Riz Ahmed is transported by our braised chicken with pickled cucumbers



[theme music plays]

NICK GRIMSHAW: Coming up on Dish with-

ANGELA HARTNETT: -Riz Ahmed.

RIZ AHMED: When I was a kid, I was kind of making up movies and acting them out, which basically involved me jumping around the kitchen making explosion noises for 10 minutes. And I was like, "That's a wrap."

[everyone laughs]

RIZ AHMED: I thought I was a good cook-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -until I was married to someone who had to eat my food.

ANGELA HARTNETT: *[laughs]*

RIZ AHMED: You said you've never had a sweet potato.

ANGELA HARTNETT: Someone say their favourite form of potato.

RIZ AHMED: Okay.

[crew laughs]

NICK GRIMSHAW: Right.

RIZ AHMED: I'm about to say, you need to branch out a little bit, bro. Sat there with his trousers down, his shirt off-

ANGELA HARTNETT: *[laughs]*

RIZ AHMED: -kind of fanning himself going *[claps]*.

[everyone laughs]

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, welcome to Dish from Waitrose. I'm Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: Hello, Angela Hartnett.

ANGELA HARTNETT: Hello, Nick Grimshaw. Yeah.

NICK GRIMSHAW: How are you?

ANGELA HARTNETT: I'm good, thanks. And you?

NICK GRIMSHAW: Yeah, good, thanks. How was last night? ‘Cause you were doing a cooking extravaganza, you and Neil, the dream team.

ANGELA HARTNETT: Oh yeah, with Jeremy from Quo Vardis. Yeah, Quo Vardis, 100 years old.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Yeah, first time it opened. So, he's been doing these dinners throughout the year.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So, Neil and I cooked last night. Yeah, it was great.

NICK GRIMSHAW: How's cooking with Neil?

ANGELA HARTNETT: It's good, it's good fun.

NICK GRIMSHAW: Yeah, yeah. *[laughs]*

[crew laughs]

NICK GRIMSHAW: And what's the honest answer?

ANGELA HARTNETT: No, the honest answer-

NICK GRIMSHAW: No.

ANGELA HARTNETT: -it's great 'cause he's brilliant, but it's just like, come on, I just organise it a bit.

NICK GRIMSHAW: What does Neil do that drives you crazy and what do you do that drives Neil crazy in the kitchen?

ANGELA HARTNETT: He puts his, um, cloth over his shoulder, which I hate.

NICK GRIMSHAW: Why do you hate that?

ANGELA HARTNETT: It just feels dirty, like this cloth like this

NICK GRIMSHAW: Right?

ANGELA HARTNETT: You know, anyway.

NICK GRIMSHAW: And where do you cloth?

ANGELA HARTNETT: Uh, on my apron.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: So that annoys me.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Um, and it annoys me if he sort of take, um, like just not keeping tidy. He is pretty good.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: He's pretty good.

NICK GRIMSHAW: But not Angela levels.

ANGELA HARTNETT: Yeah. No, well, not Em levels.

NICK GRIMSHAW: Not Ems

ANGELA HARTNETT: Em's like, Em's like, "Come on, Neil, sort it out."

NICK GRIMSHAW: What do you do that drives him nuts?

ANGELA HARTNETT: Uh, probably just going, "Are we ready yet? Are we ready?" You know, and he's like, "You know, good food takes time-

NICK GRIMSHAW: Good food, exactly.

ANGELA HARTNETT: -patience, just, you know, relax, relax."

NICK GRIMSHAW: Relax, uh-huh.

ANGELA HARTNETT: And when he goes, “Relax, babes.” That's when I want to kill him.

[crew laughs]

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: But anyway.

NICK GRIMSHAW: Not relaxed. I can't imagine a, “Relaxed babes,” going down well.

ANGELA HARTNETT: You know, he's going, just, “Babes.”

NICK GRIMSHAW: That is brave.

ANGELA HARTNETT: And that's when I'm like, Neil.

NICK GRIMSHAW: Very brave. I'd never, And then I imagine I say, relax, to Angela Hartnett. Relax babes.

ANGELA HARTNETT: Relax I’m fine, it's the babes bit that gets it.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: He knows-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -he just does it to wind me up.

NICK GRIMSHAW: So, we're recording today with Riz Ahmed.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Um, who is of course a fantastic actor. Riz is going to be here-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -in a second to join us.

ANGELA HARTNETT: He's like a modern Renaissance man; he can do everything.

NICK GRIMSHAW: Yeah, he can. So, he'll be here soon. Um, but we're recording this episode, uh, before our live show at the Royal Opera House.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You'll be hearing this after we've done the show-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -at the Royal Opera House.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: We're not going to pretend it's live. No, no, no.

ANGELA HARTNETT: It's a podcast.

NICK GRIMSHAW: But what are your predictions for the live show? What do you think will happen on or off stage? I know one of my aunties will talk to you about one of their own recipes.

ANGELA HARTNETT: Happy with that.

NICK GRIMSHAW: 100% will happen.

ANGELA HARTNETT: Happy with that.

NICK GRIMSHAW: 100%. I think it'll be Auntie Angela will talk to you. “I do this lovely tarragon chicken.”

[laughs]

ANGELA HARTNETT: Fabulous. I've had Auntie Angela's, not hers, but you've cooked it.

NICK GRIMSHAW: Yeah-

ANGELA HARTNETT: Cooked it.

NICK GRIMSHAW: -I think my mum will tell you about beef bourguignon.

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: Um, that will definitely happen.

ANGELA HARTNETT: Yeah, Elsie's coming.

NICK GRIMSHAW: Elsie's coming.

ANGELA HARTNETT: We might, we'll have to do a little shout out to Elsie.

NICK GRIMSHAW: Aw, yeah.

ANGELA HARTNETT: She'll get super excited, or maybe halfway through.

NICK GRIMSHAW: Bored. [*laughs*]

ANGELA HARTNETT: Bored and be like, "What's going on? What's Angie doing? What is she up there for?"

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: "Mama, mama, mama."

NICK GRIMSHAW: I think Neil will have his cleats on.

ANGELA HARTNETT: *[laughs]* His cleats on?

[crew laughs]

NICK GRIMSHAW: I, Mesh, once we went out for a drink-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and Neil came and met us, and he had his like bike cleats on.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: And then a few days later, Mesh was like, “Oh, will you message Neil and then ask him about them like fab shoes?” I said, “They were his bike shoes.”

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: He's like, “Oh, I love them.”

ANGELA HARTNETT: Mesh is gonna take up cycling-

NICK GRIMSHAW: Yeah. [laughs]

ANGELA HARTNETT: -with Neil.

NICK GRIMSHAW: ”Where were they from? Will you ask him where they were from?”

ANGELA HARTNETT: Yeah, well, yeah, I think it'd be fun. We've got a great guest.

NICK GRIMSHAW: Yeah. So yeah, our live show at the Royal Opera House has happened.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh, you will be able to listen to that and watch it as well on our YouTube channel-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -um, later in the year. Uh, right, we're gonna have Riz Ahmed in a second, but first we're gonna talk about a sort of underrated staple from your cupboard, vinegar.

ANGELA HARTNETT: Vinegar. I wouldn't say underrated.

NICK GRIMSHAW: No, no, no. Well, well–

ANGELA HARTNETT: Well, maybe, maybe not rated as much as it should be.

NICK GRIMSHAW: Yeah, I think people rate an oil-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -more.

ANGELA HARTNETT: I agree, yeah.

NICK GRIMSHAW: They're like, “Oh, posh olive oil. “

ANGELA HARTNETT: Posh olive oil.

NICK GRIMSHAW: But you said– Have you got enough?

ANGELA HARTNETT: Yeah *[laughs]*

[crew laughs]

ANGELA HARTNETT: Just a few.

NICK GRIMSHAW: Yeah, just get a few more out. A few more out. A few more vinegars.

ANGELA HARTNETT: This is what we have. Um, so we've got various vinegars here. I think vinegar's important because I think it can cut through so many dishes-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and it can start and it can really lift the dish. It's basically the equivalent of the acidity of lemon.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: So, some people I know hate vinegars and then they'll use lemon instead. But I think, you know, if you've got a rich sauce or you've done a braise or something, you add a splash of vinegar, that can transform a dish. Obviously great in dressings, great on different salads. And I think you can just have, especially something like balsamic, we sometimes even use it, do a little bit of Parmesan, put balsamic on, you know-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -when you've got people around, a little bit of a nibble and stuff like that. But I think what's important is, it's a bit like olive oil. if you can spend a little bit more money, but you've still got great essential ones like Waitrose

do that are just, you know, brilliant to have for little dressings. You know, have a red wine, have a white wine, sometimes do apple is really good.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And that's also brilliant for your gut health.

NICK GRIMSHAW: Oh, apple cider vinegar, yes.

ANGELA HARTNETT: Have a bit of that in the morning. Apple cider vinegar.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Everyone's always saying about that.

NICK GRIMSHAW: Yeah, yeah, yeah. For sure.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So, do you need to have different ones for different things?

ANGELA HARTNETT: No, I don't think so. We probably have red and white wine at home.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: We sort of have a er, chardonnay.

NICK GRIMSHAW: And how do you know what would you, can you sort of stick them with anything, or would you do red with this white with that?

ANGELA HARTNETT: You sort of do maybe reds with meats and maybe richer stuff. White wines are sort of lighter salads and stuff. But no, I think, I think it's about the sweet. Some are much sweeter, some are much sharper, but I'd rather get, have one great vinegar, like probably a white wine vinegar, rather than 15 sort of not so great-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -because I think just a little dash can just break a dish.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And obviously you use them a lot in cooking. I think what's great is a lot of cuisine, especially today we're gonna show, is Filipino cuisine. You do this lovely sort of chicken stew and vinegar is the essential ingredient-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -there to cook your chicken.

NICK GRIMSHAW: Which one are you using today?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Which vinegar?

ANGELA HARTNETT: We've used an apple cider vinegar today.

NICK GRIMSHAW: Okay, nice.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: Yeah. Yeah, leave them out for Riz.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Uh, should we welcome our guest?

ANGELA HARTNETT: We should indeed.

NICK GRIMSHAW: Okay, let's welcome Riz Ahmed to Dish.

[theme music plays]

NICK GRIMSHAW: Should we do this? I feel like we need to give this guest the round of applause that he deserves because award-winning actor, yes, does that obviously.

ANGELA HARTNETT: Mm-hm.

NICK GRIMSHAW: Uh, critically acclaimed rapping-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -obviously does that. Um, sleeping with a pillow, no-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -not doing that. Absolutely not doing that. A round of applause, Riz Ahmed, everybody!

[cheering and applause]

NICK GRIMSHAW: Welcome!

RIZ AHMED: Thank you. Thank you.

ANGELA HARTNETT: Cheers!

NICK GRIMSHAW: Cheers, cheers, cheers!

ANGELA HARTNETT: Great to have you.

NICK GRIMSHAW: Welcome to Dish.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: How are you?

RIZ AHMED: I'm feeling good. I feel like it's my birthday or something.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Aw.

RIZ AHMED: This is exciting. It's like perfect drink.

ANGELA HARTNETT: Uh-huh.

RIZ AHMED: Even got the pistachios here as well.

NICK GRIMSHAW: We got the memo.

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: Yeah, yeah. Oh, well, thank you for coming.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We're dead excited you were coming to see us today. Obviously, a lot to talk about your acting career. Of course, we're gonna talk a little bit about the musical career, but we have to start with the pillow.

ANGELA HARTNETT: *[laughs]*

RIZ AHMED: This has haunted me.

NICK GRIMSHAW: We heard that you do-

ANGELA HARTNETT: Yeah. This has haunted you.

RIZ AHMED: Yeah, he's been really— Yeah.

NICK GRIMSHAW: I know that this is-

RIZ AHMED: I should never have opened my mouth-

NICK GRIMSHAW: Yeah.

RIZ AHMED: -about it.

NICK GRIMSHAW: Where did it come from? Was it just a throwaway thing-

ANGELA HARTNETT: Yeah, what happened?

NICK GRIMSHAW: -you said once and now it's mentioned forever.

RIZ AHMED: Well, what I'd really like to do, I'd like to just throw out a bit of a bat sign and a rallying call to anyone else out there who doesn't sleep with a pillow-

NICK GRIMSHAW: Uh-huh.

[crew laughs]

RIZ AHMED: -to be brave-

ANGELA HARTNETT: Mm.

RIZ AHMED: -and step forwards-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah.

RIZ AHMED: -because I'm out here on my own-

[crew laughs]

ANGELA HARTNETT: Yeah.

RIZ AHMED: -flying the flag right now.

ANGELA HARTNETT: You're fighting the cause.

NICK GRIMSHAW: Does anyone- Anyone in this room.

RIZ AHMED: Anyone in this room-

NICK GRIMSHAW: Anyone in this room.

RIZ AHMED: -don't don't be, don't be afraid.

ANGELA HARTNETT: Don't be ashamed.

RIZ AHMED: Anyone?

NICK GRIMSHAW: No.

ANGELA HARTNETT: No.

RIZ AHMED: Wow. No one.

NICK GRIMSHAW: Wow. No one.

ANGELA HARTNETT: No one.

RIZ AHMED: Highly suspicious.

NICK GRIMSHAW: Wow.

RIZ AHMED: Some people crossing their arms-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -a little too tight.

ANGELA HARTNETT: Defensive.

NICK GRIMSHAW: No one.

RIZ AHMED: They're trying to stop themselves-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -from just coming clean.

NICK GRIMSHAW: Yeah.

RIZ AHMED: So, wow, I'm the only one in the world.

NICK GRIMSHAW: Only one.

RIZ AHMED: Amazing.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: Only one in the world. Reach out to the podcast-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -if you sleep without a pillow.

ANGELA HARTNETT: Do tell us.

RIZ AHMED: So, the reason I don't sleep with a pillow is because I had a funny thing happen when I was like 16. My neck just started like; it just really froze-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

RIZ AHMED: -like, but like insanely badly. And what I found is when I slept with a pillow, it just made it a lot worse.

ANGELA HARTNETT: Mm.

RIZ AHMED: So, I stopped sleeping with a pillow.

ANGELA HARTNETT: Mm.

RIZ AHMED: I was like, “Oh my God, wow.”

NICK GRIMSHAW: Oh wow.

RIZ AHMED: Amazing.

NICK GRIMSHAW: My neck.

RIZ AHMED: I'm back. I'm home.

NICK GRIMSHAW: [laughs]

RIZ AHMED: And, and I never looked back.

NICK GRIMSHAW: You never looked back.

RIZ AHMED: Since. But, you know, the thing is, a lot of little kids, toddlers and babies, they don't sleep with a pillow either.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

RIZ AHMED: So, I've got a theory that this is, this is the way it's supposed to be.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

RIZ AHMED: I'm trying to take it back to—

NICK GRIMSHAW: [*laughs*] You're going like way back

RIZ AHMED: It's back to basics.

NICK GRIMSHAW: Yeah, yeah, yeah

ANGELA HARTNETT: Mm.

RIZ AHMED: You know how some people are like, yeah, um, the paleo diet?

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Mm.

RIZ AHMED: It's like a paleo sleep diet.

NICK GRIMSHAW: Yes.

[crew laughs]

NICK GRIMSHAW: Like caveman style.

ANGELA HARTNETT: Yeah.

RIZ AHMED: Caveman sleep, bro. *[laughs]*

NICK GRIMSHAW: So do you think we've had sort of-

ANGELA HARTNETT: We're spoilt.

NICK GRIMSHAW: -pillows pushed on us by like Big Pillow-

[everyone laughs]

NICK GRIMSHAW: -like Big Pharma, like pushing it on us. They constructed this.

RIZ AHMED: It's like pillows-

ANGELA HARTNETT: They have.

RIZ AHMED: -pillows are gluten for the neck,

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Don’t need it.

[crew laughs]

ANGELA HARTNETT: That's a great way of looking at it.

RIZ AHMED: We're not designed for this thing.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, so if you go in a hotel room *[laughs]* where there's about 15 cushions as well as 3 pillows, that's just disaster all over.

RIZ AHMED: You know, just throw all.

ANGELA HARTNETT: You spend whole day-

RIZ AHMED: Just throw them out window.

NICK GRIMSHAW: What do you do Angela? A lot of people think me and Angela do live together-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -but we don't.

[crew laughs]

NICK GRIMSHAW: What's your, what's your-

ANGELA HARTNETT: I'm sort of-

NICK GRIMSHAW: -*[laughs]* what's your pillow set up.

ANGELA HARTNETT: One pillow, one pillow. I like a firm pillow.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: Yeah.

ANGELA HARTNETT: And then the one thing I'm always doing in the night is turning it over-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -because I like a cold pillow.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: Because it just warms up a little bit.

ANGELA HARTNETT: You know, so that's it.

RIZ AHMED: But you know, you can get those kind of weird, like I say it's weird, but again, I've used them.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

RIZ AHMED: Those things that, like, cool your side of the mattress.

ANGELA HARTNETT: Oh, right.

NICK GRIMSHAW: Yeah!

ANGELA HARTNETT: Okay.

RIZ AHMED: You just put them in under the bedsheet. Guys-

NICK GRIMSHAW: Mm-hm, mm-hm.

RIZ AHMED: -no pillow is just the tip of my iceberg.

ANGELA HARTNETT: Yeah.

[crew laughs]

RIZ AHMED: You want to really-

ANGELA HARTNETT: There's a whole.

RIZ AHMED: -get into this, guys. It's so weird.

NICK GRIMSHAW: Temperature-controlled mattress.

ANGELA HARTNETT: Yeah.

RIZ AHMED: Well, I- I- I-

ANGELA HARTNETT: Do you like a cold room?

RIZ AHMED: I do.

ANGELA HARTNETT: Yeah, I'm the same.

RIZ AHMED: I got a temperature control, kind of like, it's not that. It's like a tenner from Amazon.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Yeah, yeah, yeah.

RIZ AHMED: But you just put it underneath your bit of the bed.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

RIZ AHMED: Yeah.

NICK GRIMSHAW: And it makes it cold?

RIZ AHMED: He's trying not to throw up.

NICK GRIMSHAW: No, I'm not. I like this. I like a cold bed.

ANGELA HARTNETT: Yeah, I'm the same.

RIZ AHMED: And then the other thing is I do actually use a pillow, but not what you'd expect. I put it under my knees. So yeah.

ANGELA HARTNETT: Well, I've done that before when my legs hurt. No, no.

NICK GRIMSHAW: Just the once?

ANGELA HARTNETT: No, no.

NICK GRIMSHAW: No, I'm just laughing this whole podcast being about pillows.

[crew laughs]

RIZ AHMED: Listen, guys, forget about food.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: No, no forget the food.

NICK GRIMSHAW: He's in some films as well.

RIZ AHMED: This is-

[crew laughs]

ANGELA HARTNETT: No, but when you're, when you're not fit, your legs are aching and stuff. I've slept like that and I feel I need to get the blood down to my head.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: I put the pillow underneath that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I've heard that from a lot of people. You should do that.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You shouldn't have it under your head; you should have it under your knees.

NICK GRIMSHAW: Yeah, flip it.

RIZ AHMED: There you go.

ANGELA HARTNETT: I'm gonna try this.

RIZ AHMED: Listen, you guys will catch up.

NICK GRIMSHAW: Yeah, we'll get there.

[crew laughs]

ANGELA HARTNETT: Yeah, we're a bit behind the times.

NICK GRIMSHAW: I'm two pillow.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I'm like basically upright. Yeah, yeah, big time.

ANGELA HARTNETT: No.

NICK GRIMSHAW: And we're starting with this-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -which is a Mother Root-

RIZ AHMED: This is amazing.

NICK GRIMSHAW: -uh, sort of alcohol-free.

ANGELA HARTNETT: Yeah, yeah.

RIZ AHMED: Mm.

NICK GRIMSHAW: Ginger Mother Root and soda. It's really good.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I always have this at home and it's like a bit vinegary and gingery.

ANGELA HARTNETT: Mm.

RIZ AHMED: And so, it's ginger, chili— what'd you say it was?

NICK GRIMSHAW: Ginger, chilli, apple cider vinegar, some honey. Nice with a bit of, we've done it with a bit of rosemary and orange.

ANGELA HARTNETT: It's good.

NICK GRIMSHAW: It's good.

RIZ AHMED: I'm big into it.

NICK GRIMSHAW: Um, before we eat, um, we should do your food likes and dislikes. We always like to meet our guests sort of through food. Um, your list is, is amazing actually. A lot of adventurous flavours, a lot of fusion stuff-

RIZ AHMED: Okay.

NICK GRIMSHAW: -hearty stews. A Dish debut. The only guest in the history of Dish that has listed eel-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -as one of their favourites.

RIZ AHMED: Really?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

RIZ AHMED: Why?

NICK GRIMSHAW: Yeah. Breaking eel news. Breaking boundaries. Yeah.

RIZ AHMED: Wow. Yeah. I mean, so eel is obviously a very traditional kind of British kind-

ANGELA HARTNETT: Mm.

RIZ AHMED: -of ingredient in pies.

ANGELA HARTNETT: Yeah.

RIZ AHMED: I'm not talking about that eel.

ANGELA HARTNETT: Yeah.

RIZ AHMED: I actually have never had eel in a pie.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

RIZ AHMED: Yeah, I'm into, um, yeah, Japanese style-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -sushi vibes-

NICK GRIMSHAW: Yeah.

RIZ AHMED: -you know, eel. If it's on the menu, that's what I'm always getting.

ANGELA HARTNETT: Yeah.

RIZ AHMED: I just think it's like, yeah, it's like chicken meets fish, isn't it?

ANGELA HARTNETT: Mm, yeah.

RIZ AHMED: Basically, in terms of its texture-

[crew laughs]

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -which is my 2 favourite.

NICK GRIMSHAW: It is. Yeah.

ANGELA HARTNETT: Yeah, yeah, perfect.

RIZ AHMED: I just love the way it's cooked. I love the kind of sauce-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -that they kind of always put on it

ANGELA HARTNETT: And the marinade they put on it and stuff.

NICK GRIMSHAW: Mm.

RIZ AHMED: Yeah, it's kind of slightly sweet-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -and it's kind of like a sweet miso kind of.

ANGELA HARTNETT: Yeah, exactly.

RIZ AHMED: It's kind of miso black cod.

ANGELA HARTNETT: Mm.

RIZ AHMED: Vibes-

ANGELA HARTNETT: Mm. Yeah, yeah.

RIZ AHMED: -a little bit, isn't it? But I just like that it's just a little bit firmer. And yeah, I'm a huge fan of that.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: It’s got texture to it.

NICK GRIMSHAW: Have you cooked with eel?

ANGELA HARTNETT: Um, not, I've done things like, you know, we've done smoked eel in dishes. I mean, we, we might dice it up and put it in like a fish sauce-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and stuff like that. So, it works with stuff like that and you might use it as a canape, but I've never sort of done any sort of big dishes with it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So, you use it as an accompaniment more than a dish by itself.

NICK GRIMSHAW: Mm.

RIZ AHMED: Why do you think it's not very popular?

NICK GRIMSHAW: Yeah?

ANGELA HARTNETT: I think probably because people struggle to cook it and they wouldn't like if they had a raw eel and had to cook it. But I think this-

NICK GRIMSHAW: It's quite-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -but I don't know if I'd like that in my kitchen.

ANGELA HARTNETT: Yeah-

RIZ AHMED: Is there that aesthetic thing as well.

ANGELA HARTNETT: -but there's great companies that produce it.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah, you buy it, but you can buy smoked eel. You can just buy it-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and use it yourself, so it's easy to use.

RIZ AHMED: Isn't there another thing where eel used to be like really abundant-

ANGELA HARTNETT: Mm.

RIZ AHMED: -around the UK?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, it's less so now.

RIZ AHMED: It's much less so now.

ANGELA HARTNETT: Yeah.

RIZ AHMED: So, it was kind of like a very readily available, which is why it's a traditional-

ANGELA HARTNETT: Yeah exactly.

RIZ AHMED: -dish, right?

ANGELA HARTNETT: And cheaper as well.

RIZ AHMED: Yeah.

ANGELA HARTNETT: And now it's like, you know, you've got, it's much more expensive. You know, there's probably a couple of companies that do it. Irish make

a lot of great smoked eel as well, so you can get it over there. But, if people don't use it a lot, then, you know, it's, it's not in the cuisines-

RIZ AHMED: Yeah.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -that people don't think, you know, let's do it. And, you know, that's unfortunate really.

NICK GRIMSHAW: I feel like my dad used to talk about-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -like catching eels-

ANGELA HARTNETT: Mm.

RIZ AHMED: Really?

NICK GRIMSHAW: -and you'd wrap them in like newspaper.

ANGELA HARTNETT: Oh, right.

NICK GRIMSHAW: So, it goes stiff or something. I can't remember. It was crazy.

RIZ AHMED: Sounds quite intense.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: It was like stories from the '50s, like crazy-

RIZ AHMED: Yeah.

NICK GRIMSHAW: -like catching an eel from a canal to eat for dinner.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Heady times.

RIZ AHMED: Wow.

NICK GRIMSHAW: Yeah, heady times.

ANGELA HARTNETT: Yeah.

RIZ AHMED: There is something that sounds a little bit-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -off-putting about it.

ANGELA HARTNETT: Yeah.

RIZ AHMED: It's like impoverished post-war-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -Britain-

NICK GRIMSHAW: Yeah, yeah.

RIZ AHMED: -catching snakes from a puddle.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yes.

[crew laughs]

ANGELA HARTNETT: Well, that's what it feels like, yeah.

RIZ AHMED: You're not strangling them in a newspaper-

NICK GRIMSHAW: In a newspaper.

ANGELA HARTNETT: *[laughs]*

RIZ AHMED: -and sticking them in a bit of jelly.

NICK GRIMSHAW: Yeah.

RIZ AHMED: I can see why it hasn't been popular.

ANGELA HARTNETT: Yeah, it's not popular. *[laughs]*

NICK GRIMSHAW: Yeah. You're not like, yum.

RIZ AHMED: We're gonna change that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: We are. We are. We're gonna change that.

RIZ AHMED: We can change that.

NICK GRIMSHAW: You can change that.

ANGELA HARTNETT: I'm with you. We'll do that. Yeah, we'll do that.

NICK GRIMSHAW: Yeah, yeah. You can do it.

ANGELA HARTNETT: We're gonna change that.

RIZ AHMED: Watch out for the eel tikka masala.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah. *[laughs]*

RIZ AHMED: We're going to do this, guys.

ANGELA HARTNETT: Yeah, but I reckon it could work because monkfish works brilliantly in a curry.

NICK GRIMSHAW: Yeah.

RIZ AHMED: Monkfish!

NICK GRIMSHAW: It's quite meaty.

RIZ AHMED: Thank you.

ANGELA HARTNETT: Monkfish is brilliant in a curry.

RIZ AHMED: It's the same as monkfish.

ANGELA HARTNETT: So, it has that meaty texture.

RIZ AHMED: Because it doesn't fall apart.

ANGELA HARTNETT: Exactly. I'm with you.

RIZ AHMED: Cod, monkfish, eel.

ANGELA HARTNETT: I'm taking that.

RIZ AHMED: We're going to offline about this.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I'm raising on that challenge.

[crew laughs]

RIZ AHMED: Yeah. Come on.

NICK GRIMSHAW: Eel next week on Dish.

ANGELA HARTNETT: I am, out yeah.

NICK GRIMSHAW: Yeah. Eel special next week.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You also love Chinese soups. And also, you're a big fan of Malaysian food as well.

RIZ AHMED: I was always a fan of Malaysian food-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -kind of because it's a bit of a cheat code-

ANGELA HARTNETT: Mm.

RIZ AHMED: -when people ask you, what's your favourite cuisine? Malaysia has absorbed so many different flavours.

ANGELA HARTNETT: Yeah, exactly.

RIZ AHMED: It's such a multicultural country.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: So, in particular, this Malaysian restaurant I loved in London Bridge called Champor Champor.

ANGELA HARTNETT: Okay.

RIZ AHMED: Do you know it?

ANGELA HARTNETT: I don't know it.

NICK GRIMSHAW: No.

RIZ AHMED: Amazing, amazing restaurant. But what I like about Malaysian food is it's Indonesian food.

ANGELA HARTNETT: Mm.

RIZ AHMED: Indian food.

ANGELA HARTNETT: Mm.

RIZ AHMED: Obviously its own kind of Malay flavours and Chinese food.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: All kind of thrown together. So, you get this amazing kind of like mix of stuff, you know-

ANGELA HARTNETT: Mm.

RIZ AHMED: -because they do the rotis.

ANGELA HARTNETT: Yeah, yeah.

RIZ AHMED: Rotis with rendang-

ANGELA HARTNETT: Mm.

RIZ AHMED: -with not nasi goreng, but with a twist.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, yeah.

RIZ AHMED: And so, I happened to be in Malaysia this, for a lot of this summer on a shoot for about 2 months.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: And I got to tell you; I put on so much weight there-

ANGELA HARTNETT: Mm.

RIZ AHMED: -they had to refit all my costumes.

ANGELA HARTNETT: No! *[laughs]*

RIZ AHMED: Yeah, there was like a whole thing. It was like, “Everything all right?”

[everyone laughs]

RIZ AHMED: “Yeah, it's fine. Why are you asking?”

ANGELA HARTNETT: Nervous eating.

RIZ AHMED: They had to redo my trousers.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Wow.

RIZ AHMED: They had to do the whole thing. No regrets.

NICK GRIMSHAW: No, no regrets, please.

ANGELA HARTNETT: *[laughs]*

RIZ AHMED: I wouldn't do anything different.

NICK GRIMSHAW: Yeah, you've-

ANGELA HARTNETT: I love that.

NICK GRIMSHAW: -got to respect the culture.

ANGELA HARTNETT: Yeah, yeah, yeah.

RIZ AHMED: It's just really incredible.

NICK GRIMSHAW: Mm.

RIZ AHMED: And I just love those kind of cuisines-

ANGELA HARTNETT: Mm.

RIZ AHMED: -that absorb those different flavours. And in many ways what, you know, British cuisine-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -has become as well.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, that's true. That’s true.

RIZ AHMED: And what will continue to be.

NICK GRIMSHAW: Yeah. Did you go out and cook there?

ANGELA HARTNETT: I was cooking out in Malaysia with this hotel, but the best mealtime for me was the breakfast-

RIZ AHMED: Mm.

ANGELA HARTNETT: -because you had all these chefs just making these big rotis.

RIZ AHMED: Roti- Can I- Yeah.

ANGELA HARTNETT: And then, and then you'd have little curries, you know, you have chicken curry for breakfast. No wonder you put on weight, you know, cause you-

RIZ AHMED: I was going.

ANGELA HARTNETT: -because the food's so delicious, you know.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: But it also felt very light and fragrant. I know what you mean. It wasn't like heavy or stodgy.

RIZ AHMED: Yes, yes.

ANGELA HARTNETT: That's what I think is so brilliant about it.

RIZ AHMED: Yes I think so. And, and the other thing I missed out in that mix is Thai.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Of course, yeah.

RIZ AHMED: There's a lot of Thai food. They twist on Thai food as well. So, we actually, me and my wife, um, did a bunch of cooking classes out there.

ANGELA HARTNETT: Oh, nice.

NICK GRIMSHAW: Oh, nice.

RIZ AHMED: Yeah. And, you know, trying out laksa and the rotis-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -and all that kind of stuff. So yeah, I absolutely love it because it's inherently a fusion cuisine.

ANGELA HARTNETT: Mm- yeah.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: You know, there's a lot of kind of fusion restaurants-

ANGELA HARTNETT: Mm.

RIZ AHMED: -that are in vogue and they have been for a while-

ANGELA HARTNETT: Yeah, yeah, yeah.

RIZ AHMED: -which is great. But this is a cuisine that by its very nature-

ANGELA HARTNETT: That does it all.

RIZ AHMED: -has that.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: That's brilliant.

NICK GRIMSHAW: You did the cooking courses while you were there-

RIZ AHMED: Yeah. I needed it.

NICK GRIMSHAW: -and you got to hang out and like do it. *[laughs]*

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Did you? Yeah. How is your–

RIZ AHMED: I'm not, I'm not the best cook. My wife is very she's a very intuitive cook-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

RIZ AHMED: -you know, and she does her own twist on things. She's kind of like has a quick look at the recipe and then just-

ANGELA HARTNETT: Mm, yeah.

RIZ AHMED: -freestyles it all.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

RIZ AHMED: Yeah, I thought I was a good cook-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -until I was married to someone who had to eat my food.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: And then she was like?

RIZ AHMED: And she's just like, yeah. Being married to an excellent cook-

ANGELA HARTNETT: Mm.

RIZ AHMED: -like, you know, I'm kind of very much the sous chef.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, yeah, yeah.

RIZ AHMED: I would like to cook more.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Hard though. I think sometimes in a household, if someone really loves it and they're really good at it.

ANGELA HARTNETT: Yeah. Yeah. Yeah.

RIZ AHMED: Even harder if they really love it, are good at it, and they hate your food.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Even harder. *[laughs]* Even harder.

RIZ AHMED: Then that's- It kinda gets-

NICK GRIMSHAW: That's yeah, a few strikes.

ANGELA HARTNETT: I'm, sure it's not that bad.

RIZ AHMED: You know, it's not. You know, actually-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -you know, actually what I think is I think it's the choice of the dishes that I make.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: Yeah. So, my wife doesn't like fish a lot.

ANGELA HARTNETT: Right.

RIZ AHMED: I'm a huge fish fan-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Sure.

RIZ AHMED: -so I really like cooking, for example, monkfish curry.

ANGELA HARTNETT: Yeah.

RIZ AHMED: I did a monkfish curry-

ANGELA HARTNETT: Delicious.

RIZ AHMED: -not long ago with like, you know, different kind of wild mushrooms-

ANGELA HARTNETT: Mm.

RIZ AHMED: -and stuff.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm.

RIZ AHMED: And I was really proud of it and it's really great. But she's just not big into fish.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Sure. Yeah, yeah, yeah.

RIZ AHMED: For example, she's big into like beef and red meat-

ANGELA HARTNETT: Right, okay.

RIZ AHMED: -which I don't really eat as-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -much. I will if she's made it.

ANGELA HARTNETT: Yeah.

RIZ AHMED: So, I think it's probably more that.

ANGELA HARTNETT: Yeah-

NICK GRIMSHAW: Yeah, it's definitely that.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Yeah, it's definitely–

ANGELA HARTNETT: It's not your skills, Riz. It's not about that.

NICK GRIMSHAW: No, no, it's the fish's fault.

ANGELA HARTNETT: Yeah, it's the fish's fault.

NICK GRIMSHAW: It’s the fish’s fault.

RIZ AHMED: Too much eel.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's the fish's fault.

ANGELA HARTNETT: Fish and the steak. Yeah, it's their fault. Yeah.

NICK GRIMSHAW: You also love flavours like pistachio, tamarind, okra, coconut milk.

RIZ AHMED: Yeah.

NICK GRIMSHAW: You also, we say you love Fesenjān which is like a Persian stew.

RIZ AHMED: Yeah

ANGELA HARTNETT: Mm.

RIZ AHMED: It's a Persian stew. I spent a little bit of time in Iran.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: And before going there, I was kind of a little bit ignorant to what Iranian food-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -is and just how layered and incredible it is. Actually, there's an amazing Anthony Bourdain episode.

NICK GRIMSHAW: Mm.

RIZ AHMED: Have you seen it?

ANGELA HARTNETT: Not that one, no.

RIZ AHMED: When he goes to Iran.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

RIZ AHMED: And they say something interesting, which is Iranian food is kind of, you don't really get it at restaurants.

ANGELA HARTNETT: Yeah.

RIZ AHMED: Because it is so uneconomical and labour intensive-

ANGELA HARTNETT: Mm.

RIZ AHMED: -to cook.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: You kind of have to experience it in the house because of the layering, you know, like the way you get the rice-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -you have different layers of the rice-

ANGELA HARTNETT: Mm.

RIZ AHMED: -kind of like we do in biryani dishes.

ANGELA HARTNETT: They call it like jewelled rice, don't they.

RIZ AHMED: Exactly.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: That's it with different like fruits-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -and nuts and stuff.

NICK GRIMSHAW: Yeah, I love that.

RIZ AHMED: I mean, it's so

ANGELA HARTNETT: And days, well, not days to make, but it takes a long time to make, yeah.

RIZ AHMED: It takes a long time-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -and it's all very slow cooked.

ANGELA HARTNETT: Yes, yeah.

RIZ AHMED: So, it takes all day to make.

ANGELA HARTNETT: Mm.

RIZ AHMED: It doesn't really make sense in a restaurant setting.

ANGELA HARTNETT: Yeah.

RIZ AHMED: But when I went there, I was just mind blown.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm.

RIZ AHMED: Went to Tehran-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -you know, for work. And in particular, there was this kind of, it's kind of got a sour, sweet and sour taste-

ANGELA HARTNETT: Mm.

RIZ AHMED: -I guess.

ANGELA HARTNETT: Yeah.

RIZ AHMED: And there's a lot of sour flavours.

ANGELA HARTNETT: Yeah, yeah, yeah.

RIZ AHMED: In Iranian food, which is interesting. Sour cherry.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: So, there’s this pomegranate curry.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Oh.

RIZ AHMED: So, it's a pomegranate stewed curry. So, it's very sweet.

ANGELA HARTNETT: Yeah.

RIZ AHMED: My mouth's watering-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -as I'm talking about it.

ANGELA HARTNETT: Yeah.

RIZ AHMED: It's very sweet, but it's also got a little bit of that kick to it-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -a bit of that tart kind of thing.

ANGELA HARTNETT: But just the pomegranate is the base of it?

RIZ AHMED: Oh, no, no, with Meat.

ANGELA HARTNETT: Oh, okay right.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: Chicken or whatever.

ANGELA HARTNETT: I was going to say, it's a lot of pomegranates you'd need to make that. *[laughs]*

RIZ AHMED: Yeah. No, it's like a kind of almost like a sweet and sour pomegranate-

ANGELA HARTNETT: Yeah, I get it yeah.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -flavoured curry. And I'm a big fan of that.

ANGELA HARTNETT: But that's what they do well because they, you think pomegranate's sweet, but actually they balance it so much-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -with that sharpness.

RIZ AHMED: That balancing acidic sour.

ANGELA HARTNETT: Preserved lemons and all that sort-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -of stuff that goes through it. You would like it a lot.

NICK GRIMSHAW: Yeah, I like the sound of that.

RIZ AHMED: I'm a big fan of those kind of like juxtaposition

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yes, me too.

RIZ AHMED: As well. So, I like tagine-

ANGELA HARTNETT: Mm.

RIZ AHMED: -because it's kind of sweet with meat.

ANGELA HARTNETT: Yeah, yeah, yeah.

RIZ AHMED: Sweet and spicy.

ANGELA HARTNETT: But also, it's the history of these cuisines is that that's a way of preserving stuff.

RIZ AHMED: Mm.

ANGELA HARTNETT: You know that, you know, things have a timeline. So, they'd have preserved pomegranates in a certain way, dried them, you know, pickled them, all that sort of way to keep them through the winter sort of seasons.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: Oh, amazing.

ANGELA HARTNETT: Right. Anyway, I'm going to get you something now.

NICK GRIMSHAW: Also, on there we have biryani, pani puri. What's pani puri?

RIZ AHMED: Pani puri is also known as golgappa.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: It's basically these kind of little kind of hollow circles-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -of deep fried, kind of crispy hollow circles.

NICK GRIMSHAW: Yes.

RIZ AHMED: Just stay with me.

NICK GRIMSHAW: Mm-hm. I'm listening. I like this.

RIZ AHMED: And what you do is you, you pop a hole in them with your finger and then what you put in the middle of them is a mix of potatoes-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -chickpeas-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -some kind of like, you know, like chaat.

NICK GRIMSHAW: Yes.

RIZ AHMED: Yeah. Some of that-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -maybe a bit of yoghurt and tamarind water.

NICK GRIMSHAW: Oh, yeah.

RIZ AHMED: And so, you've got this little kind of globule-

NICK GRIMSHAW: Mm.

RIZ AHMED: -of like-

[crew laughs]

RIZ AHMED: -deep fried-

NICK GRIMSHAW: Mm.

RIZ AHMED: -but filled with water and you put it all in your mouth in one go and it explodes.

NICK GRIMSHAW: Yes, to that.

RIZ AHMED: Yeah.

NICK GRIMSHAW: Mm.

RIZ AHMED: And it explodes-

NICK GRIMSHAW: With potatoes and stuff.

RIZ AHMED: -with the watery taste.

NICK GRIMSHAW: Oh yeah.

RIZ AHMED: Tamarind kind of thing.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: And so, you can get it at a lot of Indian restaurants.

NICK GRIMSHAW: Uh-huh.

RIZ AHMED: They bring it out as a kind of starter. But that was like a big treat for us growing up.

NICK GRIMSHAW: Right.

RIZ AHMED: You know, my parents would go to like Ealing Road in Wembley or whatever-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -and then come back with pani puri and be like, “Oh my God-

NICK GRIMSHAW: Oh yes.

RIZ AHMED: -pani puri!” And we'd mash up the chickpeas-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -and the potato ourselves. They'd add the spice, the garam masala-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -and then you've got that tamarind water at the end.

NICK GRIMSHAW: Oh.

RIZ AHMED: So yeah,

NICK GRIMSHAW: Yeah, I'm just making a list of things we need Angela to make, please.

[crew laughs]

NICK GRIMSHAW: Um, we got some of your dislikes, uh, as well, which we always like to hear. Mussels, clams, no? Bean sprouts. Bean sprout, I feel, is quiet, um, inoffensive.

RIZ AHMED: It doesn't know what it is.

[crew laughs]

RIZ AHMED: It doesn't know what it is.

NICK GRIMSHAW: Yes, I feel that. Yeah.

RIZ AHMED: Like what's the- Like-

NICK GRIMSHAW: Like, what is it?

RIZ AHMED: I mean, is it supposed to be crispy?

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: Why are you in my noodles all crispy?

NICK GRIMSHAW: Right. And also, like watery.

RIZ AHMED: They're disguised as noodles.

NICK GRIMSHAW: Yeah.

RIZ AHMED: You know, but they're not.

NICK GRIMSHAW: They're not.

RIZ AHMED: Um, but then also a bit, and sometimes I mean, in particular when they go soggy.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: Soggy bean sprouts.

NICK GRIMSHAW: Yeah.

RIZ AHMED: I can't really eat them.

NICK GRIMSHAW: Yeah, that's tough.

RIZ AHMED: Yeah. So, I don't know why, but bean sprouts, I'm,

NICK GRIMSHAW: Yeah, that's a no.

RIZ AHMED: I can't, yeah, yeah.

NICK GRIMSHAW: That's a no. Angela, thoughts on a bean sprout?

ANGELA HARTNETT: Yeah, I'm with you.

NICK GRIMSHAW: Oh, come on.

ANGELA HARTNETT: I think they're pointless.

RIZ AHMED: They're so pointless.

[crew laughs]

ANGELA HARTNETT: I don't think, I can't actually remember if I've ever bought a bean sprout, but if I saw it in a salad or like if you went and bought a wrap or something, I would never buy it.

RIZ AHMED: Thank you.

NICK GRIMSHAW: Yeah.

RIZ AHMED: I'm so affirmed by this.

ANGELA HARTNETT: There's so many other things you could have instead.

RIZ AHMED: Because it, it doesn't have a flavour.

ANGELA HARTNETT: Yeah.

RIZ AHMED: There's no flavour to it.

NICK GRIMSHAW: No.

RIZ AHMED: And the texture is questionable.

NICK GRIMSHAW: Mm. Do you think a bean sprout farmer's listening now like this.

[crew laughs]

RIZ AHMED: They need to get into the eel game.

NICK GRIMSHAW: Yeah, get into the eel game.

[crew laughs]

NICK GRIMSHAW: Switch. Uh, you're not a huge fan of French cuisine. Do you think that gets too hyped, too bigged up?

RIZ AHMED: Yeah-

NICK GRIMSHAW: I feel like Italy's-

RIZ AHMED: -I'm not trying to start-

NICK GRIMSHAW: No.

RIZ AHMED: -an online beef with the nation of France or anything, yeah.

[crew laughs]

RIZ AHMED: I do feel that-

NICK GRIMSHAW: Thank you, Angela.

RIZ AHMED: -French cuisine is, I guess, a little bit um-

NICK GRIMSHAW: Overhyped?

RIZ AHMED: A bit overhyped. Yeah. I guess it's like relatively simpler things-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -that are done, executed very well-

NICK GRIMSHAW: Yeah.

RIZ AHMED: -and with care. Coming from a background where it's about curries-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -slow cooked, like intense layering-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -of like, you know, a dish like Nihari, the amount of spices and things that are going into it, it's just incredible. The flavour profile and the range of things-

NICK GRIMSHAW: Mm-hm. And the depth!

RIZ AHMED: -and the time it takes, whereas not being funny, but like a steak. It's a steak.

NICK GRIMSHAW: It's a steak. It is a steak. I, I, I, totally get what you mean.

RIZ AHMED: You put it on and you're like-

NICK GRIMSHAW: Yeah.

RIZ AHMED: -and the trick is like, oh, 28 seconds or 33. And it's like, boom. And it's like, come on.

NICK GRIMSHAW: Yeah. *[laughs]*

[crew laughs]

RIZ AHMED: You wait. It's a bit-

ANGELA HARTNETT: Get with the programme.

RIZ AHMED: Are you with me on that?

ANGELA HARTNETT: I'm with you.

RIZ AHMED: Thank you.

[theme music plays]

NICK GRIMSHAW: Shall we eat?

RIZ AHMED: Tell me what we've got here.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: So, we have braised chicken with pickled cucumbers. It's a Filipino-inspired dish-

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: -so it's a-

RIZ AHMED: Adobo style.

ANGELA HARTNETT: Yes, exactly. Adobo style. So, you tell me about it.

NICK GRIMSHAW: Yeah, come on Riz.

ANGELA HARTNETT: You know for than me probably.

RIZ AHMED: My mouth is watering. No, no, no, no, no. You tell me about it.

ANGELA HARTNETT: I will.

NICK GRIMSHAW: You tuck in, Riz-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and then we'll-

ANGELA HARTNETT: You tuck in.

NICK GRIMSHAW: -we'll talk through the recipe. And there's more rice and more.

ANGELA HARTNETT: So, adobo style means when it's cooked in vinegar.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: It's got the sharpness of the vinegar.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: You've got a little bit of sugar in there. So, first of all, what you do is you marinate your chicken in vinegar, light soy sauce, and garlic-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and you marinate it for a minimum of half an hour. But ideally, if you do it overnight. Then when you're ready to cook your chicken, a little bit—

RIZ AHMED: Can I just ask you a question? You said vinegar, soy sauce, and garlic?

ANGELA HARTNETT: Yes.

RIZ AHMED: So, the garlic, are we talking about a paste?

ANGELA HARTNETT: We're talking about pure- Um, chopped garlic, finely.

RIZ AHMED: Just chopped and just leave it on around the chicken.

ANGELA HARTNETT: In with the soy sauce and in with the vinegar.

RIZ AHMED: And it infuses even though it's not a paste.

ANGELA HARTNETT: It infuses in there.

RIZ AHMED: Okay.

ANGELA HARTNETT: Yeah, not a paste, but it's chopped very finely, so it does become a bit wet.

NICK GRIMSHAW: Yes.

RIZ AHMED: Yes.

ANGELA HARTNETT: Then in a pan, a little bit of oil, heat your pan, and then colour all your chicken. And the other thing about adobo is that it's cooked with the skin on. and with the bone in.

NICK GRIMSHAW: Yes, I love- Yes.

ANGELA HARTNETT: That's part of what they do. So, when they make this sort of stew.

RIZ AHMED: Whew.

ANGELA HARTNETT: So, fry off your chicken, get a nice colour on it-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -remove it from the pan, and then in that pan, add some sliced onion, sauté the onion off really nicely, and all the flavours from the bottom of the pan will come up and infuse-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -with the onion. Once you've cooked down your onions and you've got all that beautiful flavour, make sure you add all that lovely marinating juices. Then you add a little bit of brown sugar, a touch of water, and then cook that out for a couple of minutes, and finally add a really lovely load of black pepper. Add your chicken back in, and then you're cooking it in the water, the onions, and the sugar, and that's what you get, this lovely stew.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And then you can reduce it a little bit more if you want it slightly more sticky-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -but I've kept it a little bit wetter.

RIZ AHMED: I love that.

ANGELA HARTNETT: And then we're serving it with some pickled cucumber, which is basically sugar, vinegar, salt, cucumber sliced really thinly, remove all the seeds, add it into the, the pickling liquid with a touch of chilli.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And that you can store in your fridge for days. You know,

NICK GRIMSHAW: I love the pickled cucumber with it.

ANGELA HARTNETT: Yeah.

RIZ AHMED: I love the little pickle-

NICK GRIMSHAW: Really good.

RIZ AHMED: -that gives us a garnish.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, exactly.

RIZ AHMED: It's beautiful. So, do you use soy sauce?

ANGELA HARTNETT: Yeah.

RIZ AHMED: Or coconut milk ever in your Adobo?

ANGELA HARTNETT: Um, if I'm absolutely honest, first time I've ever made it.

RIZ AHMED: Yeah.

ANGELA HARTNETT: So, soy sauce. But would you put coconut milk? Is that a thing? I wouldn't know.

RIZ AHMED: No, it's interesting. I think there's different ways of doing it-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -maybe by different regional, I mean-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -maybe some Filipino cooks are going to be jumping in going like-

ANGELA HARTNETT: No.

RIZ AHMED: -don't put coconut milk.

ANGELA HARTNETT: Yes.

[crew laughs]

RIZ AHMED: That's blasphemy.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: A bit of ketchup. Throw a bit of ketchup in!

NICK GRIMSHAW: Whack it in!

ANGELA HARTNETT: No, that would be blasphemy.

RIZ AHMED: If you get some pot noodles, yeah. And just-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -get a bit at the bottom of the pot noodles.

ANGELA HARTNETT: Yeah.

RIZ AHMED: No, um-

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: I think, I think because it's, as you say-

RIZ AHMED: There's different ways of doing it. But-

ANGELA HARTNETT: I think it’s like everything it’s like people in Italy make a different pasta-

RIZ AHMED: Yes.

ANGELA HARTNETT: -in a different region. This is cuisine of that area.

RIZ AHMED: Yeah.

ANGELA HARTNETT: So, every region is going to have their different or their grandmother's going to add something else, I would imagine.

RIZ AHMED: This is beautiful. I really like the way you've done the chicken as well, in particular because I've had some adobos where-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -it's really slow cooked for such a long time-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -in the stew-

NICK GRIMSHAW: Mm.

RIZ AHMED: -and in the sauce. So, then the meat is really kind of starts to kind of fall apart a little bit-

ANGELA HARTNETT: Yeah, yeah, yeah.

RIZ AHMED: -which is lovely in its own way. But I really love that you're-

ANGELA HARTNETT: Quite dry.

NICK GRIMSHAW: Yeah.

RIZ AHMED: -exactly. You're really kind of getting into the-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And I love it on the bone-

RIZ AHMED: -getting into the chicken here as well.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Good. Perfect.

RIZ AHMED: It's great.

NICK GRIMSHAW: Really good. Thank you, Angela.

RIZ AHMED: Yeah, I love it. Thank you very much.

ANGELA HARTNETT: Well, I'm glad you're enjoying it, boys.

NICK GRIMSHAW: What about growing up, Riz? Who was the, who was the cook in your house when you were younger?

RIZ AHMED: My mum.

NICK GRIMSHAW: Your mum?

ANGELA HARTNETT: Really?

RIZ AHMED: Yeah, yeah, yeah, yeah.

NICK GRIMSHAW: Was she good?

RIZ AHMED: My mum would-

NICK GRIMSHAW: Yeah.

RIZ AHMED: -be really take pride in her cooking and what she fed us. And it would always be, again, quite labour-intensive food-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

RIZ AHMED: -but she would really kind of put that time in to cook us these different, you know, amazing dishes on every, every kind of every day of the week, man.

ANGELA HARTNETT: Yeah.

RIZ AHMED: We're so spoiled, you know. And I think that that's her love language.

ANGELA HARTNETT: Yeah.

RIZ AHMED: You know, and I see that more clearly now than ever. I actually think that culturally, in many cultures, food is a love language.

ANGELA HARTNETT: Yeah, I agree.

RIZ AHMED: You know, it's like when people can't, I know, instead of going, oh, you're right, you're going through a difficult time, let's talk about it. Instead, someone brings out a sweet and sour pomegranate flavoured curry.

ANGELA HARTNETT: Yeah, yeah of course.

RIZ AHMED: And you can tell, and they've spent ages making it. And actually, when I've gone through difficult periods in my life and I've had like an aunt or sister-in-law, or someone come over with food-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -that I know they've spent that extra time, like, “Oh wow, you barbecued the chicken before you put it in the korma.” It actually really hits.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: I'm very moved by it.

ANGELA HARTNETT: Mm.

RIZ AHMED: So, I think that was and is her love language.

ANGELA HARTNETT: Mm.

RIZ AHMED: And that's something that, yeah, I just think is really beautiful.

NICK GRIMSHAW: We have a wine pairing, uh, which is called Gemischter Satz. Um, not to judge a cover.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Fantastic cover.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Love the label.

[crew laughs]

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Love the label. And I know you shouldn't, but I think–

ANGELA HARTNETT: You'd buy it on the label.

NICK GRIMSHAW: I'd buy it on the label, yeah. I think if someone's gone for a good font, it's considered-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -there's been a thought process.

ANGELA HARTNETT: They care.

RIZ AHMED: What's happening here? What is this?

NICK GRIMSHAW: Yeah. Yeah. That's what I think, yeah.

RIZ AHMED: Vibes, yeah.

[crew laughs]

NICK GRIMSHAW: So, that's the wine pairing, uh, if you wanna try it. Uh, if you wanna create this dish at home, all the ingredients, the recipe, all on waitrose.com/dishrecipes. The wine pairing is on there. I imagine there's some high-octane video of you making this-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -that people can see on social media channels.

RIZ AHMED: You said that it was the first time you made adobo.

ANGELA HARTNETT: Mm, yeah.

RIZ AHMED: So have you found that, you know, over your career as a chef, you've kind of tried to kind of hone in on a particular kind of cuisine that you really enjoy making, or do you still enjoy branching out and trying different kinds of cuisines?

ANGELA HARTNETT: I mean, for the restaurants, we've honed in on Italian because it's what I know-

RIZ AHMED: Mm-hm.

ANGELA HARTNETT: -and it's my heritage from my mother-

RIZ AHMED: Mm-hm.

ANGELA HARTNETT: -etc., etc. So that makes sense. But personally, I do love trying other stuff.

RIZ AHMED: Really?

ANGELA HARTNETT: And especially since we've done the podcast, because, you know, on the website, you know, Waitrose, we use all their recipes. There's lots of different cuisines-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and lots of different chefs' recipes. So, I've tried lots of things I would never normally make. But if I've got friends, like one of my great friends is Sanjay, runs a restaurant down in South London. He's from India.

RIZ AHMED: What's the restaurant?

ANGELA HARTNETT: It's called Dastan.

RIZ AHMED: Okay.

ANGELA HARTNETT: And he's got, he's an incredible Indian chef and he's from, and, you know, we've been out to India together, but one night I cooked for him And I was so nervous about cooking for him because, you know, he's just got it naturally in his bones.

RIZ AHMED: You cooked him a curry?

ANGELA HARTNETT: I cooked him a curry and all the accompaniments.

[crew laughs]

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: Nice.

ANGELA HARTNETT: No, but he was very complimentary. But I was really nervous. I thought, I don't know this cuisine. You know, if you don't-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -because exactly as you just said about your wife naturally knowing stuff and your mum, they'll have little tips that you can't write it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You wouldn't write it in a cookbook.

NICK GRIMSHAW: And years of trying it.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Tasting it. That's good. That's good.

RIZ AHMED: That's the interesting thing-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -is like a lot of curry and a lot of Indian food.

ANGELA HARTNETT: Yeah.

RIZ AHMED: Isn't done by recipe.

ANGELA HARTNETT: Mm.

RIZ AHMED: It's done–

ANGELA HARTNETT: Instinct.

RIZ AHMED: Yeah. We say it's by andaza, which is like by, like, guesstimation.

ANGELA HARTNETT: Oh, right.

RIZ AHMED: But it's done by process.

ANGELA HARTNETT: Yeah.

RIZ AHMED: So, it's like you keep going. It doesn't matter how many onions you put.

ANGELA HARTNETT: Yeah.

RIZ AHMED: It just matters that you keep going till the onions are translucent.

ANGELA HARTNETT: Yeah. Yeah. Yeah.

RIZ AHMED: You know what I mean? It doesn't matter. And it's more like process oriented.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

RIZ AHMED: So, it's like until the chicken starts to water.

ANGELA HARTNETT: Yeah.

RIZ AHMED: Or it's just when you start to smell the spice.

ANGELA HARTNETT: Yeah.

RIZ AHMED: That's when you need to transfer.

ANGELA HARTNETT: Mm.

RIZ AHMED: So, it's kind of more like, yeah, proportion-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -and process. And it's hard to kind of do it by recipe-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -particularly when you speak to elders-

ANGELA HARTNETT: Mm.

RIZ AHMED: -about how it's not, you know-

NICK GRIMSHAW: Yeah.

RIZ AHMED: -they don't break it down in that.

ANGELA HARTNETT: But I like that- What was that expression you used?

RIZ AHMED: Andaza.

ANGELA HARTNETT: But in Italian they say all'occhio, is by the eye.

RIZ AHMED: Is exactly the same thing.

ANGELA HARTNETT: My grandmother would just, she'd never weigh anything, and I would stop. I'd go, “Hold on, Nonna,” and I'd go, “Let me weigh this,” and I'll write. But she would, all'occhio. She just felt it, you know?

RIZ AHMED: Yes.

NICK GRIMSHAW: I love when you make like an elder like that-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and they're like, why would you measure it?

[everyone laughs]

NICK GRIMSHAW: I love it. I love it.

ANGELA HARTNETT: You’re stopping me.

NICK GRIMSHAW: Wait, so have you ever had it the other way around where people are like, oh, Angela's coming, Angela has Italian restaurants, I'm gonna do like an Italian spectacular for you?

ANGELA HARTNETT: Don't think so.

NICK GRIMSHAW: Because I think it's so ballsy to do that.

ANGELA HARTNETT: Yeah.

RIZ AHMED: That takes guts, yeah.

NICK GRIMSHAW: Remember when Ottolenghi came on? Yotam Ottolenghi-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -came on and he said-

RIZ AHMED: Right.

ANGELA HARTNETT: yes.

NICK GRIMSHAW: -he's been to people's houses for dinner, and they've cooked his recipes from his cookbook.

ANGELA HARTNETT: Yeah, no, I'd never do that.

NICK GRIMSHAW: Which is deranged.

ANGELA HARTNETT: That's insane. That is insane.

[crew laughs]

NICK GRIMSHAW: 'Cause why would you?

RIZ AHMED: It's quiet, it's quiet, it's quite a f*** you in a way, isn't it?

NICK GRIMSHAW: Yeah.

[everyone laughs]

NICK GRIMSHAW: Like, well, I could do that. Yeah, it's a bit mad, isn't it?

RIZ AHMED: Yeah, it's like you're going to *[laughs]* It's like I turn up to someone's house and start doing my accent.

ANGELA HARTNETT: Yeah. *[laughs]*

[crew laughs]

NICK GRIMSHAW: Yeah, like-

RIZ AHMED: It's quiet, quite offenc- sounding a bit offensive.

[everyone laughs]

NICK GRIMSHAW: Yeah, why would you, yeah.

RIZ AHMED: Yeah. Next time I link up with you, Nick-

NICK GRIMSHAW: Yeah.

RIZ AHMED: -I'm gonna have 3 earrings.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

RIZ AHMED: “How you doing, mate?”

NICK GRIMSHAW: Yeah, yeah.

RIZ AHMED: It's intended-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -to be a compliment.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, yeah. I guess it's a compliment.

ANGELA HARTNETT: I guess it's a compliment.

NICK GRIMSHAW: I guess it's gotta be a compliment.

ANGELA HARTNETT: But it's a weird thing to do.

NICK GRIMSHAW: It's a weird thing, yeah.

RIZ AHMED: I mean, his dishes are quite elaborate as well.

NICK GRIMSHAW: Oh my God.

ANGELA HARTNETT: Yeah.

RIZ AHMED: They're not like, they're not like, whip-

NICK GRIMSHAW: No.

RIZ AHMED: -it up in 10 minutes.

ANGELA HARTNETT: You're not just doing a tom- spaghetti with tomatoes.

NICK GRIMSHAW: You've gotta do, you've gotta do the big shot.

RIZ AHMED: It's a whole situation.

NICK GRIMSHAW: Yeah, you gotta do the big shot.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: The amount of little weird things-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -I've got in my kitchen that I've used once.

ANGELA HARTNETT: Which you've made one recipe.

NICK GRIMSHAW: Yeah, made one recipe.

ANGELA HARTNETT: We love him.

NICK GRIMSHAW: Yeah, for sure.

ANGELA HARTNETT: He's the best.

[theme music plays]

NICK GRIMSHAW: Hey, we should talk about Digger.

RIZ AHMED: Yeah.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Um, tell us all about Digger. It's out right now.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: People can go and see it right now in the cinemas.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What was your first interaction? When did you get the call? Do you get a call? What was the approach?

RIZ AHMED: I got a call to audition for it.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: I'm lucky that I hadn't had to audition for a while because I mean, it's quite a difficult thing to do, audition.

ANGELA HARTNETT: Yeah.

RIZ AHMED: I'm quite crap at it.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

RIZ AHMED: And um-

NICK GRIMSHAW: So yeah, because I was going to say, once you're in stuff, like, you don't normally audition, do you? Because people can watch you on the telly.

RIZ AHMED: Yeah, I think, yeah, he's, he's a very, he's, Iñárritu is, if you've seen The Birdman, have you seen Birdman?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

RIZ AHMED: The Revenant.

NICK GRIMSHAW: The Revenant. Yeah.

ANGELA HARTNETT: Yeah.

RIZ AHMED: You know, he's this incredible acclaimed auteur of a director. He's got very particular vision and it's not uncommon. I think he's, you know, Emma Stone's auditioned for him-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -for Birdman. For example, it's just about kind of seeing whether you can hit that particular vision that he has for that story. So, I got it in a rush. I was actually working on my TV show, Bait, at the time-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -so I was in the writers' room, kind of got this email, read the script quickly in the lunch break and kind of just threw it, threw it out there.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

RIZ AHMED: Sometimes you don't have the chance to think, you know, you kind of go more from instinct. So, he liked it. And then I heard about who else was involved.

ANGELA HARTNETT: Mm.

RIZ AHMED: It was Tom Cruise and Sandra Hüller and John Goodman. Jesse Plemons, all these people that I really love and admire. And honestly, like, my, my first reaction reading the script was similar to my last reaction having seen the film-

ANGELA HARTNETT: Mm.

RIZ AHMED: -and I think a lot of people's reaction which is like, this is unlike anything else.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: It's a truly original film.

ANGELA HARTNETT: Yeah, yeah.

RIZ AHMED: Which I think is so exciting at a time when so many people are talking-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -about that.

ANGELA HARTNETT: Yeah.

RIZ AHMED: Can we go back to films taking those big swings, being bold, you know, waking us up with something really fresh? So, it's that movie. It's kind of like a, makes you sit up and go, what the hell?

NICK GRIMSHAW: What the hell is this?

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: We should give a little context. So, it's sort of a black comedy about the end of the world.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Would we say?

RIZ AHMED: That's a good way of putting it. So, Tom Cruise plays-

ANGELA HARTNETT: Mm, yeah.

RIZ AHMED: -an oil tycoon-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -very powerful man who accidentally unleashes possibly the end of the world.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: And he has to try and scramble against the clock to try and put it right. And it's really a kind of an absurd comedy about human folly-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

RIZ AHMED: -you know, hubris, greed, power, how we can't get our act together. And so, there's something, I think, very relatable at the heart of it, which is what a mess we are.

ANGELA HARTNETT: Mm.

RIZ AHMED: You know, all the characters in it are so messy,

ANGELA HARTNETT: Right, yeah.

RIZ AHMED: Yeah. And there's a lot of chaos and a lot of fun-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -that kind of comes from that. So yeah, that's the story.

NICK GRIMSHAW: Talk to us about your Tom Cruise interaction-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -because we've had a few people that have been on.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We had Simon Pegg-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -on talking about when he first met Tom Cruise. And obviously it's somebody that we've all sort of-

RIZ AHMED: Yeah.

NICK GRIMSHAW: -experienced for decades-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -on screen. I've heard people be calling him like the last great movie star, like he's sort of an old school movie-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -star in that way. Where did you guys first meet? On Zoom? Do you meet in real life?

RIZ AHMED: We met in real life.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: We met in rehearsals.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: We sat down, you know, at a table. And your initial thing is like, that's Tom Cruise.

[everyone laughs]

NICK GRIMSHAW: Yeah.

RIZ AHMED: And you kind of feel like you want to point it out to him.

ANGELA HARTNETT: Yeah.

[everyone laughs]

RIZ AHMED: Because, because he seems unaffected by it.

NICK GRIMSHAW: Right. He’s cool with it. Everyone is like–

RIZ AHMED: You know, if there's, it's like you want to say there's a fire in the room and you need to pay attention to it. It's like, do you realise you— So it's a kind of a bit of that moment. And straight away what he does and what he always does is he's so interested in other people. He's so curious. Genuinely, he almost has

the curiosity and energy of a big kid, I would say, in that he's, he wants to know where you're from and he's asking questions on set constantly. He wants to know about your life, your background, what you think about things. And so, it's never really about him-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -which is so generous.

ANGELA HARTNETT: Yeah, yeah.

RIZ AHMED: It could so easily be. He could be so diva.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, he should be. Yeah.

RIZ AHMED: Yeah. And he's not. So, when we sat down to do the rehearsal, we were about to open up to start reading the scenes. And he goes, "Wait." *[Riz claps]* And then everyone's like, "Oh, okay."

NICK GRIMSHAW: Oh.

RIZ AHMED: And so, you start clapping. He goes; "I just want to applaud these writers for this script."

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Woah.

RIZ AHMED: This is such, he goes, "I've read so much material in my life, and this is the most unique, fresh, bold, creative, urgent story I've read in a long time."

ANGELA HARTNETT: Yeah.

RIZ AHMED: Thank you. And then I realised that's just, that's kind of what he does, you know?

ANGELA HARTNETT: Yeah.

RIZ AHMED: He's constantly stopping to encourage people-

ANGELA HARTNETT: Mm.

RIZ AHMED: -to, he gave me a round of applause in the first rehearsal we did for screwing something up.

ANGELA HARTNETT: Right.

[crew laughs]

RIZ AHMED: Because I wanted to try something totally different.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Uh-huh.

RIZ AHMED: And I tried this whole, like, other interpretation of the character that was, like, totally off the wall and bonkers-

ANGELA HARTNETT: Mm.

RIZ AHMED: -because the film is off the wall and bonkers. Didn't really work. I was like, “Didn't work.” Director was like, “Yeah, no, no, it didn't.” About to move on. He goes, “Wait.”

[everyone laughs]

RIZ AHMED: I was like, I was like, “That thing's happening again. About me. And, um, and, and then he said like, “Listen, Riz, when you, when you're creative-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -and you're taking risks-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

RIZ AHMED: -and you're putting yourself out there, I love it. Never stop doing it."

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

RIZ AHMED: Because it could, I could have so easily at that point closed off and gone, oh-

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Yeah.

RIZ AHMED: -I made a fool of myself in front of Tom Cruise-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -and, and Iñárritu, who's a director I love, and it's-

ANGELA HARTNETT: Mm.

RIZ AHMED: -John Goodman. It's like, and he was like, "No, no, no, no, no."

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: "More of that."

ANGELA HARTNETT: Yeah, yeah, yeah.

RIZ AHMED: Keep taking risks. He really is metaphorically the guy-

ANGELA HARTNETT: Mm.

RIZ AHMED: -who's trying to drive his motorcycle off the edge of the cliff.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Yeah, yeah. You know that must be so exciting because, I mean, film seemingly as fans of going to see films-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -in cinema, like, so exciting. But I imagine it's like hard, long.

ANGELA HARTNETT: Yeah. Of course.

NICK GRIMSHAW: Take 6. Like, it's a hard day's work. So, I like that he saw–

RIZ AHMED: Take 7.

ANGELA HARTNETT: Yeah.

RIZ AHMED: Mate, try take 70.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Take 70.

RIZ AHMED: Yeah.

NICK GRIMSHAW: So, I mean, he probably finds it quite exciting-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -to work with someone that's like, let me do something different-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -you know?

RIZ AHMED: He is.

NICK GRIMSHAW: Should clap that.

RIZ AHMED: I think so. I think like his energy level is so relentless.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

RIZ AHMED: And so-

NICK GRIMSHAW: Why is he so awake?

ANGELA HARTNETT: That's what you view. Yeah.

[crew laughs]

NICK GRIMSHAW: Because I'm so tired.

ANGELA HARTNETT: *[laughs]*

RIZ AHMED: Yeah.

ANGELA HARTNETT: He does. Yeah.

NICK GRIMSHAW: I'd love to come in and be like that.

ANGELA HARTNETT: *[laughs]*

RIZ AHMED: You know, he's kind of, um, he loves what he does.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

RIZ AHMED: I remember we were on this set and again, like, hopefully people go see the film for themselves. And I should say, by the way, this is a really bold film.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

RIZ AHMED: Some people think it's an absolute masterpiece-

ANGELA HARTNETT: Mm.

RIZ AHMED: -and some people are like; it really wasn't for me.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

RIZ AHMED: I think that's exciting.

NICK GRIMSHAW: Yeah, yeah.

RIZ AHMED: It's genuinely a film-

ANGELA HARTNETT: Mm.

RIZ AHMED: -you'll want to talk about afterwards.

ANGELA HARTNETT: Yeah, yeah.

RIZ AHMED: I was on that set going, I've never seen anything like this.

ANGELA HARTNETT: Yeah.

RIZ AHMED: We're trying to do here is so crazy. I've got my jaw on the floor. I'm trying to hold it together. I get a tap on the shoulder. I go, I've never seen anything like this. Turn around. It's Tom Cruise.

ANGELA HARTNETT: Yeah, yeah, yeah, yeah.

RIZ AHMED: And I thought, wow, he is still approaching everything with that-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -wide-eyed beginner's mind-

ANGELA HARTNETT: Mm.

RIZ AHMED: -of learning and observing.

ANGELA HARTNETT: Yeah.

RIZ AHMED: It also made me think, wow, if he's been there, done it all-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -so if he's kind of marvelling at the scale and the originality of this film, then I thought, okay, maybe we are making something quite special and different.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm. Is that quite good for you to see as well?

ANGELA HARTNETT: Yeah of course.

NICK GRIMSHAW: Someone that's been in it, you know, in the industry for years, to be still excited and on set. And I feel-

RIZ AHMED: Yes.

NICK GRIMSHAW: -I get the sense that he's like all in-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -you know what I mean? He's doing all these stunts.

ANGELA HARTNETT: He could be quite cynical about it.

NICK GRIMSHAW: Yeah, he could be like, let's get this done.

ANGELA HARTNETT: One of those in the trailer.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I'll come up-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -do scene, go back in.

NICK GRIMSHAW: Yeah.

RIZ AHMED: Yes. No.

ANGELA HARTNETT: But he doesn't sound like that at all.

RIZ AHMED: He didn't leave set.

ANGELA HARTNETT: Yeah.

RIZ AHMED: He would be sat there-

ANGELA HARTNETT: Mm.

RIZ AHMED: -you know, he was in full prosthetics.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

RIZ AHMED: So, people who've seen the trailer-

NICK GRIMSHAW: Yeah, yeah.

RIZ AHMED: -it's a complete transformation.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

RIZ AHMED: I'm also in prosthetics. A few of us are. And so, we're going through this whole thing. It's quite hot.

ANGELA HARTNETT: Yeah.

RIZ AHMED: He stayed on set.

ANGELA HARTNETT: Mm.

RIZ AHMED: You know, sometimes he, you know, might take off his shirt.

ANGELA HARTNETT: Yeah.

RIZ AHMED: Yeah. Pull down his trousers, whatever level of ventilation was needed.

ANGELA HARTNETT: Yeah, yeah of course.

NICK GRIMSHAW: Was needed. Yeah, yeah.

[crew laughs]

RIZ AHMED: You know-

NICK GRIMSHAW: Yeah.

RIZ AHMED: -someone with, you know, he's there with a fan.

ANGELA HARTNETT: Yeah, yeah, yeah, yeah.

[everyone laughs]

RIZ AHMED: Sat there with his trousers down and shirt off of kind of fanning himself going-

[everyone laughs]

RIZ AHMED: -and you're like, I'm doing this for Tommy. And, you know, so it's just energy, man.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Yeah.

RIZ AHMED: It's just like one of the gang-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh-huh.

RIZ AHMED: -he's like, off the cliff-

NICK GRIMSHAW: Uh-huh.

RIZ AHMED: -let's go.

NICK GRIMSHAW: Let's go.

RIZ AHMED: It's, it's a lot. It's a really infectious energy.

ANGELA HARTNETT: Congrats. Can't wait to see it.

RIZ AHMED: I hope you like it.

NICK GRIMSHAW: I can't wait to see it.

ANGELA HARTNETT: Yeah, we got to go.

NICK GRIMSHAW: Yeah, I thought I was going to see it last night and then I didn't because we were here.

ANGELA HARTNETT: That would have been a bit mean if you'd seen it and I hadn't.

NICK GRIMSHAW: I know, I know. But I can't wait to see it. I really can't.

RIZ AHMED: Particularly because you live together.

NICK GRIMSHAW: And we live together.

[everyone laughs]

NICK GRIMSHAW: Yeah, I'm going out.

ANGELA HARTNETT: We share one pillow. *[laughs]*

RIZ AHMED: *[laughs]*

NICK GRIMSHAW: I'm going out. I'm going out. And I wanted to talk about your journey into it because I think that you were really young when you realised you wanted to make movies, that you wanted to be in movies. You were like 10 or something?

RIZ AHMED: I don't know if I thought it was a serious potential career path.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: I'm still working out whether it is.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Ah you're doing it.

RIZ AHMED: But I think when I was a kid, when I was a kid, I was kind of making up movies and acting them out. I think even younger than that, man.

ANGELA HARTNETT: Mm.

RIZ AHMED: It's like 6, 7 years old.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

RIZ AHMED: I had a Teenage Mutant Ninja Turtles exercise book.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yes.

RIZ AHMED: And that, and I'd open it up and write in pencil after I'd completed each film-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -which basically involved me jumping around the kitchen-

ANGELA HARTNETT: Mm.

RIZ AHMED: -making explosion noises for 10 minutes.

NICK GRIMSHAW: Uh-huh.

RIZ AHMED: And I was like, “That's a wrap.”

[everyone laughs]

RIZ AHMED: And I, and I'd write down like, you know, like Ninja Dragon 7-

ANGELA HARTNETT: Oh love.

RIZ AHMED: -certificate 18.

[everyone laughs]

RIZ AHMED: And I'd do the little 18 with the circle around it and I'd go like, another one, another notch on the belt. And so, I was always-

NICK GRIMSHAW: *[laughs]*

RIZ AHMED: -creating these.

NICK GRIMSHAW: So good.

RIZ AHMED: There was like-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -after Home Alone-

NICK GRIMSHAW: Uh-huh.

RIZ AHMED: -I went through a stage of doing those kind of like, it was Baby's Day Out.

NICK GRIMSHAW: Oh yeah.

RIZ AHMED: Once I first had-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -little baby cousins-

NICK GRIMSHAW: Uh-huh

ANGELA HARTNETT: Yeah, yeah.

RIZ AHMED: -I got my brother to be like the guy with the baby.

ANGELA HARTNETT: Mm-hm.

RIZ AHMED: I was the guy trying to like-

ANGELA HARTNETT: *[laughs]*

RIZ AHMED: -kidnap the baby or something.

NICK GRIMSHAW: Uh-huh.

RIZ AHMED: It was a slapstick. It was fantastic.

NICK GRIMSHAW: Yeah, yeah, yeah.

RIZ AHMED: And so, I was kind of always doing this and I don't know, I guess looking back, I was just, it was that classic thing of the video store-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

RIZ AHMED: -you know, it was the most exciting place to be.

NICK GRIMSHAW: Yeah.

RIZ AHMED: It was the post office at that time.

ANGELA HARTNETT: Yeah, yeah, yeah.

RIZ AHMED: And we'd go, we'd rent the films. And yeah, it was just a massive kind of part of my upbringing.

NICK GRIMSHAW: What were the things that you'd get that you think made a mark on you from your video shop?

RIZ AHMED: The things that traumatised me most-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[laughs]*

RIZ AHMED: -were, I think one of the first films I ever remember seeing-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -wasn't E.T., it wasn't Bambi.

ANGELA HARTNETT: Right.

RIZ AHMED: It wasn't Disney's Fantasia. It was Nightmare on Elm Street.

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: Oh, my gosh.

[crew laughs]

RIZ AHMED: And I was 6.

NICK GRIMSHAW: Yeah, that's tough.

RIZ AHMED: Yeah.

NICK GRIMSHAW: Yeah.

RIZ AHMED: Yeah.

ANGELA HARTNETT: Wow.

RIZ AHMED: Everything I'm doing in my life is to try and forget that.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Yeah. How on earth did you end up watching that?

RIZ AHMED: Uncles.

NICK GRIMSHAW: Uncles.

RIZ AHMED: Uncles.

NICK GRIMSHAW: Yeah.

RIZ AHMED: Uncles. One word answer. So, like, um-

NICK GRIMSHAW: *[laughs]*

RIZ AHMED: I can't watch horror films now.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: No, me neither.

RIZ AHMED: I actually can't do it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What about in the cin, because at home it's no-go.

ANGELA HARTNETT: No.

NICK GRIMSHAW: In the cinema I don't mind because there's like the buffer journey home.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Do you know what I mean?

RIZ AHMED: Where do you just walk off the sh— The fear?

NICK GRIMSHAW: Just walk it off. What did you remember? Any film that—

ANGELA HARTNETT: I just think anything that's psychological nightmares, you know, like things like that you think could really happen. Like you could knock on someone's door if your car's broken down, you know, those sort of-

RIZ AHMED: Mm.

NICK GRIMSHAW: Oh, yeah.

ANGELA HARTNETT: -you know, like things like Misery I could actually see happening.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Because that to me is a nightmare movie.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You know that someone locks you in the house forever.

NICK GRIMSHAW: Breaks your knees with a sledgehammer.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: I mean, those sort of, you know, those-

[crew laughs]

ANGELA HARTNETT: -sort of-

NICK GRIMSHAW: Nightmare.

ANGELA HARTNETT: No, but that's-

NICK GRIMSHAW: Isn't it.

ANGELA HARTNETT: -but certainly there are movies where-

RIZ AHMED: I hate it when that happens to me.

[e*veryone laughs]*

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But you know what I mean.

NICK GRIMSHAW: That could happen, yeah.

ANGELA HARTNETT: That I think is more scary-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -than a nightmare. I think this is fantasy.

RIZ AHMED: Yeah like-

ANGELA HARTNETT: Whereas that, I think, no, there are nutters around. Yeah.

NICK GRIMSHAW: If you broke down like outside-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -Nigella Lawson's house.

ANGELA HARTNETT: She-

[crew laughs]

NICK GRIMSHAW: She would be right on it.

ANGELA HARTNETT: She would have my arms like this. *[laughs]*

NICK GRIMSHAW: Get the sledgehammer out. Oh, sit down Ange

ANGELA HARTNETT: Oh Nigella, have a cup of tea and a slice of cake.

NICK GRIMSHAW: *[laughs]* Have a cup of tea, yeah.

RIZ AHMED: All'occhio!

ANGELA HARTNETT: Yeah.

[everyone laughs]

ANGELA HARTNETT: Even a rolling pin as well.

RIZ AHMED: No need to measure this, love.

[everyone laughs]

ANGELA HARTNETT: Oh, God.

NICK GRIMSHAW: When we- *[laughs]*

RIZ AHMED: It is yeah.

ANGELA HARTNETT: Poor Nigella.

NICK GRIMSHAW: Poor Nigella.

ANGELA HARTNETT: We love her.

RIZ AHMED: Shout out Nigella

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: We love Nigella. *[laughs]*

[crew laughs]

NICK GRIMSHAW: We love Nigella

[theme music plays]

NICK GRIMSHAW: Could we talk about Scrabble?

RIZ AHMED: Sure. Yeah.

NICK GRIMSHAW: Do you know the Scrabble story with Riz Ahmed?

ANGELA HARTNETT: No, I don't. Tell me the Scrabble story.

NICK GRIMSHAW: I love this. I love it so much. Um, you were playing Scrabble.

ANGELA HARTNETT: Mm.

RIZ AHMED: Yeah.

NICK GRIMSHAW: With your not-wife. Girlfriend.

RIZ AHMED: She wasn't my wife at the time.

NICK GRIMSHAW: Not your wife at the time.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: And then you spelt out some good words.

ANGELA HARTNETT: Aw.

RIZ AHMED: Yeah.

NICK GRIMSHAW: Some keywords.

RIZ AHMED: Yeah, proposed, um, on a Scrabble board.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Via Scrabble.

ANGELA HARTNETT: Aw, isn't that lovely.

RIZ AHMED: Yeah, yeah, yeah.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: All the letters?

RIZ AHMED: I feel like it's a divisive story.

NICK GRIMSHAW: Why?

ANGELA HARTNETT: Why?

RIZ AHMED: I think it could give some people— it gives me the ick hearing about it.

NICK GRIMSHAW: No!

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NICK GRIMSHAW: No!

RIZ AHMED: Do you know what I mean?

NICK GRIMSHAW: Does it?

RIZ AHMED: I might slap myself-

NICK GRIMSHAW: No, I like it.

[everyone laughs]

RIZ AHMED: -on your podcast.

NICK GRIMSHAW: I like it. I like it a lot.

ANGELA HARTNETT: It's a lovely story.

NICK GRIMSHAW: Yeah.

RIZ AHMED: I don't believe you. But, um-

[everyone laughs]

NICK GRIMSHAW: But I do. I, I would have liked that.

RIZ AHMED: You were dead behind the eyes, when you just said that.

NICK GRIMSHAW: No, no, no, I do like it.

ANGELA HARTNETT: She's into it.

NICK GRIMSHAW: Yeah, I do like that.

ANGELA HARTNETT: How is your wife, or girlfriend at the time, her reaction?

RIZ AHMED: *[laughs]* Can I tell you what it is?

ANGELA HARTNETT: I'm sure she said yes.

NICK GRIMSHAW: Why?

ANGELA HARTNETT: Did she sort of go, what?

RIZ AHMED: Well, actually, she just went–

ANGELA HARTNETT: Yeah.

RIZ AHMED: She first, she was like, *[In an American accent]* "That's not a wor– Are you joking?"

ANGELA HARTNETT: *[laughs]*

RIZ AHMED: Um, so she is a- Her whole family are hardcore Scrabble players.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Right, okay.

RIZ AHMED: And so, she just loves Scrabble.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: She was totally immersed in the game.

ANGELA HARTNETT: Mm.

RIZ AHMED: And so, I thought, you know, let me propose using something that she loves.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Yeah, I do love that Riz.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I know you don't think I do, but I really do.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: I do. I do.

RIZ AHMED: Okay, then.

[crew laughs]

NICK GRIMSHAW: I do.

ANGELA HARTNETT: Please say yes. Otherwise, we're going to hear this all day.

RIZ AHMED: Okay, Nick. Jesus Christ. This is so weird.

NICK GRIMSHAW: I like it.

ANGELA HARTNETT: Yeah.

[theme music plays]

NICK GRIMSHAW: Riz Ahmed, it is time for your fast food quiz.

RIZ AHMED: Okay.

NICK GRIMSHAW: Quickfire.

RIZ AHMED: Great, great, great.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um-

RIZ AHMED: Let me get some liquid in. Let's do this.

NICK GRIMSHAW: Get ready, get ready, get ready. Riz, tell us your favourite way to eat eggs.

RIZ AHMED: Scrambled, but wet. If it's dry and rubbery, get away from me.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Get it away from me. Um-

RIZ AHMED: Yeah.

ANGELA HARTNETT: -favourite sandwich filling?

RIZ AHMED: I think probably scrambled eggs. Wet again-

NICK GRIMSHAW: Yeah.

RIZ AHMED: -but on the, like, you know, kind of toast that's maybe like pan-fried-

ANGELA HARTNETT: Yeah.

RIZ AHMED: -and a bit crispy.

NICK GRIMSHAW: Mm.

RIZ AHMED: So, you've got the crispy and the soft in there.

ANGELA HARTNETT: Okay. That's that.

NICK GRIMSHAW: Mm. Which favourite form of potato?

RIZ AHMED: Sweet potato.

NICK GRIMSHAW: Oh yeah.

RIZ AHMED: Yeah, sweet potato.

ANGELA HARTNETT: I don’t think we've ever had that.

NICK GRIMSHAW: Baked?

RIZ AHMED: I'll have it boiled; I'll have it roasted. You said you never had a sweet potato?

ANGELA HARTNETT: Someone say their favourite form of potato.

RIZ AHMED: Okay, right.

NICK GRIMSHAW: Right.

[crew laughs]

RIZ AHMED: I'm about to say.

NICK GRIMSHAW: Angela's like.

RIZ AHMED: I was like-

ANGELA HARTNETT: What's a sweet potato?

RIZ AHMED: -Angela.

[crew laughs]

NICK GRIMSHAW: What’s a?

RIZ AHMED: You need to branch out a little bit, bro.

[everyone laughs]

RIZ AHMED: I know Italian food is nice. Yeah, but.

ANGELA HARTNETT: No, sweet potato. No sweet potato.

RIZ AHMED: Stick an ube in there, man.

[everyone laughs]

RIZ AHMED: Next time I come to your restaurant, it's gonna be just–

ANGELA HARTNETT: Just bring the sweet potatoes.

RIZ AHMED: Yeah, exactly.

ANGELA HARTNETT: Bring them.

NICK GRIMSHAW: Oh my God.

ANGELA HARTNETT: First sweet potato is an answer. What's your favourite crisp?

RIZ AHMED: Um, cheese and onion.

ANGELA HARTNETT: Cheese and onion.

RIZ AHMED: Can't go anywhere near salt and vinegar.

ANGELA HARTNETT: Okay.

RIZ AHMED: Yeah.

ANGELA HARTNETT: I feel he's directing that at me as if–-

RIZ AHMED: Don't try it.

NICK GRIMSHAW: Don't try it.

RIZ AHMED: Don't-

ANGELA HARTNETT: I'm salt.

NICK GRIMSHAW: Salt and vinegar is my favourite. Salt and vinegar is my favourite.

RIZ AHMED: I know, I'm just so anti-salt and vinegar.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: No, that is my favourite.

RIZ AHMED: That's right. So dry.

ANGELA HARTNETT: Yeah.

RIZ AHMED: It just— like, your whole— like, we're going into anaphylactic shock.

ANGELA HARTNETT: Yeah.

[crew laughs]

ANGELA HARTNETT: I love your enthusiasm for all these sides. Yeah, you've really got an opinion on it.

NICK GRIMSHAW: Um-

RIZ AHMED: Yeah. *[laughs]*

NICK GRIMSHAW: Riz do you have a, do you have a favourite kitchen utensil?

RIZ AHMED: Um, yeah, you know the thing you used to like squeeze lemons down?

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: Yes.

RIZ AHMED: Yeah, just to *[makes lemon squeezing sound]* Yeah.

NICK GRIMSHAW: One of those.

RIZ AHMED: It's never— it's satisfying, but it's never perfect.

NICK GRIMSHAW: Yeah, never really works.

RIZ AHMED: Going back for more.

NICK GRIMSHAW: Yeah, it sort of goes everywhere.

RIZ AHMED: Yeah, it's great.

NICK GRIMSHAW: But it's quite fun action.

ANGELA HARTNETT: Yeah. What's your favourite um, toast topping?

RIZ AHMED: Um, sweet potato? No.

[everyone laughs]

RIZ AHMED: Yeah, I think actually I really like avocado if it's got like some, you know-

ANGELA HARTNETT: Chilli.

RIZ AHMED: Chilli-

ANGELA HARTNETT: Salt, lemon.

NICK GRIMSHAW: Mm.

RIZ AHMED: -chilli, lemon, salt.

NICK GRIMSHAW: Mm-hm, mm-hm.

RIZ AHMED: If it's just straight avocado, then-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: No, it needs some sort of-

ANGELA HARTNETT: No, it needs something to-

NICK GRIMSHAW: Zhuzh

ANGELA HARTNETT: -jazz it up, yeah.

NICK GRIMSHAW: Finally, what would you say is your favourite dish from your childhood?

RIZ AHMED: Nihari.

NICK GRIMSHAW: Nihari.

RIZ AHMED: My mum's nihari.

ANGELA HARTNETT: Yeah.

RIZ AHMED: Nihari is in a way like, do you know nihari?

ANGELA HARTNETT: No, I don’t.

NICK GRIMSHAW: No.

RIZ AHMED: It's like the South Asian version of adobo in a way.

ANGELA HARTNETT: Okay.

RIZ AHMED: It's a very slow cooked, very spicy-

ANGELA HARTNETT: Mm.

RIZ AHMED: -quite thick-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -curry.

ANGELA HARTNETT: Right.

RIZ AHMED: It's, yeah, it's like slow cooked.

ANGELA HARTNETT: Dry-

RIZ AHMED: It's like beef or lamb shank kind of thing.

ANGELA HARTNETT: -sort of marinated, like the meat and stuff.

RIZ AHMED: It's not dry.

ANGELA HARTNETT: Yeah. Okay.

RIZ AHMED: No, it's like it's a vat-

ANGELA HARTNETT: Right okay.

RIZ AHMED: -of like thick-

NICK GRIMSHAW: Mm.

RIZ AHMED: -spicy, does anyone here know nihari? Anyone here-

NICK GRIMSHAW: Nihari, nihari?

ANGELA HARTNETT: No.

RIZ AHMED: -should be ashamed of yourselves.

ANGELA HARTNETT: Yeah.

[crew laughs]

RIZ AHMED: And um- no, no okay great.

ANGELA HARTNETT: We're going to do it next recipe.

RIZ AHMED: But they don't, it's again, it's one of the things that a lot of restaurants don't attempt.

ANGELA HARTNETT: Right.

RIZ AHMED: Because it is very labour intensive.

ANGELA HARTNETT: Mm-hm.

NICK GRIMSHAW: Yeah.

RIZ AHMED: You're more likely to have it at home. And yeah, beef or lamb shank often. And so just coming off the bone. It kind of crumbles.

ANGELA HARTNETT: Yeah, something that needs a long time to cook.

RIZ AHMED: You need like a stack of rotis or naans-

NICK GRIMSHAW: Right.

RIZ AHMED: -to get through it-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -and you can only really have it in a bowl.

ANGELA HARTNETT: Okay.

RIZ AHMED: It's like, um-

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: I'm gonna get Sanjay on that one.

RIZ AHMED: Yeah.

NICK GRIMSHAW: Yeah.

RIZ AHMED: Nihari.

NICK GRIMSHAW: Nihari.

ANGELA HARTNETT: It sounds delicious.
[theme song plays]

NICK GRIMSHAW: End of the show question for your chance to win this Waitrose goodie bag here. All you got to do is, is answer this.

RIZ AHMED: Hi Riz, thank you for coming on Dish. We had the best time and hope you did too. I loved it.

ANGELA HARTNETT: Aw, thank you.

[crew laughs]

RIZ AHMED: Yeah. It's such a vibe. Thank you. To win the Waitrose goodie bag, please answer the following question. We know you're naturally inquisitive, so the question is, what is your favourite question to be asked? And a follow-up question-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -what is your least favourite question?

NICK GRIMSHAW: Yeah, must happen.

RIZ AHMED: I'm going to, I'm going to cop out and say it's the same one.

ANGELA HARTNETT: Oh.

RIZ AHMED: With different intent.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Okay.

RIZ AHMED: Which is like, how are you doing?

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Oh.

RIZ AHMED: You know?

NICK GRIMSHAW: Yeah.

RIZ AHMED: Some people are like, “Yeah, how you doing?” You're like, “Good. Yeah, fine. Yeah, thanks.”

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

RIZ AHMED: But like, you know, a genuine–

ANGELA HARTNETT: How are you? How you doing?

RIZ AHMED: Like, check in-

NICK GRIMSHAW: Yeah.

RIZ AHMED: -sometimes.

NICK GRIMSHAW: Uh-huh.

RIZ AHMED: And someone's really like, kind of like-

NICK GRIMSHAW: Yeah.

RIZ AHMED: “Yo, what's up? Like, how are you?”

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

RIZ AHMED: Like, tell me-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -what's going on with you.

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: Then I think there's just something so open about that, and you're just like, “Oh man-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -I'm on this podcast.”

NICK GRIMSHAW: It's a nightmare.

RIZ AHMED: Yeah, exactly.

[crew laughs]

ANGELA HARTNETT: Didn't know what sweet potato was.

RIZ AHMED: Exactly.

ANGELA HARTNETT: Like for f*** sake. *[laugh]*

RIZ AHMED: So, you know, and you can really open. I think there's a genuine version of that, but I think you know throwing it away at the start of an interaction is very, it's polite and everything-

NICK GRIMSHAW: Mm-hm.

RIZ AHMED: -but actually sometimes when it's there, I'm kind of like. What, what do you—

ANGELA HARTNETT: feels insincere.

NICK GRIMSHAW: Yeah, yeah, yeah.

RIZ AHMED: Well, I'm not, I'm not saying, I mean, what else are you gonna do? Of course you're gonna ask people how are they doing.

ANGELA HARTNETT: Yeah of course.

RIZ AHMED: You're not gonna be a psychopath.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

RIZ AHMED: You have to say it, but I guess-

ANGELA HARTNETT: *[laughs]*

RIZ AHMED: -but I guess it's like, um, yeah, this is, it's, it's kind of not–

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: I always find it funny when I'm in America and I say to someone, “You alright,” and they're like, “Yeah-”

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Like they really, I'm like, “Hey, you alright,” and they're like, “Am I all right?” They think it's like really, they think it's like.

ANGELA HARTNETT: They think you're asking.

RIZ AHMED: Thank you for being so curious about my well-being.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Yeah, yeah.

RIZ AHMED: They're like, is that–

ANGELA HARTNETT: Yeah.

RIZ AHMED: Do you know what, do you know what the American version of that that really confused me is? They go, “You good?”

NICK GRIMSHAW: “You good?”

ANGELA HARTNETT: Yes. Yeah,

RIZ AHMED: You're good. I'm like, “I like to think so.”

NICK GRIMSHAW: Yeah.

[everyone laughs]

NICK GRIMSHAW: You're good.

RIZ AHMED: I've been doing this for a long time.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

RIZ AHMED: It's something.

ANGELA HARTNETT: That’s true.

RIZ AHMED: And so, when you're and I'd often, you know, you're eating at a restaurant and the waitstaff come over and they go like, “Are you good?” And I'll be like, “Yeah, it's great.” Yeah.

ANGELA HARTNETT: *[laughs]*

RIZ AHMED: Or like, what? There's just these little, these little turns of phrase that are very British.

NICK GRIMSHAW: They always say the one I hate when you're eating or when you finished and they go, *[in an American accent]* "Are you still working on that?"

ANGELA HARTNETT: Oh yeah.

RIZ AHMED: Yeah

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I hate working on that.

ANGELA HARTNETT: Yeah. Yeah.

[crew laughs]

ANGELA HARTNETT: They need to work on that.

NICK GRIMSHAW: Yeah, they should work on that.

ANGELA HARTNETT: They should work on that.

NICK GRIMSHAW: We get distracted. But the goodie bag is yours, Riz.

ANGELA HARTNETT: Yes.

[cheering and applause]

NICK GRIMSHAW: Um, Riz, thank you so much.

ANGELA HARTNETT: Thank you.

RIZ AHMED: Thank you for having me.

NICK GRIMSHAW: Great to see you.

RIZ AHMED: This was the best.

ANGELA HARTNETT: So good.

NICK GRIMSHAW: That was so good. Thank you.

ANGELA HARTNETT: You were amazing.

RIZ AHMED: Can I take some more pistachios?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: A round of applause for our guest, Riz Ahmed everybody.

[cheering and applause]

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

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

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

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

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