

Gemma Arterton is shown the secrets of the perfect crab, fennel and chilli linguine



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: That's right.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: How are you, Ange?

ANGELA HARTNETT: I'm very well, thanks. And yourself?

NICK GRIMSHAW: I'm good. Yeah, I'm all right. When did I last see you?

ANGELA HARTNETT: It's been a few weeks. I haven't seen you, I don't think since we last recorded. I haven't seen you in between.

NICK GRIMSHAW: We were meant to see each other last night.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And, I was excited.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then as it got closer and closer to the time, I was like—

ANGELA HARTNETT: It's all the way in West London

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: It's cold—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —it's wet, you gotta watch videos.

NICK GRIMSHAW: Getting up early.

ANGELA HARTNETT: You've got to get up early.

NICK GRIMSHAW: Mh-hm. And I love that you said something like, 'Are you still up for later? Fine, if not.'

ANGELA HARTNETT: If not.

NICK GRIMSHAW: And I said—

ANGELA HARTNETT: Gave you an out, you see.

NICK GRIMSHAW: And I said—

ANGELA HARTNETT: And you took it.

NICK GRIMSHAW: ‘I’m not.’

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: And then I said to Ange when I got— I said, ‘Did you go last night?’ She said, ‘Well, because you weren’t going, I didn’t go.’

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NICK GRIMSHAW: And I was like, ‘Yes!’ So we both failed.

ANGELA HARTNETT: Both failed.

NICK GRIMSHAW: Good friendship

ANGELA HARTNETT: Both failed.

NICK GRIMSHAW: When you both fail.

ANGELA HARTNETT: We'll go and see it another time.

NICK GRIMSHAW: We'll go and see it another time.

ANGELA HARTNETT: 'Cause its on. We'll see it in our own time, afternoon, have a little lunch.

NICK GRIMSHAW: We'll go and see an exhibition.

ANGELA HARTNETT: Yeah, exactly. We'll do it another time.

NICK GRIMSHAW: We'll go another time. Yeah. Oh, I know what I wanted to talk to you about.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: I went to the BRIT Awards.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: In— Which was in Manchester, of course. I know I'm getting older now—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —because the train journey there and back—

ANGELA HARTNETT: *[laughs]* Was better than the BRITs?

NICK GRIMSHAW: –was the highlight

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: It really was a highlight. So, I've never done a posh train like an–

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: –Orient Express situation.

ANGELA HARTNETT: I see yes.

NICK GRIMSHAW: So, this was like the Belmond Pullman.

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: Which is like the UK Orient Express experience.

ANGELA HARTNETT: I've cooked on one of those trains. Yes.

NICK GRIMSHAW: Well, that's what I wanted to know

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Because the food– So they slowed it down, so you went and had like–

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: –a 3-course lunch.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It blew my tiny little mind. I loved it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But I was like, ‘How are they cooking on this?’

ANGELA HARTNETT: It's a nightmare.

NICK GRIMSHAW: [*laughs*] It is. So, you– Because it's fast as well.

ANGELA HARTNETT: Honestly, it's- Em, and I did it, and we– Where did we do it? I think it went down to Kent and back.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: And it was the 4 courses and I think it was like 100 and something people

NICK GRIMSHAW: [*laughs*] On a train!

ANGELA HARTNETT: And then 2 tiny kitchens. I kid you not, half the size of this table. It was just– And, and also the kitchens weren't near each other, so Em and I were constantly running up and down like carriages.

NICK GRIMSHAW: [*laughs*]

ANGELA HARTNETT: And Em's said to me after, she, 'Never make me do that again, please don't make me do that again.' It was just horrible. And, you know, and it does— And honestly, you've got to respect the guys who do it all the time.

NICK GRIMSHAW: I could not believe it, yeah.

ANGELA HARTNETT: They know what menu to do.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: But we should— I would love to do it because, I, when I was a kid, I interrailed.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And the best experience is, you get in, go on in London, and then you sleep and you wake up in Switzerland.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And so, you see all the mountains and the sky, and it's amazing, that sort of feeling.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: So, we should do that.

NICK GRIMSHAW: Anyway, the train has firmly docked—

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: –into–

ANGELA HARTNETT: Central.

NICK GRIMSHAW: –Dishden station. Um, because we've got a great guest for you, Gemma Arterton is going to be here. Um, I went to say hi to her. She's very excited. We actually hosted an awards ceremony once. We, me and Gemma Arterton hosted the British Fashion Awards.

ANGELA HARTNETT: Oh nice.

NICK GRIMSHAW: I can't remember what year. I feel like she won't remember.

ANGELA HARTNETT: Was it good? Was it successful?

NICK GRIMSHAW: [*scoffs*] Uh, hello, me and Gemma Arterton?

[crew laughs]

ANGELA HARTNETT: Well, I'm–

NICK GRIMSHAW: Obviously, yes.

ANGELA HARTNETT: Just checking.

NICK GRIMSHAW: Yeah, no, it was!

ANGELA HARTNETT: I mean, have you done it since?

NICK GRIMSHAW: No, it was a one-off.

ANGELA HARTNETT: Oh okay *[laughs]*

NICK GRIMSHAW: Um, very weird, very weird. Um, but Gemma's gonna be here to talk about a new show, Secret Service

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And which is all about, spies.

ANGELA HARTNETT: Secret Service.

NICK GRIMSHAW: Secret Service, yeah. Did you watch?

ANGELA HARTNETT: I did watch it.

NICK GRIMSHAW: And did you like it?

ANGELA HARTNETT: I did, I got into it actually.

NICK GRIMSHAW: I did.

ANGELA HARTNETT: Yeah, I've always wanted to be a spy.

NICK GRIMSHAW: Well, we should ask her who'd make a good spy out of me and you. Because I was thinking when I was on that train, I would be a spy. I'd like to be that sort of spy. But, you know, like, it feels quite like—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: –Agatha Christie being on that sort of train.

ANGELA HARTNETT: Feel like you're going back like 40 years.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Wearing a nice hat, good suit.

NICK GRIMSHAW: Yes, yeah.

ANGELA HARTNETT: Yeah, okay.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: I get you, I see what, spy on you–

NICK GRIMSHAW: Not now, like, running around.

ANGELA HARTNETT: No, none of that James Bond nonsense.

NICK GRIMSHAW: No, no.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Well, Gemma will be here to talk about that. But in other news, she's also a baker.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Uh, she apparently makes a great lemon meringue pie. We've been having a few more desserts, I feel, this season.

ANGELA HARTNETT: Oh yeah, we're having a dessert today. Aren't we, yeah?

NICK GRIMSHAW: Yeah, we're not allowed to say it's a rarity anymore, production was saying.

ANGELA HARTNETT: Are we not? Oh gosh.

NICK GRIMSHAW: Because we always say it and then it's not that rare. Um, but before we get Gemma in, what is seasonal, Angela Hartnett?

ANGELA HARTNETT: Uh, Amalfi lemons.

NICK GRIMSHAW: Amalfi lemons.

ANGELA HARTNETT: Um, they're bang in season now, citrus season now. You've just had, uh, Seville oranges.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Got blood oranges now.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Uh, still for another month or so, and then Amalfi lemons. And these will go probably, through to for the next few months. But they're unwaxed lemons—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: They're really, amazing flavour, nice and large, and they're just delicious really. And you can do so much, you know what to do with a lemon.

NICK GRIMSHAW: Yeah, we do know what to do with the lemon, but just pretend we don't.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: What would you do with this specifically, Amalfi Coast lemon?

ANGELA HARTNETT: Well, the other things that are coming into season now, asparagus and peas.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So, I do a lovely just boiled simple asparagus with butter and then freshly grated lemon rind on it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And some Parmesan. You can do a lovely lemon butter chicken, which I think is fantastic with it.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Or a cacciatore, which is with lemon, rosemary, and garlic, where you basically just cut the lemon into pieces, just squeeze that on with some white wine, and that sort of—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —helps cook the chicken.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Or lemon and pea risotto.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Which is another great thing. But they've got real sweet, fragrant flavour.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: They're not as acidic as your, you know, your bog standard lemon.

NICK GRIMSHAW: Right, lemon.

ANGELA HARTNETT: And the other thing is you can really eat the pith. You know, you always say you don't.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: But when you cut in half, it's a really thick pith. And so you can make lovely little— you can take the skin with the pith and then boil them 3 or 4 times in sugar water, and then you can caramelise them, make them like a sort of lemon candy as well. So there's loads you can do with these lemons.

NICK GRIMSHAW: Delicious.

ANGELA HARTNETT: And the classic, obviously, from Amalfi, is a limoncello.

NICK GRIMSHAW: And we're going to use lemons today?

[theme music plays]

ANGELA HARTNETT: Uh, yeah, I've made lemon posset for Gemma.

NICK GRIMSHAW: Oh yes, let's get Gemma Arterton.

[cheering and applause]

NICK GRIMSHAW: Hi Gemma Arterton!

GEMMA ARTERTON: Hi!

NICK GRIMSHAW: Hi!

GEMMA ARTERTON: Oh, hello!

NICK GRIMSHAW: Nice to see you. How are you?

GEMMA ARTERTON: Excited!

ANGELA HARTNETT: Gemma, lovely to have you.

GEMMA ARTERTON: Thank you. Awh, thanks for having me.

ANGELA HARTNETT: Pleasure.

GEMMA ARTERTON: Just doing really well.

NICK GRIMSHAW: Yeah, good.

GEMMA ARTERTON: Yeah, I'm happy to be let out for the day.

NICK GRIMSHAW: Yeah.

GEMMA ARTERTON: I've got 2 kids now—

ANGELA HARTNETT: Aw.

GEMMA ARTERTON: —and it's just hard.

[everyone laughs]

NICK GRIMSHAW: It's a hard day. How old are they, Gemma?

GEMMA ARTERTON: 3 and 5 and a half months.

NICK GRIMSHAW: Oh, wow, new!

ANGELA HARTNETT: Oh wow!

GEMMA ARTERTON: Angela's soda bread. So I make soda bread.

ANGELA HARTNETT: I know, that's why!

NICK GRIMSHAW: Is that why you made it?

GEMMA ARTERTON: *[laughs]*

[crew laughs]

ANGELA HARTNETT: Yes!

[theme music plays]

NICK GRIMSHAW: Okay, let's welcome our guests then, please. Angela, let's do it. A brilliant actor is here to spill the secrets about her role as an MI6 agent.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: In return, we're going to help her unravel the mystery of her, and I quote, 'claggy crab linguine.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: It's Gemma Arterton, everybody!

[cheering and applause]

NICK GRIMSHAW: Welcome! Hi Gemma.

ANGELA HARTNETT: Hi Gemma.

NICK GRIMSHAW: How are you?

GEMMA ARTERTON: Oh, I'm so ecstatic to be here. I'm so happy. Thank you so much. Thank you for having me.

NICK GRIMSHAW: Thank you for coming.

ANGELA HARTNETT: Our pleasure. Yeah.

NICK GRIMSHAW: I was very happy that you were coming to see us, 'Cause I was saying to Angela, I was like, 'There's a time when I saw Gemma Arterton all the time.'

GEMMA ARTERTON: Out and about.

NICK GRIMSHAW: Out and about.

GEMMA ARTERTON: Clubbing.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Clubbing. On the radio. And I said there was a time we hosted the British Fashion Awards together.

GEMMA ARTERTON: We did, we did.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And Ange said, 'Did it go well? Did you do it again?' And I said—

GEMMA ARTERTON: We weren't invited.

NICK GRIMSHAW: No.

ANGELA HARTNETT: *[laugh]*

NICK GRIMSHAW: Just once. *[laughing]*

ANGELA HARTNETT: Just the once.

GEMMA ARTERTON: Aw.

NICK GRIMSHAW: Just the once.

GEMMA ARTERTON: Maybe we weren't fashion enough for the Fashion Awards.

NICK GRIMSHAW: We weren't. No, we weren't.

ANGELA HARTNETT: I'm sure that's not true.

NICK GRIMSHAW: Anyway, it's great to see you.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: It's great to see you.

NICK GRIMSHAW: And I'm so happy that all three of us are hosting the Fashion Awards this year.

ANGELA HARTNETT: *[laughs]*

[cheering and applause]

GEMMA ARTERTON: Have us back. Have us back.

NICK GRIMSHAW: *[laughs]* Um, how are you though? How is life for you?

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: Great.

NICK GRIMSHAW: Yeah?

GEMMA ARTERTON: Yeah, I'm really well. Um, I've just had another kid, and so I'm in the thick of that.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: But, but it's all lovely. And—

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: —and, um, getting back into it again.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Good.

GEMMA ARTERTON: You know, coming back from the brink of exhaustion, you know.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: You know, but it's all good.

NICK GRIMSHAW: *[laughs]* It's all good, yeah.

ANGELA HARTNETT: You're managing. you look great. You don't look exhausted, you look great.

GEMMA ARTERTON: Power of the paintbrush.

ANGELA HARTNETT: You look fabulous.

GEMMA ARTERTON: Power of the paintbrush. Thank you so much, Angela.

ANGELA HARTNETT: No!

NICK GRIMSHAW: *[laughs]* Um, I feel like you should get started. Get involved!

ANGELA HARTNETT: Yes.

GEMMA ARTERTON: Oh, I'm, I'm looking at this bread.

NICK GRIMSHAW: You can get involved yeah.

GEMMA ARTERTON: And I'm like it's–

NICK GRIMSHAW: Please, you've got to have some of the bread. And Angela, you can tell us what we have here. This is your soda bread.

ANGELA HARTNETT: So, it's soda bread, yeah.

NICK GRIMSHAW: Which I've never–

GEMMA ARTERTON: Mm.

NICK GRIMSHAW: –you've not made on Dish before?

ANGELA HARTNETT: Never made bread before.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Soda bread, I do like because it's really easy to make.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It's literally flour, two types of flour, wholemeal flour, normal flour–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: –bicarbonate of soda and buttermilk. And they– and a bit of salt and touch of sugar, and you just mix it all together and straight in the oven.

GEMMA ARTERTON: It's the best.

ANGELA HARTNETT: There's no proving, there's no room to rise and bat it back. And it's really, really good.

GEMMA ARTERTON: Mm.

ANGELA HARTNETT: It's easy to make.

NICK GRIMSHAW: I love soda bread.

ANGELA HARTNETT: Yeah, it's good. Well, I know I've got to make it. I've got to find a gluten-free soda bread recipe.

NICK GRIMSHAW: Yeah, I'm having like a cracker, which I initially was like–

ANGELA HARTNETT: Because he's gluten freer.

NICK GRIMSHAW: ‘I don't want to eat that.’

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I've eaten 600 of these today.

GEMMA ARTERTON: *[laughs]*

ANGELA HARTNETT: Do you make that as well then?

GEMMA ARTERTON: I make it, yeah.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: So, my husband's Irish—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: —so, I'm an honorary Irish person now.

ANGELA HARTNETT: Right okay.

GEMMA ARTERTON: And *[laughs]* if I do say so.

NICK GRIMSHAW: *[laughs]*

GEMMA ARTERTON: We spent a lot of time in Ireland and, uh— Ah the best is when you go into a bakery and—

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: —they've just made it that morning. You take it back with you.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: But it's so easy

NICK GRIMSHAW: Mm.

GEMMA ARTERTON: To make at home because

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: As you said, You don't have to wait for anything to prove.

ANGELA HARTNETT: Oh, it's just brilliant.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: And you can just use your hand to mix it. You don't even need a spoon.

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: No, no, no.

GEMMA ARTERTON: *[laughs]*

ANGELA HARTNETT: It's true. You do. You just mix it all together.

NICK GRIMSHAW: Just mix it altogether. Hey, we're going to talk about your, um, claggy crab linguine, which, by the way, they're Gemma's words, not mine. Before we do, though, um, we are going to start with a glass of vermentino. Cheers, Gemma.

GEMMA ARTERTON: Thank you.

NICK GRIMSHAW: And welcome.

GEMMA ARTERTON: Thank you so—

NICK GRIMSHAW: Oh, oh.

GEMMA ARTERTON: We did it.

NICK GRIMSHAW: Cheers. Welcome.

GEMMA ARTERTON: Aw cheers.

NICK GRIMSHAW: Ooh yeah.

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: Mm, that's lovely.

NICK GRIMSHAW: Yeah, nice minerally, wine.

ANGELA HARTNETT: That's what you want.

NICK GRIMSHAW: That will be fantastic with what we're having today.

ANGELA HARTNETT: It will, with our crab linguine.

NICK GRIMSHAW: Crab linguine. But before we talk about, well, your brand new show that we need to talk about, Secret Service, and before we talk about the linguine, we always like to do our likes and dislikes of our guests. First on the list of loves was anything crunchy.

GEMMA ARTERTON: Yeah, anything.

ANGELA HARTNETT: Oh!

NICK GRIMSHAW: Anything crunchy.

ANGELA HARTNETT: Texture thing.

GEMMA ARTERTON: Yeah, I just love crunch. I— it's funny because I, I, I would veer away from sloppy food. I don't really like sloppy that much.

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: But a good crunchy anything.

NICK GRIMSHAW: Mm, what sort of things are you veering away from in the sloppy arena?

ANGELA HARTNETT: Yeah, mashed potato, risottos?

GEMMA ARTERTON: Not really.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: Yeah, not so much anything that's kind of runny, like a runny egg—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Okay.

GEMMA ARTERTON: —or, you know—

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: I want it to have a bite.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: I want to know that it's a bit cooked.

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: Don't like raw meat and anything like that. I like a crunch.

NICK GRIMSHAW: You also love ginger.

GEMMA ARTERTON: Mm.

NICK GRIMSHAW: How are you having your ginger?

GEMMA ARTERTON: Um, I like it neat.

NICK GRIMSHAW: Yes.

GEMMA ARTERTON: Um, I like to munch on ginger, uh, raw.

NICK GRIMSHAW: Mm.

GEMMA ARTERTON: I like that hit.

NICK GRIMSHAW: Mm!

GEMMA ARTERTON: But, um, any form— Crystallised.

NICK GRIMSHAW: Mm.

GEMMA ARTERTON: Pickled, you know that— What's the ginger that's in the jar? That one—

ANGELA HARTNETT: The pink one? The Pickled one you get—

GEMMA ARTERTON: The pickled ginger.

ANGELA HARTNETT: Japanese, yeah.

NICK GRIMSHAW: Mm-hm, mm-hm.

GEMMA ARTERTON: Oh, that's delicious. Any ginger.

NICK GRIMSHAW: Mm-hm. Any ginger.

GEMMA ARTERTON: Ginger biscuits, ginger nut.

NICK GRIMSHAW: Yes.

GEMMA ARTERTON: Biscuit. *[laughs]*

NICK GRIMSHAW: Love, love ginger nut. *[laughs]* Uh, the Gemma Arterton dislikes were, dill.

GEMMA ARTERTON: Ugh.

ANGELA HARTNETT: Oo gosh!

[crew laughs]

GEMMA ARTERTON: I hate dill.

NICK GRIMSHAW: No dill. You hate dill, what did dill- Yeah what did dill

GEMMA ARTERTON: Sorry, dill, but I hate you.

NICK GRIMSHAW: Do you know what caused the dill hatred? Did it snuck into something by surprise?

GEMMA ARTERTON: No, it's just, it's inexplicable. I just, because I like pickles.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Is it too fragranty, do you feel?

GEMMA ARTERTON: It's very pungent. Even the smallest amount, you can really feel it can't you.

ANGELA HARTNETT: Right, yeah.

NICK GRIMSHAW: So yeah, when we asked you what you wanted to do, you said wanted a pasta, but you wanted— I loved how you wrote it— saying a simple but delicious pasta like you'd get in Italy.

GEMMA ARTERTON: Oh, but when— I mean, when you go to certain places in Italy as well and the produce is so good that you don't need to do much with it—

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: —at all, and you can't replicate it really outside of that place, you know, I just have such strong memories of eating a tomato there and crying—

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: —because it was unreal.

NICK GRIMSHAW: So good, yeah.

GEMMA ARTERTON: And so making, yeah, a simple pasta.

NICK GRIMSHAW: Can't beat something like that.

GEMMA ARTERTON: Yeah.

NICK GRIMSHAW: Is there anything that you love to make at home that is quite just for you and the rest of the family are like, 'Oh, I can't believe you're having that?'

GEMMA ARTERTON: Basically, anything that I make.

NICK GRIMSHAW: *[laughs]*

GEMMA ARTERTON: Um, my poor son, just, I could just see him just being like, 'Oh my God, not again.'

NICK GRIMSHAW: 'What are we havin'!' What sort of things? What do you like to cook at home?

GEMMA ARTERTON: I do, do you know, it's funny, I, I love, I love to bake. I love to make things that are methodical and take time.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: My husband's an amazing cook.

NICK GRIMSHAW: Oh. And do you think that makes you cook less, 'cause he's good?

GEMMA ARTERTON: Yeah, yeah, yeah. I'd have to admit, you know, main course, that's not my forte. I remember when we first got together, cooking him this curry, and it was absolutely disgusting.

NICK GRIMSHAW: *[laughs]*

GEMMA ARTERTON: It was a cabbage curry, but the—

NICK GRIMSHAW: Ooh.

GEMMA ARTERTON: But it was like Sri Lankan—

NICK GRIMSHAW: Right, right, right.

GEMMA ARTERTON: You know, like it was meant to be good.

NICK GRIMSHAW: Yeah, yeah.

GEMMA ARTERTON: But I cook, cooked— I chopped it too big, and I, it was so disgusting.

NICK GRIMSHAW: *[laughs]*

GEMMA ARTERTON: I— Last week I said, 'Let me do the roast today so that I just get back into it.'

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: And he went, 'No, it's alright, I'll do it.'

NICK GRIMSHAW: You've attempted. Do you know what I mean?

GEMMA ARTERTON: Maybe my cooking deter- deteriorated.

NICK GRIMSHAW: Gemma tried guys. She was like, 'Let me...' Oh no, you're alright.

[crew laughs]

NICK GRIMSHAW: And do you miss living in the— How long have you been in the country now?

GEMMA ARTERTON: 4 years.

NICK GRIMSHAW: And is there anything that you miss or anything that you think country life does really well that the city doesn't, and anything that you're missing from being in the city?

GEMMA ARTERTON: Yes. So you can't get good sushi where we are.

NICK GRIMSHAW: Right.

GEMMA ARTERTON: On your doorstep.

NICK GRIMSHAW: No.

GEMMA ARTERTON: Miss— We—

NICK GRIMSHAW: Because we get spoilt live in a city, don't you—

GEMMA ARTERTON: –always talk about that.

NICK GRIMSHAW: –because you can order anything.

GEMMA ARTERTON: You can get it like that.

NICK GRIMSHAW: Yeah.

GEMMA ARTERTON: It's a gastropub vibes.

NICK GRIMSHAW: Yes.

GEMMA ARTERTON: So that's why I asked Angela to do pasta today, because I don't think you can get good pasta around where we are.

NICK GRIMSHAW: Uh-huh.

GEMMA ARTERTON: But you do get good roasts.

NICK GRIMSHAW: Oh yes.

GEMMA ARTERTON: Can't have it all.

NICK GRIMSHAW: You can't have it all. [*laughs*]

GEMMA ARTERTON: [*laughs*] So we accept that. Um, and we don't get like, um, Deliveroo or anything.

NICK GRIMSHAW: Uh-huh.

GEMMA ARTERTON: We used to spend so much money when we lived in London on takeaways, and now we don't ever get a takeaway.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: So, you know, it's weird. Rory does all the cooking.
[laughs]

NICK GRIMSHAW: Well, you've got Rory, you don't need Deliveroo.

GEMMA ARTERTON: No! *[laughs]*

NICK GRIMSHAW: Yeah, you've got Rory, that's all.

GEMMA ARTERTON: Yeah.

[theme music plays]

NICK GRIMSHAW: The pasta has arrived.

ANGELA HARTNETT: Tuck in because—

GEMMA ARTERTON: Oh, it smells amazing!

NICK GRIMSHAW: Yeah, you start.

ANGELA HARTNETT: —it will go claggy

GEMMA ARTERTON: Oh, it's beautiful.

NICK GRIMSHAW: Um, okay, so we are having what exactly, Angela?

ANGELA HARTNETT: We have a crab with caramelised fennel—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: —and red chilli linguine.

GEMMA ARTERTON: Mm.

ANGELA HARTNETT: So yeah, it's based on a crab linguine, but what we do first is we take a fennel, slice it very thinly—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Put in olive oil in a pan and cook it down very slowly for about 10 minutes so it starts to caramelise. So, you put it in a pan with a shallot, caramelise it with the lid on for about 5 minutes, then take the lid off and it will start to brown.

GEMMA ARTERTON: Mm.

ANGELA HARTNETT: And then at the same time you cook your pasta. So it's all going on at the same time. And then you add your chilli to your fennel, some lemon rind.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Once your pasta is cooked, you toss all that into the fennel and the chilli mix. And then you add your crab, touch of lemon juice and basil. And I've added a little bit of parsley as well.

GEMMA ARTERTON: Mm.

NICK GRIMSHAW: Now that sounds like-

ANGELA HARTNETT: And then we add a little bit of pangrattato, because we know you like a crunch.

GEMMA ARTERTON: I was going to say there's a little crunch on there.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So, we added that on top.

GEMMA ARTERTON: Thank you very much, I can't wait.

NICK GRIMSHAW: Nice crunch.

GEMMA ARTERTON: That was hard for me because I had a forkful there.

NICK GRIMSHAW: No, get, you start, Gemma, please.

GEMMA ARTERTON: I wanted to learn and listen.

ANGELA HARTNETT: No, no carry on.

NICK GRIMSHAW: No, get in there and get involved.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: Mm.

NICK GRIMSHAW: So that sounded really quick and easy.

GEMMA ARTERTON: Mm.

ANGELA HARTNETT: It is.

NICK GRIMSHAW: For me, I always think like fennel—

GEMMA ARTERTON: Yum.

ANGELA HARTNETT: Yeah?

NICK GRIMSHAW: —is something I've got to cook for ages, but no.

ANGELA HARTNETT: Because it's sliced very thin.

NICK GRIMSHAW: So, you do it on the mandolin.

ANGELA HARTNETT: Mandolin, or by hand if you, you know, if you're worried about that.

NICK GRIMSHAW: So very thin—

ANGELA HARTNETT: Very thin.

NICK GRIMSHAW: –get that in, get that caramelised

ANGELA HARTNETT: Get that in the pan, get it cooking down with the lid on, parchment paper to seal in that sort of steam, and it will cook very quickly for about 5 minutes. Take the lid off and then it caramelises up, you see.

GEMMA ARTERTON: Not claggy.

NICK GRIMSHAW: Not claggy. How do you–

ANGELA HARTNETT: Obviously, the last bit is the cooking water, and honestly, I mean, I've done it times where I've never added cooking water and I've literally cooked it for my family one time, about 20 of them, and we're all in Italy. And my, my friend who was with us, Salvatore, goes, he's like this, *[in an Italian accent]* 'Mm, so you forgot to put the cooking water, I see.'

[crew laughs]

NICK GRIMSHAW: Uh! Salvatore!

GEMMA ARTERTON: You can taste it!

ANGELA HARTNETT: Because I had, and it would all sort of start, it's that last minute thing.

GEMMA ARTERTON: Yeah! But did you not add it because you were distracted? Or, because I think that's what I would do.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: I would get too, like, busy in the, ‘Oh no–

NICK GRIMSHAW: Mm.

GEMMA ARTERTON: –I've got to serve now.’

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: And forget that bit.

ANGELA HARTNETT: I think you forget it. I think, or sometimes you don't add enough. So I think the key is what you said–

GEMMA ARTERTON: Right.

ANGELA HARTNETT: –sometimes it says a couple of ladles, but a couple of ladles, quite a lot of water.

GEMMA ARTERTON: Yeah.

ANGELA HARTNETT: So, I always add a little bit. And the other key is serve it and eat it.

GEMMA ARTERTON: Get it out.

ANGELA HARTNETT: You know.

NICK GRIMSHAW: Get it out. So how do we avoid what Gemma has experienced and I've experienced where it's gone a bit claggy?

GEMMA ARTERTON: *[laughs]*

ANGELA HARTNETT: Um, I think it's having the right ratio of crab and, and whatever you're doing in your dish to pasta, you know, have enough that it covers and smothers it. I don't know whether you do, if either of you do this, but don't pre-cook your pasta. Always cook it fresh.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: Yeah.

ANGELA HARTNETT: Then don't, don't drain it or wash it off with cold water or anything like that.

GEMMA ARTERTON: Okay.

ANGELA HARTNETT: So straight in there.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then always straight away I'd add a little bit of the cooking water. And then, and also cook it slightly less.

GEMMA ARTERTON: Right.

ANGELA HARTNETT: So, packet instructions may say 12 minutes, cook it for like 10 and a half.

GEMMA ARTERTON: Okay.

ANGELA HARTNETT: And then the last 30 seconds or minute and a half, you cook it in the pan, and that's when—

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: —you add your cooking water, you see.

GEMMA ARTERTON: Do you use brown meat and white meat, or just—

ANGELA HARTNETT: In this we just used white.

GEMMA ARTERTON: Yes.

ANGELA HARTNETT: But you can use brown as well.

GEMMA ARTERTON: Because I think sometimes with the brown, there's the risk though that it can get claggy.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm.

GEMMA ARTERTON: And I think that's where I—

ANGELA HARTNETT: I prefer just white meat if I'm honest.

GEMMA ARTERTON: Okay, noted.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I prefer brown on toast.

ANGELA HARTNETT: Brown on toast, we love it.

NICK GRIMSHAW: White in pasta.

GEMMA ARTERTON: Mm.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: And we— cooked crab?

GEMMA ARTERTON: Beautiful

NICK GRIMSHAW: Or raw crab?

ANGELA HARTNETT: It's raw crab.

NICK GRIMSHAW: Yes, but cooked in the pan for a second.

ANGELA HARTNETT: But what we've done is pre-cooked it in the sense that you've boiled the crab—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —and you pick all the meat from it. When you buy it in supermarkets like Waitrose, it will come in a little tub and it's pasteurised and stuff.

GEMMA ARTERTON: Yeah.

ANGELA HARTNETT: But if you're doing your crab at home, you know, you've semi-cooked it because you're cooking it to get all the meat out–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: –and then you recook it or reheat it–

GEMMA ARTERTON: Oh.

ANGELA HARTNETT: –rather in the pasta.

GEMMA ARTERTON: Right.

NICK GRIMSHAW: Mm.

GEMMA ARTERTON: Right.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Is there anything else that you would add to this?

ANGELA HARTNETT: Um, you could add a bit of garlic.

GEMMA ARTERTON: Mm.

ANGELA HARTNETT: A bit of dried chilli.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: But I think, I think you've got enough ingredients there. It's like Gemma said earlier, the thing about Italian food is less is more.

NICK GRIMSHAW: Mm.

GEMMA ARTERTON: Mm.

ANGELA HARTNETT: You don't want to start adding more ingredients.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: They just, they don't, they don't like that.

NICK GRIMSHAW: They don't need it.

GEMMA ARTERTON: No, doesn't need it.

ANGELA HARTNETT: 3 or 4 ingredients maximum.

GEMMA ARTERTON: Simple.

ANGELA HARTNETT: That's what they like.

NICK GRIMSHAW: They don't need it.

GEMMA ARTERTON: Beautiful.

NICK GRIMSHAW: You have made a pangrattato for you and Gemma, because crunch.

GEMMA ARTERTON: Mm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What, how do we do this again?

GEMMA ARTERTON: I appreciate that, thank you.

NICK GRIMSHAW: Breadcrumbs, pan fry it.

ANGELA HARTNETT: Pan fried in a touch of butter, olive oil, and you can season it up with a–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: –like, a clove of garlic which you remove, or a bit of rosemary–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: –and you can add a little bit of lemon, if you want.

GEMMA ARTERTON: Can you pre-make pangrattato?

ANGELA HARTNETT: Oh yes, definitely.

GEMMA ARTERTON: To have in the fridge and then you can just chuck it?

ANGELA HARTNETT: You can leave it outside, it's only bread.

NICK GRIMSHAW: Outside?

GEMMA ARTERTON: Yeah.

ANGELA HARTNETT: Well, I mean, you can leave it in your kitchen

[crew laughs]

GEMMA ARTERTON: On the doorstep! *[laughs]*

ANGELA HARTNETT: What I mean is if you put it in the fridge, it could go soggy again, so you don't—

GEMMA ARTERTON: Oh, right.

ANGELA HARTNETT: So you leave it outside.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: So yeah, if you're having this the next day—

GEMMA ARTERTON: Mm.

ANGELA HARTNETT: —you can make it the day before.

GEMMA ARTERTON: Mm.

ANGELA HARTNETT: It's easy. Yeah, it's not a big deal.

GEMMA ARTERTON: Mm.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Or keep it in your larder, yeah.

GEMMA ARTERTON: Mm.

NICK GRIMSHAW: It's really good.

GEMMA ARTERTON: This is beautiful.

NICK GRIMSHAW: Um, if you want to try this dish at home, all the ingredients in today's show are of course available at Waitrose.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And you can get the recipe on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes).

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: The wine pairing, minerally.

GEMMA ARTERTON: It's so minerally.

NICK GRIMSHAW: We love. So minerally.

GEMMA ARTERTON: It's yummy.

NICK GRIMSHAW: Um, it's like a gravel driveway.

[everyone laughs]

NICK GRIMSHAW: Delicious. It's a vermentino, um, which is considered the, the perfect pairing for a crab pasta.

ANGELA HARTNETT: Perfect pairing, think about that, yeah.

GEMMA ARTERTON: It's all meant to be.

NICK GRIMSHAW: Say if you weren't at the back of King's Cross right now, Gemma—

[everyone laughs]

NICK GRIMSHAW: Where would you— Where would you—

ANGELA HARTNETT: Think you were?

NICK GRIMSHAW: Think you were like— Where would we like to be doing this? Like a crab linguine with a glass of white wine?

ANGELA HARTNETT: I think, oh.

GEMMA ARTERTON: Oh my gosh. Go on, go on.

NICK GRIMSHAW: Where would you like to go, go on.

ANGELA HARTNETT: Well, we were talking about it earlier because, yeah, Amalfi lemons.

GEMMA ARTERTON: Amalfi.

NICK GRIMSHAW: Oh, Amalfi imagine.

GEMMA ARTERTON: I mean, if I could be in Amalfi all the time.

NICK GRIMSHAW: *[laughs]* Yeah, we'd be there.

GEMMA ARTERTON: It's the most stunning, beautiful– Uh.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: There's a great restaurant in Sicily called La Pineta, and it's on the beach. And if you eat there at a certain time, by the time your meal's finished, your feet are just covered in the sea.

GEMMA ARTERTON: Oh!

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And that's the sort of restaurant you want to be eating this in.

GEMMA ARTERTON: Ah.

NICK GRIMSHAW: Mm.

GEMMA ARTERTON: Unbelievable.

ANGELA HARTNETT: Because you're just literally in the sea.

NICK GRIMSHAW: We could dip them in the Regent's Canal.

ANGELA HARTNETT: We could, yeah.

[everyone laughs]

[theme music plays]

NICK GRIMSHAW: Hey, we should talk about your new show.

ANGELA HARTNETT: Yes.

GEMMA ARTERTON: Oh yeah.

NICK GRIMSHAW: Which Angela and I watched. I watched it, uh, you've watched it.

ANGELA HARTNETT: Yeah, definitely.

NICK GRIMSHAW: We both thoroughly enjoyed, Secret Service.

ANGELA HARTNETT: Yeah, mm.

NICK GRIMSHAW: Quite our kind of show.

GEMMA ARTERTON: Is it?

NICK GRIMSHAW: Yeah.

GEMMA ARTERTON: Oh, good, that's good. That bodes well.

NICK GRIMSHAW: Definitely, definitely one for you as well. I know that you love a spy—

ANGELA HARTNETT: Love a spy show, yeah.

NICK GRIMSHAW: Spy situation.

ANGELA HARTNETT: Did you enjoy making it?

GEMMA ARTERTON: I did, I loved it. I, um—

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: It was a great team. We, we have, um, the director James Marsh, he's kind of like a big deal

NICK GRIMSHAW: Yeah *[laughs]*

GEMMA ARTERTON: He did Man on Wire that won an Oscar—

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: —and then, Theory of Everything. And anyway, we— I loved him and we had this wonderful cast.

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: And also, the producers I've worked with before on this other show I did called Funny Woman. So, it's like a nice family.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: And yeah, I got to play— She isn't a spy—

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: —but she's a spy handler, so she, she trains spies.

ANGELA HARTNETT: Right.

GEMMA ARTERTON: And it was really fascinating actually delving into that world—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: —which is a real world.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: Like these people—

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: —that work for MI6, which is different to MI5—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: –which is something I learned.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What is the difference?

GEMMA ARTERTON: MI5 is, um, home turf.

NICK GRIMSHAW: Uh-huh.

GEMMA ARTERTON: MI6 is international.

ANGELA HARTNETT: Everything abroad, yeah.

NICK GRIMSHAW: Ooh, did you know that?

ANGELA HARTNETT: I did know that.

NICK GRIMSHAW: Did you?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Wow, I never, I just thought like different floors.

GEMMA ARTERTON: Yeah.

[everyone laughs]

ANGELA HARTNETT: They do have different buildings.

NICK GRIMSHAW: All right, okay.

ANGELA HARTNETT: Different buildings.

NICK GRIMSHAW: Alright, okay.

GEMMA ARTERTON: Yeah, that's right.

ANGELA HARTNETT: There's a little bit—

NICK GRIMSHAW: But you want to be MI6 then, don't you?

GEMMA ARTERTON: That's right.

ANGELA HARTNETT: Yeah, MI6.

NICK GRIMSHAW: Yeah, you want to be MI6?

GEMMA ARTERTON: *[in a French accent]* 'Internacionale.'

NICK GRIMSHAW: International.

ANGELA HARTNETT: You're head of the Russian desk, aren't you?

GEMMA ARTERTON: That's right, yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And it feels like in those first two episodes we saw, you've just recently been promoted or they're just checking out how you're doing and stuff.

GEMMA ARTERTON: Yeah, she's, she's a sort of maverick.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: Young, youngest head of the Russia desk.

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: High-pressured job, obviously, because of the— Well, it's called the new Cold War.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: What's going on between, with Russia at the moment?

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: And the influence they're having over, uh, certain nations and governments. So she's in this job and she's worked very hard to get there and it's a you know, she's passionate about it, but it's, yeah, it's tentative.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: It's often that people leave and are fired—

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: —in those positions, often, because it's such a high-pressure job.

NICK GRIMSHAW: But I was saying earlier that I love that when, I've only seen the first episode, but you're in.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I love that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Because I hate when I watch something and nothing happens

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And people say, 'Oh—'

GEMMA ARTERTON: It's a slow burn.

NICK GRIMSHAW: And I'm like, 'We've haven't got time for a slow burn.' I like that we start and we are immediately in.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And I also really like that it's not, you're not spoon-fed exactly like, 'This is the baddie, and this is the goodie.'

ANGELA HARTNETT: No, no, no.

NICK GRIMSHAW: You're like watching, trying to figure things out, like kind of like a good book, you know.

GEMMA ARTERTON: Yeah.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Like you're like interested into what is, you know happening next, you're in.

GEMMA ARTERTON: Well, this is based on— This is a book adaptation.

NICK GRIMSHAW: Well, there we go.

ANGELA HARTNETT: Oh, okay.

GEMMA ARTERTON: So, there you go. It was a, it is a series of books.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: Secret Service by Tom Bradby, who has done the adaptation, who's also the ITV News at 10 anchor.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: And he's in it!

GEMMA ARTERTON: Yes, he does feature in it.

ANGELA HARTNETT: Yes.

GEMMA ARTERTON: He will laugh about that.

ANGELA HARTNETT: It's great, yes.

GEMMA ARTERTON: Because he's like, 'I know I put myself in it.'

NICK GRIMSHAW: Oh my God, I didn't know that.

GEMMA ARTERTON: *[laughs]*

NICK GRIMSHAW: But when I saw him in it, I was like—

ANGELA HARTNETT: Oh yeah there you go.

NICK GRIMSHAW: 'Oh my God, how'd they get him!'

GEMMA ARTERTON: It's him!

NICK GRIMSHAW: And he bloody made it.

GEMMA ARTERTON: And they get lots of people from ITV—

NICK GRIMSHAW: Oh.

GEMMA ARTERTON: –to be in it to make it feel legit.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: Robert Peston

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: And like GMB people.

ANGELA HARTNETT: That's right. Yeah, yeah.

NICK GRIMSHAW: I think that's fun though, because it makes it feel legit.

GEMMA ARTERTON: Mm.

NICK GRIMSHAW: I love that. I always hate when I'm in a drama and– Not in one, watching one.

[crew laughs]

ANGELA HARTNETT: I was going to say, what drama is that.

GEMMA ARTERTON: When is that going to happen, Nick?

NICK GRIMSHAW: But when I'm like well into a drama and then—

GEMMA ARTERTON: *[laughs]*

NICK GRIMSHAW: —they've got like rubbish graphics that the news wouldn't have.

GEMMA ARTERTON: Yeah.

ANGELA HARTNETT: Oh right.

NICK GRIMSHAW: And I'm like, just use the news ones.

GEMMA ARTERTON: Use the real people.

NICK GRIMSHAW: Use the real people, please.

GEMMA ARTERTON: Mm, mm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I also felt like I like knew you in it.

GEMMA ARTERTON: Oh, that's nice in a way though, that you say that because she's meant to feel, because sometimes you watch spy shows and they're kind of like unattainable people.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm, mm-hm.

GEMMA ARTERTON: But these people that work for–

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: –you know, Secret Service are real people that are living amongst us.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: And they have, you know, they have lives and they have kids–

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: –and families and relationships, whatever, and to make it feel real.

ANGELA HARTNETT: Real, yeah.

GEMMA ARTERTON: Yeah.

NICK GRIMSHAW: When can we see the rest? Because we're now we're in.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: When can everyone who's listening and watching, when can they see it?

GEMMA ARTERTON: I'm so sorry you're going to have to wait we have to wait till the end of April. I think it's the end of April.

NICK GRIMSHAW: Okay. End of April.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: Yeah.

NICK GRIMSHAW: On ITV.

GEMMA ARTERTON: On ITV.

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: Yes. And ITVX.

ANGELA HARTNETT: Brilliant.

NICK GRIMSHAW: And ITVX.

GEMMA ARTERTON: *[laughs]*

NICK GRIMSHAW: Well, we actually looked into some of the key qualities that you would need to join MI6.

GEMMA ARTERTON: Mm.

ANGELA HARTNETT: Oh, God.

NICK GRIMSHAW: Because it's never too late. Um, and—

GEMMA ARTERTON: You never know, Nick.

NICK GRIMSHAW: You never know.

GEMMA ARTERTON: *[laughs]*

NICK GRIMSHAW: And these are sort of towards the top of the list. The things. So let's look at these, Ange. Curiosity.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, we're curious.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yeah. Trustworthiness. I think we're all trustworthy.

ANGELA HARTNETT: Yeah, we're trustworthy. I believe so.

NICK GRIMSHAW: Problem-solving skill. No.

ANGELA HARTNETT: No, that's where I'm a bit rubbish.

NICK GRIMSHAW: No.

GEMMA ARTERTON: Really?!

ANGELA HARTNETT: Well, I'm good at problem-solving people, problem-solving.

GEMMA ARTERTON: Mm.

ANGELA HARTNETT: Like if you said to me, 'Oh, by the way, blah blah blah, I've got—' I would be able to empathise—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —and chat you through it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: I'm not sure I would be able to, if you gave me— I don't know, I'm trying to think of a problem that a spy would have.

NICK GRIMSHAW: Well—

[crew laughs]

ANGELA HARTNETT: Like, basically—

NICK GRIMSHAW: —it never ends!

ANGELA HARTNETT: Well, no, that's what I'm saying. You're caught somewhere. I'm happy to get out.

NICK GRIMSHAW: Oh no it would do my head in being a spy.

[everyone laughs]

NICK GRIMSHAW: Courage. Do you think you're courageous? I don't think I am.

ANGELA HARTNETT: Oh, I'm not sure in the heat of the moment, if they said, 'Tell us everything or I'll kill you,' that we both wouldn't go, 'What do you need to know?' *[laughs]*

GEMMA ARTERTON: *[laughs]*

NICK GRIMSHAW: Big time.

ANGELA HARTNETT: I sort of feel we would. I think—

NICK GRIMSHAW: Big time.

ANGELA HARTNETT: You know, they'd have a little, my dog Betty, and they're like, 'She's going.'

GEMMA ARTERTON: Oh.

ANGELA HARTNETT: 'I'll tell you everything. What do you need to know?'

NICK GRIMSHAW: Yeah

GEMMA ARTERTON: Yes, same.

[crew laughs]

ANGELA HARTNETT: I think, I think we'd be, I think we'd be rubbish.

NICK GRIMSHAW: We'd definitely say everything, yeah, yeah. Definitely.

ANGELA HARTNETT: Yeah, we thought harm was coming to something we loved or someone we loved.

GEMMA ARTERTON: Mm.

NICK GRIMSHAW: I'd just tell them anyway.

ANGELA HARTNETT: Yeah. *[laughs]*

[crew laughs]

NICK GRIMSHAW: I'm also a daydreamer. I think you've got to be quite in the room.

ANGELA HARTNETT: Yeah, yeah, yeah.

[crew laughs]

NICK GRIMSHAW: Do you know what I mean. You can't be like, 'Sorry!'

ANGELA HARTNETT: Yeah, yeah, yeah you're distracted.

GEMMA ARTERTON: You're like switching out.

NICK GRIMSHAW: Not like, 'Sorry!' Being held above a cliff. 'Can you say that again?'

[everyone laughs]

NICK GRIMSHAW: Like, don't– You've gotta be–

ANGELA HARTNETT: That is so true.

NICK GRIMSHAW: I'm such a daydreamer. Yeah, discretion.

GEMMA ARTERTON: Mm.

ANGELA HARTNETT: Oh.

GEMMA ARTERTON: That's where we wouldn't be good.

NICK GRIMSHAW: Mm, I, see I think you'd be good at that.

GEMMA ARTERTON: We are not discreet.

NICK GRIMSHAW: I think you'd be good.

GEMMA ARTERTON: No, I'm not.

NICK GRIMSHAW: No.

GEMMA ARTERTON: I'm too transparent.

NICK GRIMSHAW: No, you're just a good actor. And I'm like, 'No, she is good.'

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: In real life though.

NICK GRIMSHAW: Mm.

GEMMA ARTERTON: I blush—

NICK GRIMSHAW: Right.

GEMMA ARTERTON: —really easily.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: But then I guess if you're a spy, you can just pretend to be another character.

NICK GRIMSHAW: Yeah.

GEMMA ARTERTON: Your whole life.

NICK GRIMSHAW: Yeah, because you're lying to everyone you're meeting, but then you've also got to lie to like—

GEMMA ARTERTON: Your family.

NICK GRIMSHAW: —your family, friends, and like you said.

GEMMA ARTERTON: Yeah, I just couldn't do it.

NICK GRIMSHAW: Couldn't do it.

GEMMA ARTERTON: I'm too much of a gossip.

NICK GRIMSHAW: Yeah

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: 'But guess what?! Guess what's happening in Russia!'

GEMMA ARTERTON: 'Guess what I did?'

[everyone laughs]

[theme music plays]

NICK GRIMSHAW: You've also had a very successful career on the stage—

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: —as well.

GEMMA ARTERTON: Yeah, I did stage.

NICK GRIMSHAW: Would you, would you do the stage again?

GEMMA ARTERTON: I would love to.

NICK GRIMSHAW: Is that something you would like to do again?

GEMMA ARTERTON: Yeah.

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: It's always going to be there. I love it. And yeah, I'll get back there.

NICK GRIMSHAW: I just think it's so terrifying.

GEMMA ARTERTON: Do you know what's funny though? I love that.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: And then when it opened, So you rehearse, that's my favourite thing ever, rehearsing.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: Then you get it up and you do the technical bit and you, you know, test it out, press, and then you have press night. That's terrifying.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: And then it's open and I'm like, 'Oh, it's open now.'

ANGELA HARTNETT: Right.

GEMMA ARTERTON: Just doing it now.

NICK GRIMSHAW: Oh.

GEMMA ARTERTON: But I like this.

NICK GRIMSHAW: You like the anticipation?

ANGELA HARTNETT: You need the adrenaline to get you going.

GEMMA ARTERTON: Yeah, I like that, I like that.

NICK GRIMSHAW: Yeah.

GEMMA ARTERTON: And when I was doing a long run of something, which I found really hard because I'm not good at the things that time—

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: —time-consuming. I was writing to a lot of people that I found iconic—

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: —to invite them along, just so I'd get that buzz knowing they were in.

ANGELA HARTNETT: Oh wow.

GEMMA ARTERTON: So, I—

ANGELA HARTNETT: So, who did you write to?

GEMMA ARTERTON: Michael Caine.

ANGELA HARTNETT: Oh wow.

GEMMA ARTERTON: And like, I'd be like, 'Oh, so-and-sos in the audience tonight.'

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: And all the actors backstage were going, 'Ooh!' Cause you want that, you know?

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Ooh, you want that?

GEMMA ARTERTON: You want that—

ANGELA HARTNETT: You want that yeah that buzz.

GEMMA ARTERTON: —ooh, there in!

NICK GRIMSHAW: Yeah. Because you gotta f***** do it.

GEMMA ARTERTON: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And wasn't one of your first, if not your first, was it at the Globe?

GEMMA ARTERTON: Yeah, it was.

ANGELA HARTNETT: Which is incredible to have done that.

GEMMA ARTERTON: It was.

NICK GRIMSHAW: Maybe that's why you like the fear.

GEMMA ARTERTON: It was a baptism of fire

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: Because they're right there, the people, and they can touch you.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: And you're battling with pigeons and whatnot.

ANGELA HARTNETT: Yeah, because it's open air, isn't it?

GEMMA ARTERTON: Yeah, during the day if you're doing a matinee, they, they sit on the top.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: We had a bun fight in our show. There were brioche—we had a brioche roll fight.

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: And they knew that, that it, that was gonna— After a while, they knew it was gonna—

ANGELA HARTNETT: Happen at that time.

GEMMA ARTERTON: —be at that time, so they congregate at the top and then come down and get brioche. But that's when I had my serious monologue.

ANGELA HARTNETT: Okay.

GEMMA ARTERTON: So, I get really f***** annoyed.

[everyone laughs]

NICK GRIMSHAW: You're like, 'I'm doing Shakespeare!'

GEMMA ARTERTON: *[claps]* 'Duh, duh, duh, come on!' Get back into serious monologue.

NICK GRIMSHAW: Wow. And then do you have any pre-show things that you have to do? Is there any superstitions or anything that you always like to do before you take to the stage?

GEMMA ARTERTON: Do you know, that's funny you asked, because I used to be a little bit anal about warming up and making sure I was, you know, you know, I do yoga before—

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: —and I get all myself warmed up and do the vocal exercises—

NICK GRIMSHAW: Mm-hm. Thanks Ange.

GEMMA ARTERTON: —and all the tongue exercises.

NICK GRIMSHAW: Exercises.

GEMMA ARTERTON: But actually now I think I just want to have fun—

NICK GRIMSHAW: Yeah.

GEMMA ARTERTON: —and get loosey-goosey.

NICK GRIMSHAW: Uh-huh.

GEMMA ARTERTON: I, some of my— Thank you so much.

ANGELA HARTNETT: That's alright, my lovely.

GEMMA ARTERTON: It was delicious.

ANGELA HARTNETT: Pleasure.

GEMMA ARTERTON: We used– I did this play and with Tamsin Greig and Rupert Friend and Harry Lloyd years ago, and we used to play this game called bum slap.

NICK GRIMSHAW: Okay.

GEMMA ARTERTON: Before the camp– *[laughs]*

[crew laughs]

NICK GRIMSHAW: Oh, before you go on stage?

GEMMA ARTERTON: So, we wouldn't necessarily warm up, but you'd be on stage before, you know–

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: –the audience come in, obviously. Um, and you have to run around and smack each other's bum. Basically, it's, you get, you have to smack as many bums as you can–

NICK GRIMSHAW: *[laughs]*

GEMMA ARTERTON: –and it was the best warm-up ever because it got you all–

NICK GRIMSHAW: Oh.

GEMMA ARTERTON: ‘Ah, yeah!’ And then you were like, you know, you're all loosey-goosey. I think I'd rather do bum slap than, um–

NICK GRIMSHAW: The old rituals, yeah.

GEMMA ARTERTON: –any of the old rituals anymore.

NICK GRIMSHAW: Yeah, okay, yeah, that's a good one for us, Ange next time we do Dish.

ANGELA HARTNETT: Bum slap.

NICK GRIMSHAW: Little Ange bum slaps to get us going.

[everyone laughs]

NICK GRIMSHAW: We'll see how it goes, we'll see how it goes.

[theme music plays]

NICK GRIMSHAW: Oh my God, dessert!

GEMMA ARTERTON: Oh, come on!

ANGELA HARTNETT: There you go, little lemon posset.

GEMMA ARTERTON: Come on.

NICK GRIMSHAW: Oh.

GEMMA ARTERTON: Oh, I'm betting that's very tangy.

NICK GRIMSHAW: Oh, I bet that is good. Oh yes!

ANGELA HARTNETT: It's a bit runny in the centre.

GEMMA ARTERTON: But then, isn't that, that's what we want, isn't it?

ANGELA HARTNETT: That's fine, yeah.

GEMMA ARTERTON: Mm, mm, mm.

NICK GRIMSHAW: Mm, that is so good.

GEMMA ARTERTON: That is so good.

NICK GRIMSHAW: So, tell us what we have here, Angela.

ANGELA HARTNETT: So, we have the best lemon posset. It's a recipe by Martha Collison.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And, and lemon posset is one of the most simplest desserts to make.

NICK GRIMSHAW: So good.

ANGELA HARTNETT: Because it's literally double cream, sugar, lemon juice.

GEMMA ARTERTON: That's it.

ANGELA HARTNETT: That's it. Um, and it's just having the right quantities. You boil your cream, add your sugar in there, you can put a bit of the lemon rind in there to enhance the flavour in the double cream. And then you add about 90ml of lemon juice, and it's the chemical reaction of the cream with the lemon juice that sets it.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So, you don't need anything like gelatine or anything to set it. And then you set it— You either make it the day before, set it overnight—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —or 3 hours or something like that in the fridge.

GEMMA ARTERTON: That's a good dinner party.

ANGELA HARTNETT: And then I've grated a little bit of lemon rind, and then we've made some homemade shortbread on the side.

GEMMA ARTERTON: It's beautiful.

ANGELA HARTNETT: But it's inspired by your lemon meringue pie.

NICK GRIMSHAW: Yes.

GEMMA ARTERTON: Aw, thank you.

ANGELA HARTNETT: So, tell us about that.

GEMMA ARTERTON: Well, lemon meringue pie is one of my favourite puddings—

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: —desserts. Um, because I do like making pastry.

ANGELA HARTNETT: Right.

GEMMA ARTERTON: Um, but I also love, uh, the curd, making the—

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: —making the curd.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: Getting the meringue right—

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: —and all that, you know—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: —that's the jo— For me, that's the tricky bit.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It's not an easy dessert to make.

GEMMA ARTERTON: No.

NICK GRIMSHAW: No.

ANGELA HARTNETT: I've made it lots of times when the meringue starts to wobble when I cut it.

GEMMA ARTERTON: Yeah.

ANGELA HARTNETT: And I don't know what I've done, whether I've overbaked the meringue or I haven't done the right temperature, but my mum always makes a great lemon meringue pie.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: Do you do a deep meringue or a kind of medium? 'Cause—

ANGELA HARTNETT: I sort of try and do a deep one, I think, yeah.

GEMMA ARTERTON: Yeah, that's hard, I think.

ANGELA HARTNETT: But I think that is all the timings, of making sure your pastry comes out, then you put your curd in. Then you've got the egg whites going in and stuff— But you can't rush it, because I did it once where I cooked it and then went to cut it and it hadn't set, so it literally went [*makes splat sound*].

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: All over the plate and that was in front of my family.

NICK GRIMSHAW: Oh no I bet your mum went like–

[crew laughs]

ANGELA HARTNETT: But they were very kind. They were like, ‘Oh, it still tastes delicious.’

NICK GRIMSHAW: ‘Oh Angela!’

ANGELA HARTNETT: But you know, I hadn't–

GEMMA ARTERTON: Yeah. You know.

ANGELA HARTNETT: And my, my mum said, ‘You rushed that, didn't you?’ I'm like, ‘Yes, Mum.’

NICK GRIMSHAW: Ugh.

GEMMA ARTERTON: Oh no.

NICK GRIMSHAW: Angela's mum is a harsh critic.

ANGELA HARTNETT: She knew, she knew.

NICK GRIMSHAW: She knew.

[theme music plays]

NICK GRIMSHAW: Gemma, it is time for your fast food quiz. Tell us your favourite way to eat eggs.

GEMMA ARTERTON: Over easy.

ANGELA HARTNETT: Over easy.

NICK GRIMSHAW: Oh, I thought you said ovaries. I was like—

GEMMA ARTERTON: Ovaries

[everyone laughs]

NICK GRIMSHAW: I was like what? Over easy. Yes. I was like—

[everyone laughs]

NICK GRIMSHAW: I was like, what?

GEMMA ARTERTON: That would be some weird fetish.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: I was like, whoa, okay. I was like, what?

ANGELA HARTNETT: Uh, what's your favourite sandwich filling?

GEMMA ARTERTON: Peanut butter and jam.

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

GEMMA ARTERTON: Um, well, I have thought about this.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Okay.

GEMMA ARTERTON: I had the best potato ever, um, in Inishmaan, this, this island off the coast of Ireland—

NICK GRIMSHAW: Uh-huh.

GEMMA ARTERTON: —and they just grow them there with seaweed, and it was insane potatoes.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Oh wow.

NICK GRIMSHAW: Wait.

GEMMA ARTERTON: Insane.

ANGELA HARTNETT: With like seaweed butter and stuff?

GEMMA ARTERTON: No, it's a, the islands of the Inishmaan Islands are off the coast of Connemara, and they grow the potatoes there with seaweed—

ANGELA HARTNETT: Oh.

GEMMA ARTERTON: –as the fertiliser.

ANGELA HARTNETT: So, takes, yeah, okay takes that.

GEMMA ARTERTON: They have soil there, but they just serve them boiled with butter.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Oh wow. Oh, delicious.

NICK GRIMSHAW: Ugh.

ANGELA HARTNETT: I love a boiled potato, when it's good.

GEMMA ARTERTON: Ugh, and a little bit of salt.

NICK GRIMSHAW: Can I just say, that is an answer.

ANGELA HARTNETT: That is an answer, yeah.

NICK GRIMSHAW: That is what we want. Okay, a seaweed fertilised–

ANGELA HARTNETT: Listen up next–

NICK GRIMSHAW: –island off of Ireland potato.

ANGELA HARTNETT: Yeah, yeah, yeah, exactly.

[crew laughs]

ANGELA HARTNETT: We want them now.

NICK GRIMSHAW: Some people just say chips.

ANGELA HARTNETT: Yeah, exactly.

[crew laughs]

NICK GRIMSHAW: Um, Ange, you go next.

ANGELA HARTNETT: Um, what's your favourite crisp?

GEMMA ARTERTON: Um, ready salted Chipsticks.

ANGELA HARTNETT: Ooh.

GEMMA ARTERTON: I don't know if you can get them anymore.

ANGELA HARTNETT: Ready salted Chipstick.

NICK GRIMSHAW: Used to love a Chipstick. Great packaging, do you remember?

GEMMA ARTERTON: Yeah, see-through-y–

NICK GRIMSHAW: Yeah, see-through-y

GEMMA ARTERTON: –stripy.

ANGELA HARTNETT: Yeah, that's right, yeah.

NICK GRIMSHAW: What is the best cheese, Gemma Arterton.

GEMMA ARTERTON: Um–

NICK GRIMSHAW: You gotta pick one cheese.

GEMMA ARTERTON: Uh, Stinky Bishop.

ANGELA HARTNETT: Oh, nice, yeah. You like your strong cheeses?

GEMMA ARTERTON: I do.

ANGELA HARTNETT: Very strong, yeah.

GEMMA ARTERTON: And I like one that smells the house out.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: You know.

ANGELA HARTNETT: And very soft and runny. Yeah, that's good on potato.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Uh, what's your favourite, uh, pasta dish?

GEMMA ARTERTON: I think it's crab linguine, although I do like a very simple tomato pasta, but—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Nice.

GEMMA ARTERTON: —um, no, I'm gonna go with that.

NICK GRIMSHAW: Crab linguine. *[laughs]* I love it.

GEMMA ARTERTON: *[laughs]*

NICK GRIMSHAW: Final answer.

ANGELA HARTNETT: Final answer.

NICK GRIMSHAW: That's it, final answer. Crab linguine. Correct. Uh, what is your favourite item on a roast dinner?

GEMMA ARTERTON: Um, roast potatoes.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And what, finally, what's your favourite dish from your childhood?

GEMMA ARTERTON: *[laughs]* Oh God, you're going to take me back there.

ANGELA HARTNETT: Oh, I'm sorry.

GEMMA ARTERTON: No, no. Do you know what? I think my mum actually did these. She called them potato pies.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: They were jacket potatoes, but you bake them, bake, bake, bake, bake. So they're nice and crispy.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: Then you scoop out the insides, mash it all up with loads of butter and milk and cheese, cheddar cheese—

ANGELA HARTNETT: Mm.

GEMMA ARTERTON: —put it back in the oven, sprinkle a bit of cheese on top.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: And that was my favourite thing that she cooked.

ANGELA HARTNETT: Oh yeah, that's a proper baked potato, yeah.

NICK GRIMSHAW: That is the way to do it.

[theme music plays]

NICK GRIMSHAW: Uh, Gemma, we come to the end of the show question. For your chance to win the Waitrose goodie bag, as wheeled on by Angela Hartnett.

[loud trolley sounds]

ANGELA HARTNETT: This is like the worst– *[laughs]*

GEMMA ARTERTON: *[laughs]*

NICK GRIMSHAW: We've got a new trolley.

GEMMA ARTERTON: It's a little bit too low, isn't it?

NICK GRIMSHAW: This trolley's a bit weird, yeah.

ANGELA HARTNETT: This is, well, it's only got two wheels. It's so random.

GEMMA ARTERTON: Oh, I see.

NICK GRIMSHAW: We need a new trolley, we need a new trolley.

ANGELA HARTNETT: Anyway.

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

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: To win the Waitrose goodie bag, please tell us in as much detail as you care to give, what is the best strategy when it comes to a hotel breakfast buffet? What are you eating first? What are you eating last? How long are you there?

GEMMA ARTERTON: So—

ANGELA HARTNETT: Ooh, interesting.

NICK GRIMSHAW: *[laughs]*

GEMMA ARTERTON: You order your coffee. In that time—

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: —you go up and have a look at the buffet.

ANGELA HARTNETT: Oh.

GEMMA ARTERTON: Have a look.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: Come back, look at the hot menu. Okay, I'm gonna have that on the hot menu. Order that. When they come with the coffees, then go over to the buffet because you know what's coming.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: So, you know how much room in your tummy you need.

NICK GRIMSHAW: Mm-hm.

GEMMA ARTERTON: And then just get everything from there.

[everyone laughs]

NICK GRIMSHAW: That's the correct answer.

[cheering and applause]

NICK GRIMSHAW: The goodie bag is yours. I love the methodology of that.

ANGELA HARTNETT: I love that, yeah.

NICK GRIMSHAW: Yeah.

GEMMA ARTERTON: One of the things I hate about breakfast buffets—

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: —is the hoverers.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Oh yes.

GEMMA ARTERTON: You know, you just want to go there and get what you want, but you don't want the person with the plate hovering.

ANGELA HARTNETT: Yes, I agree

NICK GRIMSHAW: Yes, I know, no hovering.

GEMMA ARTERTON: Get out the way–

ANGELA HARTNETT: No, no, no.

NICK GRIMSHAW: Yes.

GEMMA ARTERTON: –I need to get my cheese–

ANGELA HARTNETT: Yeah.

GEMMA ARTERTON: –that I never have for breakfast, usually.

NICK GRIMSHAW: Yeah.

[everyone laughs]

ANGELA HARTNETT: Totally.

NICK GRIMSHAW: I definitely have things that I'd never would have for breakfast 'Cause I'm there.

ANGELA HARTNETT: Yeah, it's true, yeah.

NICK GRIMSHAW: Yeah, like, 'Yeah, some ham.'

ANGELA HARTNETT: *[laughs]*

GEMMA ARTERTON: Yeah. *[laughs]*

NICK GRIMSHAW: Why not? Yeah, it's half 7 in the morning. Yeah, and we'll have a bit of cheese and ham.

GEMMA ARTERTON: Yeah.

NICK GRIMSHAW: Well, Gemma the goodie bag is yours—

ANGELA HARTNETT: Yeah.

[theme music begins to play]

NICK GRIMSHAW: —of course.

GEMMA ARTERTON: Oh, thank you.

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

ANGELA HARTNETT: Thank you so much. That was brilliant.

NICK GRIMSHAW: That was really fun.

GEMMA ARTERTON: Thank you.

NICK GRIMSHAW: A round of applause for Gemma Arterton, everybody.

[studio applause]

GEMMA ARTERTON: Thank you so much.

NICK GRIMSHAW: Thank you, Gemma.

NICK GRIMSHAW: Massive thank you to Gemma Arterton for joining us on Dish. Before we go, um, we love when we get messages from you guys, so we thought we'd finish today with an email from Laura, the title of which was just 'Love.'

ANGELA HARTNETT: Aww. Laura, bless.

NICK GRIMSHAW: That's the subject. Love. It's like getting an email from you, Ange. 'Love.'

ANGELA HARTNETT: *[laughs]* 'Love.'

NICK GRIMSHAW: 'Um, hi Angela and Nick. I just want to tell you both what an absolute joy it is to listen to your podcast. I've just discovered it this month and I've been binging it non-stop. Since listening to the podcast, I've been totally inspired to give cooking a go. To put it into perspective, last year I made a Betty Crocker birthday cake for a mate. There are 3 ingredients in a Betty Crocker cake mix. Forgot the eggs—

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: —I put it back into the oven, just flour and milk. Uh, 20 minutes in, I remembered I'd forgotten the eggs, so I took it back out, scrambled it all together again with the eggs, and shoved it back into the oven. My friend said it tasted like cement and proceeded to throw it up into the toilet.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: So—

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: –not a successful time with Betty Crocker. ‘Um, since Dish has come into my life, I have hosted a 5-course dinner party, and my guest told me that at least 3 of the 5 were edible.’

ANGELA HARTNETT: *[laughs]* So, 2 worked. So she’s improving!

NICK GRIMSHAW: That's good, 2 to go. 2 to go. ‘Uh, thank you for all the doing. Keep the podcast coming.’ Well, thank you so much, Laura. And, um, that is–

ANGELA HARTNETT: Oh, bless Laura.

NICK GRIMSHAW: –we're getting there.

ANGELA HARTNETT: We're getting there.

NICK GRIMSHAW: That's going in the rate, right direction.

ANGELA HARTNETT: Yeah, she's trying, she's trying. I love that.

NICK GRIMSHAW: Yeah, well, that's all due to you.

ANGELA HARTNETT: Concrete. *[laughs]*

NICK GRIMSHAW: And shout out Betty Crocker.

ANGELA HARTNETT: Bless Betty.

NICK GRIMSHAW: Um, if you do want to get in touch with us, uh, you can email us of course, dish@waitrose.co.uk.

[theme music plays]

NICK GRIMSHAW: Well, thank you, and thank you, Laura, and we'll see you next week.

ANGELA HARTNETT: See you next week.

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

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

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