

Kevin McCloud's is served pork chops with his home-grown pickled rhubarb



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 am Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: And we are here for another episode of Dish, of cou- Well, of course.

ANGELA HARTNETT: Of course, it is.

NICK GRIMSHAW: Uh, today on Dish, uh, Kevin McCloud is going to be with us.

ANGELA HARTNETT: I know.

NICK GRIMSHAW: A legend of TV, the host of-

ANGELA HARTNETT: Very.

NICK GRIMSHAW: -Grand Designs, I guess, is why everyone knows who-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -Kevin McCloud is.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um, but he's got a new show that we're going to talk about today.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, I'm gonna resist doing to Kevin McCloud what I imagine everyone does to you I would love Kevin McCloud to come to my house and tell me what to do with it.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Or be like, “Oh, I want to decorate, what should I do?”

ANGELA HARTNETT: What are you going to ask him, his favourite design or something?

NICK GRIMSHAW: Yeah, like, “How do I renovate my kitchen?”

ANGELA HARTNETT: Yeah, yeah. No, you've got to resist that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Do people do that to you all the time, like, “What should I make when I'm doing this?”

ANGELA HARTNETT: Yeah. Oh yeah.

NICK GRIMSHAW: And you're like, “Ugh.”

ANGELA HARTNETT: “What's, what's the favourite thing on the menu?” It's all good.

[crew laughs]

NICK GRIMSHAW: It's all good, baby.

ANGELA HARTNETT: Yes, there's no favourite thing.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Um, yeah, no, don't ask that.

NICK GRIMSHAW: My friend has that, he's a hairdresser.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Everyone's like, “What should I do?!” And they're like, “I don't know.”

[crew laughs]

ANGELA HARTNETT: It's your hair.

NICK GRIMSHAW: I'm not at work.

ANGELA HARTNETT: Yeah, just sort it out.

NICK GRIMSHAW: I'm not at work.

ANGELA HARTNETT: Yeah, come on.

NICK GRIMSHAW: Yeah, so I'm gonna resist-

ANGELA HARTNETT: Well, done, yeah.

NICK GRIMSHAW: -not showing Kevin McCloud like-

ANGELA HARTNETT: Pictures of your renovation.

NICK GRIMSHAW: “What do I do with this weird bit in my house?”

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Um, we're gonna try. So yeah, Kevin's gonna be here to talk about Grand Designs.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: He's got a brand-new show as well called Kevin McCloud's Listed Britain.

ANGELA HARTNETT: I know.

NICK GRIMSHAW: Um, which is going to be looking at listed buildings-

ANGELA HARTNETT: L- Buildings.

NICK GRIMSHAW: -in Britain.

ANGELA HARTNETT: Potentially we might be getting rid of some of them.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It's saving.

NICK GRIMSHAW: Do you have a favourite building in London that you like to see?

ANGELA HARTNETT: Ooh. There's so many buildings in London, actually. I love actually walking through the city-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and seeing like the Cheese Grater and the Gherkin.

NICK GRIMSHAW: Yeah, well, cl- Chef's choice, obviously. Yeah.

ANGELA HARTNETT: Yeah.

[crew laughs]

ANGELA HARTNETT: No, that's true, actually. I never thought of it like that. But I like, you know, and even like the Lloyd's Building. I like, like-

NICK GRIMSHAW: I love the Lloyd's Building.

ANGELA HARTNETT: -Lloyd's building.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You know, and I especially like it either really early in the morning.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You know, I think that's one. I just-

NICK GRIMSHAW: On the way home from somewhere.

ANGELA HARTNETT: No!

NICK GRIMSHAW: [*laughs*]

ANGELA HARTNETT: I just think there's so many parts of London. Or when, you know, when you look over Hampstead Heath you look over London.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You know, it's a, it's an amazing city.

NICK GRIMSHAW: Before we get Kevin in, um, we've had a great message from Marie, who is one of our Dish listeners.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um, Marie emailed by the way, dish@waitrose.co.uk if you ever want to get in touch. I love this one. Marie has written in saying, "Dear Angela and Nick, I love the programme and wanted to share that we also make soup from fridge leftovers. We call it bin day soup."

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Bin day soup. Marie. No question, just letting us know.

[*crew laughs*]

NICK GRIMSHAW: But I thought, I bet people have names for things who listen to Dish.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That, that is not the official name.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But they call it that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You know what I mean? Like a recipe that they do, like-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -just their family.

ANGELA HARTNETT: Yeah, yeah, yeah, exactly.

NICK GRIMSHAW: Like no one else has been like-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: “Oh, should I have bin day soup?”

ANGELA HARTNETT: No, of course.

NICK GRIMSHAW: They are in Marie's house.

ANGELA HARTNETT: We have freezer day.

NICK GRIMSHAW: And what's that? Just everything get out the freezer?

ANGELA HARTNETT: Basically, empty the freezer because I put things in, I don't label them, so it's like empty them out, find out what's there-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and cook a meal from it.

NICK GRIMSHAW: Okay, yeah.

ANGELA HARTNETT: Freezer party.

NICK GRIMSHAW: Freezer party.

ANGELA HARTNETT: Yeah, there you go.

NICK GRIMSHAW: Uh-huh. If you do have one in your house, do email us.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Dish@waitrose.co.uk. And-

ANGELA HARTNETT: Bin day soup.

NICK GRIMSHAW: Bin day soup. I mean, it's not one you'd put on the menu at Murano

ANGELA HARTNETT: No.

NICK GRIMSHAW: Is it?

[crew laughs]

ANGELA HARTNETT: Very impressed she's not putting it in the bin. That's a good thing.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Exactly.

ANGELA HARTNETT: Very good. We're happy with that, Marie.

NICK GRIMSHAW: Yeah. Um, now we should welcome a guest. Let's welcome Kevin McCloud to Dish.

[theme song plays]

[cheering and applause]

NICK GRIMSHAW: Yes!

KEVIN MCCLOUD: Hi.

NICK GRIMSHAW: Hi, Kevin.

KEVIN MCCLOUD: Hi.

ANGELA HARTNETT: Hi, Kevin.

NICK GRIMSHAW: Welcome.

KEVIN MCCLOUD: Nick.

NICK GRIMSHAW: How are you?

KEVIN MCCLOUD: Very good.

NICK GRIMSHAW: Thanks for coming.

ANGELA HARTNETT: Lovely to see you.

KEVIN MCCLOUD: And you?

ANGELA HARTNETT: How are you?

KEVIN MCCLOUD: Thanks so much for having me here.

ANGELA HARTNETT: You're looking great.

KEVIN MCCLOUD: Yeah, well, you know, I'm excited to be here.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Bless you.

KEVIN MCCLOUD: I bring produce.

NICK GRIMSHAW: Oh, wow.

ANGELA HARTNETT: Thank you. What have you got with us?

NICK GRIMSHAW: What have you got?

KEVIN MCCLOUD: Well, it's just, yeah, this I picked very early this morning.

NICK GRIMSHAW: Oh.

KEVIN MCCLOUD: It's a bit late-

ANGELA HARTNETT: Fabulous.

KEVIN MCCLOUD: -because it's, you know, kind of end of the season-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: -but it's still good. And the, and I've also these-

ANGELA HARTNETT: These amazing apples.

NICK GRIMSHAW: These. Yeah.

ANGELA HARTNETT: I know, I've just been starting to prep them.

KEVIN MCCLOUD: This is a prune of the apple world.

NICK GRIMSHAW: Yes, what the hell is this?

ANGELA HARTNETT: Yeah.

[crew laughs]

KEVIN MCCLOUD: This is a-

ANGELA HARTNETT: But look at this one.

KEVIN MCCLOUD: This is a Kidd's Orange Red, and that's a Kidd's Orange Brown.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Orange, brown.

KEVIN MCCLLOUD: That's just gone.

ANGELA HARTNETT: Yeah.

[crew laughs]

KEVIN MCCLLOUD: So obviously I didn't just like bring them.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

KEVIN MCCLLOUD: So, I've been storing these over the winter, these apples. And of course, when you, you're supposed to store them like wrapped up.

ANGELA HARTNETT: Yeah.

KEVIN MCCLLOUD: So, they stop them from touching each other.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

KEVIN MCCLLOUD: And I stored these and most of them have been good and the occasional one has gone.

ANGELA HARTNETT: Escaped.

KEVIN MCCLLOUD: Yeah.

ANGELA HARTNETT: Went off a party.

KEVIN MCCLOUD: Well, yeah, yeah, yeah. It's gone. It's turned into a full-on prune stroke date.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: Stroke raisin.

ANGELA HARTNETT: Did you eat one?

KEVIN MCCLOUD: Well, I did. And it tastes to me a bit like an apple that's been soaked in balsamic vinegar.

ANGELA HARTNETT: Oh, right.

NICK GRIMSHAW: Mm.

KEVIN MCCLOUD: Have you had a little?

ANGELA HARTNETT: I'm going to have a nibble.

NICK GRIMSHAW: What, we're going to try-

ANGELA HARTNETT: We are.

NICK GRIMSHAW: -this?

ANGELA HARTNETT: Yes. Come on, Nick.

[crew laughs]

ANGELA HARTNETT: Be brave.

NICK GRIMSHAW: Really?

[crew laughs]

ANGELA HARTNETT: Yes.

KEVIN MCCLOUD: Oh, look at that. That's beautiful.

NICK GRIMSHAW: Guys.

KEVIN MCCLOUD: Look at the colour of the pips. They're bright red.

ANGELA HARTNETT: It does taste alcoholic.

KEVIN MCCLOUD: Yeah.

ANGELA HARTNETT: There's something about it. It's like it's a fermentation in a way.

NICK GRIMSHAW: Mm.

KEVIN MCCLOUD: Yeah, yeah, yeah.

[crew laughs]

NICK GRIMSHAW: Are you sure that's all right?

ANGELA HARTNETT: It's gonna be fine. It's an apple.

KEVIN MCCLOUD: It's just like eating a prune.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Right.

[crew laughs]

ANGELA HARTNETT: That's what prunes are.

KEVIN MCCLOUD: They may have the same effect.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: Kevin and I might have to leave-

NICK GRIMSHAW: Is it fizzy?

ANGELA HARTNETT: -halfway.

NICK GRIMSHAW: You know, when you have like off fruit, and it feels a bit fizzy.

ANGELA HARTNETT: No, it's not fizzy. It's not fizzy.

KEVIN MCCLOUD: It's got this kind of really tannic kind of flavour in the skin, like-

ANGELA HARTNETT: Go on.

KEVIN MCCLOUD: -you get with You know, vinegar. I really like it.

NICK GRIMSHAW: I'll eat it.

KEVIN MCCLOUD: You're gonna do it.

ANGELA HARTNETT: You're gonna be fine.

NICK GRIMSHAW: Oh, okay, yeah.

KEVIN MCCLOUD: What do you think? It's a bit, unusual?

NICK GRIMSHAW: Initially, yeah. But then, yeah, very unusual.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: Good.

ANGELA HARTNETT: Right, get Kevin a beer.

NICK GRIMSHAW: Oh yeah, come on, let's sit down, Kevin.

ANGELA HARTNETT: Let's sit down. I'll finish this.

[theme song plays]

NICK GRIMSHAW: Okay, it's time to welcome our guest, Angela.

ANGELA HARTNETT: Mm, yeah.

NICK GRIMSHAW: Are you ready?

ANGELA HARTNETT: I'm ready.

NICK GRIMSHAW: I'm ready. Okay, he's just had a walk through our kitchen, and by the end of the show, the builders will be here to bulldoze.

[crew laughs]

NICK GRIMSHAW: Um, please welcome Kevin McCloud, everybody!

[cheering and applause]

KEVIN MCCLOUD: Thank you, thank you very much.

NICK GRIMSHAW: Welcome.

KEVIN MCCLOUD: Thank you.

ANGELA HARTNETT: Thank you, Kevin. Welcome.

NICK GRIMSHAW: Hi Kevin.

ANGELA HARTNETT: Good to see you.

NICK GRIMSHAW: Cheers.

KEVIN MCCLOUD: Thank you.

NICK GRIMSHAW: Welcome to Dish. How are you?

KEVIN MCCLOUD: This is only going to get one way, isn't it?

NICK GRIMSHAW: Oh my God. Yes.

KEVIN MCCLOUD: Very excited to be here.

ANGELA HARTNETT: Oh, thank you.

KEVIN MCCLOUD: I mean, because basically I've spent weeks in preparation-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Really.

KEVIN MCCLOUD: -deciding what to bring.

NICK GRIMSHAW: What to bring!

KEVIN MCCLOUD: Yeah, what to what to ask for.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah okay.

NICK GRIMSHAW: We love when a guest brings things.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: You've brought things that you've grown yourself.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Which immediately brings you higher up to-

ANGELA HARTNETT: You're up with-

NICK GRIMSHAW: -best guest ever.

ANGELA HARTNETT: -everyone.

KEVIN MCCLOUD: Okay. I like growing fruit.

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: I'm, I'm, more than I enjoy growing veg. I think that's because-

ANGELA HARTNETT: Okay.

KEVIN MCCLOUD: -always eaten a lot of fruit.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: I enjoy it. I just love it. Yeah.

NICK GRIMSHAW: Have you always done it?

KEVIN MCCLOUD: Uh, I started gardening, yeah, when I was in my twenties so yeah-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: -I suppose I have.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: But I've got, I've built a little walled garden-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: -so, um, and in that, so specifically so I could grow stuff like-

ANGELA HARTNETT: So, they're sheltered and-

KEVIN MCCLOUD: Apricots and-

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: -peaches and cherries and plums.

NICK GRIMSHAW: Oh nice.

ANGELA HARTNETT: Oh wow.

KEVIN MCCLOUD: Yeah.

ANGELA HARTNETT: What have your apricots been like?

KEVIN MCCLOUD: Amazing.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: Because they're on a south-facing wall.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: And there's two of them. They're dwarf varieties.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: So, and one of them's- I can't remember the modern name, but it used to be called something like Malvern.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: And I live not far-

ANGELA HARTNETT: From Malvern?

KEVIN MCCLOUD: -from Malvern, Herefordshire. So, it's really happy as a tree.

ANGELA HARTNETT: Yeah, mm.

KEVIN MCCLLOUD: And right now, if I pick up an olive, just for comparison, um, right now it's covered in apricots this size.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Oh wow.

KEVIN MCCLLOUD: And they, because it's so early flowering.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Really?

KEVIN MCCLLOUD: It flowers in, in March.

ANGELA HARTNETT: Yeah.

KEVIN MCCLLOUD: So, you know, when nothing's out, and you think, oh, how beautiful.

ANGELA HARTNETT: Mm

KEVIN MCCLLOUD: And then suddenly these little fruitlets appear, and they're on the tree now then until Midsummer.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm.

KEVIN MCCLLOUD: So, it's quite early to fruit as well.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLLOUD: And they're really delicious.

NICK GRIMSHAW: What's the easiest to grow, do you think, for anyone listening? Because I mean, I always want to grow something, and we do herbs.

KEVIN MCCLLOUD: Yeah.

NICK GRIMSHAW: But that's about it. Do you grow anything in your garden?

ANGELA HARTNETT: No, we don't have enough soil.

NICK GRIMSHAW: Right.

KEVIN MCCLLOUD: *[laughs]*

ANGELA HARTNETT: No we don't.

NICK GRIMSHAW: No, you don't. You've got like a paved garden, yeah.

ANGELA HARTNETT: We've got a paved garden. We've got borders-

KEVIN MCCLLOUD: Is this a-

ANGELA HARTNETT: -so, you can't-

NICK GRIMSHAW: Yeah.

KEVIN MCCLLOUD: -London.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: London gardens.

KEVIN MCCLOUD: Yeah. What they say about London gardens, brick dust and cat s***.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah. *[laughs]*

[crew laughs]

NICK GRIMSHAW: That's all we've got. So, what would you say grows perfectly in those conditions? *[laughs]*

ANGELA HARTNETT: Yeah, in those conditions.

KEVIN MCCLOUD: Yeah.

NICK GRIMSHAW: Is there anything that you sort of fool proof?

KEVIN MCCLOUD: There's a one bombproof plant-

NICK GRIMSHAW: Uh-huh.

KEVIN MCCLOUD: -which is the courgette, right?

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: That's the easiest thing to grow.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: It's massive.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: And they say, because you can go down the garden centre, you can buy these little plantlets now-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: -if you don't want to grow them from seed. Buy 3, one will die. Of the other 2, kill one.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

KEVIN MCCLOUD: Because you only need-

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: -for a household of 6 people, you only need one courgette plant.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah. But it grows and grows.

KEVIN MCCLOUD: They are so prolific.

NICK GRIMSHAW: Oh, maybe-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -we do that, Ange.

ANGELA HARTNETT: You could grow courgettes, yeah.

NICK GRIMSHAW: Yeah. I'd love to. We're having a beer.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Uh, in your honour. It was your drink of choice. Um, we wanted to talk to you about the pub because I know that you're a fan of the pub-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -as a sort of cultural hub.vWhat do you think makes a great pub?

KEVIN MCCLLOUD: For me, what makes a great pub is a quiet corner where I can do the crossword and have a pint.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

KEVIN MCCLLOUD: And not be interrupted. And at lunchtime, preferably.

ANGELA HARTNETT: Right, yeah. *[laughs]*

NICK GRIMSHAW: Yeah. *[laughs]*

KEVIN MCCLLOUD: And, and that's for me something of a sort of, that's a happy place.

ANGELA HARTNETT: Mm.

KEVIN MCCLLOUD: You know that idea of that kind of still moment in the middle of the day-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLLOUD: -and then a very snoozy afternoon.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

KEVIN MCCLLOUD: But I think that the best, they're community centres, you know-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLLOUD: -they're where people go. You might be able to go for a meal and of course, so many pubs these days-

ANGELA HARTNETT: Yeah.

KEVIN MCCLLOUD: -can only survive because they're doing food.

ANGELA HARTNETT: The food, yep.

KEVIN MCCLLOUD: Right?

ANGELA HARTNETT: Sure.

KEVIN MCCLOUD: And yet at the same time, the best ones are also those that still understand that-

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: -people go for a drink and a talk-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: -and the locals prop up the bar.

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: And you could probably, if you're lucky, buy a newspaper-

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: -there and get your stamps.

ANGELA HARTNETT: Yeah, yeah, yeah.

KEVIN MCCLOUD: And I don't know, they're places where-

ANGELA HARTNETT: Well they service, in a way, the community.

KEVIN MCCLOUD: Oh-

NICK GRIMSHAW: Yeah.

KEVIN MCCLOUD: -completely yeah, yeah.

ANGELA HARTNETT: That's it yeah. And that's what a great local pub will do.

KEVIN MCCLLOUD: Yeah. I'd argue you should be able to walk into a pub and you know no one.

ANGELA HARTNETT: Yeah.

KEVIN MCCLLOUD: And if you want, by the end of the session-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLLOUD: -evening, you might have met somebody. Ye-

ANGELA HARTNETT: You've met my husband; he knows everyone by the end of an evening.

[everyone laughs]

ANGELA HARTNETT: And on that note-

NICK GRIMSHAW: You met Neil.

ANGELA HARTNETT: -I'm just gonna put something in oven.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And then I'll come back *[laughs]*

KEVIN MCCLLOUD: Okay.

NICK GRIMSHAW: Yeah, I know Neil has definitely done that. Um, we've got so much to talk about today. We want to talk about your new show, but first we want to do your likes and dislikes.

KEVIN MCCLLOUD: Okay go on.

NICK GRIMSHAW: Okay, so there were no dislikes apart from a hard no to ultra-processed foods.

KEVIN MCCLOUD: Mm-hm.

NICK GRIMSHAW: There'll be no UPFs.

KEVIN MCCLOUD: Yeah, no.

ANGELA HARTNETT: No, no.

KEVIN MCCLOUD: Having said that-

NICK GRIMSHAW: Come on.

KEVIN MCCLOUD: -I did eat a pizza last night.

NICK GRIMSHAW: No!

ANGELA HARTNETT: Kevin!

NICK GRIMSHAW: Kevin!

ANGELA HARTNETT: Kevin! Kevin! Kevin!

NICK GRIMSHAW: Kevin! Kevin! Kevin! Kevin!

ANGELA HARTNETT: Stop it now, let's go.

KEVIN MCCLOUD: It was gluten-free.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Okay.

KEVIN MCCLOUD: But I don't know if that means it's got more ultra-processed foods in it.

NICK GRIMSHAW: Probably *[laughs]*

ANGELA HARTNETT: Yes yeah. Okay.

NICK GRIMSHAW: Um, but your likes were organic foods, roasts, Italian, Lebanese, also pancakes.

KEVIN MCCLOUD: Yeah.

ANGELA HARTNETT: Yeah, you make them?

KEVIN MCCLOUD: I like cooking pancakes.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Thin ones or deep ones?

KEVIN MCCLOUD: Uh, I can do both-

ANGELA HARTNETT: Oh.

KEVIN MCCLOUD: -but you know, I tend to use thinner.

ANGELA HARTNETT: *[laughs]*

KEVIN MCCLOUD: Well, because I like cooking Yorkies as well. Yorkshire Puds, as well.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Oh, okay.

KEVIN MCCLOUD: So, I, you know, it's a similar- Anything involving batter is good for me.

ANGELA HARTNETT: *[laughs]*

KEVIN MCCLOUD: Yeah, it's better whether it's thick or thin.

NICK GRIMSHAW: Yeah, yeah, yeah.

KEVIN MCCLOUD: Yeah, fluffy or not.

NICK GRIMSHAW: Yeah. Um, also on your likes in your yes list were herbs, salads, and olive oils.

KEVIN MCCLOUD: Yeah.

NICK GRIMSHAW: As someone that grows stuff, do you go out and harvest great stuff for a great salad at home?

KEVIN MCCLOUD: Yeah, it's the easiest thing in the summer, actually. It's the best thing.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: And to also discover those weird plants that you didn't think might go in a salad

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: Like nasturtiums or borage, or I can't remember what it's called now, this weird, weird magic thing, which is kind of an evergreen spinach-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: -which grows to about 10 foot high.

ANGELA HARTNETT: Right.

KEVIN MCCLOUD: And it's got these red leaves covered in this kind of pink, magic fairy dust-

NICK GRIMSHAW: Ooh.

KEVIN MCCLOUD: -which glistens. It's sort of dichroic, the pattern, it's beautiful. And you can just, just, and it's edible!

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh.

KEVIN MCCLOUD: So, you just use the spinach, so you just put it on the top of the salad, and it looks-

ANGELA HARTNETT: Oh lovely.

KEVIN MCCLOUD: -like it was made by Angela.

[everyone laughs]

NICK GRIMSHAW: Oh, we need some of that Ange.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah. And you also, yes, you told us that you make a great Yorkshire pudding. What is your method? Because it can be hit and miss.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: People get it wrong. There's a lot of trickiness with it.

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: Yeah.

NICK GRIMSHAW: And I think once you get it, you get it.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: Yeah, well, so it's bone of contention in my household, but I like to cook with a bit of coconut oil, high temperature and all that.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Okay.

KEVIN MCCLOUD: I find it gives a good rise on the Yorkie.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: And um-

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

KEVIN MCCLOUD: -more eggs than you think.

NICK GRIMSHAW: Uh-huh.

KEVIN MCCLOUD: Yeah. So often four, five.

ANGELA HARTNETT: And do you make your batter the day before?

KEVIN MCCLOUD: I never make my batter the day before.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Oh wow!

KEVIN MCCLOUD: I'm never that organised.

ANGELA HARTNETT: Okay that's good.

KEVIN MCCLOUD: I never know. I just do it. And then, and then, of course, you know, you've got to get the, the fat really, really hot.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: And smoky and ready to go. Yeah and-

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: I'm absolutely straight back in because any moment, any, every moment with the but the oven door open is a, is a-

NICK GRIMSHAW: Is a disaster waiting to happen.

KEVIN MCCLOUD: Yeah, absolutely.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It's a problem that could happen.

NICK GRIMSHAW: What a, what, is that a good method, Ange? Is that, would you add anything?

ANGELA HARTNETT: I think so yeah.

KEVIN MCCLOUD: Can you add to that? Because I, I, I'll-

ANGELA HARTNETT: We always, when we do it at work, we'd make it the night before just because it lets the batter rest. Any sort of batter-

KEVIN MCCLOUD: Yeah, yeah.

ANGELA HARTNETT: -that rests is a bit better. But other than that, it's about hot temperature.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Hot oil, whatever you're using.

KEVIN MCCLOUD: Yeah.

ANGELA HARTNETT: And as you say, in and close the door.

KEVIN MCCLOUD: Yeah.

ANGELA HARTNETT: You know, the worst is you start peeking in and then it's all going to deflate.

KEVIN MCCLOUD: My family are all from Yorkshire-

ANGELA HARTNETT: Okay.

KEVIN MCCLOUD: -so, there's a kind of bit of a kind of, there's a kind of personal reputation-

[everyone laughs]

KEVIN MCCLOUD: -riding on it.

ANGELA HARTNETT: Do you send each other pictures?

KEVIN MCCLOUD: Yeah, I do.

ANGELA HARTNETT: *[laughs]*

KEVIN MCCLOUD: Within the family, I have, I've been known to send, I don't normally photograph food ever at all

ANGELA HARTNETT: Good, good. I like that.

KEVIN MCCLOUD: But I once made a video for my children on how to make Yorkshire pudding.

ANGELA HARTNETT: Oh, brilliant I love that.

NICK GRIMSHAW: Oh my God.

KEVIN MCCLOUD: Rather arrogantly but never mind.

[everyone laughs]

NICK GRIMSHAW: Other things that you love-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: You love regionally produced foods from the UK, UK wines, and then produce like haggis and faggots and dumplings, the Shropshire salami. What makes-

KEVIN MCCLOUD: Oh yeah.

NICK GRIMSHAW: -that salami so delicious?

KEVIN MCCLOUD: So, there's a type of Shropshire salami from the, I think it's called the Shropshire Salami Company. *[laughs]*

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: Um, and they use venison. So-

ANGELA HARTNETT: Oh, okay.

KEVIN MCCLOUD: I mean, I kind of think we should, you know, if anybody's interested in eating meat, not everybody is, but if you are, then we should be making use of, you know, the meats which are available to us from animals that are getting culled all the time in the UK.

ANGELA HARTNETT: Yeah, that's true, yep.

KEVIN MCCLOUD: So in my view, when these meats are in season, we really-

ANGELA HARTNETT: We should be.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLLOUD: -should be eating them.

ANGELA HARTNETT: Yeah, yeah, yeah. Totally.

KEVIN MCCLLOUD: And, and there's, if you don't like the taste of venison, then don't worry, just try the salami because it's unbelievably good.

ANGELA HARTNETT: Yeah.

[crew laughs]

ANGELA HARTNETT: I cooked you venison for the first time-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -when you came to Murano. I think it's quite mild. I think people-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLLOUD: Yeah.

ANGELA HARTNETT: -think of venison and pheasant and really gamey, but actually it's really mild.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: It's very good for you. It's very lean.

NICK GRIMSHAW: Yeah, very lean.

ANGELA HARTNETT: It's a great meat to have, you know. And I think in season it's available in Waitrose.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: Hey!

ANGELA HARTNETT: Hey! There you go.

NICK GRIMSHAW: There you go, there's the plug.

ANGELA HARTNETT: *[laughs]*

[crew laugh]

NICK GRIMSHAW: What is the season for venison?

ANGELA HARTNETT: It's, it's-

NICK GRIMSHAW: Wintery?

ANGELA HARTNETT: -normally sort of October time.

NICK GRIMSHAW: October.

ANGELA HARTNETT: But we can get it all year round.

KEVIN MCCLOUD: Yeah, yeah.

ANGELA HARTNETT: You know, you can. So, but it's a great meat, you know, if you all want high protein, you know, you know, very great lean meat, venison's the one to have. Totally.

NICK GRIMSHAW: And then with all the great stuff that you grow in your garden, Kevin, what do you-

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: -like to cook? Is there a favourite thing that you grow and get to cook?

KEVIN MCCLOUD: Oh, that's so hard. I like a crumble.

NICK GRIMSHAW: Yes.

KEVIN MCCLOUD: And if you, if you grow fruit, you can't not-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: -because you've got, usually got a glass of something.

NICK GRIMSHAW: *[laughs]*

KEVIN MCCLOUD: And, you know, I really love crumbles.

NICK GRIMSHAW: I love crumbles.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: And fruit puddings. And, um-

ANGELA HARTNETT: Everyone loves a crumble.

NICK GRIMSHAW: You're gotta love- You can't not like a crumble

KEVIN MCCLOUD: Yeah and if you like crumble, you like custard.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: It goes on.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: Um, and I thought I might bring some greens because I've got these things called winter greens-

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: -which, which go in all winter, and they've been great for sustaining us all winter because you just literally pick them. They're great big green leaves *[laughs]*

NICK GRIMSHAW: Mm.

KEVIN MCCLOUD: And you put them in the pan and they-

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: -wilt down like spinach-

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: -with a bit of butter.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: And they're so good and we've really enjoyed them. But I cooked some in preparation for today. I thought, I'll see if they're still-

ANGELA HARTNETT: See if they're up to standard.

KEVIN MCCLOUD: Yeah, absolutely. So, I picked some the night before last and I cooked them and my wife just said, "These are horribly bitter."

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: Oh.

KEVIN MCCLOUD: So, I like them, but I thought-

ANGELA HARTNETT: I like bitter greens.

NICK GRIMSHAW: Mm.

KEVIN MCCLOUD: Ah, see, I didn't know-

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: -whether to bring them or not-

NICK GRIMSHAW: *[laughs]*

KEVIN MCCLOUD: -and I didn't.

ANGELA HARTNETT: Next time you come.

KEVIN MCCLOUD: Yeah.

NICK GRIMSHAW: Next time.

ANGELA HARTNETT: On that note-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -I'm going to get you some greens now.

NICK GRIMSHAW: We should book Kevin for whatever's the most seasonally perfect time, like align our paths.

ANGELA HARTNETT: I want to try the apricot, because I'm fascinated by that.

NICK GRIMSHAW: I want to try everything, yeah. We should have gone to you.

KEVIN MCCLOUD: But then it starts to get stressful, and I'll end up buying the apricots and cheating.

ANGELA HARTNETT: No!

NICK GRIMSHAW: *[laughs]*

KEVIN MCCLOUD: And then you'll see the stamp on the back of the apricot and you'll realise that-

ANGELA HARTNETT: Do you have animals? Do you have chickens or anything?

KEVIN MCCLOUD: No, no.

ANGELA HARTNETT: Oh okay.

KEVIN MCCLOUD: Sheep in the field.

NICK GRIMSHAW: Yeah.

KEVIN MCCLOUD: Yeah, yeah, they're good.

NICK GRIMSHAW: Yeah, they're good. Should of brought sheep along today for Ange. I heard I think that your love of outdoors and your love of farming came from when you spent time in Angela's homeland of Italy.

KEVIN MCCLOUD: Where are you from, Angela?

ANGELA HARTNETT: Um, we're from near Bologna, a place called Bardi, up in the sort of Al- hills, up in-

KEVIN MCCLOUD: Oh, oh.

ANGELA HARTNETT: -yeah. Sort of about an hour from Parma.

KEVIN MCCLOUD: I was filming there for a series I made about classic cars, which is coming out in the autumn.

ANGELA HARTNETT: Well, there's a big Ferrari garage there.

KEVIN MCCLOUD: Yeah.

ANGELA HARTNETT: And the big Lamborghini garage as well.

KEVIN MCCLOUD: Yeah, we went to visit the other company.

ANGELA HARTNETT: Okay.

KEVIN MCCLOUD: That you didn't mention.

ANGELA HARTNETT: Okay sorry. *[laughs]*

KEVIN MCCLOUD: And the story of that area of ham-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: -and cheese-

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: -and high-quality-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: -produce and the engineering of food to be of the optimal quality, things like balsamic vinegar-

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: -you know.

NICK GRIMSHAW: What were you there for a year for? What were you doing? Was it just a-

KEVIN MCCLOUD: A bit longer, but I, I, I went to study Italian and then-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: -got a place to study music when I was there.

NICK GRIMSHAW: Uh-huh.

KEVIN MCCLOUD: And so, I worked on a farm, you know, to make ends meet, and, uh-

NICK GRIMSHAW: Uh-huh.

KEVIN MCCLOUD: -in Tuscany, which turned out to be a biodynamic far- I didn't know how farms worked. I thought every farm was a biodynamic farm.

NICK GRIMSHAW: *[laughs]* Yeah.

KEVIN MCCLOUD: Oxen to pull the plough and it was an amazing experience. And it sort of, um, it sort of introduced me to my relationship with alcohol.

NICK GRIMSHAW: Oh really?

[crew laughter]

KEVIN MCCLOUD: Yeah.

NICK GRIMSHAW: How come?

KEVIN MCCLOUD: Well, I mean, making wine.

NICK GRIMSHAW: Right-

[crew laughs]

NICK GRIMSHAW: -making wine, yeah, yeah. Not- Didn't drive you to alcohol, it was the witnessing the process, yeah.

KEVIN MCCLOUD: Not in that sense.

NICK GRIMSHAW: No, no.

KEVIN MCCLOUD: It's more about the crafting of it-

NICK GRIMSHAW: Yeah.

KEVIN MCCLOUD: -and the joy of it.

NICK GRIMSHAW: Yeah, yeah. So, when you did that, is that what inspired you to do your own gardens at home?

KEVIN MCCLOUD: Yeah.

NICK GRIMSHAW: Yeah.

KEVIN MCCLOUD: It really very directly, it's the first time-

NICK GRIMSHAW: Yeah.

KEVIN MCCLOUD: -yeah, very directly because I was 18.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: And, um, I think the reason I grow apples is because they're much cheaper and much more reliable and much less work than grapes.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: So, they say, you know, if you want to make a small fortune out of a vineyard, start with a large fortune.

NICK GRIMSHAW: Uh-huh. *[laughs]*

[crew laughs]

KEVIN MCCLOUD: You know, because that's- I think about apples is that you can go on holiday and leave them, and you come back and they're still alive.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: You know, animals are less reliable.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: Grapes, hugely difficult to grow, honestly.

NICK GRIMSHAW: Yeah. And you could do the whole-

KEVIN MCCLOUD: Yeah.

NICK GRIMSHAW: -bloody thing and then the wine's-

KEVIN MCCLOUD: Yeah.

NICK GRIMSHAW: -crap.

KEVIN MCCLOUD: Because there are so many bad years.

NICK GRIMSHAW: Yeah, high risk. We've gotta start growing stuff, Ange.

ANGELA HARTNETT: We've got to stop growing did you say?

NICK GRIMSHAW: I was saying before we went on-

KEVIN MCCLOUD: Start a winery in your garden.

NICK GRIMSHAW: Come on.

ANGELA HARTNETT: We're not going to start a winery-

NICK GRIMSHAW: No-

ANGELA HARTNETT: -because we're just going to lose.

NICK GRIMSHAW: -I've tried that with Angela before, and she's not having it.

ANGELA HARTNETT: Not a chance. That sort of madness.

NICK GRIMSHAW: I have pitched it, Kevin, before, saying, “Why don't we do one?”

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Like a good English wine somewhere.

KEVIN MCCLOUD: Come up to Herefordshire.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: And I will take you around 12-

ANGELA HARTNETT: We're going to have an English wine today, actually.

KEVIN MCCLOUD: -12 wineries-

NICK GRIMSHAW: Yeah.

KEVIN MCCLOUD: -within half an hour.

NICK GRIMSHAW: Oh, wow.

[theme song plays]

NICK GRIMSHAW: Tell us what we have, please, Angela.

ANGELA HARTNETT: So, we've got pork chops with pickled rhubarb and shaved fennel, um-

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: -recipe by Ed Smith. And what we've done is, first of all, we made the little pickling liquid for the rhubarb, um so I used a pestle and mortar to crush the coriander seeds, and then toasted them off in the pan with the star anise, for about three to four minutes, until they start to smell fragrant.

KEVIN MCCLOUD: Mm.

ANGELA HARTNETT: Added some white wine vinegar and caster sugar and then heated all that up so the caster sugar melts down. We have our pickling liquid and then we add our rhubarb to it. And this is your rhubarb, by the way.

KEVIN MCCLOUD: Unbelievable.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah, this is your rhubarb.

KEVIN MCCLOUD: I thought you needed like months to pickle.

ANGELA HARTNETT: No, no, it's very fast pickle. Um, then while that's pickling, we slice up our fennel, we add salt and orange juice to that and let that sort of infuse and marinate.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then-

KEVIN MCCLOUD: Mm.

ANGELA HARTNETT: -we make a salt with fennel seeds for the pork chop.

KEVIN MCCLOUD: Oh, wow so delicious.

ANGELA HARTNETT: So, we basically pound some fennel seeds with some sea salt, pound that all together in a mortar and pestle.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then we roast the pork chop in a pan.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So, you render down the fat a bit first and then colour it up nicely. If you want, you can add butter, but I didn't add any butter. We just added a bit of, um, olive oil.

KEVIN MCCLOUD: Mm-hm.

ANGELA HARTNETT: And just roasted it in the pan and the natural fat from the pork. And then because of timings, I finished it in the oven, but you can do it all in the pan.

NICK GRIMSHAW: All in the pan.

ANGELA HARTNETT: And then you serve it with the, and once you've removed the pork from the pan, then using those same juices, you toss your fennel through there.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And that sort of seasons and wilts in the pan.

KEVIN MCCLOUD: It tastes very Italian.

ANGELA HARTNETT: Yes. The fennel and the pork, yeah.

KEVIN MCCLOUD: Mm, fennel.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: Pinocchio.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Mm. And talk to me about why this works so well, because the pork and apples, sure, but pork and rhubarb?

ANGELA HARTNETT: Well-

NICK GRIMSHAW: It's a compliment.

ANGELA HARTNETT: -it's pork, it's the fattiness of the pork-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -with the acidity and the pickling of a rhu, um, rhubarb.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: Mm.

ANGELA HARTNETT: And it works with the sweetness of apples, it works with pears.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It's just that fattiness cut with the pork-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -that's how it works well.

KEVIN MCCLOUD: That's really good.

NICK GRIMSHAW: Yeah, really good.

KEVIN MCCLOUD: Mm.

NICK GRIMSHAW: Um, and then do you know what, people can really, can mess up a pork chop, I feel.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: What are your top tips, Ange, for anyone that wants to try this at home? How do they not have a sad, dry pork chop?

ANGELA HARTNETT: Well, I always add a little bit of fat, so I'll either add a little bit of butter to give it a little bit of moistness, and then, and just take it slowly and just check it all the time, you know, just feel brave. Don't take it to as far as you think you need to cook it because it will continue cooking in the pan.

KEVIN MCCLOUD: Yeah.

ANGELA HARTNETT: That's the key, you know, so you need to be a bit brave-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -in that sense.

NICK GRIMSHAW: And it's great with the fennel.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And the orange juice. Mm.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Really good.

ANGELA HARTNETT: Would you like some wine, Kevin?

KEVIN MCCLOUD: Yeah.

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NICK GRIMSHAW: Yeah.

KEVIN MCCLOUD: Yeah, please. Yeah, I'd love a glass. Yeah, what is it?

ANGELA HARTNETT: There we go. So we have a Chapel Down.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: A Bacchus Chapel Down.

KEVIN MCCLOUD: It's a British wine.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: British wine.

NICK GRIMSHAW: We knew you were coming.

ANGELA HARTNETT: Beautiful. Crispy citrus English wine.

KEVIN MCCLOUD: Mm-hm. Oh, again, to cut through that fat.

ANGELA HARTNETT: There you go, you see, it'll work very well.

NICK GRIMSHAW: Mm.

KEVIN MCCLOUD: Thank you. Lovely. My goodness me, there's greens as well.

NICK GRIMSHAW: Oh yeah, we need the greens. What greens have we got here, Ange?

ANGELA HARTNETT: So we've got kale, basically blanched-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and then sautéed down with a little bit of olive oil-

KEVIN MCCLOUD: Thank you

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and a touch of garlic-

NICK GRIMSHAW: Do you want some Ange?

ANGELA HARTNETT: -just to sort of season it.

KEVIN MCCLOUD: This is my ideal working day.

NICK GRIMSHAW: Oh, this is a fantastic day.

ANGELA HARTNETT: *[laughs]*

[crew laughs]

KEVIN MCCLLOUD: I, I, I can't imagine getting better, really.

NICK GRIMSHAW: No.

[crew laughs]

NICK GRIMSHAW: If you want to try this recipe at home. All the ingredients are available, of course, on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes). You'll find the recipe on there, you'll find the wine pairing, you'll find out how to do what Angela has done for us today.

ANGELA HARTNETT: Perfect.

[theme song plays]

NICK GRIMSHAW: Um, Kevin, should we talk about your brand new show that is coming called Kevin McCloud's Listed Britain, which is you going up and down the country to look at Britain's great buildings and tell their story? Um, how was it to do that and to delve into the history of these, you know, iconic listed buildings?

KEVIN MCCLLOUD: Well, for me, it's a bit like when you go on holiday, you know, you go, you think, "Where should we go today?"

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLLOUD: "What? Oh, is there a cathedral? Oh, is there a Roman ruin?"

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLLOUD: “Oh, is there some really interesting building that we can't get in because it's shut.”

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLLOUD: And it's, you know, and it's not open to the public? So in fact, they all were, and we got amazing access to amazing buildings. And we also went to buildings that weren't listed-

ANGELA HARTNETT: Mm.

KEVIN MCCLLOUD: -so, for example, yes, cathedrals.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLLOUD: Coventry, one of my favourite places in the world. Coventry Cathedral, built in the 1950s. Fabulous thing.

ANGELA HARTNETT: Mm.

KEVIN MCCLLOUD: But we also went to places like redundant power stations. So we went to one in Nottingham-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLLOUD: -and it's got like 8 giant cooling towers.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: Um, all the cooling towers of my childhood, going up in, travelling back and forth to Yorkshire in our family car. The route was peppered by these great landmarks on the horizon of Lincolnshire and, you know, East Anglia. And there were these huge collections of cooling towers called cloud factories.

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: Which produce these steaming clouds above them and always connected to coal-fired power stations. Well, as we've shut them all-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: -so the cooling towers are redundant. There were 240 in the UK, there's now 37.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Wow.

KEVIN MCCLOUD: And they're all scheduled for demolition.

ANGELA HARTNETT: Oh.

KEVIN MCCLOUD: So, the question we're asking is, you know, should we keep one?!

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: Just maybe one?

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

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah, just to have.

KEVIN MCCLOUD: Just because somebody will say one day, “Why are there none left?”

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: Why are they all gone?

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: And actually, around the world, they've been used as music venues-

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: -you know, for raves.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: For, for, art exhibitions, for music performances. I, and there's one in Venice used as an observation deck for the city-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: -you know, for example. So I kind of think that the problem we have in the UK is there's sometimes a lack of imagination in terms of how we can reinvent our, our industrial heritage. We knock so much of it over because we

think, “Oh let's just regenerate it. Let's create jobs with a new exciting redeveloped future.”

ANGELA HARTNETT: Mm.

KEVIN MCCLLOUD: And I, I, it was interesting actually throughout the series discovering that that word regeneration and redevelopment is basically often, not often, usually used, uh, as a, um, a cover-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLLOUD: -for demolishing something and building-

ANGELA HARTNETT: Yeah.

KEVIN MCCLLOUD: -something that's much more profitable.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah. What's that one? I can't remember. You might have seen it. I've only seen it on Instagram where it's like a power plant, it's like outside of Barcelona, or it's in Spain, and an architect turned it into his house.

KEVIN MCCLLOUD: Mm.

NICK GRIMSHAW: Have you seen that? And it's like got all the sort of like hanging garden bits inside.

ANGELA HARTNETT: Oh right, yeah, yeah.

NICK GRIMSHAW: And it's like a huge industrial power plant.

KEVIN MCCLOUD: All over Europe-

NICK GRIMSHAW: Yeah.

KEVIN MCCLOUD: -there are these amazing museums and cultural venues. There are two in Germany which are redundant steelworks, one of which is an amazing garden now.

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: The other which is a museum to the history-

NICK GRIMSHAW: Mm.

KEVIN MCCLOUD: -of steelmaking and to the Second World War.

NICK GRIMSHAW: Now we have actually some great photos of you on, uh, your Listed Britain show. They're kind of like holiday photos but without anyone else.

KEVIN MCCLOUD: Don't spoil lunch.

NICK GRIMSHAW: Look at this.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Look at these.

ANGELA HARTNETT: I love that.

NICK GRIMSHAW: They're am-

ANGELA HARTNETT: Wish you were here.

NICK GRIMSHAW: The cooling towers are amazing.

ANGELA HARTNETT: They are.

NICK GRIMSHAW: They really are.

KEVIN MCCLLOUD: That was taken in winds of, it was gusting to 50 miles an hour.

ANGELA HARTNETT: Yeah.

KEVIN MCCLLOUD: And they said, “We really shouldn't be here because the maximum speed we can be around is just 35.”

NICK GRIMSHAW: Oh.

KEVIN MCCLLOUD: Because we're worried that they'll blow over.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh, s***.

KEVIN MCCLLOUD: I mean, it's fine.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I love how you've got a hard hat-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -on just in case a cooling tower falls on your head.

ANGELA HARTNETT: They blow over [*laughs*].

KEVIN MCCLOUD: It would really help, wouldn't it?

NICK GRIMSHAW: Just in case. Um, greetings from the pub.

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: Nice pubs to stop off on?

KEVIN MCCLOUD: You see, see, the eyes are half open-

NICK GRIMSHAW: Yeah

ANGELA HARTNETT: *[laughs]*

KEVIN MCCLOUD: -and the smile is half there.

NICK GRIMSHAW: Love. He's like, let me just drink the pint, please.

KEVIN MCCLOUD: This one is my third.

NICK GRIMSHAW: Oh, where's that?

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: That's Coventry Cathedral.

NICK GRIMSHAW: That's Coventry Cathedral.

ANGELA HARTNETT: Of course. God, it is stunning, isn't it?

KEVIN MCCLOUD: Mm. Mm.

NICK GRIMSHAW: Fabulous.

KEVIN MCCLOUD: With the roof.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: Designed and engineered by Ove Arup.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Oh wow.

KEVIN MCCLOUD: There you go.

NICK GRIMSHAW: Love. This is in a cooling tower?

KEVIN MCCLOUD: Inside the cooling tower.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Course.

KEVIN MCCLOUD: Which is the coolest place to be.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: It seems ridiculous that we can't use that for other stuff.

NICK GRIMSHAW: Yeah what-

ANGELA HARTNETT: It just seems-

KEVIN MCCLOUD: I know.

ANGELA HARTNETT: It's insane.

NICK GRIMSHAW: Stick all your apples in there.

[crew laughs]

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Apple Storage.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: There we go.

KEVIN MCCLOUD: Somebody I spoke to said they make great data centres.

NICK GRIMSHAW: Ooh yeah.

ANGELA HARTNETT: Oh yeah.

KEVIN MCCLOUD: For a data centre you need loads of water.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: Got that because there's a river next door.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: You need loads of power. Oh, it's a power station.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: Um, and, uh, you, you need to cool the equipment.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: So you build it in the cooling tower and then it would draw the cool air.

NICK GRIMSHAW: Do it there.

ANGELA HARTNETT: Make sense.

KEVIN MCCLOUD: And that's exactly what it's designed to do.

NICK GRIMSHAW: Yeah, get it done.

ANGELA HARTNETT: Get it.

[crew laughs]

ANGELA HARTNETT: We'll, we'll back you Kevin.

NICK GRIMSHAW: Well, you can see Kevin McCloud's Listed Britain, uh, right now.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh, you can get it on More4 whenever you like.

[theme song plays]

NICK GRIMSHAW: Uh, we've got to talk about Grand Designs, please.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: Oh, do we?

NICK GRIMSHAW: We do!

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: We do, we do.

KEVIN MCCLOUD: I was, I wouldn't mind talking more about the pork.

NICK GRIMSHAW: We do, please. Um, because it started back in 1999.

KEVIN MCCLOUD: Yeah.

NICK GRIMSHAW: Um, and that's also the year that you, Angela, I'm right in saying, started working with Gordon.

ANGELA HARTNETT: Gordon yeah.

KEVIN MCCLOUD: Mm.

NICK GRIMSHAW: I was thinking quite a lot of, uh, parallels between cooking and architecture.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: In construction.

ANGELA HARTNETT: Construction, yeah. That's true.

NICK GRIMSHAW: Well, Kevin's always like, you know, "Simplicity is key."

ANGELA HARTNETT: Yes, definitely.

NICK GRIMSHAW: You're very-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -simplicity is key.

ANGELA HARTNETT: Yeah, don't overcomplicate it.

NICK GRIMSHAW: Don't overcomplicate it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Less is more.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: All of that.

KEVIN MCCLOUD: And in architecture, we start with the bones.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: In food, you end with the bones.

ANGELA HARTNETT: Yeah, exactly. *[laughs]*

NICK GRIMSHAW: There we go. Exactly. Um, what are your memories of it starting out?

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Because obviously now a staple-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -on TV. But take us back to 1999. What were your memories of it all kicking off?

KEVIN MCCLOUD: Would it work?

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: Would we, would we get a recommission?

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: Would it be just once a bear and his dog?

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: Um, surely, we'd run out of projects.

ANGELA HARTNETT: *[laughs]*

KEVIN MCCLOUD: Lots of thoughts like that. I mean, excuse me, I'm now eating the kale.

NICK GRIMSHAW: Sorry.

ANGELA HARTNETT: That's all right you carry on.

NICK GRIMSHAW: No, that's the issue with the Dish, don't worry.

KEVIN MCCLOUD: Mm.

NICK GRIMSHAW: Mm.

KEVIN MCCLOUD: It's a delicious dish, Angela.

ANGELA HARTNETT: *[laughs]*

KEVIN MCCLOUD: Really amazing.

ANGELA HARTNETT: Um-

KEVIN MCCLOUD: I mean, it's lovely to eat great food.

ANGELA HARTNETT: Thank you.

KEVIN MCCLOUD: Um, people often ask me what my favourite project is.

ANGELA HARTNETT: Oh yeah of course.

KEVIN MCCLOUD: And actually, I, the projects are great. The quality of the project is usually determined by the quality of the pub.

ANGELA HARTNETT: Yeah *[laughs]*

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: That you're near.

KEVIN MCCLOUD: Exactly, and it's the people. It's always the people. It's all, you know, the people that are-

NICK GRIMSHAW: It's always, yeah.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: We work with them now, about 8 or 10 camera guys-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: -and you just know them all.

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: We're just a big family.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm.

KEVIN MCCLOUD: And that's magical.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: And, you know, all the rest is excitement. And what you see is this crafted thing. But in fact, what drives it is that is the team.

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: Is the people behind it.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: What do you think, Angela, someone that spent a lifetime in kitchens-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -is the key to good kitchen design? What is your-

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: -like- This. Makes. Sense.

ANGELA HARTNETT: It's got to flow.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Well, in that sense, it's got to make, you don't ever want to be walking off too far to get anything.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: Yeah.

ANGELA HARTNETT: Because you're standing there, so you want your knives there. You want to open a drawer, the things you need are in that drawer. Kitchens are too big generally.

KEVIN MCCLOUD: Yeah.

ANGELA HARTNETT: People make kitchens far too big and have too much equipment, because you really basically need a good set of knives and maybe one sort of Magimix. Other than that, you really don't need much else.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: That's my theory.

NICK GRIMSHAW: Mesh sent me something, because we're gonna do our house-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and we're gonna do stuff and we watch Grand Designs and then we do get grand ideas and then we can never settle on an idea because-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -we're just seeing too much.

KEVIN MCCLLOUD: Have you considered a media room?

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah *[laughs]* Yeah, like we do things like that, you know, we, we sort of lose track of what we want-

ANGELA HARTNETT: Yeah.

KEVIN MCCLLOUD: Yeah

NICK GRIMSHAW: -because we get so excited by stuff-

KEVIN MCCLLOUD: Yeah

NICK GRIMSHAW: -that we see. But he sent me something the other day which was like the flow of a kitchen.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So he was like-

KEVIN MCCLLOUD: Yeah.

NICK GRIMSHAW: -you should have the the fridge, the sink-

KEVIN MCCLLOUD: Yeah.

NICK GRIMSHAW: -the chopping, the bin.

KEVIN MCCLLOUD: Yeah.

NICK GRIMSHAW: And he was like, so when you're cooking-

KEVIN MCCLLOUD: Oh yeah.

NICK GRIMSHAW: -oh, like the hob-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and then he sent me that and I was like, oh yeah, you really need to work out the-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -the flow of it, so you're not taking your thing-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and walking there and walking there.

ANGELA HARTNETT: Yeah.

KEVIN MCCLLOUD: Yeah.

ANGELA HARTNETT: Too much, yeah.

KEVIN MCCLLOUD: I, I think in, in larger households.

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: The, the best kitchen design is the galley.

NICK GRIMSHAW: Yes.

KEVIN MCCLOUD: Because only one person's allowed in.

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

NICK GRIMSHAW: That is good.

KEVIN MCCLOUD: And therefore, and you're close to everything-

ANGELA HARTNETT: And everything's near you.

KEVIN MCCLOUD: -and you just have a rule, don't you. Literally, there's an invisible gate-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: *[laughs]*

KEVIN MCCLOUD: -at the end of the galley. No one's allowed in.

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: The only thing you've then got to do is to provide a fridge and a toaster somewhere else.

NICK GRIMSHAW: Yes. Um, I love some of the things that we have sort of gotten to know and love on Grand Designs, and people like-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -to play sort of Grand Designs bingo.

ANGELA HARTNETT: Oh yeah, yeah, yeah.

NICK GRIMSHAW: Like the things that will happen, like-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -you know, the windows arrive, and they don't fit.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Or someone gets pregnant. I love those things.

KEVIN MCCLOUD: They're not related, those two things. They're not related.

[everyone laughs]

NICK GRIMSHAW: No, no.

KEVIN MCCLOUD: There's no, there's no historical correlation-

NICK GRIMSHAW: There's no correlation.

KEVIN MCCLOUD: -for that.

NICK GRIMSHAW: No, there's no correlation. No correlation. The windows not fitting is a common thread.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: Yeah.

NICK GRIMSHAW: What the hell's everyone doing, Kevin?

ANGELA HARTNETT: Who's not measuring properly.

KEVIN MCCLLOUD: Blame, blame the toughening process.

NICK GRIMSHAW: The toughening process? So, what, like the house is like-

KEVIN MCCLLOUD: Do you really want to know?

NICK GRIMSHAW: Yeah, I-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I really want to know.

KEVIN MCCLLOUD: It's a little bit like Angela talking about, you know, how to tenderise the meat and not overcook it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

KEVIN MCCLLOUD: Glass, once it's toughened, it's got a tension in it, and it can't be cut.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Right.

KEVIN MCCLLOUD: If you try and cut it, it'll shatter into a million little pieces.

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: Like a car windscreen, but it's safe. That's what makes toughened safety glass, right?

ANGELA HARTNETT: Yeah.

KEVIN MCCLOUD: Most big windows are toughened for safety reasons, regs.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: So, they're cut before they're toughened, but in the heating and the cooling of toughening the glass distorts-

NICK GRIMSHAW: Oh.

KEVIN MCCLOUD: -very slightly.

ANGELA HARTNETT: Oh.

KEVIN MCCLOUD: It can be just a few millimetres, but then it doesn't fit the frame.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Okay.

KEVIN MCCLOUD: So, you have to make the whole bloody thing again.

ANGELA HARTNETT: Again.

NICK GRIMSHAW: Oh my God.

KEVIN MCCLOUD: That's why.

NICK GRIMSHAW: Oh my God

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: A nightmare for those people, but great TV.

KEVIN MCCLLOUD: Do you, do you know what I love?

[everyone laughs]

NICK GRIMSHAW: Great TV when it happens. You're like ooh. Um, is there anything that you would say? Because you're right, because things can go out of fashion, and then you've, you know, spent a fortune having your kitchen done or your living room done-

KEVIN MCCLLOUD: Yeah

NICK GRIMSHAW: -and then by the time it's delivered and installed, you, everyone's got it or whatever. Is anything that you should say, actually, these are good sort of rules to live by when you're about to start renovation?

KEVIN MCCLLOUD: *[sighs]* I could have thought of an answer to this a few years ago, but I now think that the internet is, and social media-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLLOUD: -is so full of this stuff that, um, and it's happening on such a fast cycle that anything that's fashionable right now will be out of fashion at tea time.

NICK GRIMSHAW: *[laughs]*

KEVIN MCCLOUD: And it's, it, it's, it's happening so fast, it doesn't matter anymore.

NICK GRIMSHAW: Mm-hm, mm-hm.

KEVIN MCCLOUD: Everything's up for grabs. And I, the only thing I'd say is, if you, if you want to do a kind of, you know, Tim Burton Gothic kind of super cool kind of Jack Skellington thing in your house, then go for it.

NICK GRIMSHAW: Uh-huh.

KEVIN MCCLOUD: I mean, like, really go for it.

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: I mean, the most interesting homes are always the autobiographical ones and the ones that really seem to speak you of people and their objects and their collections-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: -and the stuff they love. And the worst, the worst homes are those that just look like a catalogue.

NICK GRIMSHAW: Yeah.

KEVIN MCCLOUD: Yeah. Do you know what I mean? From a retailer, you think, well, what's the point of doing that then?

NICK GRIMSHAW: Yeah.

KEVIN MCCLOUD: Because where are you in all of this?

NICK GRIMSHAW: Yeah.

KEVIN MCCLLOUD: The best homes are always-

NICK GRIMSHAW: Yeah.

KEVIN MCCLLOUD: -idiosyncratic.

NICK GRIMSHAW: And lived in and, you know, got their life.

KEVIN MCCLLOUD: Yeah, yeah, yeah. And done with commitment and passion-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLLOUD: -and then I think it'll last.

[theme song plays]

ANGELA HARTNETT: So, we're going to have your apples.

NICK GRIMSHAW: Ooh, yeah.

KEVIN MCCLLOUD: Oh wow, oh wow, this is a bit of a I mean, the pickled rhubarb is one thing, yeah.

ANGELA HARTNETT: Yeah. No, I think the apples are good. I think the pastry, I'd eat the edge of the pastry, but the pastry is a little bit probably underneath. It's the- You two and you're gluten-free and everything.

NICK GRIMSHAW: Oh yeah.

KEVIN MCCLLOUD: Oh, I'm so sorry.

ANGELA HARTNETT: What can I say?

NICK GRIMSHAW: Sorry Ange.

ANGELA HARTNETT: It's all right.

NICK GRIMSHAW: Sorry, Ange.

ANGELA HARTNETT: I blame you two, not me. *[laughs]*

[crew laughs]

NICK GRIMSHAW: I can't eat gluten either, yeah.

ANGELA HARTNETT: It just needs a little bit more cooking. But it's fine, eat the edges and you'll-

KEVIN MCCLLOUD: I'm really sorry.

NICK GRIMSHAW: Thank you, Ange, thank you. Well, we're used to it, you know.

ANGELA HARTNETT: Yeah.

KEVIN MCCLLOUD: But do you know what-

NICK GRIMSHAW: Probably you that's going to suffer the most, cause we're-

ANGELA HARTNETT: No, no, no, it's fine. I think it just needs a little bit more cooking. But as I said, eat the edges-

NICK GRIMSHAW: I love these little apples. Mm.

KEVIN MCCLOUD: Well, can you just tell me what you did here? Because I want to go home and, and-

NICK GRIMSHAW: Do this, yeah.

KEVIN MCCLOUD: Yeah, do this yeah.

ANGELA HARTNETT: No, just, um, it is, it's vegan puff pastry.

KEVIN MCCLOUD: It's good.

ANGELA HARTNETT: So, you, um, roll it out. Well, you don't roll it out, it's pre-bought rolled out.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Prick it. I crimp the edges, so you have a little bit of an edge.

KEVIN MCCLOUD: Mm.

ANGELA HARTNETT: And then I literally just toss the apples in a tiny bit of lemon juice and then covered all the puff pastry in a hot oven. Um, probably not, you know, hot oven initially, then turn it down, and then a little bit of sugar on top. And then I use some of the um, dairy-free butter as well, so a little bit of dairy-free butter.

KEVIN MCCLOUD: It's all great.

NICK GRIMSHAW: Mm.

KEVIN MCCLOUD: It's beautiful.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: Delicious.

ANGELA HARTNETT: And your apples, Kevin.

NICK GRIMSHAW: Those apples are so good.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: This is a dish first-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -that we're cooking with produce that a guest has brought.

ANGELA HARTNETT: Mm

KEVIN MCCLLOUD: Oh really?

ANGELA HARTNETT: It's so good.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

[theme song plays]

NICK GRIMSHAW: Should we do Kevin's fast food quiz?

KEVIN MCCLLOUD: Oh God, what's that?

NICK GRIMSHAW: Kevin, it is time.

[everyone laughs]

NICK GRIMSHAW: Uh, Kevin, it is time for your fast food quiz. It's a quickfire round. Uh, we give you a category, you tell us your favourite way-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -to eat the following. Okay. Uh, Kevin McCloud, your favourite way to eat eggs.

KEVIN MCCLLOUD: Poached.

ANGELA HARTNETT: What's your favourite sandwich filling?

KEVIN MCCLLOUD: Banana.

NICK GRIMSHAW: What is your favourite form of potato?

KEVIN MCCLLOUD: Uh, roast.

ANGELA HARTNETT: Favourite herb?

KEVIN MCCLLOUD: Oh, hard, but I think rosemary.

NICK GRIMSHAW: Dish you miss the most when you're away from home?

KEVIN MCCLLOUD: Oh God, I lived in a caravan, in a, you know, camper van during COVID, it was actually for 3 years, for various complicated reasons. So I would cook paella almost every night, you know, ready-made paella. And I'm never eating it again.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]* What's your favourite bean?

KEVIN MCCLOUD: Bean?

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: Big fava ones.

NICK GRIMSHAW: Oh, yes.

ANGELA HARTNETT: Okay lovely, yeah.

NICK GRIMSHAW: What is the best crisp?

KEVIN MCCLOUD: Oh, I quite like a flame-grilled steak.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Oh!

[crew laughs]

ANGELA HARTNETT: What's your favourite kitchen utensil?

KEVIN MCCLOUD: Oh, at the moment, my latest acquisition from the supermarket, which is tongs.

ANGELA HARTNETT: Tongs.

NICK GRIMSHAW: Oh, yes.

ANGELA HARTNETT: Tongs. Love a tong.

[crew laughs]

NICK GRIMSHAW: Kevin McCloud, a big one for you. Best variety of apple?

KEVIN MCCLOUD: Oh, you can't!

[everyone laughs]

KEVIN MCCLOUD: Thanks. All right. So apples are given names-

NICK GRIMSHAW: Mm-hm.

KEVIN MCCLOUD: -often after the people that breed them. Some are given names that reflect their fecundity, the fact that they produce a lot of fruit.

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: So my two favourites on that basis would be Slack-ma-Girdle.

NICK GRIMSHAW: *[laughs]* Excuse me?!

KEVIN MCCLOUD: And another one called Village Bike.

NICK GRIMSHAW: Oh!

[everyone laughs]

NICK GRIMSHAW: I love.

KEVIN MCCLOUD: But I cannot find it. It's a West of England variety, I think

ANGELA HARTNETT: Mm.

KEVIN MCCLOUD: And I can't find it.

NICK GRIMSHAW: Oh.

KEVIN MCCLOUD: I'm hoping, just for the novelty factor.

ANGELA HARTNETT: Yeah someone, anyone who knows about Village Bike-

NICK GRIMSHAW: Please.

ANGELA HARTNETT: -or Slack-ma- Girdle.

NICK GRIMSHAW: Get in touch.

ANGELA HARTNETT: Get in touch with Dish, please.

NICK GRIMSHAW: Please, please.

ANGELA HARTNETT: Love that.

NICK GRIMSHAW: Should we end it on that? Yeah?

[everyone laughs]

NICK GRIMSHAW: We're not getting any better than Slack-ma-Girdle.

[everyone laughs]

[theme song plays]

NICK GRIMSHAW: Kevin McCloud, we come to the end of the show question. For your chance to win this goodie bag, all you've got to do is help us with the promotion of our show. Uh, we would love you to use your impeccable powers of narration to help tell the story of today's build. Um, which is your meal. We have a

script, um, we have safety, we have hard hats, we have hi-vis. Um, are you up for it?

KEVIN MCCLOUD: I'm always up for a hard hat.

[everyone laughs]

NICK GRIMSHAW: Come on.

KEVIN MCCLOUD: There's one for each of us.

NICK GRIMSHAW: Yes, please.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Please. Thank you Kevin

KEVIN MCCLOUD: How often do you wear them?

NICK GRIMSHAW: Um, not for a while, actually.

[crew laughs]

NICK GRIMSHAW: Hi-vis on, Ange.

ANGELA HARTNETT: Hi-vis on.

NICK GRIMSHAW: Hard hat on. Um, Kevin, are you ready to tell the story of our, uh, our day of construction here at Dish.

KEVIN MCCLOUD: Final piece to camera.

NICK GRIMSHAW: Yes, final piece-

KEVIN MCCLOUD: Yeah.

NICK GRIMSHAW: -to camera, please.

KEVIN MCCLOUD: When I first met Nick and Angela, the project they were embarking on seemed incredibly optimistic. Pork chops with pickled rhubarb and shaved fennel. But what was once a raw slab of meat has since become something quite enchanting. There's a foundation of flavours here now, a beautifully rendered pork chop partially covered in a bold and bright rhubarb cladding. And then you have the understated shards of fennel which draw the eye from a distance. So what Angela has done fits into the landscape stunningly well. The landscape, of course, being a plate. Corbusier said about architecture, it's the 'play of light on form'. Beautiful, glistening in this case. But it wasn't always easy peeling. There was dismay over the build's future only this morning.

ANGELA HARTNETT: So are we done now? Can I take this nonsense off?

KEVIN MCCLOUD: The project had also taken its toll on Nick.

ANGELA HARTNETT: It's gonna be fine!

KEVIN MCCLOUD: But they needn't have been troubled. It's a remarkable testament to Angela's passion and ingenuity. Something really magical has come from these ingredients, delivered amazingly, under budget and on time.

NICK GRIMSHAW: Yes, Kevin!

[cheering and applause]

NICK GRIMSHAW: Come on Kevin, the goodie bag is yours, come on.

KEVIN MCCLOUD: Thank you so much. I feel like suddenly I was in an episode of The Archers.

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NICK GRIMSHAW: Ugh thank you, Kevin.

ANGELA HARTNETT: Thank you, Kevin that was brilliant.

NICK GRIMSHAW: Kevin, thank you so much for coming to see us.

KEVIN MCCLOUD: Bless you.

NICK GRIMSHAW: That was so great to chat thank you.

KEVIN MCCLOUD: I've loved it. Thank you so much.

NICK GRIMSHAW: Thanks for bringing our rhubarb and-

ANGELA HARTNETT: Apples

NICK GRIMSHAW: -apples as well.

ANGELA HARTNETT: Yeah everything.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: No, it's brilliant

NICK GRIMSHAW: Thank you, Kevin.

ANGELA HARTNETT: Can't wait for the show.

NICK GRIMSHAW: Yeah, a round of applause for Kevin McCloud, everybody.

KEVIN MCCLOUD: God bless you.

[cheering and applause]

NICK GRIMSHAW: Thank you, Kevin.

KEVIN MCCLOUD: Thank you!

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](https://www.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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