

Serge Pizzorno gets a kick from our spaghetti all'assassina



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

[theme music plays]

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And here we are for another episode of Dish. We are now in midsummer.

ANGELA HARTNETT: Midsummer.

NICK GRIMSHAW: Are we passed midsummer? I almost feel like August is the middle of the summer, but technically, probably not, is it? What do you like to do in the summer, Ange?

ANGELA HARTNETT: I do love London in the summer because it sort of empties out.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It's great weather, there's always some good gigs on.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Um, but I do— I just want to be by water in the summer.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: By the sea.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Sea or a pool. So, I have no pool at home, so I have to go to the seaside.

NICK GRIMSHAW: You have to go to the seaside.

ANGELA HARTNETT: That's the last time I went one of the seaside. I saw Anthony, our soundman.

NICK GRIMSHAW: Did you?

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Wow! What were you doing?

ANGELA HARTNETT: Took little Elsie, Neil, and the dogs all went to Leigh-on-Sea for the day.

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: And poor Anthony thought he was having a nightmare. We could hear this, “Neil, Neil!” *[laughs]*

[crew laughs]

NICK GRIMSHAW: He was like, “What is that?”

ANGELA HARTNETT: “What, what, what's going on?”

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Then he goes, “Oh no.” So, we, um, we were all there Leigh-on-Sea.

NICK GRIMSHAW: Oh nice—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —love Leigh-on-Sea.

ANGELA HARTNETT: Loving it, yeah.

NICK GRIMSHAW: Well delightful.

ANGELA HARTNETT: Gave Elsie her first Rossi's ice cream.

NICK GRIMSHAW: What's a Rossi's?

ANGELA HARTNETT: Rossi's is the Italian family that have had an ice cream parlour there—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —since the '60s. And I, I went as a kid, my grandmother took me. We've all had our Rossi experience.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Elsie had her first Rossi's ice cream.

NICK GRIMSHAW: Oh, did she like it?

ANGELA HARTNETT: She loved it, loved it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Would not let go of it. You know, when a kid doesn't want to let go of it, it's just dripping everywhere, and they're just like, “No.” “Let me clean.” “No, no!”

NICK GRIMSHAW: Yeah, that's one of my big no's for becoming a father, I'd say. *[laughs]*

ANGELA HARTNETT: What, the dirty hand? *[laughs]*

NICK GRIMSHAW: Yeah, like, I can't really do it.

ANGELA HARTNETT: There's bigger things to worry about with a child.

NICK GRIMSHAW: Yeah, there's all that ice cream running down their arm.

ANGELA HARTNETT: If that's your only worry, I think that's the least of your problems.

NICK GRIMSHAW: Not on my watch. I'm like—

[crew laughs]

ANGELA HARTNETT: Maybe wear gloves, gloves. *[laughs]*

NICK GRIMSHAW: Maybe it is none of my business. Yeah, maybe not. Um, hey, today we have a great guest. We've got Serge from Kasabian coming—

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: —to see us. They are about to release their 9th album, Kasabian. I remember going to see them really, really back in the day when they were like a new band—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —and they did a gig in like Warrington in like a music hall—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: –and it was a bit of a wow moment.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Me and my friend Jenny went, we drove over to go see them. Have you seen them?

ANGELA HARTNETT: I've seen them. I went, because I know their manager, Coyne.

NICK GRIMSHAW: Coyne!

[crew laughs]

ANGELA HARTNETT: Coyne! Like, well, actually, who knows him better? Neil and Coyne know each other very well. And we were backstage, we were sort of in the, you know, the bit at the side of the stage watching them, but I can't, I'd like to think it was Victoria Park because it definitely felt outside.

NICK GRIMSHAW: I don't know if you were inside or outside.

ANGELA HARTNETT: No, I mean it was outside as in an outside concert.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But what I mean is I can't remember where, and I'm thinking anyway, or maybe it was like Finsbury Park or somewhere like that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I don't know.

NICK GRIMSHAW: Uh, well, there's a lot to talk about, the new album.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We're going to talk to him about fashion, we're going to talk to him about running because he's a keen runner—

ANGELA HARTNETT: Keen runner.

NICK GRIMSHAW: —but apparently the reason he loves running is because he just watched Forrest Gump.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: I love that.

ANGELA HARTNETT: ‘Run Forest, run.’

NICK GRIMSHAW: And he was like, “Maybe I'll try it.”

ANGELA HARTNETT: Run Serge.

NICK GRIMSHAW: Like, kind of love that. Um, before we get Serge in though, we want to talk seasonality.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: We have two— Well, one large watermelon—

ANGELA HARTNETT: One little baby watermelon.

NICK GRIMSHAW: –and then a little tiny baby one as well with it. Why is now such a great time for them?

ANGELA HARTNETT: Well, they're ripe, they're ready to go.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You need to always look for like a little yellow patch and that shows that they're ripe-

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: –and then when you tap them, it should sound hollow.

NICK GRIMSHAW: Oh yeah. Yeah.

ANGELA HARTNETT: And then, then that's a sign that they're ripe, you see.

NICK GRIMSHAW: That they're ripe.

ANGELA HARTNETT: Yeah. When we get things like watermelons and pumpkin at work, we sort of do a little cut into there.

NICK GRIMSHAW: You can't do that in Waitrose.

ANGELA HARTNETT: You can't do that in Waitrose.

[crew laughs]

ANGELA HARTNETT: You'd be banned.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But you sort of, you've seen how nice-

NICK GRIMSHAW: Red it is.

ANGELA HARTNETT: -and bright and red it is.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah. But it's great. It's wonderful because it's a lovely fruit. It quenches your thirst. It's delicious. It's also great in salads with mint—

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: —feta, olives. Also, I think great with lime.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: I think lime and chilli, things like that, I think watermelon.

NICK GRIMSHAW: Yeah, look at that great colour.

ANGELA HARTNETT: Um, kinda lovely. Yeah, you see.

NICK GRIMSHAW: They used to have really great duck and watermelon salad.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: At a place I used to go to.

ANGELA HARTNETT: Where was that?

NICK GRIMSHAW: In Notting Hill.

ANGELA HARTNETT: Oh, very nice.

NICK GRIMSHAW: It was banging.

ANGELA HARTNETT: I do like, I think it takes spice. I mean, Lee, our friends up at Black Axe Mangal, Lee Tiernan, and he uses watermelon a lot. And I think it's, I think it just has that lovely thing that it can take a lot of spice, a lot of citrus—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —and it's a great little accompaniment.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: There we go. A ripe watermelon had what they call the blossom end, which is where obviously the root is and its blossom is. And that, you'll see that sort of yellow—

NICK GRIMSHAW: Looks like—

ANGELA HARTNETT: –looks there as well.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: And you should be able to smell it and it should sort of give off this light, sweet smell at that blossom end.

NICK GRIMSHAW: Actually, yeah.

ANGELA HARTNETT: Oh, there you go. Dare you next time you're in Waitrose picking up your watermelon.

NICK GRIMSHAW: Have a smell of that. I don't know if it's just the watermelon off your fingers.

ANGELA HARTNETT: No, it does.

NICK GRIMSHAW: You can smell it, can't you?

ANGELA HARTNETT: Yeah, you do. Okay.

NICK GRIMSHAW: Hmm. There you go.

ANGELA HARTNETT: All our facts.

NICK GRIMSHAW: Sniff your watermelon next time you're down your Waitrose.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Enough about melons.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Should we welcome Serge?

ANGELA HARTNETT: Definitely.

NICK GRIMSHAW: Let's welcome our guest. Serge is here to join us on Dish.

[theme music plays]

[cheering and applause]

NICK GRIMSHAW: How are you? You alright?

SERGE PIZZORNO: Nice gaff mate, hello.

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

SERGE PIZZORNO: I like your place.

NICK GRIMSHAW: We live here.

SERGE PIZZORNO: Is it?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: These are all our kids.

ANGELA HARTNETT: *[laughs]*

[crew laughs]

SERGE PIZZORNO: It's busy innit.

NICK GRIMSHAW: Yeah, isn't it?

ANGELA HARTNETT: Busy.

SERGE PIZZORNO: It's great.

NICK GRIMSHAW: I know, it's really um, it's really snowballed.

SERGE PIZZORNO: Yeah, it has isn't is.

[crew laughs]

NICK GRIMSHAW: A lot of crew. Um, are you hungry?

SERGE PIZZORNO: Yeah, starving.

NICK GRIMSHAW: Yeah, right.

ANGELA HARTNETT: Good come in.

NICK GRIMSHAW: Come on in.

ANGELA HARTNETT: Come and sit down.

NICK GRIMSHAW: Let's get you in and get you a seat.

[theme music plays]

NICK GRIMSHAW: We should begin then, Ange.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: We should do. We have a man who can whip up a crowd, of course.

ANGELA HARTNETT: Definitely.

NICK GRIMSHAW: But did you know that he can also whip up a fantastic, cooked breakfast?

ANGELA HARTNETT: Oh, I did not know.

NICK GRIMSHAW: We will discuss it. Please welcome Serge Pizzorno, everybody.

[cheering and applause]

SERGE PIZZORNO: Thanks for having me.

NICK GRIMSHAW: Hi Serge.

SERGE PIZZORNO: Hello.

ANGELA HARTNETT: Hi, Serge.

NICK GRIMSHAW: Welcome.

SERGE PIZZORNO: Thanks.

NICK GRIMSHAW: How are you?

SERGE PIZZORNO: Thanks. Thanks for, yeah, no, I'm, I'm excited.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: Smells unbelievable-

NICK GRIMSHAW: It smells good.

SERGE PIZZORNO: -already.

ANGELA HARTNETT: Oh, bless you.

SERGE PIZZORNO: Whatever is going on there.

NICK GRIMSHAW: It does smell, what is going on there?

ANGELA HARTNETT: We're making assassina pasta.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Which is, anyway, I'll explain when you eat it.

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: Oh, yeah.

ANGELA HARTNETT: But it's lots of garlic, chilli—

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: —tomatoes.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: All those flavours—

SERGE PIZZORNO: Fantastic.

ANGELA HARTNETT: —that you probably grew up smelling all the time.

SERGE PIZZORNO: Love that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Smells good. We're starting with a little drink. You've gone for a sort of peach and mango sparkling situation.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: I've got a non-alcoholic spritz. What are you having?

ANGELA HARTNETT: I've got a non-alcoholic beer.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Bizarrely with an ice cube in it. *[laughs]*

NICK GRIMSHAW: With an ice cube in it.

[crew laughs]

ANGELA HARTNETT: Poured in there.

NICK GRIMSHAW: Why not?

ANGELA HARTNETT: It's hot out there.

NICK GRIMSHAW: Why not.

ANGELA HARTNETT: It's nice to have it very chilled.

NICK GRIMSHAW: We've got a really nice starter for you.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: When we did our—

SERGE PIZZORNO: What's going on there?

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: —research *[laughs]* you wanted '80s crisps, so we've done it.

SERGE PIZZORNO: Is that what I put?

NICK GRIMSHAW: Yeah, that's what you put.

SERGE PIZZORNO: I thought— `no, no, I read it as things you shouldn't like but you like.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: No, well, that's fine, but you like them though.

NICK GRIMSHAW: But you like it.

SERGE PIZZORNO: I mean, I'm happy with it.

ANGELA HARTNETT: Yeah, yeah.

SERGE PIZZORNO: It's a bizarre starter—

[everyone laughs]

NICK GRIMSHAW: Oh my God.

SERGE PIZZORNO: —with a Michelin chef here, and I've got like-

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: —I think that's—

NICK GRIMSHAW: Crisps.

ANGELA HARTNETT: I love a crisp.

SERGE PIZZORNO: –is that is that is that um, a Monster Munch?

NICK GRIMSHAW: That's a Monster Munch.

SERGE PIZZORNO: See, wow, I'm so sorry about that.

[everyone laughs]

ANGELA HARTNETT: No, don't apologise. It's not the worst thing--

NICK GRIMSHAW: Monster Munch.

ANGELA HARTNETT: –that we've done here.

NICK GRIMSHAW: That was from the '70s. To be fair.

ANGELA HARTNETT: 70s.

NICK GRIMSHAW: Yeah. '77, knocking on.

ANGELA HARTNETT: And these are the shaker ones.

SERGE PIZZORNO: They're evil though. Are they evil?

ANGELA HARTNETT: Not Shake and Back.

NICK GRIMSHAW: No, they're not 'Shake and Back.'

SERGE PIZZORNO: They're a bit evil.

[crew laughs]

SERGE PIZZORNO: Shake—

ANGELA HARTNETT: What's the shake?

SERGE PIZZORNO: They still make them?

NICK GRIMSHAW: They still make them.

SERGE PIZZORNO: Weird.

NICK GRIMSHAW: Yeah, did you used to have them?

SERGE PIZZORNO: I, I- Yeah, I used to have them at school and that's a long time ago.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: The little sachet with salt in it.

NICK GRIMSHAW: The blue sachet.

ANGELA HARTNETT: The blue sachet, navy blue, it was always.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: If you're feeling dangerous, you just neck the sachet first.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Oh my God.

[crew laughs]

ANGELA HARTNETT: That really is really dangerous.

NICK GRIMSHAW: Yeah, you can do it.

ANGELA HARTNETT: You made mine in salt.

SERGE PIZZORNO: You get those sodium levels just like out—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[laughs]*

SERGE PIZZORNO: —of control.

NICK GRIMSHAW: They're like, “Serge is nuts. He’s has, he had the sachet.”

SERGE PIZZORNO: Straight in. I had a friend that used these as croutons in a Pot Noodle.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: And that's how you met Ange.

SERGE PIZZORNO: That's how we met Ange.

[crew laughs]

ANGELA HARTNETT: Yeah, we did. We've been best friends ever since.

SERGE PIZZORNO: Monster Munch, pot noodle. So, so you just drop the Monster Munch in the top of a pot noodle and—

NICK GRIMSHAW: Oh, delicious, delicious. Go on, Ange, you're gonna do your salt and shake.

ANGELA HARTNETT: But where's the packet? Oh, here it is. Oh, it's not blue anymore.

NICK GRIMSHAW: Oh, live cooking here on the podcast.

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NICK GRIMSHAW: Here we go. Oh wow. So run us through—

ANGELA HARTNETT: That is Michelin that, Serge.

NICK GRIMSHAW: So run us through the recipe.

ANGELA HARTNETT: That's Serge. That's, that's, that's Serge.

NICK GRIMSHAW: Yeah, get in there, try that recipe.

ANGELA HARTNETT: Or do we need to get you more salt?

SERGE PIZZORNO: I mean, it's fine, isn't it?

NICK GRIMSHAW: It's fine, they're fine.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: They're fine.

ANGELA HARTNETT: Not my finest hour.

NICK GRIMSHAW: I thought they tasted excellent when I was a kid, and now—

SERGE PIZZORNO: I used to like Transformers snacks; do you remember them?

NICK GRIMSHAW: Oh yeah.

SERGE PIZZORNO: I used to love a Transformers snack.

NICK GRIMSHAW: Oh, I love a Transformers. Yeah, next time.

ANGELA HARTNETT: So, do you still eat these snacks?

SERGE PIZZORNO: No, they're—

ANGELA HARTNETT: Really? That's it.

SERGE PIZZORNO: —out of the equation.

NICK GRIMSHAW: No.

ANGELA HARTNETT: No, not doing it, yeah.

SERGE PIZZORNO: Crisps are gone now.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Cr- All crisps?

SERGE PIZZORNO: Pretty much, yeah.

ANGELA HARTNETT: That's quite radical.

SERGE PIZZORNO: It is, yeah. I mean, I was obsessed.

NICK GRIMSHAW: Mm.

SERGE PIZZORNO: I still am obsessed. I used to love the packets.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: I love the branding.

ANGELA HARTNETT: Mm, yeah.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: Love the colours.

ANGELA HARTNETT: Did you ever do, now I'm showing my age, that thing where you put the crisp packet under a grill? And it—

NICK GRIMSHAW: Yeah, yeah, you make it little.

SERGE PIZZORNO: You make a little keyring.

ANGELA HARTNETT: And it shrivels, and you make a little badge.

SERGE PIZZORNO: Little keyring

NICK GRIMSHAW: Aw I loved doing that.

ANGELA HARTNETT: *[laughs]* Do you remember that?

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: Yeah, I loved it. Well, we didn't have the internet. Did we? what else?

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NICK GRIMSHAW: That's all you could do.

SERGE PIZZORNO: It looks amazing as a small—

ANGELA HARTNETT: Yeah, it did.

NICK GRIMSHAW: It looked good.

SERGE PIZZORNO: —little Monster Munch.

ANGELA HARTNETT: I think it's brilliant.

SERGE PIZZORNO: And then you put a hole in it—

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: —make a keyring out of it.

NICK GRIMSHAW: Yeah, it was amazing.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Let's do it today.

ANGELA HARTNETT: Let's do it under the grill.

NICK GRIMSHAW: Let's do it today.

SERGE PIZZORNO: That's what I chose to be me, main, like a grill—

NICK GRIMSHAW: Yeah. *[laughs]*

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: —like a grilled packet of crisps.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Grilled packet of crisps.

SERGE PIZZORNO: Make, make a keyring.

NICK GRIMSHAW: Um, hey, we should talk about this gig that you've just done this weekend—

SERGE PIZZORNO: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —which is a massive gig in Finsbury Park in London, which is—

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: —what's it like, 50,000 people there or something like that?

SERGE PIZZORNO: I think it's the best gig we've ever played, and that's—

NICK GRIMSHAW: Oh wow.

SERGE PIZZORNO: —saying something—

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: —after all these years. There were moments when I, I slipped through the gaps of reality and was just in another universe because you, you just, I was in the moment, like I was there.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: And everything worked, you know. Sometimes you do a show, and you can start talking—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: —and you're thinking, oh, that's not quite connecting.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: Everything, it just, the, the band were just in the crowd—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: —and the weather. At one point this heron flew over the—

NICK GRIMSHAW: Oh.

SERGE PIZZORNO: —the sun was coming down. I just had this moment of like; this is the best, ever.

ANGELA HARTNETT: Oh wow.

NICK GRIMSHAW: Oh yeah, you need a heron. Come on.

ANGELA HARTNETT: Yeah..

SERGE PIZZORNO: It was beautiful.

NICK GRIMSHAW: That is nice to see.

SERGE PIZZORNO: It beau- was over this chaos—

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Yeah, yeah, yeah.

SERGE PIZZORNO: —like complete and utter chaos.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: And then this, this heron just flies like, this is the day, whatever.

NICK GRIMSHAW: Yeah, this is the day.

ANGELA HARTNETT: Yeah, everything was aligned—

SERGE PIZZORNO: The universe aligned today.

ANGELA HARTNETT: —for everything to be brilliant.

NICK GRIMSHAW: Oh, that is nice.

SERGE PIZZORNO: It was, it was wonderful.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then how's the comedown after a show like that—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —when you've come off from 50,000 people and it is perfect, like, how's, how's that night and the next day?

SERGE PIZZORNO: It's impossible to sleep. I mean, I'm sure the service, service is the same, right?

ANGELA HARTNETT: Yeah, yeah, yeah.

SERGE PIZZORNO: You've been through, when you've just done a good day's work.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah, and you're going to bed.

SERGE PIZZORNO: Yeah, and you get in and you're like, nah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: *[laughs]*

[crew laughs]

SERGE PIZZORNO: Just like, it doesn't happen.

ANGELA HARTNETT: Yeah, it doesn't happen. Yeah.

NICK GRIMSHAW: Not happening.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Not happening.

SERGE PIZZORNO: You know, put whatever on.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: Just try and sleep.

NICK GRIMSHAW: Not happening.

SERGE PIZZORNO: Sometimes you just, you know—

ANGELA HARTNETT: Power through.

SERGE PIZZORNO: You know, Grimmy, back in the day—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah. You just roll on.

SERGE PIZZORNO: —you just roll on.

ANGELA HARTNETT: I mean, come on, you were the guy—

NICK GRIMSHAW: Sometimes you don't want to stop.

SERGE PIZZORNO: Yeah, exactly.

[everyone laughs]

NICK GRIMSHAW: Yeah, but you should. You should.

ANGELA HARTNETT: Yeah, but you should. Kids don't do everything we do. Be good. *[laughs]*

NICK GRIMSHAW: What about this cooked breakfast that we've heard about?

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: That's the one thing, the one part of the cooking world that I'm a bre, I'm good at breakfast.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, okay.

SERGE PIZZORNO: I'm good with any, any ty- kind of egg you want.

ANGELA HARTNETT: Okay. Which is your preferred egg?

SERGE PIZZORNO: I mean, I keep it simple with the fried egg. I've got a little fried egg pan.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Love a fried egg.

SERGE PIZZORNO: So simple.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: 3 circles.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: And it just makes the perfect eggs/

NICK GRIMSHAW: Perfect fried egg.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: It's just done.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: That's what I have every morning. Creature of habit. I, if I could eat the same thing every day, I would. Someone said these are the nutrients, minerals you need every day. I would eat that every day.

NICK GRIMSHAW: Mm-hm. Could you do that, Ange?

ANGELA HARTNETT: Don't think I could. I definitely, creature of habit, want to wear the same clothes every day.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: I hate having to think about that.

SERGE PIZZORNO: I think it's like—

ANGELA HARTNETT: I like to be like Obama and just wear.

SERGE PIZZORNO: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Why what does he wear?

[crew laughs]

ANGELA HARTNETT: Well, he, he, no, they say Obama and Steve Jobs always wear—

SERGE PIZZORNO: Yeah.

ANGELA HARTNETT: —like the same stuff.

SERGE PIZZORNO: Ozzy Osborne.

ANGELA HARTNETT: Maybe not Obama, but certainly Steve Jobs—

SERGE PIZZORNO: Yeah.

ANGELA HARTNETT: —just always wore a turtleneck.

SERGE PIZZORNO: That's right.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Jeans. You know.

SERGE PIZZORNO: If you're making decisions all day.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, I just like to wear a t-shirt, shorts, and, um, Birkie's every day.

NICK GRIMSHAW: You can do if you want.

ANGELA HARTNETT: I'm on this bloody podcast, make me wear shirts. You're not allowed to wear the same shirt.

NICK GRIMSHAW: Aw, boo.

ANGELA HARTNETT: Boo.

[crew laughs]

NICK GRIMSHAW: Let her do what she wants.

ANGELA HARTNETT: Boo. Now I'm gonna, I'm gonna wear that. Now Serge has said—

SERGE PIZZORNO: You should.

ANGELA HARTNETT: —I'm just gonna wear this now for eternity.

SERGE PIZZORNO: Ozzy Osborne has like the same—

NICK GRIMSHAW: Yeah, the same.

ANGELA HARTNETT: I don't think I could do it with food though. I think I get bored.

SERGE PIZZORNO: Andy Warhol as well, he had the same outfit.

NICK GRIMSHAW: He had the same outfit.

ANGELA HARTNETT: Who was that?

SERGE PIZZORNO: Andy Warhol.

ANGELA HARTNETT: Oh, there you go, you see. Yeah.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: It just eliminates choice.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Quite a lot of turtleneck people actually.

ANGELA HARTNETT: *[laughs]*

SERGE PIZZORNO: There's a couple of turtlenecks.

[crew laughs]

NICK GRIMSHAW: Andy Warhol.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: And Steve.

NICK GRIMSHAW: I feel like Steve. Ozzy—

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: —I feel like I feel like—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —a black turtleneck.

ANGELA HARTNETT: There you go.

SERGE PIZZORNO: Yeah.

ANGELA HARTNETT: Simple, isn't it?

SERGE PIZZORNO: It refines you.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: We did it for our album cover, we did turtlenecks.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: There you go.

SERGE PIZZORNO: And it gives you a sense of, you know, there's something in it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: You look pretty good.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, there we go.

SERGE PIZZORNO: No matter what age you are.

NICK GRIMSHAW: Yeah, I don't know if I can do them. I don't know if I have the—

ANGELA HARTNETT: The neck.

NICK GRIMSHAW: —it sort of like brings the chins out so that.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: But anyway! Let's move on!

[crew laughs]

ANGELA HARTNETT: We'll worry about that tomorrow.

NICK GRIMSHAW: We'll worry about that another episode.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, um, we want to do your food likes and dislikes—

SERGE PIZZORNO: Okay.

NICK GRIMSHAW: —Serge. So, there's, there's some good ones to get into here. Um, you love Italian food, you said?

SERGE PIZZORNO: Yes.

NICK GRIMSHAW: Uh, in particular penne all'arrabbiata.

SERGE PIZZORNO: Yes.

NICK GRIMSHAW: Yes, so that's like spicy—

SERGE PIZZORNO: Yeah, yeah.

NICK GRIMSHAW: —penne—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: –one yeah, um, we're not doing that today–

ANGELA HARTNETT: No.

NICK GRIMSHAW: –but we're doing something similar.

ANGELA HARTNETT: We're doing something similar, and its spicy tomato sauce.

SERGE PIZZORNO: That sounds perfect.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Do you, do you make that yourself? Are you someone–

SERGE PIZZORNO: No, no–

NICK GRIMSHAW: No?

SERGE PIZZORNO: –I'm not, I'm not, I, I'm not that good around there. We have food delivered in a box and it's brilliant–

NICK GRIMSHAW: Uh-huh.

SERGE PIZZORNO: –because it gives you a little recipe.

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: But the family don't let me near it because I, I'm one of them, you know, I cut the vegetables and like, you know, mad shapes, you know, and they go, "Dad, you don't need to be cooking today." Mum, Mum's, she nailed it.

ANGELA HARTNETT: What, do you start making flowers?

SERGE PIZZORNO: No, I just can't, like, no, I just can't follow instructions.

ANGELA HARTNETT: Okay.

SERGE PIZZORNO: If there was, if there was a video accompaniment—

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Right.

SERGE PIZZORNO: I mean, brilliant. But like reading a card, it's like, and then chopping up onions and like, I don't know, you know, I don't know how to attack that.

[everyone laughs]

SERGE PIZZORNO: Yeah, it just— yeah, my uncle was, uh, so we used to go over to Italy—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: —and, uh, he was just, he was just, he was amazing because he owned a bakery.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: So, so I was just like, when I was younger, surrounded by this food.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: I was one of those kids that I was terrible with food, like you know the one that comes around your house and he just goes like, “Oh, can I just have a bit of bread, like with no butter on it?”

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

SERGE PIZZORNO: Do you know what I mean? You know that kid?

NICK GRIMSHAW: I know that kid, yeah.

SERGE PIZZORNO: Yeah. Like, so I wasn't great.

NICK GRIMSHAW: Um, so what, you wouldn't like try stuff or—

SERGE PIZZORNO: No, no, no, I was just funny with food.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: And I got better.

NICK GRIMSHAW: In your own house as well, you were like that?

SERGE PIZZORNO: Like, no, no, because it was kept to like about 5 or 6 dishes—

NICK GRIMSHAW: Right.

SERGE PIZZORNO: — do you know what I mean? As long as they were there, then I'm fine. But like I was not great. And it sort of, and when I went over to Italy, I remember my uncle making his pesto for the first time. I was like, “Green pasta?”

ANGELA HARTNETT: Mm, yeah.

SERGE PIZZORNO: I'm like, there's no way I'm eating that—

[everyone laughs]

SERGE PIZZORNO: What is that?

NICK GRIMSHAW: No, no, green pasta.

SERGE PIZZORNO: Absolutely.

NICK GRIMSHAW: No way.

SERGE PIZZORNO: But then now I'm like thinking, now I love food. Like, now it's like—

NICK GRIMSHAW: Uh-huh.

SERGE PIZZORNO: And when my kids, when they were younger, they weren't, people panic when you, “Oh, he's not eating his things!”

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: It's like, it's fine.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: You just, when you get older, you just don't, you crack on.

ANGELA HARTNETT: Yeah, yeah, you change.

NICK GRIMSHAW: Maybe it's like a bit of a test as well. I always think with kids—

SERGE PIZZORNO: Yeah, test their parents

NICK GRIMSHAW: —like figuring out like, you know, like what power is—

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: Like, what will I want to eat—

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: –you know, what's my footing in the house, maybe.

ANGELA HARTNETT: That's true.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: When I think back there, your uncle probably cooked one of the best pestos you would ever have eaten in your life–

SERGE PIZZORNO: Oh, it's unbelievable, ever.

ANGELA HARTNETT: From the area, because it's Genoa, where it's all from, the Liguria.

SERGE PIZZORNO: Yeah exactly, and bread, I mean, the bread was–

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: –the bread, you know, the bread for me is like, that's like the–

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: –ultimate for me.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: I remember saying, um, like, it won't be like the sex, drugs, and rock and roll that kill me, it'll be bread.

[everyone laughs]

SERGE PIZZORNO: Honestly.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: We were in South Korea, and I was playing, and this girl had this sign and it just said, "Sergio, I've bought you some bread."

[everyone laughs]

SERGE PIZZORNO: Do you know what I mean? You into bread?

NICK GRIMSHAW: Amazing.

SERGE PIZZORNO: I'm into bread.

ANGELA HARTNETT: I love that.

SERGE PIZZORNO: I'm heavy into bread, yeah.

NICK GRIMSHAW: Its never bad is it.

ANGELA HARTNETT: They're not throwing their underwear. They're just throwing white baguettes at you. *[laughs]*

SERGE PIZZORNO: Just, just, just sourdough, you know what I mean? Phwoar.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Oh, it's never bad. It's never bad.

ANGELA HARTNETT: Love that. Love that.

NICK GRIMSHAW: It also says here that you love Mexican food.

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: Do you have a spot that you like to go to? Is there, what was there, like, a local that you like?

SERGE PIZZORNO: Do you know what, there's only one really, and it's in San Francisco.

NICK GRIMSHAW: Yeah, um, not that local.

SERGE PIZZORNO: Yeah—

NICK GRIMSHAW: No.

SERGE PIZZORNO: —not that local, but it's so good. It's called La Taqueria.

NICK GRIMSHAW: Uh-huh.

SERGE PIZZORNO: I would probably, I mean, I would go every day if I could.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: And it was just that I never really had Mexican food until we recorded—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: —West Ryder, and I just you know, I sort of—

ANGELA HARTNETT: Fell in love with it. Yeah.

SERGE PIZZORNO: It's just, you know, little tacos, just, it's everything.

NICK GRIMSHAW: So good.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I also think when they're done well, it's like—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —the best food.

SERGE PIZZORNO: Ultimate. Yeah, yeah.

NICK GRIMSHAW: I love it.

SERGE PIZZORNO: And the salad, everything.

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: And the spicy margarita.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Now it says no dislikes from Serge. But—

SERGE PIZZORNO: Well, yeah, there's plenty.

NICK GRIMSHAW: *[laughs]* There's a few.

SERGE PIZZORNO: There's plenty.

NICK GRIMSHAW: There's a few. Yeah. What are the, what are the no goes.

SERGE PIZZORNO: I didn't know. I didn't realise, this got sent to me like before the gig, and I was going, “I'll do it in the dressing room.”

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: And I was going, “I can't f— I don't know what—”

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What you were doing this before you played—

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: – to 50,000 people?

[crew laughs]

SERGE PIZZORNO: No, like the day before, yeah.

NICK GRIMSHAW: So sorry.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: It's fine, it's fine.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You shouldn't have him doing that.

SERGE PIZZORNO: It was, uh–

[crew laughs]

SERGE PIZZORNO: –it was, no, no–

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: –but I was so–

NICK GRIMSHAW: *[laughs]*

SERGE PIZZORNO: –I just thought, well, I'll just tell you when I'm there.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That's the podcast, isn't it, really?

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: Yeah. So, go on, what are the no-gos? What are your—

SERGE PIZZORNO: One of the, the one I can think of that comes to mind is like bean juice. Is it is, is, is, it terrifies me.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: Anyone that serves you beans like with all the juice—

NICK GRIMSHAW: Mm.

SERGE PIZZORNO: —wants arresting. Wants locking up.

ANGELA HARTNETT: Right okay, so like a ragu of wet beans and stuff like that. Okay, got you.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: I'm not great with like super saucy kind of—

ANGELA HARTNETT: Okay—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —yeah.

SERGE PIZZORNO: But just there's something about bean juice, man.

NICK GRIMSHAW: I know what you mean.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: And again, going back to a kid, I remember like you'd get served everything with beans, you know—

ANGELA HARTNETT: Yeah, yeah.

SERGE PIZZORNO: Fish fingers with beans, Kiev and beans. You know what I mean?

ANGELA HARTNETT: Yeah, yeah.

SERGE PIZZORNO: And I'd be like, “Oh, I've got beans, oh, it's gonna have sauce on it.”

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: It'd just be dripping it. Get a sieve out.

NICK GRIMSHAW: Yeah.

[everyone laughs]

SERGE PIZZORNO: Do you know what I mean?

NICK GRIMSHAW: Sieve those beans.

SERGE PIZZORNO: And sieve them beans.

NICK GRIMSHAW: Sieve them beans.

SERGE PIZZORNO: What's great now is when they introduced, especially it got a bit fancy with—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: —with breakfast, and then they come in a pot now, which I'm okay with.

ANGELA HARTNETT: Yeah—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: —cause it's on the side, yeah.

SERGE PIZZORNO: You can just put them there.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: *[laughs]*

SERGE PIZZORNO: Just far enough away, and then you can have a little dip if you want.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, yeah, yeah.

SERGE PIZZORNO: Too much sauce as well.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: People think they're being generous, and I think you're getting it wrong.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: You're just overpowering—

NICK GRIMSHAW: Yes.

SERGE PIZZORNO: —me, that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: With that, too much, yeah-

NICK GRIMSHAW: Too much going on.

ANGELA HARTNETT: Or give you the option on the side. And then yeah.

SERGE PIZZORNO: That's exactly it.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: I think I want the option.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, I hate when you get pasta with too much sauce.

ANGELA HARTNETT: Yeah, it's not right.

NICK GRIMSHAW: It's not right.

SERGE PIZZORNO: Do you know what I mean?

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: It's just not right, is it?

NICK GRIMSHAW: Anything else that we should be-

ANGELA HARTNETT: Wary of?

NICK GRIMSHAW: –wary of?

SERGE PIZZORNO: I mean plane food; I don't go near that.

NICK GRIMSHAW: On the aeroplane?

SERGE PIZZORNO: Just aeroplane food, you know, as soon as you smell that like foil.

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: Do you know what I mean? You can feel it coming out of the kitchen.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, you feel that microwave.

SERGE PIZZORNO: Whatever's in that.

NICK GRIMSHAW: It always tastes the same.

SERGE PIZZORNO: Bad.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, it always—

SERGE PIZZORNO: Still way clear.

NICK GRIMSHAW: —tastes the same. So, you don't have, what, what do you do—

SERGE PIZZORNO: Never eat on the plane.

NICK GRIMSHAW: —because you must be never off a plane, just never.

SERGE PIZZORNO: [*laughs*] No I just get—

ANGELA HARTNETT: So long haul, will you like bring some fruit—

SERGE PIZZORNO: I'll just bring—

ANGELA HARTNETT: —or nuts or something?

SERGE PIZZORNO: Yeah, some Biltong.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Okay. Yeah, something like that.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: Get some protein in the bag.

NICK GRIMSHAW: Yes. [*laughs*]

ANGELA HARTNETT: That's quite good though. That's probably, yeah, it's—
Because also the salt level—

SERGE PIZZORNO: Yeah.

ANGELA HARTNETT: —they really season it on the plane because you're salt levels change in altitude, yeah.

SERGE PIZZORNO: There's something in that that's just bad.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: I think I'm really sensitive to smell, like because I've got an extreme reaction to smell and taste.

ANGELA HARTNETT: That's good.

NICK GRIMSHAW: That's interesting—

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: —'cause I feel like I can, not to be gross on a food podcast, but when I open the door in the bedroom—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —like when I wake up in the morning, I'm like, the bin needs emptying. I could smell it.

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: Whereas Mesh would happily like be in the kitchen, I'm like, empty that bin.

ANGELA HARTNETT: That's so funny that Mesh doesn't smell it.

NICK GRIMSHAW: I can like I have a strong sense of smell.

SERGE PIZZORNO: That's got to go.

ANGELA HARTNETT: Excuse me a moment.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: Oh, I couldn't smell it. My sister's friend used to be able to tell when a fox had been in a garden from scent alone.

SERGE PIZZORNO: Yeah, I think I could probably do that too.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: Well, should we test it out?

SERGE PIZZORNO: *[laughs]*

[crew laughs]

NICK GRIMSHAW: Let's go outside and get you to smell the car park and see how long ago a fox was in there. Um, so they're the, they're the dislikes, so we need to know that. Um, now food-wise, when I think of Leicester, I actually think of Kasabian. I feel like you've cemented—

SERGE PIZZORNO: That's, that's beautiful.

NICK GRIMSHAW: —you know, yourselves in Leicester. But food in Leicester is good sources of stuff there. Leicester cheese.

SERGE PIZZORNO: Red Leicester, yeah.

NICK GRIMSHAW: Red Leicester, Red Leicester cheese. Walker's crisps.

SERGE PIZZORNO: Fantastic.

NICK GRIMSHAW: And the Melton Mowbray pie.

SERGE PIZZORNO: Yes.

NICK GRIMSHAW: That's good. That's a dinner.

SERGE PIZZORNO: I, I like all three.

NICK GRIMSHAW: Yeah, it's a ploughman's lunch essentially.

SERGE PIZZORNO: That's beautiful. Yeah.

NICK GRIMSHAW: Yeah, all great stuff.

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: Like the Band rider.

SERGE PIZZORNO: We have to have all three on the, them—

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: —no matter where we go in the world.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: I have to be.

NICK GRIMSHAW: As you should.

SERGE PIZZORNO: You know what I mean?

NICK GRIMSHAW: As you should. Yeah, yeah. So, you are sort of not the household cook, you sort of leave that.

SERGE PIZZORNO: Yeah. I do the, I do the, yeah.

NICK GRIMSHAW: You do the breakfast.

SERGE PIZZORNO: I do the morning, make sure everyone's set up, in the morning.

NICK GRIMSHAW: Yeah, everyone's set up.

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: If you had to, what would be your go-to if there was like, if me and Ange were coming for tea?

SERGE PIZZORNO: I'd keep it to pasta. I think I'd just do it, I'd figure out a Pomodoro because I think—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: —simple Italian food, just, I'd source the ingredient. That's where I'd win you over.

NICK GRIMSHAW: I think so.

SERGE PIZZORNO: I'd get the tomatoes shipped in.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: Like I wouldn't be no local.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: Do you know what I'm saying? I'd go deep on them—

NICK GRIMSHAW: Uh-huh.

SERGE PIZZORNO: —tomatoes.

NICK GRIMSHAW: Uh-huh.

SERGE PIZZORNO: Deep on the garlic. And the salt would be from, you know, the Andes or whatever. Do you know what I'm saying?

[everyone laughs]

SERGE PIZZORNO: I'd go, I'd get like, I'd go like very few ingredients, but all the best I could get.

NICK GRIMSHAW: All the best.

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: That's the right way to do it though.

SERGE PIZZORNO: Do you know what I mean?

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: And then I think I could get away with just not being great.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: But the ingredients would be like, oh, them tomatoes.

NICK GRIMSHAW: Uh-huh. Yeah.

SERGE PIZZORNO: Shipped them in—

NICK GRIMSHAW: Shipped them in.

SERGE PIZZORNO: –from Sicily.

NICK GRIMSHAW: Straight from Sicily.

SERGE PIZZORNO: Cost me a fortune though, that's the thing.

NICK GRIMSHAW: Yeah. *[laughs]*

[crew laughs]

SERGE PIZZORNO: *[laughs]*

NICK GRIMSHAW: What about when you are out and about on tour? Are you someone that likes to seek out restaurants and like, “Oh, we're here, we should definitely go to this place,” or “We should eat locally.” Are you, is that something that you think about on tour?

SERGE PIZZORNO: Yeah, the, the, I suppose there's a few phases. Like the first phase when we first started, we were terrifying. Like, it was like just bad. I mean, it's Burger King, KFC–

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: –Little Chef.

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: I mean, we used to take a microwave on tour.

NICK GRIMSHAW: Mm-hm, oh.

SERGE PIZZORNO: This is so bad.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: So, if we were playing like Romania or somewhere—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: —you know, like, or even Japan—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: —we'd take microwave and then we'd sit in a hotel room around a microwave.

NICK GRIMSHAW: Having it around a microwave.

SERGE PIZZORNO: It's bad, that, innit?

NICK GRIMSHAW: Yeah. *[laughs]* Yeah. No, we shouldn't try this Japanese cuisine.

SERGE PIZZORNO: No, we'll be fine with the microwave.

NICK GRIMSHAW: Get it out the microwave.

SERGE PIZZORNO: Get some Beef rendang down us, we'll be fine yeah.

NICK GRIMSHAW: *[laughs]* We'll be all right. And then did it change? Did you start—

SERGE PIZZORNO: Then it was like, well, if we carry on like this, we're gonna die.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: Do you know what I mean.

NICK GRIMSHAW: It's not gonna be good.

SERGE PIZZORNO: Bad. Yeah. So, then it was like, well, we should probably figure out, you know, eating.

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: And then we, you know, sort of venture out. And then now, now eating is such a big part of—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: —like, we all go out, we all eat together, we find—

NICK GRIMSHAW: Oh, nice.

SERGE PIZZORNO: Couple of the lads really like food, so they'll be like, oh, you know—

NICK GRIMSHAW: Uh-huh.

SERGE PIZZORNO: –we'll go here. You know, we tend to find some really nice spots.

NICK GRIMSHAW: Oh no, and can you leave it to someone else to like figure out the spots?

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: Yeah, that's nice to do. That is nice to do.

SERGE PIZZORNO: Yeah, yeah, yeah, food's amazing. Like, I was thinking about it on the way here. I was thinking about my auntie's roast potatoes.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: And she passed away recently. It was beautiful. It's made me emotional thinking about it. But you know, like, a roast potato can just remind you of someone forever–

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: –and it's like, what an amazing thing. Like, that, that about food is and my gran used to make this like, um, Yorkshire pudding, but she'd put all of the food inside the pudding.

NICK GRIMSHAW: Oh, yeah.

SERGE PIZZORNO: I've never seen it done like that since.

NICK GRIMSHAW: Uh-huh.

SERGE PIZZORNO: So, you sort of, the plate would almost be like a Yorkshire pudding. So, I was thinking, you know, when I have a Yorkshire, I think—

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: Oh, I like that. You know what I'm saying?

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: It's kind of like, you know, as, as great and as crazy and as mad restaurants you can go—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: —to and as opulent as it can be, I just find. You know, if I have pesto, it'd be my uncle, do you know what I mean?

NICK GRIMSHAW: Yeah, I love that.

SERGE PIZZORNO: I think that's the beautiful thing about food.

ANGELA HARTNETT: I think exactly what you said, Serge. It's just, it's about memories for me. It's never about—

SERGE PIZZORNO: Yeah.

ANGELA HARTNETT: —necessarily the dish.

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: Exactly.

ANGELA HARTNETT: It's about who you ate the dish with, where it was from—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: —who made it. I mean, my all-time favourite dish is a dish my grandmother always made, which we always have at Christmas called anolini. And it's just pasta in a broth and it's just the best thing. And it always, and we get, we always talk emotionally about desserts because my grandmother, she was a great cook, but she never did desserts. And so, when you make something, you say, “Oh, Nonna used to love that.”

SERGE PIZZORNO: Yeah.

ANGELA HARTNETT: And it's always about being with your family—

SERGE PIZZORNO: Beautiful.

ANGELA HARTNETT: —and evoking all that sort of thing.

[theme music plays]

NICK GRIMSHAW: So, Ange, tell us what we've got here, please. What have we got going on?

ANGELA HARTNETT: So, we've got—

NICK GRIMSHAW: This looks great.

ANGELA HARTNETT: Spaghetti all'Assassina.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: With burrata and 'nduja crumb.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: And the difference with this, so in a way it's an arrabbiata. Because there's lots of chilli in there, lots of garlic in there. It's a tomato sauce—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: —but the difference is rather than cooking your pasta in water and adding it to the sauce, you cook it in the sauce. So, you start in the pan.

SERGE PIZZORNO: That is unbelievable.

ANGELA HARTNETT: Oh, thank you, Serge.

SERGE PIZZORNO: That is a maestro at work, that is.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Aw bless.

NICK GRIMSHAW: Wow, that is good.

ANGELA HARTNETT: Yeah?

SERGE PIZZORNO: Isn't it?

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It's spicy, no? Is it hot?

NICK GRIMSHAW: Yeah, but I like it.

ANGELA HARTNETT: Yeah, good.

NICK GRIMSHAW: So, hang on—

ANGELA HARTNETT: There's parmesan if you'd like some.

NICK GRIMSHAW: So, you do the dried pasta.

ANGELA HARTNETT: So, you basically start in a pan—

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: —some olive oil in the pan, add your garlic, dried chilli—

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: —and fresh chilli if you really want—

SERGE PIZZORNO: Jesus Christ that's unbelievable.

ANGELA HARTNETT: –to make it nice and hot.

NICK GRIMSHAW: That's good.

ANGELA HARTNETT: Then you add your pasta into that base–

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: –of chilli, garlic, and olive oil and just coat the pasta in there. Then you add your tinned tomato. So, as you're saying, a really good quality tinned tomato. Alongside it, you've got some boiling water that has tomato puree in it. So, you're like making a risotto in a way, and you just keep adding bits of the stock into it to cook the pasta.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: But the key is as well is let it cook in that tomato, so it starts to go crispy. So, when you're eating it, you should have some soft–

NICK GRIMSHAW: Crispy. Mm.

ANGELA HARTNETT: –bits of pasta, some little–

SERGE PIZZORNO: So good.

ANGELA HARTNETT: –even burnt bits of pasta. And so, it should be crunchy, soft, little bit spicy, all of those.

NICK GRIMSHAW: It's like charred.

ANGELA HARTNETT: Like, yeah, chewy, charred.

NICK GRIMSHAW: I love this.

ANGELA HARTNETT: Yeah. And then on top we have some breadcrumbs with 'Nduja and then a little bit of burrata as well. I think the burrata is there to just calm down—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: —the spice in your mouth.

NICK GRIMSHAW: The spice. Angela, this is really good.

SERGE PIZZORNO: It is art—

ANGELA HARTNETT: Good.

SERGE PIZZORNO: —innit? When you, when you sort of its just—

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: *[laughs]*

SERGE PIZZORNO: It's just art that, innit?

NICK GRIMSHAW: It is hot.

SERGE PIZZORNO: No, art!

ANGELA HARTNETT: Art oh.

NICK GRIMSHAW: It is art. Yeah.

[crew laughs]

NICK GRIMSHAW: I thought you were saying, “It is hot.” I was like, “It is!”

ANGELA HARTNETT: It is.

NICK GRIMSHAW: “It is hot.”

SERGE PIZZORNO: It is art.

ANGELA HARTNETT: It is hot and it is art!

NICK GRIMSHAW: It is art. It is art.

SERGE PIZZORNO: Is that my Leicester accent?

NICK GRIMSHAW: It actually is art.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: No, but the way you just explained it and the way it looks, you just go, yeah, that is like, that's majestic.

ANGELA HARTNETT: It's really cool to make. I've never made this before, so I'm very excited, that it all seems to have worked out.

NICK GRIMSHAW: Yeah, it's great.

SERGE PIZZORNO: And so, if I ever burn anything now, I'll just be like, you know what, you know what—

[everyone laughs]

SERGE PIZZORNO: That's what it's supposed to be like. *[laughs]*

NICK GRIMSHAW: It's actually an old Sicilian method—

ANGELA HARTNETT: Yeah.

[crew laughs]

NICK GRIMSHAW: —actually, actually. Yeah, yeah.

ANGELA HARTNETT: Mm, the origins are from the south—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —so from Puglia is where the dish comes from. And they reckon it was something like that, just made in a restaurant—

SERGE PIZZORNO: Yeah.

ANGELA HARTNETT: —their thing, and they just came together.

NICK GRIMSHAW: It's good.

ANGELA HARTNETT: They did it in the 1960s.

SERGE PIZZORNO: It's beautiful.

NICK GRIMSHAW: Yeah, there's interesting texture.

SERGE PIZZORNO: Yeah, I love it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I think it's good that it's spicy.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You've got that creamy sauce, but then it's also like—

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: —the pasta's like got crunch—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —not a crunch—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —but like a toughness to it.

SERGE PIZZORNO: Mm.

NICK GRIMSHAW: It's good.

ANGELA HARTNETT: Mm, I like it.

SERGE PIZZORNO: Thank you, Ange. This is amazing.

ANGELA HARTNETT: Thank you, Serge.

SERGE PIZZORNO: Mm. This is so good.

NICK GRIMSHAW: I feel like this is one you should stick on the menu, Ange.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I like that it's hot.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: Yeah, the spice is—

NICK GRIMSHAW: Mm.

SERGE PIZZORNO: —important, I think.

NICK GRIMSHAW: Yeah, for sure.

SERGE PIZZORNO: There's a drink called, I, I think it's called Picoso. It's a soft drink. So, on tour I don't drink on tour—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: —and leading up to a tour. Just keep it beast mode, you know what I mean?

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: Keep it like—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: —focused.

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: I found these drinks; they only make two. I love, I love, I love a brand that just goes, right, we do two things—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: —and it's just like, one's like a lime and chilli and a mango and chilli. Honestly, I think it's the greatest drink—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: –I've ever tasted. But you could put tequila in it and be amazing.

NICK GRIMSHAW: Yeah, yeah.

[crew laughs]

NICK GRIMSHAW: But not when you're on tour.

ANGELA HARTNETT: But not before 50,000 people.

SERGE PIZZORNO: You know what I mean.

NICK GRIMSHAW: Not before a massive show.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: Before I was a singer, I'd be putting plenty of tequila in it, but when you, you gotta keep on the straight and narrow–

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: –keep that, you know, voice protected. But it was a period when I was like, really, you know, I mean, nothing was hot enough–

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: –like wings that–

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: –were just like–

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: –would, you know, take the paint of your car.

NICK GRIMSHAW: Mm-hm. *[laughs]*

[crew laughs]

ANGELA HARTNETT: Well, you see some people just putting so much spice on stuff.

SERGE PIZZORNO: But this is about the perfect heat.

ANGELA HARTNETT: This is a good level.

NICK GRIMSHAW: This is perfect yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Tell us if there is anything that you should do or shouldn't do if you're making this. Is there any?

ANGELA HARTNETT: I think be brave, you know, because I think, you know, you think, oh, you shouldn't burn it or let it go crispy, but actually let the sauce really evaporate so that it starts to catch on the bottom, because that's what gives you that little–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: –crispiness and chewiness.

NICK GRIMSHAW: I will say, when I came in and saw you doing it–

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: –it does look a bit like–

ANGELA HARTNETT: Like it's burnt and screwed up?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: And it looks a bit like student-y.

ANGELA HARTNETT: Yeah *[laughs]* yeah.

NICK GRIMSHAW: Like–

SERGE PIZZORNO: *[laughs]*

NICK GRIMSHAW: –why does it like that?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Do you know what I mean?

ANGELA HARTNETT: Yeah, but it, but it works though. Yeah.

NICK GRIMSHAW: It's really good.

ANGELA HARTNETT: Yeah, that's how it should be.

SERGE PIZZORNO: Mental.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: But, yeah. And then we can pair it, if we want to drink--

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: --with a Barbera D'Asti Superiore, which is a Piemonte wine.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Perfect, very rich, lovely, opulent wine that would go really well with, um, this pasta dish.

NICK GRIMSHAW: It's really good.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: It's really tasty. If you want to try this recipe, you'll get the ingredients, you'll get the wine, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes). It's all on there. You can also get videos online of Ange making this to show you how to.

[theme music plays]

NICK GRIMSHAW: We have a brand-new Kasabian album on the way which is called Act III.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's going to be out September, September the 4th. This is the 3rd album with you as the frontman.

SERGE PIZZORNO: Mm-hm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: The other 2 have both gone to number 1. How do you find like the 3rd album with you as the frontman? How was it to, ti approach it?

SERGE PIZZORNO: The first album was written exactly the same as this will be the 9th album.

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: So, the process is exactly the same. I'm just—

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: —you know, I've got a studio at home and I'm, you know, I go every day.

NICK GRIMSHAW: You go every day? Wow.

SERGE PIZZORNO: I've really sort of managed to figure out how I get it done.

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: Back in the day, it was lunacy, do you know what I mean?

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: I'd like, once I'd work through the night–

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: –and, but now I sort of, you know, I have a real sort of concise little plan about–

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: getting into it.

NICK GRIMSHAW: By the way, we should talk about the name of the studio.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: It's called 'The Surgery.'

NICK GRIMSHAW: The Surgery.

[crew laughs]

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Fantastic.

SERGE PIZZORNO: I didn't name that. That was my friend—

NICK GRIMSHAW: Oh, it's really good.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: -that sent me it for my birthday. He sent me a plaque.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: And it just said 'The Surgery.' He's like, "That's what you should call your studio."

NICK GRIMSHAW: It's really good.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: Yeah, that's pretty good.

NICK GRIMSHAW: Pretty good, it's really good that.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um, so when you go in there, there are days where nothing happens?

SERGE PIZZORNO: Oh yeah, plenty of days.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And how do you find those days when you're do you because I was same with like writers when I interview—

SERGE PIZZORNO: Yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —like, an author, they like, sometimes you just sat at your computer, and you do f*** all day.

ANGELA HARTNETT: Nothing comes.

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: I guess you've got to go through that.

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: How do you deal with those days where it's not coming?

SERGE PIZZORNO: I then I'll just do draw—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: —like, I've got, I've got some, I'll do art, I'll try and make something. So, if it's not happening, I'll just, what, you know, I'll put a film on.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: I, I sort of get away with watching a lot of films, but I say, “I'm just researching,” you know what I mean?

[crew laughs]

NICK GRIMSHAW: It's a creative process. And you say you're in there every day. What is your optimum working time? Because I always, when you're saying you don't do it anymore, often when we speak to bands—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —and artists, they do it all night and I'm like, that—

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: —sounds like a disaster.

SERGE PIZZORNO: I used to be like mad hours.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: Weirdly, I never thought I'd want a 9 to 5, but I've kind of craved a 9 to 5—

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: —like hours in the morning.

NICK GRIMSHAW: It's kind of amazing how many artists I interviewed say the exact same thing.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: They're like, “No, that's why I did it because I didn't want a 9 to 5.”

SERGE PIZZORNO: That's what I mean.

NICK GRIMSHAW: And they're like, “Actually works really well to like—

[everyone laughs]

NICK GRIMSHAW: —to like work.” I wanted to ask you about how it was like as, because you're always a key member of the band, you know, I always think of you, and I think of Kasabian, and I always have since I started going to see you guys.

But to make the leap as a, as a frontman, how was that shift for you? Because, you know, you're always like on the stage being cheered out on the stage.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: It's a different energy in it to be—

SERGE PIZZORNO: It's totally different.

NICK GRIMSHAW: —the frontman.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: It's what it's, it's mad. It's like an alternate universe.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: So, you know, I thought I was Keith.

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: And now Mick, and it's like, I don't know what happened there, you know. But it's amazing what you're capable of when you don't know it, you know, when you've just thrown in—

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: —and you just got to figure it out—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: –then you, you sort of, I don't know, you just, you just find the way. But I've almost treated it like a martial art in a way–

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: –of like, I've sort of dedicated, you know, I've learned from the greats–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: –and I've, you know, I've got myself fit, like I've, I've taken it really seriously-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: -and you know, I see it as my duty to entertain. Like, that's like the–

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: –you go on that stage, and you just make sure that every person–

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: –in there goes away with–

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: –memories that will be–

ANGELA HARTNETT: Unique to that gig, yeah.

SERGE PIZZORNO: –like just ingrained in your brain. So, you can draw on that for the rest of your life. Remember that, like, that Saturday show?

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: There's kids in the audience that will, that Finsbury Park will never leave them.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm, yeah.

SERGE PIZZORNO: And that's, for me, that's the job, you know what I mean?

ANGELA HARTNETT: Mm.

[crew laughs]

NICK GRIMSHAW: Um, I saw a really amazing video of your mum, Pat. She's been interviewed on the street and they're like, "So who are you, blah blah blah, like tell us about your life." And she talks about Serge.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: It's amazing. And she just talks about like how proud she is of you because of your vision and your like focus from the age of 14 saying like, "I want to be in a band, I want to play Glastonbury." Is that true that you were like quite laser focused at a young age.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: Yeah, yeah, but it was more the fear of having to get a real job.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: *[laughs]*

SERGE PIZZORNO: You know what I mean.

ANGELA HARTNETT: *[laughs]*

SERGE PIZZORNO: And, and, and music just was there.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: And yeah, and songwriting to me is like—

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: —everything.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And did you, when you were wanting to do that at that age, were you saying it out loud—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —or were you just thinking it, or were you saying to your mum like—

SERGE PIZZORNO: I was strutting around the school in a fur coat.

[crew laughs]

NICK GRIMSHAW: Come on. Come on.

ANGELA HARTNETT: What, what bands were you listening to? What were you influenced by?

SERGE PIZZORNO: Well, the first, the first real, the rave scene was huge. Like, that was a, that early rave scene was so, I mean, it's too young to go—

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: –but I just was so obsessed with you know, the idea of like this subculture–

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: –where you wouldn't know, you couldn't buy it in, in the record stores.

ANGELA HARTNETT: Yeah, yeah, yeah, it was all underground.

SERGE PIZZORNO: Yeah. And then people would just turn up with sound systems in lorries and vans–

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: –and–

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: –it was for the people, you know.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: And I was really, that had a big effect on me. I'd like rave t-shirts, you know–

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: –with the slogans on.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: You get like–

SERGE PIZZORNO: You weren't allowed, one of them said like, “Fairy hip kid, just add LSD,” you know, like Fairy Liquid.

NICK GRIMSHAW: Mm-hm, mm-hm.

ANGELA HARTNETT: Yeah, yeah, yeah.

SERGE PIZZORNO: And had a big Superman shirt with like a massive E on it. And I'd go to school like that.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

SERGE PIZZORNO: Like 12, didn't know what day it was. And then so that was the real thing of like–

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: –that was my like beginning.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: And then I was like the perfect age for Britpop–

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: –like that British–

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: –music explosion.

ANGELA HARTNETT: Yeah, yeah of course, yeah.

SERGE PIZZORNO: I was like prime. And then–

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: –you know, when sort of Oasis came and Liam and Noel were like, they made someone from Leicester believe that–

ANGELA HARTNETT: You could do it.

SERGE PIZZORNO: –we can, you can–

ANGELA HARTNETT: Yeah, yeah.

SERGE PIZZORNO: —that's it.

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: You know, I don't want to be, I can't be like, you know—

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: —it's like that mod attitude. Then I sort of committed hard and, you know—

ANGELA HARTNETT: Brilliant.

SERGE PIZZORNO: -there's long hair and just the fur coats and just strutted.

NICK GRIMSHAW: But I love in the video she says like you've freed her, like you've made her feel inspired and free. And I was like—

ANGELA HARTNETT: Aw, that's lovely.

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: —that's kind of amazing to see.

SERGE PIZZORNO: Yeah, yeah.

NICK GRIMSHAW: It really is.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's really special. Yeah. Really is.

ANGELA HARTNETT: Aw, bless your mum.

NICK GRIMSHAW: And tell us about this album then.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Tell us about the, you know, the intention with it, what it was when you were in there that you wanted to get to on Act III.

SERGE PIZZORNO: It feels like a little bit of each album.

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: You know, over the years I sort of developed a style in the way I put a song together and it's like the sort of accumulation of all that I've learnt. And then this record is like just bits and pieces of the previous 8. I'm really proud of it. I think it's really, really special record.

NICK GRIMSHAW: Aw, good. And do you play it to people along the way?

ANGELA HARTNETT: Yeah, I was gonna say.

NICK GRIMSHAW: Is there anyone that you like test it out on, like friends or family?

SERGE PIZZORNO: Yeah, yeah, every now and again. Amy, my wife, gets to sort of hear voice notes and—

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: —she's always just like, “What? I don't even understand what you're doing there.”

ANGELA HARTNETT: *[laughs]*

SERGE PIZZORNO: The problem is I can, I can hear from a voice note, I can hear a finished song.

NICK GRIMSHAW: Oh wow, okay.

SERGE PIZZORNO: If I've got 8 seconds, I can, I can hear the whole thing.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Wow.

SERGE PIZZORNO: Well, so I can hear like the symphony of a little voice note—

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: —that just sounds like someone mumbling. So, but I forget most people are just going, you just, what you're saying, you're not saying anything.

ANGELA HARTNETT: Yeah, yeah, yeah, yeah.

SERGE PIZZORNO: What's, you know so—

NICK GRIMSHAW: Oh wow.

SERGE PIZZORNO: Yeah.

ANGELA HARTNETT: 'Cause that's a skill.

SERGE PIZZORNO: So, she, she has to listen to a lot of nonsense.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: And does she keep you quite grounded—

SERGE PIZZORNO: Very much so.

NICK GRIMSHAW: —she's quite straight up.

SERGE PIZZORNO: Yeah.

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

NICK GRIMSHAW: We all have partners like that, don't we? Yeah, yeah.

ANGELA HARTNETT: That's what you need in life.

NICK GRIMSHAW: I say, “Why don't you listen to that on radio?” And he's like, “I don't need to hear your voice anymore.” Thanks.

ANGELA HARTNETT: Yeah.

[crew laughs]

[theme music plays]

NICK GRIMSHAW: We were looking at your, your life and we were like, hang on, we want to talk about the extracurricular passions of you.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, we found out that you used to design your own trainers as a kid.

SERGE PIZZORNO: Yes.

NICK GRIMSHAW: That's adorable.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: Yeah, yeah.

[crew laughs]

SERGE PIZZORNO: No, I did full brands and stuff.

NICK GRIMSHAW: Did you?

SERGE PIZZORNO: Yeah, yeah.

ANGELA HARTNETT: Oh wow.

SERGE PIZZORNO: Yeah, I was obsessed with, uh, fashion—

NICK GRIMSHAW: Uh-huh.

SERGE PIZZORNO: —and I was just, yeah, I always—

ANGELA HARTNETT: Have you still, is your mum still got any designs of those?

SERGE PIZZORNO: Yeah, yeah. Got them all out. And I was like, wow.

ANGELA HARTNETT: Oh, brilliant.

SERGE PIZZORNO: I used to do football kits—

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: —and yeah, I had a whole brand, like projections, like profit projections and stuff.

NICK GRIMSHAW: No way.

[crew laughs]

ANGELA HARTNETT: That's amazing. Get you to do them—

SERGE PIZZORNO: They weren't, they weren't anything real.

NICK GRIMSHAW: Profit's up.

SERGE PIZZORNO: Yeah, exactly like that.

[crew laughs]

NICK GRIMSHAW: And have you made like, because we know you for your excellent outfits—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —have you made any outfit choices over the years where you look back and you're like, I shouldn't have done that?

SERGE PIZZORNO: Yeah, I think like between like '06 and '09—

ANGELA HARTNETT: Uh-huh.

SERGE PIZZORNO: —I would wish we could delete that. Those—

NICK GRIMSHAW: Right.

SERGE PIZZORNO: —some, some bad choices.

NICK GRIMSHAW: What are we talking? What are we talking? Like?

SERGE PIZZORNO: Some bad scarves.

NICK GRIMSHAW: Yeah, yeah.

[crew laughs]

ANGELA HARTNETT: Yeah. That's not too bad, a scarf.

NICK GRIMSHAW: I think in the, in whatever you wear at the time, you like can't possibly think this would ever—

SERGE PIZZORNO: Yes.

ANGELA HARTNETT: No, because otherwise you wouldn't wear it.

SERGE PIZZORNO: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then when I look back at like—

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: Yes.

NICK GRIMSHAW: —what I was wearing at that time—

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: —t-t-terrible

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Unbelievable.

SERGE PIZZORNO: Some terrifying pictures.

NICK GRIMSHAW: Now this I loved, loved this so much from an interview that you did with Runner's World because—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —you enjoy a run.

SERGE PIZZORNO: Yes.

NICK GRIMSHAW: This is my favourite, that you got the influence from Forrest Gump.

SERGE PIZZORNO: Yes.

NICK GRIMSHAW: I love that.

[crew laughs]

NICK GRIMSHAW: I love that you watch Forrest Gump.

ANGELA HARTNETT: Run, Serge, run!

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: This is it. I'm going to take it up. Is that a true story?

SERGE PIZZORNO: Yeah. Yeah. I remember seeing it as a kid. I just, you know, the idea of just—

NICK GRIMSHAW: I love that *[laughs]*

SERGE PIZZORNO: —you know, the idea of just like going.

NICK GRIMSHAW: Yeah. And the freedom you get.

SERGE PIZZORNO: Like as far as you can. Like just decide one day.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: That I'm just gonna run.

NICK GRIMSHAW: Mm-hm.

SERGE PIZZORNO: And I loved the idea of that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: And I think, what, you know, just grow a massive beard—

NICK GRIMSHAW: *[laughs]*

[crew laughs]

SERGE PIZZORNO: –long hair, and just run to like--

NICK GRIMSHAW: And just run.

ANGELA HARTNETT: Just run until you stop. Yeah.

NICK GRIMSHAW: Have you ever had a runner's high?

ANGELA HARTNETT: No.

NICK GRIMSHAW: Me neither.

ANGELA HARTNETT: No, we've never run that far, Nick.

SERGE PIZZORNO: Yeah, yeah you need to. How far have you gone though?

ANGELA HARTNETT: You did a 10K did you not?

NICK GRIMSHAW: I've done like a 10K

SERGE PIZZORNO: Yeah, so about 10K.

NICK GRIMSHAW: Oh

ANGELA HARTNETT: Euphoria.

SERGE PIZZORNO: You should have done a bit further.

NICK GRIMSHAW: I always find the end better than the beginning.

SERGE PIZZORNO: Yeah, of course. Yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Right?

SERGE PIZZORNO: Yeah.

ANGELA HARTNETT: Oh, of course.

[crew laughs]

ANGELA HARTNETT: Because it's the end.

NICK GRIMSHAW: No, no but like the end, like the first bit I'm like all clunky.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But by the time I've run for a bit.

ANGELA HARTNETT: You got into your rhythm.

NICK GRIMSHAW: I'm like, maybe I'm a runner.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then it ends.

ANGELA HARTNETT: Maybe you're a runner. *[laughs]*

SERGE PIZZORNO: You know what though? You're right. The clunk, you always get the clunk.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Right.

SERGE PIZZORNO: I get the clunk.

NICK GRIMSHAW: The clunk. Is that when it's not working?

ANGELA HARTNETT: You just get into it.

SERGE PIZZORNO: The first mile, no matter how fit, you know, no matter how good you do—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: —it's horrendous. And then you just—

ANGELA HARTNETT: Mm.

SERGE PIZZORNO: —body goes, oh, I know what I'm doing now.

NICK GRIMSHAW: Know what I'm doing okay.

ANGELA HARTNETT: Gets into it.

NICK GRIMSHAW: It does exist. It does exist.

SERGE PIZZORNO: That'll never leave you.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Okay, all right.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: That high exists.

SERGE PIZZORNO: That high exists.

NICK GRIMSHAW: People keep saying it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I'm not, I've not—

SERGE PIZZORNO: No, no, it's there.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: It's there, it's real.

ANGELA HARTNETT: Says Forest, he tells you.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh man, Forest.

NICK GRIMSHAW: Yeah, Forest knows.

[theme music plays]

NICK GRIMSHAW: Serge, we're going to do your fast-food quiz now.

ANGELA HARTNETT: Yeah okay.

NICK GRIMSHAW: It's quick fire.

SERGE PIZZORNO: Okay.

NICK GRIMSHAW: Are you ready?

SERGE PIZZORNO: Oh, oh yeah, yeah, yeah.

NICK GRIMSHAW: Yeah okay *[laughs]*

[crew laughs]

NICK GRIMSHAW: Tell us your favourite way to eat eggs.

SERGE PIZZORNO: Oh, fried.

ANGELA HARTNETT: Yeah. What's your favourite sandwich filling?

SERGE PIZZORNO: Ham. But the nice ham—

ANGELA HARTNETT: Good ham yeah.

SERGE PIZZORNO: –you know what I'm saying? The wafer ham.

NICK GRIMSHAW: No

ANGELA HARTNETT: Wafer thin.

SERGE PIZZORNO: The expensive–

NICK GRIMSHAW: Nice ham.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: –butchers ham.

ANGELA HARTNETT: Yeah. lovely yeah.

NICK GRIMSHAW: Expensive ham. What's the best form of potato?

SERGE PIZZORNO: Oh, question that, isn't it? There's so many choices.

NICK GRIMSHAW: So many.

SERGE PIZZORNO: Roast.

NICK GRIMSHAW: Correct.

[crew laughs]

ANGELA HARTNETT: What's your favourite herb?

SERGE PIZZORNO: I mean, the obvious answer.

[everyone laughs]

ANGELA HARTNETT: Which is? *[laughs]* We know.

NICK GRIMSHAW: Right.

[everyone laughs]

NICK GRIMSHAW: What is, what's the best crisp?

SERGE PIZZORNO: I'm gonna go a Space Raider pickled onion.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Space Raider, wow. I don't think we've had that answer before.

SERGE PIZZORNO: That's for the connoisseur, that is.

NICK GRIMSHAW: Yeah, yeah, yeah.

SERGE PIZZORNO: That's the Michelin star of crisp that is.

ANGELA HARTNETT: That is, that is. What's your favourite fruit?

SERGE PIZZORNO: Pineapple.

NICK GRIMSHAW: What's the best pasta?

SERGE PIZZORNO: Just had it.

NICK GRIMSHAW: I actually think we have.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I actually—

SERGE PIZZORNO: It's up there for me.

NICK GRIMSHAW: —I've ate that.

SERGE PIZZORNO: Honestly.

ANGELA HARTNETT: Bless you.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Um, what's your favourite Sunday roast?

SERGE PIZZORNO: Chicken.

ANGELA HARTNETT: Chicken, nice.

SERGE PIZZORNO: Yeah.

NICK GRIMSHAW: What would you say is the best beverage?

SERGE PIZZORNO: I'm going to say Picoso lime and—

NICK GRIMSHAW: Uh-huh.

SERGE PIZZORNO: —uh chilli.

ANGELA HARTNETT: And finally, what's your favourite toast topping?

SERGE PIZZORNO: Red Leicester.

NICK GRIMSHAW: Oh, nice. Correct answer.

ANGELA HARTNETT: Yeah, yeah, that's a good choice.

SERGE PIZZORNO: Come on.

ANGELA HARTNETT: That's a good answer.

NICK GRIMSHAW: Come on.

ANGELA HARTNETT: Very good, like those.

NICK GRIMSHAW: Serge, we've come to the end of the show question.

SERGE PIZZORNO: Okay.

NICK GRIMSHAW: Uh, for your chance to take home this Waitrose goodie bag.

ANGELA HARTNETT: Full of little treats—

NICK GRIMSHAW: Full of stuff. Ange—

ANGELA HARTNETT: —and delights for you.

NICK GRIMSHAW: —has done the big shop.

SERGE PIZZORNO: Oh nice.

ANGELA HARTNETT: There you go, all that for you.

NICK GRIMSHAW: There we go.

SERGE PIZZORNO: Wow, look at that.

NICK GRIMSHAW: Here we go, we have a fashion question for you.

SERGE PIZZORNO: Okay.

NICK GRIMSHAW: Um, Lady Gaga famously had a meat dress.

SERGE PIZZORNO: Yes.

NICK GRIMSHAW: But which of the following items are you most drawn to and why? So, she had the meat dress. Would you like a mushroom top hat. So, it's a top hat made of mushrooms.

SERGE PIZZORNO: Okay, made of mushrooms.

NICK GRIMSHAW: Made of mushrooms.

ANGELA HARTNETT: Mm-hm.

SERGE PIZZORNO: Okay.

NICK GRIMSHAW: A bacon suit.

SERGE PIZZORNO: Oh.

NICK GRIMSHAW: Suit made of bacon. Or would you like a Farfalle bow tie?
So like pasta bow tie.

SERGE PIZZORNO: Have you made—

[crew laughs]

SERGE PIZZORNO: —have you got, have you made them?

NICK GRIMSHAW: No, we've not.

ANGELA HARTNETT: No, no, no, no.

[crew laughs]

NICK GRIMSHAW: Yeah, bring on, bring on the mushroom top hat.

ANGELA HARTNETT: Bring on the bacon suit!

NICK GRIMSHAW: Bacon suit.

ANGELA HARTNETT: Spent all morning making.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: I thought—

NICK GRIMSHAW: I'll tell you what, tell you what—

SERGE PIZZORNO: You know sometimes you go to fancy restaurant—

ANGELA HARTNETT: That would have been quite impressive if we had to be fair.

SERGE PIZZORNO: When you go to a fancy restaurant—

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: —you know, those ones that you see on Netflix—

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: —and they bring out—

NICK GRIMSHAW: And it's a bit conceptual.

SERGE PIZZORNO: —mad stuff.

ANGELA HARTNETT: Mad stuff.

NICK GRIMSHAW: Yeah, yeah, yeah.

SERGE PIZZORNO: I thought maybe that's—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: This is the mind of a true creator.

ANGELA HARTNETT: Exactly yeah.

SERGE PIZZORNO: Have you made them?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We're like no.

[crew laughs]

ANGELA HARTNETT: How do I know what to answer?

NICK GRIMSHAW: No Serge would.

ANGELA HARTNETT: I need to wear it.

NICK GRIMSHAW: No Serge would.

ANGELA HARTNETT: Yeah, I need to feel it.

NICK GRIMSHAW: You and Serge should have a collaborative day.

ANGELA HARTNETT: Yeah, we'll do it.

NICK GRIMSHAW: Where you make something.

ANGELA HARTNETT: I like that. Yeah, a mushroom hat.

NICK GRIMSHAW: Yeah.

SERGE PIZZORNO: Let's do it.

ANGELA HARTNETT: So, which, what are we making then on our collaboration?

NICK GRIMSHAW: Yeah, go on, you should make it for Serge.

ANGELA HARTNETT: What are we making?

NICK GRIMSHAW: Well, the mushroom top hat sounds quite nice.

SERGE PIZZORNO: Yeah.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: I mean, that would be the obvious one. The meat suit, I'm not sure, walking around in a meat suit—

NICK GRIMSHAW: No.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: It's not great, is it?

NICK GRIMSHAW: No.

SERGE PIZZORNO: We'll go mushroom top hat. I like that.

NICK GRIMSHAW: Yeah, I think—

ANGELA HARTNETT: I think that, yeah.

NICK GRIMSHAW: —we should do that. I think that's quite good.

ANGELA HARTNETT: I think that could work yeah.

NICK GRIMSHAW: Can we get on that.

ANGELA HARTNETT: I'll do that—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: —next time you're on.

SERGE PIZZORNO: Yeah amazing.

NICK GRIMSHAW: Next big show—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —mushroom top hat. Serge, the goodie bag is yours.

ANGELA HARTNETT: Yeah.

SERGE PIZZORNO: Oh wow. Have I won for that?

ANGELA HARTNETT: Yes

[applause]

NICK GRIMSHAW: You've won for that. You've won for that. *[laughs]* “Have I won for that?” Thank you for coming to see us—

ANGELA HARTNETT: Yes, thank you.

NICK GRIMSHAW: Round of applause for Serge, everybody.

[cheering and applause]

SERGE PIZZORNO: Thank you.

ANGELA HARTNETT: Thank you, thank you, Serge.

NICK GRIMSHAW: Thank you, that was so fun.

[theme music plays]

NICK GRIMSHAW: Massive thank you to Serge for joining us—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: –for this week's episode. Before we go, uh, we have a question. I thought this is quite a good question–

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -v-ital for anyone planning to go to one of your restaurants, Ange–

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: –or any Italian really.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Uh, this is from Robin. Hi Robin–

ANGELA HARTNETT: Hi Robin.

NICK GRIMSHAW: –uh, saying, “Hi Nick, Angela, and team. I'm pregnant and I've just taken myself out to Cafe Murano for a last treat before I get too big to move–

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: –and the baby comes. I had a lovely time, uh, the staff were fantastic, including checking the cheese was pregnancy friendly without me asking.”

ANGELA HARTNETT: Very good. Very good.

NICK GRIMSHAW: Pregnancy friendly cheese?

ANGELA HARTNETT: Well, pasteurised or unpasteurised—

NICK GRIMSHAW: Oh, okay.

ANGELA HARTNETT: —you see. Yeah.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: So, if you have burrata, that's probably unpasteurised—

NICK GRIMSHAW: Oh, okay.

ANGELA HARTNETT: -s-o you want to check you got pasteurised cheese.

NICK GRIMSHAW: Uh, Robin says, “The food was delicious too. I had linguine cacio e pepe.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: My question: how are you supposed to eat long pasta in public? I stuck in my fork, I twiddled, but worried I was getting it wrong. Nick, please don't let Angela say, ‘Do what you like,’ because people will judge if I flick it up my nose. Um, love the podcast, especially these seasonality tips. From Robin.” Yeah, so long pasta.

ANGELA HARTNETT: So, I think with the long pasta, you should always eat it as you like it—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: –whatever you're comfortable with. And we've just had Serge on, and he smashed the long pasta. I mean, he was eating it on camera–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: –chatting away.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: He was brilliant.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And not eating pasta on a screen is not easy, is it?

NICK GRIMSHAW: No. Well, I think have one long piece and, have you ever seen Lady and the Tramp?

ANGELA HARTNETT: Yes.

[crew laughs]

NICK GRIMSHAW: *[slurps]* Do it like that.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: You know what do you reckon.

ANGELA HARTNETT: Like they do in Japan noodles, the way that you do it in Italy, or the Italians do, is you have a spoon—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: —and you have your fork. I always have my fork in my right, and you sort of load the pasta onto the spoon and you twizzle on the spoon—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: —and then onto there.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: And the spoon is also used to help you pick it up.

NICK GRIMSHAW: Used to help to pick it up—

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: —so you're not getting the—

ANGELA HARTNETT: Dribble.

NICK GRIMSHAW: —dangle dribbly bits.

ANGELA HARTNETT: Yeah, exactly. Yeah.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: That's how you do it.

NICK GRIMSHAW: There you go, Robin.

ANGELA HARTNETT: There we go.

NICK GRIMSHAW: There you go, Robin. That's how you do it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh, if you have any questions, you can ask us anything—

[theme music begins to play]

NICK GRIMSHAW: —how to eat food—

ANGELA HARTNETT: How to eat food.

NICK GRIMSHAW: —uh, you can email us dish@waitrose.co.uk. And thank you for watching, thank you for listening, and we will see you next week, for more. Bye. If that episode has left you wanting more, find us on Instagram, TikTok, and YouTube, just search Dish.

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