NICK GRIMSHAW: Not a lamb.

HARRIET KEMSLEY: Yeah. *[laughs]*

ANGELA HARTNETT: Not a lamb.

NICK GRIMSHAW: Not a lamb.

HARRIET KEMSLEY: She wouldn't know what that is.

NICK GRIMSHAW: No. *[laughs]*

HARRIET KEMSLEY: She couldn't if she wanted to. Um, when I was, when I was eight, my pet chicken died.

NICK GRIMSHAW: Aw.

HARRIET KEMSLEY: And I made the connection, um, with what it was. And so, I, I mean, I was actually, I was actually the next day I was eating something which was made of a cow.

NICK GRIMSHAW: Mm-hm.

HARRIET KEMSLEY: What is that? Um—

NICK GRIMSHAW: Beef?

ANGELA HARTNETT: Beef.

HARRIET KEMSLEY: Beef. *[laughs]*

NICK GRIMSHAW: *[laughs]*

HARRIET KEMSLEY: Yeah, yeah, yeah. I was eating beef.

ANGELA HARTNETT: Sorry, go back. You had a pet chicken?

HARRIET KEMSLEY: I had a pet chicken.

ANGELA HARTNETT: Okay, excellent.

NICK GRIMSHAW: Because you grew up on a farm?

HARRIET KEMSLEY: I grew up on a farm.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh, excellent.

HARRIET KEMSLEY: Yeah. And Whiskey died and I was so upset—

ANGELA HARTNETT: Awh, nice name.

HARRIET KEMSLEY: And then I went to tuck into this dead cow, and I suddenly had the, connection. I just haven't been able to eat it since.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm.

HARRIET KEMSLEY: And then I could manage the vegetarianism, like, and not be vegan. And then I saw, um, the film Wicked.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah?

HARRIET KEMSLEY: Yeah, I haven't had a yoghurt since. It's like absolute, it's ruined my life.

ANGELA HARTNETT: What happened in the film? I can't remember that bit.

HARRIET KEMSLEY: I watched it November 2024.

NICK GRIMSHAW: [*laughs*]

HARRIET KEMSLEY: I came out and I was vegan.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: What, what, what, what?

HARRIET KEMSLEY: I mean I couldn't— I haven't had an omelette, I haven't had a yoghurt, like, ever since because, because it's so sad. There's these goats and the goats talk.

ANGELA HARTNETT: Oh, okay.

HARRIET KEMSLEY: And the goat is played by, um, Peter Dinklage, who's so talented.

NICK GRIMSHAW: Oh, yeah.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: And he's so moving and he plays this goat—

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: –called Dr. Dillamond. And he talks about how animals used to speak, but then they lose their voices because of how humans treat them. And then at the end he goes to speak, but then just a bleat comes out.

ANGELA HARTNETT: Oh.

HARRIET KEMSLEY: And that was it.

NICK GRIMSHAW: Oh that does happen.

HARRIET KEMSLEY: No more yoghurt.

NICK GRIMSHAW: No.

[everyone laughs]

NICK GRIMSHAW: Can't do it. Can't do it.

ANGELA HARTNETT: Oh God.

NICK GRIMSHAW: Wow.

HARRIET KEMSLEY: I know. Yeah.

NICK GRIMSHAW: That's the power of cinema.

HARRIET KEMSLEY: It's ruined my life

ANGELA HARTNETT: Yes, yes.

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: Wow, wow.

HARRIET KEMSLEY: Yeah, wow.

NICK GRIMSHAW: That is a moving role.

HARRIET KEMSLEY: Yes.

ANGELA HARTNETT: I love the fact we were literally thinking of a yoghurt pot scene in Wicked.

NICK GRIMSHAW: How was that?

HARRIET KEMSLEY: *[laughs]*

ANGELA HARTNETT: Where was that yogurt?

NICK GRIMSHAW: We're having a yoghurt.

ANGELA HARTNETT: What would she doing?

NICK GRIMSHAW: What was she doing?

ANGELA HARTNETT: Was that before she sang.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Or *[laughs]* I don't remember that.

NICK GRIMSHAW: I don't remember the yoghurt.

ANGELA HARTNETT: I'll have to rewatch that and find out.

NICK GRIMSHAW: Yeah. Um, we should do your likes and dislikes—

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: —as we always like. We have a few allergy points—

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: —that we should go through as well. Do you wanna share your allergies with the Dish Listeners?

HARRIET KEMSLEY: Oh god, it's so embarrassing. Um, this is, I mean, this is why being vegan is the dumbest choice ever because I'm allergic to raw fruit and raw vegetables. So making this choice is, is absurd.

NICK GRIMSHAW: Yes.

HARRIET KEMSLEY: It doesn't make sense.

NICK GRIMSHAW: Mm-hm.

HARRIET KEMSLEY: Um, I'm also allergic to nuts. I can have cashews and I think I can have more nuts, but it's just tricky to—

ANGELA HARTNETT: Figure out which ones.

HARRIET KEMSLEY: –figure out. *[laughs]*

NICK GRIMSHAW: Let's not risk it today.

ANGELA HARTNETT: Without going into anaphylactic shock.

NICK GRIMSHAW: Yeah, do that on a different podcast.

ANGELA HARTNETT: Yeah, let's not do that. Yeah.

HARRIET KEMSLEY: But it's mad to get tested. When you get tested at the, um, hospital, hospital, you bring like a bag. They just say bring a bag full of like fruit and vegetables. So you bring your own bag–

NICK GRIMSHAW: Mm.

HARRIET KEMSLEY: And then they cut them up and then just put it on your skin. And then depending on how big the hive is that you get, you're like– They're like, ‘Yeah–

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: –you're allergic.’

ANGELA HARTNETT: Really?

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Is that how they do it?

HARRIET KEMSLEY: It's a mad system. Yeah, you'd think they'd be a bit more advanced.

NICK GRIMSHAW: Was there any that were in particular like, 'Oh, you definitely aren't enjoying a bit of celery?'

HARRIET KEMSLEY: Yeah, I think things, things that are like very raw— I can have some things that are in like— Oh God, this is so boring and dumb, some that are in like a big casing I can have. So like, um—

ANGELA HARTNETT: Like a grapefruit?

HARRIET KEMSLEY: Actually, not grapefruit.

NICK GRIMSHAW: No *[laughs]*

[everyone laughs]

NICK GRIMSHAW: Not that.

ANGELA HARTNETT: Okay, shut up Angela.

HARRIET KEMSLEY: But passion fruit I can have.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Okay, alright.

HARRIET KEMSLEY: Passion fruit I can have. And I can have—

ANGELA HARTNETT: Pomegranate?

HARRIET KEMSLEY: Yes, I can have pomegranate.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yes.

HARRIET KEMSLEY: Yes.

NICK GRIMSHAW: I like you guessing.

HARRIET KEMSLEY: *[laughs]*

ANGELA HARTNETT: Yeah let's—

NICK GRIMSHAW: Let's just do this for an hour.

[crew laughs]

ANGELA HARTNETT: Potato, I feel, is the thin, casing.

HARRIET KEMSLEY: Potato I can't have.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: I can't have it raw, but I can have it cooked.

NICK GRIMSHAW: Okay.

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: Well, we don't want a raw potato.

ANGELA HARTNETT: So, what is it in the rawness that—

NICK GRIMSHAW: Starch.

HARRIET KEMSLEY: It's, so there's the, the protein—

ANGELA HARTNETT: In any vegetable?

HARRIET KEMSLEY: That is—

ANGELA HARTNETT: Yeah, it's not just—

HARRIET KEMSLEY: —on the outside of it, as it's cooked, it is destroyed. And then—

ANGELA HARTNETT: And that's what you're allergic to?

HARRIET KEMSLEY: That's what I'm allergic to.

NICK GRIMSHAW: Okay, got it.

ANGELA HARTNETT: Oh okay.

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: You were saying then like, 'Oh, it's so embarrassing—'

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: Because we talked about this before. I found out I can't have gluten, and there is something, though, when you're out where you're like, 'Oh, I'm so sorry—'

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: '—it's so embarrassing.' And I don't know why. I don't know if everyone around the world is like, or if this is a British thing where you're like embarrassed to tell the waiter—'

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: '—I would not like to be poisoned.'

HARRIET KEMSLEY: No one in Italy has allergies.

[everyone laughs]

HARRIET KEMSLEY: It's such an English thing to have an allergy. Yeah, it's so embarrassing. Well, sometimes they put flag in your food as well that says allergy. Like, that's also—'

NICK GRIMSHAW: Yeah that's bad.

ANGELA HARTNETT: No where do they do that!

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: They do that at Bill's.

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: Yeah, I'm calling you out, Bill's. *[laughs]*

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Oh no—

NICK GRIMSHAW: Sorry, Bill's.

ANGELA HARTNETT: —that is bad.

NICK GRIMSHAW: Allergy. And it's a huge flagpole.

[everyone laughs]

NICK GRIMSHAW: Square on your plate. Yeah.

ANGELA HARTNETT: Yeah, a man with a trumpet coming out. *[laughs]*

NICK GRIMSHAW: Yeah. But do you find it like that in a restaurant? You're like, 'Oh, I'm sorry, I'm allergic to—'

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: Yeah, yeah. And then they, and then they have to get, they go, 'Well, I can't serve you, the manager has to go.'

NICK GRIMSHAW: Yes.

HARRIET KEMSLEY: Like, it's a whole, it's a whole thing. And then they say 'Well, we can't guarantee,' and then you just have to say, 'It's fine, it's on me if I die.
[laughs]

NICK GRIMSHAW: *[laughs]*

HARRIET KEMSLEY: 'Don't worry about it.' It's such a weird process.

ANGELA HARTNETT: No of course.

NICK GRIMSHAW: No.

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: So we've got the allergies out the way.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: Yes.

NICK GRIMSHAW: We've got them. Ange has had them.

HARRIET KEMSLEY: Thank you.

ANGELA HARTNETT: We're all there, we're all done.

NICK GRIMSHAW: So we'll be fine today if they're not. But this is my favourite. Um, not an allergy, but just a hate for big tomatoes.

HARRIET KEMSLEY: *[laughs]*

ANGELA HARTNETT: Yes.

HARRIET KEMSLEY: I just, I don't trust them. You know, like, what are they up to? There's just something I don't like.

ANGELA HARTNETT: Right, what movie have you seen with a big tomato—

HARRIET KEMSLEY: *[laughs]*

ANGELA HARTNETT: —now that's upset you?

HARRIET KEMSLEY: It's just—

NICK GRIMSHAW: Wicked.

ANGELA HARTNETT: Yes! *[laughs]*

HARRIET KEMSLEY: I like it when they're smooth, like a smooth paste. I know this is like, I just feel like a toddler when you're saying this, like that you can't help feeling like a toddler. But it's like, if they're big, I just, I'm not—

NICK GRIMSHAW: How big? Like, so—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: –a cherry tomato? Yes?

HARRIET KEMSLEY: Actually, any size, to be honest.

NICK GRIMSHAW: Oh, really.

ANGELA HARTNETT: Wow.

HARRIET KEMSLEY: Any size, smooth is fine.

NICK GRIMSHAW: Right.

HARRIET KEMSLEY: Any size.

NICK GRIMSHAW: So, paste smushed.

ANGELA HARTNETT: So hold on, when you say smooth, you mean pureed up?

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Okay.

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: And is it just like a, like a revulsion?

HARRIET KEMSLEY: It's a re- it's the text,

NICK GRIMSHAW: Yeah, yeah.

HARRIET KEMSLEY: The mushy texture.

NICK GRIMSHAW: Yeah, yeah.

HARRIET KEMSLEY: It's the- It's that feeling of like-

ANGELA HARTNETT: So, what would you do if I put tomato on a plate now?

HARRIET KEMSLEY: I would be so polite and I would hide it under something.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Wow.

HARRIET KEMSLEY: Yeah, I would say thank you so much, this is amazing.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: There are certain things though that people hate, because Mesh, my boyfriend, can't-

ANGELA HARTNETT: Oh, the pears.

NICK GRIMSHAW: -with a pear.

HARRIET KEMSLEY: Interesting.

NICK GRIMSHAW: He can't see a pear, like even in the supermarket he's like
[gagging sound]

HARRIET KEMSLEY: Yeah.

[crew laughs]

NICK GRIMSHAW: If he sees a pear and he's like, 'Oh,' even like— And it's so weird, and he's had it since childhood—

HARRIET KEMSLEY: Yes.

NICK GRIMSHAW: And someone in his family has it as well, like one of his cousin or his uncle.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But it's not someone that he's—

HARRIET KEMSLEY: Did something happen with a pear, do you think?

NICK GRIMSHAW: I don't know.

HARRIET KEMSLEY: There's some kind of pear trauma.

NICK GRIMSHAW: But it's also someone he not, he didn't like copy it, they didn't interact—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Like he didn't live here.

ANGELA HARTNETT: They just know, yeah.

NICK GRIMSHAW: So it's like—

HARRIET KEMSLEY: It's a genetic.

NICK GRIMSHAW: It's a genetic pear thing.

HARRIET KEMSLEY: Yeah, yeah.

ANGELA HARTNETT: Someone came one time to the restaurant and we sent this fish out with some mushrooms in a mushroom sauce—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And they sent it back, they said, 'No, we have a visual allergy, we'll have the sauce—

HARRIET KEMSLEY: A visual allergy.

ANGELA HARTNETT: —but not the mushrooms.' And I, well, you can imagine what I said—

[everyone laughs]

ANGELA HARTNETT: Anyway, and I was like, and I literally thought–

NICK GRIMSHAW: What did you say?!

ANGELA HARTNETT: And I said to Charlie

HARRIET KEMSLEY: Yeah, I'd love to know what you said!

ANGELA HARTNETT: I was like, "You are, beep, beep, beep, beep, kidding me here. This is ridiculous."

HARRIET KEMSLEY: *[laughing]*

NICK GRIMSHAW: *[laughing]* Not a visual allergy.

ANGELA HARTNETT: But! But that's what you have!

HARRIET KEMSLEY: No, but don't say it like that.

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: That sounds so–

ANGELA HARTNETT: Because I was like– And I thought, 'This can't be possible that people now have visual allergies.' But they took the mushroom sauce without the mushrooms.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: And so, I was just thinking, is it a similar thing?

HARRIET KEMSLEY: Yeah.

ANGELA HARTNETT: 'Cause you can't see a tomato.

HARRIET KEMSLEY: Well, this is it. This is why I don't want to be saying this stuff in front of you—

NICK GRIMSHAW: *[laughs]*

HARRIET KEMSLEY: —because I just feel like this is, I'm that person. You know what I mean?

ANGELA HARTNETT: Yeah, but I like you, it's fine.

HARRIET KEMSLEY: Oh, thank you.

NICK GRIMSHAW: Yeah.

[crew laughs]

ANGELA HARTNETT: I like that other person as well.

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: Yeah, but you wouldn't order a tomato salad then be like, 'Oh my God, there's a tomato.'

ANGELA HARTNETT: Yes, exactly. Yeah—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: –that's the difference.

NICK GRIMSHAW: That is so funny, mushroom sauce but I don't want to see a mushroom.

HARRIET KEMSLEY: *[laughs]*

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: ‘Oh, silly me! Let me do it again.’

ANGELA HARTNETT: Let's just do it again. Yeah.

NICK GRIMSHAW: Some of your likes that we heard, uh, was your friend Evelyn's vegan chocolate Guinness cake.

HARRIET KEMSLEY: Yeah, Evelyn Mok

NICK GRIMSHAW: Oh.

HARRIET KEMSLEY: She made me a vegan chocolate Guinness cake once and it was amazing.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Why was it so good, do you think? What was it? The key?

HARRIET KEMSLEY: Because chocolate Guinness cake is just the best.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: So moist, isn't it?

NICK GRIMSHAW: Oh yeah, so moist.

HARRIET KEMSLEY: It's so moist. And the buttercream is so good.

NICK GRIMSHAW: Mm-hm.

HARRIET KEMSLEY: It's just better than any cake.

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: But you can't have it as a vegan.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: And so, Evelyn went out of her way to make me a vegan.

ANGELA HARTNETT: I did look that up actually after reading notes on you and stuff, and I thought I looked up the recipes. I was curious about how you make it, and it's quite easy to make.

HARRIET KEMSLEY: Oh, okay.

ANGELA HARTNETT: But it looks— No, no I didn't mean it—

NICK GRIMSHAW: Sorry, Evelyn!

[crew laughs]

ANGELA HARTNETT: I didn't mean it like that.

NICK GRIMSHAW: Not Evelyn catching strays.

ANGELA HARTNETT: No!

NICK GRIMSHAW: Evelyn's listening to Dish, 'Oh, my friend's on Dish.' And like, 'Hey!'

ANGELA HARTNETT: What I mean is—

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: —like, sometimes you think it's gonna be more complicated—

HARRIET KEMSLEY: Yeah.

ANGELA HARTNETT: —and you've gotta buy certain things.

HARRIET KEMSLEY: So it's actually not too—

ANGELA HARTNETT: No.

HARRIET KEMSLEY: So, I could do it myself, maybe is what you're saying?

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: You could do it, yeah.

NICK GRIMSHAW: I love Guinness cakes. And you love pasta and once had a great pasta at a place called Cafe Murano.

ANGELA HARTNETT: Oh nice.

HARRIET KEMSLEY: I did, I did. It was really good. I, um, I went on a date there.

NICK GRIMSHAW: *[gasps]*

HARRIET KEMSLEY: We're not together anymore, um, but–

ANGELA HARTNETT: Oh sorry.

HARRIET KEMSLEY: It was a really lovely date and it was a really– it was really nice.

ANGELA HARTNETT: Oh good, perfect.

HARRIET KEMSLEY: It was really good. Yeah, this isn't a good way to describe it, but it's got this one, it's like little kind of maggots, like the little tiny pasta.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: I think you mean orecchiette. *[laughs]*

HARRIET KEMSLEY: Yes exactly. *[laughs]*

NICK GRIMSHAW: Yes, I love tiny little maggots.

ANGELA HARTNETT: But maggots is what we write on the menu: maggots with broccoli sauce, always—

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: It was really good.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh good. Okay, brilliant.

HARRIET KEMSLEY: I have a question for you about it actually, because I walked past it, um, I do like my podcast near the one in London Bridge.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: I do my podcast near there. And, um—

ANGELA HARTNETT: Okay, yeah.

HARRIET KEMSLEY: How would you feel about somebody going in, in the evening? So I was like, I have some work to do and I would love to go and get that pasta. But then I was like, how would you feel if I went in and that was on my laptop? Would you hate that?

ANGELA HARTNETT: I wouldn't mind, no.

HARRIET KEMSLEY: You actually wouldn't mind?

ANGELA HARTNETT: No, I wouldn't mind.

HARRIET KEMSLEY: Because I was like, I can't go in and then you'd be like, 'Oh, you're that— When I turn up here—

NICK GRIMSHAW: 'You're her!'

HARRIET KEMSLEY: —you're that woman that was on her laptop on Monday!'

NICK GRIMSHAW: Alan Sugar in the office.

ANGELA HARTNETT: It's got loads, it's got those, you look out into the street—

HARRIET KEMSLEY: Yes, I was thinking it would be perfect.

ANGELA HARTNETT: —it's like, it's a bar thing—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: —and people sit there at lunch doing it. No!

HARRIET KEMSLEY: But then I don't know how you feel about that.

ANGELA HARTNETT: I love solo diners.

HARRIET KEMSLEY: Yes!

ANGELA HARTNETT: I think when people do, you know, I think New York's really nailed it. We're much better now, but I, whenever I go to New York and I've gone to visit my brother, I've always gone out eating by myself.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: My brother rings me at 10, he goes, 'Where are you off to?' I said, 'Oh, I'm gonna have a little lunch by myself.' And they're so appreciative and they chat away.

HARRIET KEMSLEY: Yeah!

ANGELA HARTNETT: So, I think, no, go and test them out for me.

HARRIET KEMSLEY: Um.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Go and check them.

HARRIET KEMSLEY: Yeah, I will, because I was like, it's a perfect place to do it.

ANGELA HARTNETT: Send me a little report, see what they say. Get a report, they told me to put the laptop away—

HARRIET KEMSLEY: *[laughs]*

NICK GRIMSHAW: Yeah.

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

HARRIET KEMSLEY: Okay, amazing.

[theme music plays]

NICK GRIMSHAW: Didn't you have an allergic reaction on, on honeymoon?

HARRIET KEMSLEY: Yeah, I mean, we're now divorced—

NICK GRIMSHAW: Oh.

HARRIET KEMSLEY: —so this should have been a sign. *[laughs]*

[crew laughs]

NICK GRIMSHAW: Okay!

HARRIET KEMSLEY: It should be like an example of like, if you can't even get on your honeymoon. Um, so yeah, I ate something at the airport and I think it must have had nuts in—

NICK GRIMSHAW: Mm-hm.

HARRIET KEMSLEY: –and then I realised, I was starting to have a reaction. So I went to Boots and then I got some Claritin, but it still like wasn't going down.

NICK GRIMSHAW: Uh-huh.

HARRIET KEMSLEY: And then my ex-husband, he's very sweet and he could tell something was going on, but I was a bit embarrassed about it. So he was like, 'You need your EpiPen.' And I said, 'No, I don't wanna– We're gonna go on honeymoon. It's all fine.'

NICK GRIMSHAW: 'It's fun, I'm fun. You'll marry–'

HARRIET KEMSLEY: Yeah, it's fine it's like–

NICK GRIMSHAW: Yeah, don't worry.

HARRIET KEMSLEY: 'Your head's so big–

[everyone laughs]

HARRIET KEMSLEY: –you're swelling up.' And so he started chasing me around the airport. 'Cause I was like, 'No don't! 'Cause we won't–' It was so embarrassing. And then he stabbed me with the EpiPen and then we had to go to hospital and then we missed the flight.

NICK GRIMSHAW: No!

HARRIET KEMSLEY: And so, um— and then, but then we did make it, but then they lost all of his luggage—

NICK GRIMSHAW: Oh no.

HARRIET KEMSLEY: —and he had to go around for the honeymoon wearing t-shirts saying ‘I heart Santorini—’

NICK GRIMSHAW: *[laughs]*

HARRIET KEMSLEY: *[laughs]* —because he didn't have any outfits. Um, so yeah, but I think it was a sign.

NICK GRIMSHAW: *[laughs]* It was a sign.

[crew laughs]

HARRIET KEMSLEY: It was a sign, yeah.

NICK GRIMSHAW: It was a sign.

HARRIET KEMSLEY: Yeah.

ANGELA HARTNETT: Here you go.

HARRIET KEMSLEY: Oh, my!

NICK GRIMSHAW: Oh, wow.

ANGELA HARTNETT: That's for you.

NICK GRIMSHAW: Oh.

HARRIET KEMSLEY: Oh, wow. There's a little hush that has descended.

NICK GRIMSHAW: Oh, yeah. The food has arrived, yeah.

HARRIET KEMSLEY: Oh, my goodness, this is amazing.

[theme music plays]

NICK GRIMSHAW: Oh, thanks, Ange.

HARRIET KEMSLEY: Wow.

NICK GRIMSHAW: The food is here.

ANGELA HARTNETT: The lamb, yes.

NICK GRIMSHAW: The food has arrived. Wow, this looks good, Ange. What have we got here for Harriet today?

ANGELA HARTNETT: So, we have golden aubergine with purple sprouting broccoli.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Honey baked feta and preserved lemon dressing.

NICK GRIMSHAW: Oh yes.

HARRIET KEMSLEY: Wow.

ANGELA HARTNETT: So we haven't used honey, we've used agave, and we've got vegan feta in there. But you can have the pomegranate seeds, which is great. And just to say, this is a Diana Henry recipe.

NICK GRIMSHAW: Oh, come on, Diana.

ANGELA HARTNETT: We love Diana. We love Diana. She's brilliant.

NICK GRIMSHAW: We love.

HARRIET KEMSLEY: This is so good. How do you make stuff taste good?

[everyone laughs]

HARRIET KEMSLEY: Like, I cannot do this. I'm at home and I'm making things and I'm like, 'Oh...'

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Oh.

HARRIET KEMSLEY: This is so, there's like so much, there's like flavour and stuff.

NICK GRIMSHAW: Yeah!

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: How did you, how did you do this?

ANGELA HARTNETT: How did you do that?

HARRIET KEMSLEY: Wow.

ANGELA HARTNETT: No, but you like, you saying, ‘Oh, it's so stupid about the cooked vegetables.’ There's amazing how many people don't cook a vegetable properly. And to get the real, a vegetable to really taste nicely, you need to cook it. You know, everyone, I know everyone says, ‘Oh, crunchy is better because it retains all the nutrients and all the rest of it.’

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: But you don't want a crunchy squeaky bean. You want a cooked bean.

NICK GRIMSHAW: You do. Yeah.

HARRIET KEMSLEY: *[laughs]*

ANGELA HARTNETT: Neil and I are constantly moaning about squeaky beans.

NICK GRIMSHAW: Yeah, you don't want a squeaky bean.

ANGELA HARTNETT: Squeaking.

HARRIET KEMSLEY: I will not shut up about a squeaky bean.

ANGELA HARTNETT: *[laughs]*

HARRIET KEMSLEY: No, that's the thing with me.

NICK GRIMSHAW: You don't want a squeaky bean.

ANGELA HARTNETT: So, I'm with you, Harriet. Don't be put off by it.

NICK GRIMSHAW: No, you don't want a squeaky bean. Tell us—

HARRIET KEMSLEY: *[laughs]*

NICK GRIMSHAW: That broccoli is actually so perfect, Ange.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: But I—

NICK GRIMSHAW: So, tell us how you'd made this so delicious.

HARRIET KEMSLEY: —can't believe the flavours.

ANGELA HARTNETT: So, uh, you take your feta, and on top of your feta you've got some chopped thyme leaves, some fennel seeds, um, chilli flakes.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then you make a little dressing with some honey, some olive oil, um, and lemon juice and lemon rind. And you put that all on top of the feta cheese—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: –and then bake that in the oven for about 15-20 minutes, just until it starts to soften but not melt. You know, you want it to hold its shape. Um, and–

NICK GRIMSHAW: I didn't think it would take, 15 minutes it can happen?

ANGELA HARTNETT: Yeah, 15 minutes.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Yeah, hot oven. And then while that's happening, slice your aubergines and chargrill them on a, in a pan or on a grill if you've got one of those grills.

NICK GRIMSHAW: Mm-hm.

HARRIET KEMSLEY: Question, what does chargrill mean?

ANGELA HARTNETT: So basically, you see where they're all blackened.

HARRIET KEMSLEY: Yes.

ANGELA HARTNETT: That's where it's chargrilled. So it's got that sort of blackened sort of colour on it and that smoky flavour to it.

NICK GRIMSHAW: And you just do that sliced? Because sometimes when I read a recipe, it talks about salting them?

ANGELA HARTNETT: I don't salt them, not these days.

NICK GRIMSHAW: You don't do that.

ANGELA HARTNETT: I think aubergines these days aren't so bitter.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: So, you don't need to salt them.

NICK GRIMSHAW: So, you just need to slice them—

ANGELA HARTNETT: Slice them.

NICK GRIMSHAW: – and get them on?

ANGELA HARTNETT: Get them on, into, I could put a little tiny little bit of oil, but you can do them with no oil, and then get them nicely cooked. And what you want, is them not spongy, so you want them sort of as if they're really—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: –really cooked, because I think once they're not, if they're not cooked at all, they just don't taste nice aubergines. They've got to taste cooked.

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: How-

ANGELA HARTNETT: Go on, sorry, Harriet.

HARRIET KEMSLEY: I was gonna say, how do you get it so thin?

ANGELA HARTNETT: I know I sound like an arse. Just with the knife.

[everyone laughs]

HARRIET KEMSLEY: I'm sorry.

ANGELA HARTNETT: I know I sound awful saying that—

HARRIET KEMSLEY: It's okay.

ANGELA HARTNETT: But a sharp knife, honestly, the key to—

HARRIET KEMSLEY: Have you thought of going into teaching. *[laughs]*

ANGELA HARTNETT: *[laughs]* You know, an aubergine, you need a sharp knife.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It's really and if it's hard, I cut them lengthways, but that's hard sometimes 'Cause you know, it can, you know, hold it steady. So just cut it into rounds.

NICK GRIMSHAW: Into rounds, yeah.

ANGELA HARTNETT: That's easy, yeah, just cut it down.

NICK GRIMSHAW: So super sharp knife. Could you, you couldn't, it's too smushy to guillotine, is it? Not guillotine. What do they call it?

ANGELA HARTNETT: Yeah. I don't think you want to do it on a guillotine. You can do it on a—

NICK GRIMSHAW: Mandoline!

ANGELA HARTNETT: —mandoline. But you can cut them a little, I like them thinner, but you can cut them a little bit thicker. So a super sharp knife, nice and good. Pan in there, touch of olive oil, season them, really cook them so they're nicely charred and roasted—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Then put them to one side. While they're cooking, you blanch your broccoli and cook it, in boiling salted water.

NICK GRIMSHAW: Just straight in the hot water?

ANGELA HARTNETT: Straight, yeah, straight.

NICK GRIMSHAW: How long?

ANGELA HARTNETT: Probably for about 3-4 minutes.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Until it's soft in the, you know, when you can put a knife through the roots really easily. Drain that well and then put that in the same pan you've done the aubergines to char them.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then it's putting it all together, and you finish it with a dressing, which is with some preserved lemons, really finely chopped, some olive oil, some balsamic condiment, a little bit of seasoning, and that goes on all the vegetables.

NICK GRIMSHAW: Mm, so good.

ANGELA HARTNETT: Finish with the cheese on top.

HARRIET KEMSLEY: When I was pregnant, vegan cheese, the smell of it, just, I couldn't eat it.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Put you off.

HARRIET KEMSLEY: And, um, you've made me change.

NICK GRIMSHAW: Oh wow!

ANGELA HARTNETT: Oh.

HARRIET KEMSLEY: This is, I haven't tasted vegan cheese that tastes like this.

NICK GRIMSHAW: Oh wow, okay, that's good to know.

ANGELA HARTNETT: Oh good.

NICK GRIMSHAW: This is really good.

ANGELA HARTNETT: This is available in Waitrose, Harriet, there you go.

HARRIET KEMSLEY: Oh my God.

ANGELA HARTNETT: You can have it. And there's, you know, and you can taste, I think because it's got a little bit of chilli in there, that's good.

HARRIET KEMSLEY: Yeah, and I think it's the lemon maybe.

ANGELA HARTNETT: Mm, and the preserved lemon and the sweetness, yeah.

NICK GRIMSHAW: So, what's the preserved lemon in again? That's in the dressing.

ANGELA HARTNETT: In the dressing, yeah. And there's a tiny, you can buy them in the shops.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: These tiny little lemons like this that they're preserved. And then you just chop up the rind. Just get rid of the centre and chop the rind up. And they're great, I think, for—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Especially in vegan cooking, something like that just enhances a dish.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It brings lovely citrus to it.

NICK GRIMSHAW: There is a wine pairing, which is an Eminence du Bijou, um, which is a rosé. It's been called a big fat rosé. Oh no, it's not!

[crew laughs]

CREW MEMBER: Big juicy.

NICK GRIMSHAW: Big juicy rosé.

HARRIET KEMSLEY: *[laughs]*

NICK GRIMSHAW: Sorry. A big fat rosé.

ANGELA HARTNETT: You're giving the rosé some complexes there.

NICK GRIMSHAW: A big juicy rosé.

ANGELA HARTNETT: Yeah, prefect.

NICK GRIMSHAW: Which will be nice with like the, the nice cooked vegetables.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: The feta, saltiness of that. And if you want to get the wine or you want to get the recipe or the ingredients, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes) it is all on there. This is really good.

HARRIET KEMSLEY: This is my best day out.

ANGELA HARTNETT: Awh.

HARRIET KEMSLEY: Thank you so much, this is so nice.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: That's good. Well, there's tonnes of, for you to take home.

NICK GRIMSHAW: Is there?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh, oh—

ANGELA HARTNETT: Anything you don't eat, you can take home.

NICK GRIMSHAW: I was like, 'For me?!'

[crew laughs]

ANGELA HARTNETT: There's tonnes. There is as well!

NICK GRIMSHAW: So, what do you like making at home, Harriet? If you were to have— Well, you probably will next week have Angela Hartnett around for your tea.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What um—

HARRIET KEMSLEY: I couldn't. It would be the pressure. It, I would crumble.

NICK GRIMSHAW: Yeah, it's too much. But yeah—

ANGELA HARTNETT: You would not crumble.

NICK GRIMSHAW: What do you like? You like roasting, roasting veg?

HARRIET KEMSLEY: *[laughing]* You like roasting veg.

NICK GRIMSHAW: I like roasting veg. I do.

ANGELA HARTNETT: He does!

HARRIET KEMSLEY: I like roasting veg, but it's never like this. I don't know, mine's too thick maybe. It's the chopping is the problem and the—

ANGELA HARTNETT: Yeah

HARRIET KEMSLEY: —the flavours.

NICK GRIMSHAW: Got a sharp knife?

HARRIET KEMSLEY: Yeah, I need a sharp knife. I've got one of those ones that's got the, um, the blunt edge because I got paranoid with my—

ANGELA HARTNETT: Daughter.

HARRIET KEMSLEY: Toddler.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Okay.

HARRIET KEMSLEY: I cut myself with it all the time.

ANGELA HARTNETT: Yeah, but because it's blunt, you're putting so much pressure—

HARRIET KEMSLEY: That's it! And then it cut—

ANGELA HARTNETT: —and then it moves.

HARRIET KEMSLEY: —a bit of my finger off.

NICK GRIMSHAW: Oh my god.

HARRIET KEMSLEY: Yeah and so—

ANGELA HARTNETT: Yeah, exactly. If it's sharp, it would be really easy to cut things, yeah.

HARRIET KEMSLEY: Yeah, yeah.

ANGELA HARTNETT: Go pop by the French House. Don't look at the menu or go near the kitchen.

NICK GRIMSHAW: All meat.

ANGELA HARTNETT: But go and see my husband. Because there's a lot of meat in there, but he'll sharpen your knife for you.

HARRIET KEMSLEY: *[laughs]*

ANGELA HARTNETT: Take it in one day and say, 'Angela sent me,' and he'll come and sharpen it for you.

NICK GRIMSHAW: Please do that.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: *[laughing]* I would really like to do that.

NICK GRIMSHAW: Please do that.

ANGELA HARTNETT: You should, no, no, Neil will be fine.

HARRIET KEMSLEY: Imagine if I go to the wrong place.

[everyone laughs]

HARRIET KEMSLEY: ‘Angela sent me!’

ANGELA HARTNETT: No, I'm rubbish at sharpening knives, otherwise I would volunteer.

NICK GRIMSHAW: I need to go.

[theme music plays]

NICK GRIMSHAW: Um, I wanted to ask you about something that I heard you say, which I loved, was that you do like a brunch, but not a bottomless brunch.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: You actually prefer it to have a bottom.

HARRIET KEMSLEY: I think the bottomless is too dangerous.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's hysterical.

HARRIET KEMSLEY: I can't, um, I can't control myself. It becomes a challenge—

NICK GRIMSHAW: *[laughs]*

HARRIET KEMSLEY: –and it gets out of hand, and then your whole day is just f*****.

[everyone laughs]

HARRIET KEMSLEY: Because you're just completely drunk the afternoon–

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: –then you're hungover by dinner.

NICK GRIMSHAW: *[laughs]*

HARRIET KEMSLEY: It's just–

NICK GRIMSHAW: A mess.

HARRIET KEMSLEY: It's a mess. And so–

NICK GRIMSHAW: A disaster.

HARRIET KEMSLEY: I need to, I can't have unlimited–

NICK GRIMSHAW: No.

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: –anything! I just can't, I'm not to be trusted with unlimited.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: You need to limit.

ANGELA HARTNETT: So you were just saying now about you rise to the challenge, you know, but that was like you on Last One Laughing, you know. I mean, I just thought how, how you did what, how, as far as you got as you did was incredible, because I would have just laughed the moment I walked in there.

HARRIET KEMSLEY: It was so hard.

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: I just take things so seriously

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: And I was like, ‘Oh, you can't laugh.’ And then I nearly died, from the stress—

NICK GRIMSHAW: *[laughs]* No!

ANGELA HARTNETT: *[laughs]*

HARRIET KEMSLEY: From the stress of not laughing!

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: And trying to contain it.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: It was, um, impossible. But I was like, you can't— the whole thing is you can't laugh—

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: —so, you mustn't laugh. But then I was like, I don't know how not to laugh, like, I'm laughing all the time.

ANGELA HARTNETT: Yeah of course.

HARRIET KEMSLEY: And then suddenly you have to be a different person.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm.

HARRIET KEMSLEY: And, um, incredibly, incredibly stressful. Yeah.

ANGELA HARTNETT: Well, it's your job as well.

HARRIET KEMSLEY: Mm.

ANGELA HARTNETT: You know.

HARRIET KEMSLEY: Yeah.

ANGELA HARTNETT: But you would just walk off. I mean, that's what I would do. I would just cover my face, but you weren't allowed to do that.

NICK GRIMSHAW: No.

ANGELA HARTNETT: But you go, 'Mmmm,' like that, the whole time.

HARRIET KEMSLEY: Yeah, well, it was Lou— When Lou would approach—

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: I feel like usually she'd be my comfort, and then I was like, 'Get the f*** away from me.'

[everyone laughs]

HARRIET KEMSLEY: Don't even— Don't even come near me.

ANGELA HARTNETT: She knew your weakness, probably—

HARRIET KEMSLEY: Yeah! But you also can't relax for a minute.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: Like, you just cannot. You have to be constantly like on guard against anything.

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: Because the moment that you slip, it's over.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: And I was like, 'I want to be here with all these amazing people. This is so exciting, But I don't know how to do it.'

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: Yeah, it was, um, crazy.

NICK GRIMSHAW: Where did it all begin? When did you know that you were funny? When did you know that you had it in you?

HARRIET KEMSLEY: Oh my God, I don't know. I think I just, um, my mum always said that just like, um, like unfortunate things happened to me, um, and, and there would always be like kind of like funny stories afterwards.

NICK GRIMSHAW: Mm-hm.

HARRIET KEMSLEY: Um, but it was just, it was just more like out of my embarrassment.

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: I think like my embarrassment was really fun for other people. Like I never would have thought about doing stand up, like it felt like such an arrogant thing to be like, 'Oh, I think that I can tell jokes in a way that people will find funny.' Um, and then um, um, and when my parents were watching Live at the Apollo and they were like, 'We think you have like just mad things happen and we think you could do it and tell these stories.' And so I was like, they were

like, 'Don't tell anyone.' So I kept it secret and I went and I um, did it. And it was just like this amazing, I was just like, 'Oh, this is what I love.' Like I was quite shy, but it was like, a way of connecting people.

ANGELA HARTNETT: How old were you when you did that?

HARRIET KEMSLEY: 23.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: I love the fact your parents said, 'Yeah, go on, get up, do a set.'

HARRIET KEMSLEY: No other comedian I know, everyone else is like, 'You should be a doctor!'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

HARRIET KEMSLEY: I don't know, comic?! We can't think of anything else.

ANGELA HARTNETT: I mean what else should— Can she do.

HARRIET KEMSLEY: Yeah, I don't know.

ANGELA HARTNETT: I love that.

NICK GRIMSHAW: And did you like—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Like, did you love it when you started?

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: I did.

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: Yeah, it was like this mad. So I like had this, I had this like day job where I had to be at my desk at like 6am. So I was like loose because I was getting no sleep, and then I was like mad with adrenaline. And when I finally told my work what I was doing, like six months later, they were like, ‘Oh my God, thank God, we thought you had a terrible drug problem.’

ANGELA HARTNETT: *[laughs]*

HARRIET KEMSLEY: Because I was just going to the toilet and like talking to myself, and I was so tired, and I just looked mad all the time because it just overtakes your whole life. It was crazy.

NICK GRIMSHAW: Well, we should talk about your upcoming tour.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Which is gonna be happening in October and November.

HARRIET KEMSLEY: Yes.

NICK GRIMSHAW: It's called Floozy.

HARRIET KEMSLEY: Yes.

NICK GRIMSHAW: That's a great name.

ANGELA HARTNETT: It is a great name.

HARRIET KEMSLEY: Thank you for saying that.

NICK GRIMSHAW: Good name.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: Thank you for saying that because some people are a bit like, 'What?'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: I think it's a great name. I like it. I wanted to ask you about two things that were mentioned in like the press line for the show.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: They said mushrooms will be mentioned. Is that a cooking mushroom or a-

HARRIET KEMSLEY: Um, I guess you can-

NICK GRIMSHAW: Party mushroom?

HARRIET KEMSLEY: –cook with, you could cook with it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm-hm.

HARRIET KEMSLEY: Um, but yeah, I meant party mushroom.

NICK GRIMSHAW: Party mushrooms.

HARRIET KEMSLEY: Yeah, yeah. Party mushroom.

NICK GRIMSHAW: Okay.

HARRIET KEMSLEY: Yeah, it would be mad if I was just talking about regular mushrooms.

[crew laughs]

NICK GRIMSHAW: What about boiled mushrooms?

ANGELA HARTNETT: Yeah. *[laughs]*

NICK GRIMSHAW: You'd like it. You like it? I'm getting a chill already.

HARRIET KEMSLEY: The guy with a visual allergy was like, ‘This is the worst show of my life!’

NICK GRIMSHAW: ‘2 stars. Terrible.’ And also he says you're going to be talking about dating.

ANGELA HARTNETT: Yes. Tell us.

HARRIET KEMSLEY: Yes.

NICK GRIMSHAW: I mean, dating, such a great source—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: – for comedy and storytelling. Do you, I mean, when you're sharing these stories, do you ever, you know, tell the person? Do you ever ask the person, do you mind if I just tell this horrible story? Uh, I was part of my life.

ANGELA HARTNETT: I had the worst date, yeah.

HARRIET KEMSLEY: Yeah, I think the thing is the joke is usually on—

NICK GRIMSHAW: Them? No joking.

HARRIET KEMSLEY: *[laughs]* It's always on them, I'm perfect. Um, no, it's always on me, like, I've always done something like embarrassing, or it's like on the whole experience.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: And like, if I was to talk about somebody, I think they probably wouldn't be like recognisable.

ANGELA HARTNETT: Right.

HARRIET KEMSLEY: I'm not like, um, uh, John Bannister did this. So that was the maddest name to come up with.

NICK GRIMSHAW: Hi, John.

ANGELA HARTNETT: *[laughs]*

HARRIET KEMSLEY: But it's never like anyone like specific.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: It's more like the experience of it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: Like, I do, um, I do a podcast and we talk about dating quite a lot—

NICK GRIMSHAW: Mm-hm.

HARRIET KEMSLEY: And then you are a bit like, 'Oh my God, like, what have I said?' But it is kind of, it's— I don't know, there's something so nice about sharing it.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: Like, it can feel like such a lonely, kind of thing.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: What is mad, we're doing the podcast now for like nearly two years, and everyone at the beginning was like, 'Oh, you know, like, it's gonna— You guys are gonna meet someone, how is it gonna run?' And we're on the third series, um, and, uh *[laughs]* there's no end in sight, basically, yeah.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: We're just doing six more. How is dating then in 2026?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Do you like dating? Do you like going on a date?

HARRIET KEMSLEY: I, um, yeah, I think it's, it's just before you go, you feel like you're going to be sick and then—

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: —you never, never want to do this ever again. But I think that it's, for me, it's been quite nice because I didn't have, I didn't have the dating apps to begin with.

ANGELA HARTNETT: Right, okay.

HARRIET KEMSLEY: And so I missed them. And so now it's like, it's like a new thing and it is like, it is quite absurd.

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: I think the problem is the lack of choice.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: Like it's, that's maybe—

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

HARRIET KEMSLEY: Maybe an issue. Yeah.

NICK GRIMSHAW: No, yeah.

HARRIET KEMSLEY: It's what's out there is maybe, that's the issue.

NICK GRIMSHAW: That's the issue.

HARRIET KEMSLEY: That's an issue. Yeah.

ANGELA HARTNETT: It's not what's attracting you.

HARRIET KEMSLEY: Yeah, yeah.

NICK GRIMSHAW: Did you ever like dating, Ange?

ANGELA HARTNETT: I didn't mind dating. I didn't think, we've never quite nailed it like the New Yorkers and stuff—

HARRIET KEMSLEY: Yeah.

ANGELA HARTNETT: —where it's Friday, Saturday, you go on a date and that's sort of expected. We, I think we're too romantic because I'd go on dates and then I'm thinking, is this marriage? No.

HARRIET KEMSLEY: *[laughs]*

ANGELA HARTNETT: I think it's far too early to be thinking that—

NICK GRIMSHAW: Right.

ANGELA HARTNETT: But you start—

HARRIET KEMSLEY: Yeah.

ANGELA HARTNETT: And then you're overanalysing it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: But that's it, that's how I go because—

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: –I've come from a marriage.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: I'm going in with like, I see where things go.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

HARRIET KEMSLEY: It's like I, you know, I can see signs.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: It's like if they don't have sheets, I'm like, they're not gonna have a pension.

ANGELA HARTNETT: Yeah.

[everyone laughs]

HARRIET KEMSLEY: I can see the journey they've gone on, so–

ANGELA HARTNETT: But it's true, you look at it, you do think, you think, 'Oh yeah.' No, I went on a date and the guy put pineapple on his pizza. I said, 'That, you know,

HARRIET KEMSLEY: I thought you were going to say penis.

[everyone laughs]

ANGELA HARTNETT: –is never gonna work.’

[everyone laughs]

ANGELA HARTNETT: *[laughing]* That would be some date.

HARRIET KEMSLEY: Oh my God.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: But they are s***, like, you know. *[laughs]*

ANGELA HARTNETT: Oh God, anyway, either of those wouldn't work for me.

NICK GRIMSHAW: Either way.

ANGELA HARTNETT: Either way.

HARRIET KEMSLEY: Not for you yeah.

NICK GRIMSHAW: Actually, pizza's probably more offensive to me.

HARRIET KEMSLEY: *[laughs]*

ANGELA HARTNETT: Yeah, it was very offensive.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: That's it.

NICK GRIMSHAW: Penis fine, pizza no.

ANGELA HARTNETT: *[laughs]*

HARRIET KEMSLEY: I'd be allergic, of course.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Yeah, yeah, raw. *[laughs]*

[crew laughs]

ANGELA HARTNETT: Right, moving swiftly on.

HARRIET KEMSLEY: Let's move on.

NICK GRIMSHAW: Move on. You can get tickets to Floozy now.

HARRIET KEMSLEY: Yes.

NICK GRIMSHAW: You can.

HARRIET KEMSLEY: Yes, you can.

NICK GRIMSHAW: Okay, wonderful. And the podcast is called Single Ladies in Your Area.

[theme music plays]

NICK GRIMSHAW: Now we're gonna do a dessert. We say make a dessert–

HARRIET KEMSLEY: Yes.

NICK GRIMSHAW: –we're gonna make you a Coke float. Now, why a Coke float, Harriet?

ANGELA HARTNETT: Mm. Do you tell.

HARRIET KEMSLEY: I used to have, there was this place in Canterbury where I grew up and it had Coke floats and they were so, it was so exciting.

NICK GRIMSHAW: Mm.

HARRIET KEMSLEY: I think it's maybe that kind of like American diner kind of–

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: –kind of thing. Um, it feels now quite, um, quite a childish thing to say, but like, there's, have you had one before?

ANGELA HARTNETT: No, never.

NICK GRIMSHAW: Never?

ANGELA HARTNETT: No.

NICK GRIMSHAW: Never had one!

ANGELA HARTNETT: I never drink fizzy drinks and stuff.

NICK GRIMSHAW: We've talked about this before on Dish where like American food felt really—

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: —glamorous and exciting.

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: Like a Coke float, it's ice cream in a Coke, it's f***** disgusting.

ANGELA HARTNETT: *[laughs]*

HARRIET KEMSLEY: *[laughs]*

NICK GRIMSHAW: But I will take one! But when you're a kid, you were like, 'Wow, America!'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'Good food!' *[laughs]*

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NICK GRIMSHAW: 'Fine dining.'

ANGELA HARTNETT: Yeah, yeah, yeah, yeah.

NICK GRIMSHAW: What are we going to do one, do you want me to let you know my recipe?

ANGELA HARTNETT: Yeah, go on.

HARRIET KEMSLEY: Yeah. *[laughs]*

ANGELA HARTNETT: 3 parts Coke. *[laughs]*

NICK GRIMSHAW: No, but we've done Coke ice cubes.

HARRIET KEMSLEY: Ok, yep.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: So, you're not watering it down.

HARRIET KEMSLEY: Oh, wow.

ANGELA HARTNETT: Oh, very good.

NICK GRIMSHAW: Coke ice cubes, fill it up with Coke.

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: Put the ice cream in.

HARRIET KEMSLEY: Wow.

ANGELA HARTNETT: Marvellous.

NICK GRIMSHAW: I'll write it done for you.

HARRIET KEMSLEY: This is my kind of recipe.

ANGELA HARTNETT: Write it down.

NICK GRIMSHAW: Write it down for you, yeah.

ANGELA HARTNETT: Let's get it out there for everyone.

NICK GRIMSHAW: And we're gonna do vegan ice cream for you.

HARRIET KEMSLEY: Mm-hm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I believe you wanted salted caramel.

HARRIET KEMSLEY: Yeah, I—

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So we're gonna do that.

HARRIET KEMSLEY: Amazing.

NICK GRIMSHAW: And we're gonna, well, maybe we'll have that as well.

ANGELA HARTNETT: Maybe. Yeah, let's just do it. Easy.

NICK GRIMSHAW: I'm off to the kitchen. Let me get my chef whites on.

ANGELA HARTNETT: *[laughs]*

[theme music plays]

NICK GRIMSHAW: Okay, so our Coke floats have arrived. They look gorgeous.

[everyone laughs]

NICK GRIMSHAW: Don't they? So you're meant to smush the ice cream up?

ANGELA HARTNETT: I've just smushed a little bit.

HARRIET KEMSLEY: You smu- you have to smush it a bit.

NICK GRIMSHAW: Smush it up.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Well, I think it's nice to let the guest smush, wouldn't you say, Harriet?

HARRIET KEMSLEY: Yes, well, you've done a very big ice cream top.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Oh really? Oh, was it less?

HARRIET KEMSLEY: No, I mean, I don't know what's right.

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: *[laughs]* Sorry.

NICK GRIMSHAW: Uh, mm, not no. It's like a fizzy milkshake.

HARRIET KEMSLEY: What do you think?

ANGELA HARTNETT: I just can't, um, well, I don't like, I'm not a sugar person, so for me—

HARRIET KEMSLEY: Oh this is.

ANGELA HARTNETT: —it's so sweet.

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: I like it.

HARRIET KEMSLEY: I kind of get this as well—

ANGELA HARTNETT: But I like the nuttiness.

NICK GRIMSHAW: Right.

HARRIET KEMSLEY: Yeah, it's, um—

ANGELA HARTNETT: I like the nuts coming through. You need that.

NICK GRIMSHAW: Yeah. Mm-hm.

HARRIET KEMSLEY: I think it's actually very sophisticated, really.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Don't chef, don't chef the Coke float.

HARRIET KEMSLEY: *[laughs]*

NICK GRIMSHAW: 'I'm getting the nuts, yeah.'

[crew laughs]

ANGELA HARTNETT: I am getting the nuts!

NICK GRIMSHAW: 'Yeah, yeah. I'm getting the nuts.'

ANGELA HARTNETT: Isn't it a nut ice cream?

HARRIET KEMSLEY: I can smell liquorice, I think.

ANGELA HARTNETT: Oh no it can't be nuts!

NICK GRIMSHAW: *[laughs]*

HARRIET KEMSLEY: There's an aftertaste of blackcurrant.

ANGELA HARTNETT: Don't touch me, don't touch me.

[everyone laughs]

ANGELA HARTNETT: But isn't there nuts in this? Cashew nuts?

HARRIET KEMSLEY: Yeah, yeah.

NICK GRIMSHAW: There is, there is, vegan— *[laughs]*

ANGELA HARTNETT: I'm gonna flick this over your black jumper in a minute.

[crew laughs]

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Mm, I like it.

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: It's hard, it's hard to drink.

[theme music plays]

NICK GRIMSHAW: Harriet, should we do your fast food quiz?

HARRIET KEMSLEY: Yes.

NICK GRIMSHAW: Okay. Harriet's a vegan, no eggs.

ANGELA HARTNETT: Mm.

HARRIET KEMSLEY: Okay.

NICK GRIMSHAW: Um, what is—

HARRIET KEMSLEY: I do like eggs, I miss eggs.

NICK GRIMSHAW: You do?

HARRIET KEMSLEY: Yeah, well, my mum has, um, chickens, so I'll eat their eggs because I know that they're happy chickens. If I know the chicken—

ANGELA HARTNETT: *[laughs]*

HARRIET KEMSLEY: —I'll eat their eggs.

ANGELA HARTNETT: Oh, okay.

HARRIET KEMSLEY: *[laughs]*

NICK GRIMSHAW: So if you know a personal level.

ANGELA HARTNETT: Okay.

HARRIET KEMSLEY: If I have a personal relationship with the chicken—

NICK GRIMSHAW: The chicken.

HARRIET KEMSLEY: —I'll eat their eggs.

NICK GRIMSHAW: Fine, yeah.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Okay, yeah, okay. So say you have a personal relationship with a chicken—

ANGELA HARTNETT: With a chicken.

NICK GRIMSHAW: —what is your favourite way to eat that chicken's eggs?

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: Poached.

NICK GRIMSHAW: Poached.

ANGELA HARTNETT: Oh okay, nice. What's your favourite sandwich filling?

HARRIET KEMSLEY: Oh no, this is like the, um, the enemy, I can't say. They had one at M&S years ago.

NICK GRIMSHAW: Boo!

HARRIET KEMSLEY: [laughs]

ANGELA HARTNETT: Eh-uh. That's alright, but what's the filling?

HARRIET KEMSLEY: It was, um, it was like a roasted vegetable with, um, I mean, I couldn't have this now, but like a tzatziki kind of thing.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Okay.

HARRIET KEMSLEY: It was so good.

ANGELA HARTNETT: All right, sounds good.

NICK GRIMSHAW: Um, do you have a favourite herb?

HARRIET KEMSLEY: I've never been asked that before, but I recently—

NICK GRIMSHAW: Really.

HARRIET KEMSLEY: —discovered sage.

NICK GRIMSHAW: Oh yeah.

HARRIET KEMSLEY: *[laughs]* Yeah.

NICK GRIMSHAW: It's my opener.

HARRIET KEMSLEY: *[laughs]*

ANGELA HARTNETT: We love sage.

HARRIET KEMSLEY: Yeah, I didn't know. It's nice. Isn't it?

NICK GRIMSHAW: Yeah.

HARRIET KEMSLEY: If you sprinkle it in the

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: Roasting tin. Yeah.

ANGELA HARTNETT: It's very nice.

NICK GRIMSHAW: We love it.

ANGELA HARTNETT: We love it. Um what's the—

HARRIET KEMSLEY: Is cinnamon a herb?

ANGELA HARTNETT: Spice.

NICK GRIMSHAW: Spice.

HARRIET KEMSLEY: Okay, well, sage.

NICK GRIMSHAW: Sage.

[crew laughs]

NICK GRIMSHAW: Stick with sage.

ANGELA HARTNETT: We'll take a spice, we'll take a spice.

NICK GRIMSHAW: Harriet, what's the best crisp?

HARRIET KEMSLEY: I mean, it's salt and vinegar.

NICK GRIMSHAW: Yeah. Correct.

HARRIET KEMSLEY: Thank you.

ANGELA HARTNETT: Salt and vinegar, okay.

HARRIET KEMSLEY: It is a test?

ANGELA HARTNETT: Yes.

HARRIET KEMSLEY: Am I gonna be marked on this? Yeah. It's salt and vinegar, yeah.

ANGELA HARTNETT: Do you have a favourite chocolate bar?

HARRIET KEMSLEY: Being- The vegan, the vegan options are a bit bleak.

ANGELA HARTNETT: Yes.

HARRIET KEMSLEY: I will say. Um, but it used to be, it used to be Mini Eggs. They were my, um—

ANGELA HARTNETT: Oh, like Cadbury's Creme Egg?

HARRIET KEMSLEY: Yeah.

NICK GRIMSHAW: No, Mini Eggs!

HARRIET KEMSLEY: Creme Eggs and Mini Eggs—

ANGELA HARTNETT: Oh the type.

HARRIET KEMSLEY: —both of them.

ANGELA HARTNETT: Oh, both.

HARRIET KEMSLEY: Any of the easter ones, I mean, they're so good.

NICK GRIMSHAW: Mini Eggs are fantastic.

ANGELA HARTNETT: Oh yeah.

HARRIET KEMSLEY: Oh they're so good.

NICK GRIMSHAW: Um, do you do Sunday roast? Well, you wouldn't really, or a vegan one.

HARRIET KEMSLEY: I would love, I would love to do it. I love the vegan Sunday roast, and I would love to be able to cook one—

ANGELA HARTNETT: Yeah.

HARRIET KEMSLEY: —and it's a lifelong goal. *[laughs]*

ANGELA HARTNETT: Okay.

HARRIET KEMSLEY: To have people around and cook a Sunday roast, is a goal.

NICK GRIMSHAW: Cook a Sunday roast.

ANGELA HARTNETT: Yeah, you could do a vegan one.

NICK GRIMSHAW: I like a nut roast.

ANGELA HARTNETT: All the vegetables being cooked.

HARRIET KEMSLEY: I can't have a nut roast.

NICK GRIMSHAW: Oh, you can't have a nut roast.

HARRIET KEMSLEY: *[laughs]*

[crew laughs]

ANGELA HARTNETT: Oh yeah, come on, Nick.

NICK GRIMSHAW: S***.

ANGELA HARTNETT: But you could have some side, like, like vegetable terrine or something.

HARRIET KEMSLEY: Thank you. Yes, yes.

ANGELA HARTNETT: You could do that, yeah.

HARRIET KEMSLEY: Yes, yeah.

ANGELA HARTNETT: And what would be your favourite vegetables on a roast?

HARRIET KEMSLEY: I, um, I mean, I love, it's a Yorkshire pudding. That's not a vegetable, is it.

NICK GRIMSHAW: *[laughs]*

[crew laughs]

NICK GRIMSHAW: Should be.

HARRIET KEMSLEY: As soon as I said it, I realised, yeah

NICK GRIMSHAW: Should be.

HARRIET KEMSLEY: A Yorkshire pud–

NICK GRIMSHAW: Yeah, yeah that's the best.

HARRIET KEMSLEY: –that's my number one.

NICK GRIMSHAW: Harriet, what's your favourite kitchen utensil?

HARRIET KEMSLEY: Um, a spatula.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: A classic.

HARRIET KEMSLEY: It's fun!

ANGELA HARTNETT: Love that.

HARRIET KEMSLEY: I mean, it's just, it's a bit of fun.

[everyone laughs]

NICK GRIMSHAW: It's a bit of fun.

HARRIET KEMSLEY: It is a bit of fun, you know what I mean.

ANGELA HARTNETT: Next question, what do you do with your spatula?

HARRIET KEMSLEY: Okay, that's private, thank you, Angela, thank you.

NICK GRIMSHAW: How dare you!

[theme music plays]

NICK GRIMSHAW: We come to the end of the show question, Harriet. So your chance to win this Waitrose goodie bag, all you've got to do is answer the question in this envelope.

HARRIET KEMSLEY: Okay.

NICK GRIMSHAW: Very sticky envelope.

HARRIET KEMSLEY: Hi, Harriet. Tell us the one change you would make in the world of dating that would drastically improve the lives of single ladies everywhere. Um, I think men.

NICK GRIMSHAW: Right.

[everyone laughs]

NICK GRIMSHAW: I'm being told that's actually the correct answer.

[applause]

NICK GRIMSHAW: The goodie bag is yours!

HARRIET KEMSLEY: Thank you. Yeah, thank you.

ANGELA HARTNETT: There was absolutely no hesitation.

NICK GRIMSHAW: Um—

ANGELA HARTNETT: Men. Yeah, done.

NICK GRIMSHAW: —men, men. Harriet, thank you so much for coming to see us.

ANGELA HARTNETT: That was brilliant.

HARRIET KEMSLEY: Thank you.

ANGELA HARTNETT: Thank you so much.

HARRIET KEMSLEY: Thank you for having me. Thank you.

NICK GRIMSHAW: You can see Harriet on tour in the autumn time.

[theme music begins to play]

ANGELA HARTNETT: Yes.

HARRIET KEMSLEY: Yes.

NICK GRIMSHAW: So, make sure you go and see Floozy. A round of applause for Harriet, everybody.

ANGELA HARTNETT: Wey!

[cheering and applause]

NICK GRIMSHAW: Thank you.

NICK GRIMSHAW: Massive thank you to Harriet for coming in.

ANGELA HARTNETT: She was fantastic.

NICK GRIMSHAW: I really like her.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I really, really enjoyed spending time with her. You know what I mean?

ANGELA HARTNETT: She was very easy and—

NICK GRIMSHAW: Really easy.

ANGELA HARTNETT: —natural and chatty.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And yeah, she was fantastic actually. I liked her a lot.

NICK GRIMSHAW: Um, hey, we've got a comment from Instagram that I wanted to share with you—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —because this actually works really well after what Harriet was saying.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um, this came in, it was a while back after Tim Key's episode.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, and it was a bit of a fan favourite anyway. People loved Tim Key.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, but we posted Tim's fast food quiz, um, and we got this response from someone called 'caligkela' on Instagram. They said about Tim Key, 'Great guest, but why do so many people not know what a herb is?'

[whoosh transition sound]

TIM KEY: Which ones are herbs? Is that the same as spices?

ANGELA HARTNETT: Uh, no, so rosemary, basil.

NICK GRIMSHAW: Yeah, rosemary, basil. Yeah.

[everyone laughs]

ANGELA HARTNETT: Oh!

NICK GRIMSHAW: Well, we had that today with Harriet.

ANGELA HARTNETT: I know, she said was cinnamon a herb.

NICK GRIMSHAW: Was cinnamon. I've not noticed that.

ANGELA HARTNETT: Yeah, I haven't.

NICK GRIMSHAW: But people apparently are like perplexed at the—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I mean, it's not a question you're asked on the—

ANGELA HARTNETT: No.

NICK GRIMSHAW: Probably ever been asked.

ANGELA HARTNETT: And they get it muddled up, yeah, with spices. But maybe because so, a lot of people probably maybe have herbs in all those little jars where you have all the spices and things.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: They sort of put it together. Because actually dried herbs are great for lots of things—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: –like dried oregano, dried rosemary. You know, you can use it if you haven't got fresh.

NICK GRIMSHAW: That's true.

ANGELA HARTNETT: So we shouldn't diss a dry herb.

NICK GRIMSHAW: No.

ANGELA HARTNETT: They're always good.

NICK GRIMSHAW: No, maybe that's the connection, because they're on the same shelf.

ANGELA HARTNETT: That's why people are, because you have all have all those little pots and–

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You know, people put them together.

NICK GRIMSHAW: I think my favourite answer to the herb fast food quiz

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Question was Perrie Edwards when she said–

[whoosh transition sound]

PERRIE EDWARDS: Um, yeah, I'll just go for mixed herbs.

NICK GRIMSHAW: Mixed herbs. Yeah, mixed.

[everyone laughs]

[whoosh transition sound]

ANGELA HARTNETT: Yes, that was brilliant.

NICK GRIMSHAW: ‘Mixed herbs.’

ANGELA HARTNETT: And actually, not a bad answer.

NICK GRIMSHAW: It's a great answer.

ANGELA HARTNETT: I like her answer.

NICK GRIMSHAW: No herb offence to anyone.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[laughs]* No herb offence.

NICK GRIMSHAW: Um, but if you do want more herb education, then you can email us if you want—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: dish@waitrose.co.uk. Um, and yeah, get in touch with us, doesn't have to be about herbs—

ANGELA HARTNETT: No.

NICK GRIMSHAW: —but if you ever want to—

ANGELA HARTNETT: For a little chat.

NICK GRIMSHAW: —please feel free to get in touch with us. Yeah. Um, well, thank you for listening. Thank you for watching.

ANGELA HARTNETT: Thank you.

[theme music begins to play]

NICK GRIMSHAW: We will see you next week.

ANGELA HARTNETT: We will.

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. Dish from Waitrose is a Cold Glass Production.

VOICEOVER: Waitrose, the home of food lovers.

