

Daisy Edgar-Jones meets a new crush; Our miso, lime & herb spatchcock chicken!



[theme music plays]

NICK GRIMSHAW: Coming up on Dish—

ANGELA HARTNETT: With Daisy Edgar-Jones.

DAISY EDGAR JONES: I mean, nothing gives me more of a kick than seeing, like, actors in full period wear just scrolling on Instagram.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

DAISY EDGAR JONES: I find, like, seeing that is so much fun.

NICK GRIMSHAW: Glen Powell said that: “Life is a lot better with Daisy Edgar-Jones around.”

DAISY EDGAR JONES: Aww.

ANGELA HARTNETT: Aww, lovely.

NICK GRIMSHAW: That is the nicest-

DAISY EDGAR JONES: I did pay him a lot of money to say that.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -quote. Well, yeah.

DAISY EDGAR JONES: I mean, I've definitely had hangovers on it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yes. *[laughs]*

DAISY EDGAR JONES: But-

[crew laughs]

DAISY EDGAR JONES: -it definitely is like, I feel it feels a little healthier.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm.

DAISY EDGAR JONES: It's like good for your gut flora, do you know what I mean?

NICK GRIMSHAW: It does. *[laughs]*

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: It does.

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

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: Hello.

ANGELA HARTNETT: Hello, how are you?

NICK GRIMSHAW: How are you, Ange?

ANGELA HARTNETT: Good, thanks, and you?

NICK GRIMSHAW: Yeah, I'm good, me.

ANGELA HARTNETT: Good.

NICK GRIMSHAW: I'm all right.

ANGELA HARTNETT: What you been up to?

NICK GRIMSHAW: Uh, well, well, we've got a few things to talk about today.

ANGELA HARTNETT: Busy day, busy day.

NICK GRIMSHAW: Um, we've got to talk about well, we've got a great guest today.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Daisy Edgar-Jones-

ANGELA HARTNETT: Mm-hm.

NICK GRIMSHAW: -is going to be joining us in a second. We've got something delicious to eat.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Spatchcock chicken.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Which obviously you and I always remember which guests have been here, uh, historically, and around this time last year, we had a spatchcock chicken with...

ANGELA HARTNETT: Benedict Cumberbatch and Olivia Colman.

NICK GRIMSHAW: Exactly. Yeah. And they've not wrote that on this card.

ANGELA HARTNETT: No.

NICK GRIMSHAW: We just knew that.

ANGELA HARTNETT: We just knew that.

NICK GRIMSHAW: I know, jokingly, I thought, I thought that was about 3 months ago.

ANGELA HARTNETT: Yeah. Well, now we have no concept of time.

NICK GRIMSHAW: It was a year ago. A year ago. So, it's maybe spatchcock season.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Are you having a spatchcock in September?

ANGELA HARTNETT: I don't think it's-

NICK GRIMSHAW: No.

ANGELA HARTNETT: -a spatchcock season-

NICK GRIMSHAW: No.

ANGELA HARTNETT: -but I think this will be delicious-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -because she loves chicken-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -loves roast chicken, and she loves Japanese flavours.

NICK GRIMSHAW: Oh okay.

ANGELA HARTNETT: So that's what we've got.

NICK GRIMSHAW: Tell us, what's the benefit of spatchcocking a chicken? Does it— you can cook it quicker, right?

ANGELA HARTNETT: You can cook it quicker. You get a more even crispy colouring-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -all around. And also, when people spatchcock it, a lot of the reason they do it is they go under the skin and they put a load of butter and flavourings and stuff, which is what I've done-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and therefore it keeps it really nice and moist as well.

NICK GRIMSHAW: Mm-hm. The other thing we need to talk about is that we're gonna be doing a live show.

ANGELA HARTNETT: Indeed, we are.

NICK GRIMSHAW: We're gonna do another live show. We did it at the Royal Opera House last year-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and we're gonna be back at the Royal Opera House on Sunday the 1st of November.

ANGELA HARTNETT: Indeed, we are.

NICK GRIMSHAW: We're gonna be doing another show, and you can get tickets as of now. Um, last year was a lot of fun. Well, you had like a mad stressful time because you were opening a restaurant the same night.

ANGELA HARTNETT: We opened Cicoria that time.

NICK GRIMSHAW: It was like-

ANGELA HARTNETT: Yeah, well, it wasn't— it was open the next day, but yeah, we launched it that night and it sort of just became that.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Everyone just went upstairs for drinks-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: -so it sort of became that. And then, um, yeah, it was— Who was it? Jack Whitehall was our guest.

NICK GRIMSHAW: Jack Whitehall was our guest. We had Mary Berry-

ANGELA HARTNETT: Yeah, Mary came out.

NICK GRIMSHAW: -pop out to see us.

ANGELA HARTNETT: Joe Wicks was in the audience. It was fun.

NICK GRIMSHAW: If you want to get tickets, there'll be a link in our episode description. Well, it's gonna be the day after Halloween.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Were you going out on Halloween?

ANGELA HARTNETT: Oh yes, I don't go out on Halloween-

NICK GRIMSHAW: No.

ANGELA HARTNETT: -but I like Guy Fawkes more.

NICK GRIMSHAW: Yes, love.

ANGELA HARTNETT: I think Guy Fawkes.

NICK GRIMSHAW: Who would you be dressing up as, uh, this Halloween, do you think?

ANGELA HARTNETT: Oh, that's a good one.

NICK GRIMSHAW: You were saying you wanted to be someone really scary like Nigella Lawson.

ANGELA HARTNETT: I did not say that.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: You say that every year. I don't say that. I'd go as Nick Grimshaw.

NICK GRIMSHAW: Ooh.

ANGELA HARTNETT: That'd be scary.

NICK GRIMSHAW: *[laughs]* That'd be scary.

ANGELA HARTNETT: Get my hair all coiffured up here like that.

NICK GRIMSHAW: Yeah. *[laughs]*

ANGELA HARTNETT: Get some of those weird shoes you and e ish wear.

NICK GRIMSHAW: Weird shoes?!

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NICK GRIMSHAW: What's wrong with my shoes?!

ANGELA HARTNETT: I'll be like, oh God, I can't walk in these. *[laughs]*

NICK GRIMSHAW: *[laughs]* Your hair actually looks great now.

ANGELA HARTNETT: Bouffant, bouffant.

NICK GRIMSHAW: Move on moving on. Anyway, come and see us-

ANGELA HARTNETT: Not that, “Your hair looks great now.”

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: What a nice, backhanded compliment.

NICK GRIMSHAW: That wasn't backhanded. It always looks great.

ANGELA HARTNETT: Don't touch me. Get off me. *[laughs]*

NICK GRIMSHAW: Oh my God. Anyway, the show is cancelled. We're not gonna be there.

ANGELA HARTNETT: Not doing it.

NICK GRIMSHAW: We're not doing it.

ANGELA HARTNETT: Never going on stage with him again. That's it.

NICK GRIMSHAW: No. You can get your tickets now if you wanna come and see this well-oiled machine live.

ANGELA HARTNETT: See Nick by himself because I'm not doing it with him.

NICK GRIMSHAW: Angela!

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Uh, you can get your tickets right now. Um, hey, Daisy Edgar-Jones-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -is our guest. She's gonna be here in a second. You'll know her from—I guess everyone sort of knew her through Normal People.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That was sort of her breakthrough role-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -I guess, when everyone sort of-

ANGELA HARTNETT: Been in loads of stuff, yeah.

NICK GRIMSHAW: -fell in love with her and Paul Mescal.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And she is the star of the upcoming Sense and Sensibility.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: So, we have that to talk about.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Lots of other things as well. And I feel like everyone who's worked with her always has great things to say about her.

ANGELA HARTNETT: She is beloved.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: She is, yeah. Everyone thinks she's amazing-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -and brilliant. I'm looking forward to working with her.

NICK GRIMSHAW: To working with her, yeah. She-

[crew laughs]

ANGELA HARTNETT: I'm on her next film.

NICK GRIMSHAW: We're actually in-

ANGELA HARTNETT: I'm in Sense and Sensibility.

NICK GRIMSHAW: Yeah, Angela's also in it.

ANGELA HARTNETT: *[laughs]* I play her mum.

NICK GRIMSHAW: Yeah. *[laughs]*

[crew laughs]

NICK GRIMSHAW: Angela's also in it. So yeah, I'm looking forward to that. Um, well, should we get Daisy in?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Should we do this? Let's welcome our guest to Dish today, Daisy Edgar-Jones.

[theme music plays]

NICK GRIMSHAW: Time to welcome our guests on Dish. A big warm welcome. We have the star of the forthcoming *Sense and Sensibility* and an actor who apparently throws a fantastic party. So, let's—

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: Love that.

NICK GRIMSHAW: Let's get it going. Daisy Edgar-Jones is here, everybody.

[cheering and applause]

NICK GRIMSHAW: Hello.

DAISY EDGAR JONES: Hello.

ANGELA HARTNETT: Hi.

NICK GRIMSHAW: Welcome.

DAISY EDGAR JONES: Thank you for having me.

NICK GRIMSHAW: Oh, thank you for coming.

ANGELA HARTNETT: Pleasure.

NICK GRIMSHAW: How are you?

DAISY EDGAR JONES: I'm very good. I was saying I'm very, very hot, but I'm good.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: I'm functioning. Yeah.

ANGELA HARTNETT: We're always.

NICK GRIMSHAW: We're hot.

ANGELA HARTNETT: Hottest day.

NICK GRIMSHAW: We're functioning. It's fine.

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: Yeah, we heard that you, um, when we were doing our research, we were just saying before you came on, like everyone that's worked with you always has great things to say about you. And we read a thing where Glen Powell was like, you throw the, the best party.

DAISY EDGAR JONES: *[gasp]* I mean, that—

NICK GRIMSHAW: That's a good legacy to have.

DAISY EDGAR JONES: That is really—

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: - is is. I mean, I, I think there's like 3 very key ingredients to a good party.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: It has to be dark—

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -'cause you have to be able to let loose and not be seen.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: It has to be loud—

NICK GRIMSHAW: Yes.

DAISY EDGAR JONES: —and loads of alcohol.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: For me, that is like—

[everyone laughs]

NICK GRIMSHAW: That's pretty good. That's pretty good.

DAISY EDGAR JONES: If you have them—

ANGELA HARTNETT: That works yeah.

DAISY EDGAR JONES: —I think, I think you're in.

NICK GRIMSHAW: It's a pretty good party, yeah. Yeah—

ANGELA HARTNETT: I think that. That works.

NICK GRIMSHAW: I think we'd agree with that, wouldn't we.

ANGELA HARTNETT: Yeah, we would yeah.

NICK GRIMSHAW: You're good at a party, Ange?

ANGELA HARTNETT: I know, we've had it.

NICK GRIMSHAW: I'd like to think I'm good at party.

ANGELA HARTNETT: We've had a party together. Yeah, we've done it well.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: We had the music; we had the darkness. Yeah—

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: Dark.

ANGELA HARTNETT: -and it was loud.

NICK GRIMSHAW: And loud and alcohol.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: That will do it.

ANGELA HARTNETT: Ticked it all, yeah.

NICK GRIMSHAW: And speaking of alcohol, we were going to begin with an orange wine, which we heard was one of your faves.

DAISY EDGAR JONES: Yeah, I'm like-

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: So, we're going to begin.

DAISY EDGAR JONES: I have, have you guys like tried orange wine?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: We've had it.

DAISY EDGAR JONES: What do you think?

NICK GRIMSHAW: We've not had it on Dish.

DAISY EDGAR JONES: Okay.

NICK GRIMSHAW: Before.

ANGELA HARTNETT: It's first, yeah.

NICK GRIMSHAW: But what do you think?

ANGELA HARTNETT: If I'm—

NICK GRIMSHAW: Be honest!

ANGELA HARTNETT: I am going to be honest.

DAISY EDGAR JONES: It's not for everyone.

ANGELA HARTNETT: It's not for everyone. It's not for me necessarily.

DAISY EDGAR JONES: *[laughs]* Okay.

ANGELA HARTNETT: But some orange wines I can go with.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: I've not tried this one, so I'll give it a go. And you're a guest.

NICK GRIMSHAW: *[laughs]*

DAISY EDGAR JONES: So, I'll make my own.

ANGELA HARTNETT: Um-

NICK GRIMSHAW: Well cheers, Daisy.

ANGELA HARTNETT: -but this doesn't look cloudy.

DAISY EDGAR JONES: Cheers.

NICK GRIMSHAW: No, it's not too cloudy.

DAISY EDGAR JONES: No, it's not too cloudy.

ANGELA HARTNETT: Welcome.

NICK GRIMSHAW: Cheers, cheers, cheers.

DAISY EDGAR JONES: It's not too, like, you know, natural.

NICK GRIMSHAW: Yeah. Do you like a more of a natural-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -one, or, because the natural one's sometimes a little—

DAISY EDGAR JONES: Oh, ooh.

ANGELA HARTNETT: That's not bad, actually.

NICK GRIMSHAW: It's a bit too real.

DAISY EDGAR JONES: I got into it because I'm a lightweight.

NICK GRIMSHAW: Right.

DAISY EDGAR JONES: And I, but I was, I was weirdly in Calgary, Alberta, Canada, and the orange wine scene there is-

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -massive. And I was with a friend who loves wine and was basically like, come on, let's get into it. And she told me that it gives you less of a hangover.

ANGELA HARTNETT: Less sulphites in it. Yeah.

NICK GRIMSHAW: Does it?

DAISY EDGAR JONES: Yeah. I mean, I've definitely had hangovers on it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah. *[laughs]*

[crew laughs]

DAISY EDGAR JONES: But it definitely is like, it feels a little healthier.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm.

DAISY EDGAR JONES: It feels like good for your gut flora, do you know what I mean?

NICK GRIMSHAW: It does.

[everyone laughs]

NICK GRIMSHAW: It does. But yeah, in that interview, there's a Vogue interview where he talks about how great you are at party and throwing a party. And I love this quote that Glen said about you. He said that: "Life is a lot better with Daisy Edgar-Jones around."

DAISY EDGAR JONES: Aw.

ANGELA HARTNETT: Aw, lovely.

NICK GRIMSHAW: I'm like, that is the nicest-

DAISY EDGAR JONES: I did pay him a lot of money to say that.

NICK GRIMSHAW: -quote. Yeah.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: You should get him to write these Dish cards.

DAISY EDGAR JONES: I know.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: These are so good.

ANGELA HARTNETT: He's the best.

DAISY EDGAR JONES: They're so nice.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah. Um, but yeah, lots to talk about today. Of course, we're gonna talk about Sense and Sensibility, but we thought we should start with your food likes and dislikes.

DAISY EDGAR JONES: Okay.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: We always like our guests to, you know, offer them up-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -before we have you on the show. Um, your dislikes, I think we should start with. Bad news for stew.

DAISY EDGAR JONES: I don't like stew.

NICK GRIMSHAW: No, no stews.

DAISY EDGAR JONES: Do you know what? It's really terrible because my mother's Irish-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -and loves stew and made a lot of stew growing up, and she makes a cracking stew.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: I just don't love stew.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Is that because you had it a lot as a kid?

NICK GRIMSHAW: Exposure. Stew exposure.

DAISY EDGAR JONES: Maybe.

ANGELA HARTNETT: Yeah, too much.

[crew laughs]

DAISY EDGAR JONES: It was a lot like— I don't— I'm overexposed to stew.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: You're right.

ANGELA HARTNETT: Yeah. *[laughs]*

DAISY EDGAR JONES: I think also, like, I hate, I hate boiled root vegetables-

ANGELA HARTNETT: Right.

DAISY EDGAR JONES: -like soft, mushy root vegetables.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: And that is often a big stew component.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: I don't love any gristly beef that can often be present in stew.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah. *[laughs]*

DAISY EDGAR JONES: And I don't know, maybe for me, I like to experience everything individually. And I feel like, is it a soup?

NICK GRIMSHAW: *[laughs]*

DAISY EDGAR JONES: Is it a meal?

NICK GRIMSHAW: They're too close.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: Do you know what I mean?

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: It's like, pick a lane.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's one taste, maybe.

ANGELA HARTNETT: Pick a lane. I like that.

DAISY EDGAR JONES: Yeah.

NICK GRIMSHAW: I think I was exposed to a lot of stew as well.

DAISY EDGAR JONES: Yeah.

NICK GRIMSHAW: My mum's of Irish descent and it was stew heavy.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: A lot of stews. But now I'm older, now I, I'm up for it.

ANGELA HARTNETT: Love a stew.

NICK GRIMSHAW: I'm quite into a stew.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But for most of my life, I was like, oh, not this again. So, no stew today. Are you— do you like a stew, Ange?

DAISY EDGAR JONES: Are you a stew?

ANGELA HARTNETT: I do like a stew, actually. Not today because it's, you know-

DAISY EDGAR JONES: *[laughs]*

ANGELA HARTNETT: -3,900 degrees-

DAISY EDGAR JONES: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -outside, but I do. But I know what you mean about the veg. So, when I cook it, sometimes I remove those veg and like blitz it into the sauce.

NICK GRIMSHAW: Oh yeah.

DAISY EDGAR JONES: That I can have.

ANGELA HARTNETT: It's like, thickens it.

DAISY EDGAR JONES: It's some texture.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: And then add some fresh veg on top. So, then you get that bit of crunchiness-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: -and not feeling like it's been cooking there for 3 days with the stew.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: But I think come winter, a bowl of stew is lovely.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: No.

ANGELA HARTNETT: But yeah, you're right.

DAISY EDGAR JONES: I mean, gimme the components separately, I'll have them.

ANGELA HARTNETT: I know- Okay, alright.

DAISY EDGAR JONES: But just all lobbed in one pot.

ANGELA HARTNETT: Noted.

NICK GRIMSHAW: Deconstructive.

ANGELA HARTNETT: Deconstructed.

DAISY EDGAR JONES: Yeah, yeah, that.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Later on, we'll do that. We'll do that, yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, you don't like peas? Love peas!

DAISY EDGAR JONES: Okay, I'm not a method actor-

NICK GRIMSHAW: *[laughs]*

DAISY EDGAR JONES: -but my mum, again, not to, my mum is a really good cook, so she's—

ANGELA HARTNETT: Poor mum.

NICK GRIMSHAW: She's listening, like-

DAISY EDGAR JONES: Hang on.

[everyone laughs]

DAISY EDGAR JONES: He read me a book every night before I went to bed called Daisy Doesn't Eat Her Peas-

ANGELA HARTNETT: Okay.

DAISY EDGAR JONES: -or Daisy Doesn't Like Peas.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Okay.

DAISY EDGAR JONES: Anyway, it was about this character called Daisy who didn't like her peas, and her mother was trying to convince her to eat peas. And she'd say, "If I give you 1,000 houses with swimming pools, will you eat your peas? Anyway, and she was like, no, I don't like peas. And I used to eat peas, and I think maybe that book weirdly-

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -I identified so deeply-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -with Daisy that I stopped liking peas, and now I don't like peas.

NICK GRIMSHAW: *[laughs]*

[crew laughs]

NICK GRIMSHAW: Influenced.

DAISY EDGAR JONES: So weird.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: I know.

NICK GRIMSHAW: Mm-hm. Mm-hm.

DAISY EDGAR JONES: I like mushy peas though.

NICK GRIMSHAW: Oh, Okay.

ANGELA HARTNETT: Oh.

DAISY EDGAR JONES: So maybe it's a tex- maybe it's a texture issue.

NICK GRIMSHAW: Yeah, texture-

DAISY EDGAR JONES: I don't know.

NICK GRIMSHAW: -issue maybe-

ANGELA HARTNETT: Yeah maybe.

NICK GRIMSHAW: -yeah, yeah. Love a pea.

DAISY EDGAR JONES: The pop of a pea I'm not into.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: No. I love a pea. Do- You a pea fan?

ANGELA HARTNETT: Love a pea, yeah.

DAISY EDGAR JONES: Do you love a pea?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Someone once told me they were good for your skin, and then that was it.

ANGELA HARTNETT: That was it, you're sold.

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: I was sold, yeah. You love Japanese flavours and fresh-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -flavours, which I think we're gonna be experiencing-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -today. You also love a Sunday roast.

DAISY EDGAR JONES: Who doesn't?

NICK GRIMSHAW: And you're addicted to bread sauce.

DAISY EDGAR JONES: Mm-hm.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh yeah-

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: -love that.

NICK GRIMSHAW: Do you make a bread sauce when you do a Sunday roast?

DAISY EDGAR JONES: My dad makes an excellent-

NICK GRIMSHAW: Uh-huh.

DAISY EDGAR JONES: -bread sauce.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: It's like he; that's like an absolute like necessity to any Christmas dinner especially.

ANGELA HARTNETT: Yeah, of course, yeah.

DAISY EDGAR JONES: But 'cause it's not, it's not like, not everybody's Christmas dinner has a, has a bread sauce, you know?

NICK GRIMSHAW: No.

ANGELA HARTNETT: No.

NICK GRIMSHAW: We don't have it, no.

DAISY EDGAR JONES: But we always did.

NICK GRIMSHAW: No.

DAISY EDGAR JONES: Yeah.

NICK GRIMSHAW: How do you make a good bread sauce, Ange?

ANGELA HARTNETT: I think it's the infusion. Like people put onion in there-

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: -which they then pod with cloves, and then you infuse your milk. And then bay leaf in there. And then it's the bread just sort of absorbs it and soaks in. See, we don't normally make it, but occasionally when I have guests for Christmas Day who like a bread sauce-

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: -I make it. But it's not my normal thing-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -along with my sausages in blankets, don't normally have them.

NICK GRIMSHAW: You don't normally do that either?

DAISY EDGAR JONES: Really?

ANGELA HARTNETT: No.

DAISY EDGAR JONES: I do find everybody's different sort of Christmas traditions-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -fascinating.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah exactly.

NICK GRIMSHAW: Well, do you have like roast, as a roast fan, do you have like roast must-haves? Is there anything that you're like, oh, I have to have a Yorkshire pudding or whatever?

DAISY EDGAR JONES: Well, it's funny 'cause my boyfriend's from Yorkshire and he's like, it's like, you have to have a Yorkshire pud-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: On Christmas day?

DAISY EDGAR JONES: -even for Christmas.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: Yeah, and I'm like, eh, like-

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -no.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: But, no, I mean, obviously roasties, like roast potatoes-

NICK GRIMSHAW: Yes.

DAISY EDGAR JONES: -obviously. For me, it's like, I love a condiment. I love that a roast has its specific little condiment. Like-

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: Is horseradish a condiment?

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Yeah, big time.

DAISY EDGAR JONES: So, I love that you're like, the rules of a roast-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -I find quite satisfying.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: I like that like mint sauce has to be with lamb-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -and horseradish-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -has to be with beef, all of that. That really-

ANGELA HARTNETT: Yeah, yeah.

DAISY EDGAR JONES: - I like that.

NICK GRIMSHAW: Do you roast throughout the year, or do you take a summer sabbatical?

ANGELA HARTNETT: *[laughs]*

DAISY EDGAR JONES: I'm currently on a sabbatical.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: A roast sabbatical.

DAISY EDGAR JONES: What I'm curious-

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: -what, what-

ANGELA HARTNETT: I like that.

DAISY EDGAR JONES: -like if you were to do it, 'cause obviously, you know, the baking heat of an oven and a roast-

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -chicken-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -it doesn't necessarily call to me-

NICK GRIMSHAW: *[laughs]* Yeah.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -in August, but I love a roast. So, what's an alternative sort of way-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -of approaching it in some sense?

ANGELA HARTNETT: Ideally, we're gonna have it later.

DAISY EDGAR JONES: *[gasps]*

NICK GRIMSHAW: *[gasps]*

ANGELA HARTNETT: So, you'll find out.

DAISY EDGAR JONES: Ooh. Okay, great.

ANGELA HARTNETT: Yeah. Because we know you like a roast-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and you like a roast chicken, and you like the Japanese flavours.

DAISY EDGAR JONES: Oh.

ANGELA HARTNETT: So that's the, what we're gonna do. So, you can do a roast, but I think what you don't wanna do is spend another 3 hours with all the accompaniments-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: -like Yorkshire puddings, roast potatoes and all the rest of it.

NICK GRIMSHAW: Uh, your food loves continue. You told us that you love spaghetti bolognese, you love goat's cheese, uh, chocolate volcano cake. I don't know volcano cake.

DAISY EDGAR JONES: I— Maybe I actually— maybe that's the sort-

NICK GRIMSHAW: *[laughs]*

DAISY EDGAR JONES: -of pathetic way of describing it. It's sort of like, you know, the cake that you get that you, you microwave and then you cut open to it and it goes out.

ANGELA HARTNETT: I don't know that at all.

[crew laughs]

ANGELA HARTNETT: No.

NICK GRIMSHAW: *[laughs]* No.

DAISY EDGAR JONES: No.

ANGELA HARTNETT: But I want to know that.

NICK GRIMSHAW: Like a-

DAISY EDGAR JONES: No like-

ANGELA HARTNETT: I have a 3-year-old niece, she'd love that.

DAISY EDGAR JONES: You know, like, they come in like- You put them in the microwave and then you pop them, and they go out. You don't know.

ANGELA HARTNETT: No!

NICK GRIMSHAW: No!

DAISY EDGAR JONES: And you have a rice pudding version, and you have a sort of- No?

NICK GRIMSHAW: Does anyone else know what it is?

CREW: Lava cake, lave cake, chocolate lava cake.

NICK GRIMSHAW: A lava cake?

ANGELA HARTNETT: Oh, basically it's like a chocolate fondant.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: That's the posh way of saying it I like.

NICK GRIMSHAW: Sorry, we're- Sorry we're arseholes.

[everyone laughs]

NICK GRIMSHAW: Sorry we're referring to fondant.

ANGELA HARTNETT: Oh, it's a fondant.

NICK GRIMSHAW: Yeah, yes, sorry.

DAISY EDGAR JONES: You know.

ANGELA HARTNETT: I actually now want to call it a volcano cake. That's much better.

DAISY EDGAR JONES: I think maybe I just called it that-

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -because that's what it felt like, because you cut it open and it sort of like-

ANGELA HARTNETT: Yeah, of course

DAISY EDGAR JONES: -lavas away.

ANGELA HARTNETT: Yeah, exactly.

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: Oh right.

NICK GRIMSHAW: I do like those.

DAISY EDGAR JONES: So tasty.

NICK GRIMSHAW: So tasty.

DAISY EDGAR JONES: And the cheaper the better-

ANGELA HARTNETT: Of course.

NICK GRIMSHAW: Mm-hm, mm-hm.

DAISY EDGAR JONES: -I think.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: Any would do there.

NICK GRIMSHAW: I like that you said, I love peanut butter as a flavour.

DAISY EDGAR JONES: I do.

[crew laughs]

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: So, like more within cooking as well as just on toast?

DAISY EDGAR JONES: Well, you know, do you know, have you ever had a peanut butter Wotsit?

NICK GRIMSHAW: No.

ANGELA HARTNETT: No.

DAISY EDGAR JONES: So, it's not actually a Wotsit, but it's Wotsit texture, Wotsit consistency-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -but it's peanut butter.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Wow.

DAISY EDGAR JONES: Game-changing. Incredible. And, and-

NICK GRIMSHAW: Where'd you get those?

DAISY EDGAR JONES: Life-changing.

CREW: France.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: France.

[crew laughs]

NICK GRIMSHAW: You get them in France.

DAISY EDGAR JONES: Yes.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: Yeah. Yes, you do.

ANGELA HARTNETT: We got Wikipedia over there.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[laughs]*

DAISY EDGAR JONES: France.

NICK GRIMSHAW: President of France will be in touch with you today.

ANGELA HARTNETT: Oh yeah, but I know what you mean about peanut butter-

DAISY EDGAR JONES: They're tasty

ANGELA HARTNETT: -'cause we make like a slaw, like a cabbage slaw, which we put like chilli in there, you know, lime, sesame seeds, and all the rest of it. And then we add a dollop of peanut butter.

DAISY EDGAR JONES: So good.

ANGELA HARTNETT: And it's just really-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -great with it. It's lovely like that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Feels very fresh.

DAISY EDGAR JONES: Do you use it as like an alternative to like salt? Maybe that's a stupid question, but you know how like-

ANGELA HARTNETT: No, but you, yeah.

DAISY EDGAR JONES: Yeah, like anchovies sometimes-

ANGELA HARTNETT: Yeah, exactly.

DAISY EDGAR JONES: -people cook with them.

ANGELA HARTNETT: No definitely use anchovies.

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: And yeah, you can use it like that. You don't have to add as much.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: I think it's great.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: I like peanut butter.

NICK GRIMSHAW: Me too. Not crunchy peanut butter.

ANGELA HARTNETT: I've got so into it since doing this show.

DAISY EDGAR JONES: oh.

NICK GRIMSHAW: Really?

ANGELA HARTNETT: Sarah-

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: -I never used to have it. And then Sarah had a big jar one day. I said, I'll try a bit of that and now I'm addicted.

NICK GRIMSHAW: I reckon there is something in it that is addictive, like a sort of-

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: Well, you're saying you-

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -I heard you eat it ouu the spoon on the top.

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: I do that too.

NICK GRIMSHAW: Yeah, and I-

DAISY EDGAR JONES: It's weird. Like maybe-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -there's a need for protein.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: There's something about it. Like then you want more and more-

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and more. I can't have it in the house. Genuinely.

DAISY EDGAR JONES: Really? *[laughs]*

NICK GRIMSHAW: I can do a kilo. I'm not even exaggerating.

ANGELA HARTNETT: *[laughs]* Kilo.

NICK GRIMSHAW: I could do a kilo. Yeah, I can't have it in the house.

DAISY EDGAR JONES: Just in one sitting?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: Wow.

NICK GRIMSHAW: Yeah, yeah.

DAISY EDGAR JONES: Wonder if there's a competition.

NICK GRIMSHAW: Not in a sitting, no-

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: -like over a few days.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: 2 sittings.

NICK GRIMSHAW: Yeah, like, you know—

ANGELA HARTNETT: Half a day.

NICK GRIMSHAW: Half a day or something like that, yeah. You also said that you'd like to be helped with experimental creative cooking.

DAISY EDGAR JONES: Yeah.

NICK GRIMSHAW: So are you someone that feels like— I feel like I've got to follow what's written down.

DAISY EDGAR JONES: I'm a rule follower.

NICK GRIMSHAW: Right.

DAISY EDGAR JONES: I'm not a maverick in the kitchen.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: And I would like to be a maverick. I would love to be somebody who could open up a fridge and be like, I've got 1 onion-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -and a pint of milk.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: Let's just make some bread sauce, yeah.

NICK GRIMSHAW: *[laughs]* Onion milkshake.

DAISY EDGAR JONES: You're already there. You've done it.

[everyone laughs]

DAISY EDGAR JONES: I'm really curious because I feel very fearful to like branch out or experiment.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: I know cooking can be so creative-

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -in such a way to sort of express yourself, but I, yeah, I'm such a rule follower and I really have to sort of like, I can't even, people who measure by hands-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -or just throw stuff up like in and go, I'm going to try this, try this. Never been able to do it. And I'm curious, were you?

ANGELA HARTNETT: Yeah, but I think the more you do it, the more you try. I always say use recipes as a guideline-

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: -you know, so you don't have to put every single ingredient, you can substitute things. If you start substituting, then you'll get the confidence to go, actually, you know what, I'm not going to put dates in, I'm going to put prunes in-

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: -you know what I mean? Something like that. And then you'll get the confidence to say, actually, I can start experimenting a little bit.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: But I think people cook in 2 ways. They either do that—I I don't think it's maverick. I think it's more a confidence that you've been doing-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -it for a while, that, you know, certain things go together, and you know what a measurement is. And then you have people like, as Nick says, and like my brother say, they cook by numbers.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: They have to actually follow it to the hill-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and measure it like that. And it's just a different way of doing it.

DAISY EDGAR JONES: Mm.

NICK GRIMSHAW: I think sometimes when you've done a recipe a few-

ANGELA HARTNETT: Yeah-

NICK GRIMSHAW: -times.

ANGELA HARTNETT: -of course.

NICK GRIMSHAW: Then you like know it works.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Then I can-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -like freestyle a bit.

DAISY EDGAR JONES: Mm.

NICK GRIMSHAW: Where I'm like, you know, I've made this like spinach and feta pie forever.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: You know, I don't know, 15 years, something. And now I just like know it.

ANGELA HARTNETT: Yeah, of course.

NICK GRIMSHAW: So, I just think, oh, I think it was about 6 eggs-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -or maybe it's 7 eggs or whatever.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And you just sort of freestyle it.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: Mm.

NICK GRIMSHAW: And it always works out.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: Yeah. 'Cause you think about your mums and make it, they weren't every night with a recipe book 'cause they'd done-

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: -those dishes so many times.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: They knew what they were doing. So yeah.

NICK GRIMSHAW: Or the way Eileen used to know how to stab the plastic on a-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -microwave meal.

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: No recipe book.

[crew laughs]

ANGELA HARTNETT: Oh, poor Eileen.

NICK GRIMSHAW: She could just stab it.

ANGELA HARTNETT: All the mums are getting it today.

NICK GRIMSHAW: Stick it in the oven.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Stick it in the oven.

ANGELA HARTNETT: Bless her.

NICK GRIMSHAW: But were you always quite confident in just trying stuff-

DAISY EDGAR JONES: Mm.

NICK GRIMSHAW: -or is that something that's like come with practise?

ANGELA HARTNETT: I think it comes with practise, but I was always quite confident in the kitchen because I always used to help my mum-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: -and I always used to help my grandmother. So, I had no choice really. I was just told to do stuff-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and I did. So, from an early age I was confident in it and then I liked it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: That's the other thing I liked it. And we were lucky we had a; my mum was a really good cook. So, if you liked food, it was good to do it.

NICK GRIMSHAW: It was all right yeah.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: Did my Brownies badge, you know-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: *[gasp]*

ANGELA HARTNETT: -got my little-

DAISY EDGAR JONES: I have a Brownies badge as well.

ANGELA HARTNETT: Did my Brownies cookery badge.

NICK GRIMSHAW: Did you?

DAISY EDGAR JONES: Yeah.

NICK GRIMSHAW: For cooking?

DAISY EDGAR JONES: I didn't get a badge, but I, I was in the Brownies.
[laughs]

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: You were in the Brownies, yeah.

ANGELA HARTNETT: I know, I liked being in the Brownies.

NICK GRIMSHAW: Oh, I like the brownie brownies. And do you like to cook?
Do you like to host and have people over?

DAISY EDGAR JONES: I love to cook for people.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: I love, like, I think I'm much better when I'm cooking
for others, 'cause-

ANGELA HARTNETT: Sure.

DAISY EDGAR JONES: -then I really take care and enjoy it.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: From- I, I have a real problem where I get very hungry. I leave it till I'm extremely hungry, and then my ability to sort of like focus-

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -I'm just like, need for food.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: So, but I'm trying to get more into cooking, 'cause it's hard when I work-

ANGELA HARTNETT: Of course.

DAISY EDGAR JONES: -'cause my hours are so weird.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: I find it really hard to like, cook for myself. So now I've had a bit of time off and I've been really dedicated. I read Salt Fat Acid.

NICK GRIMSHAW: Oh, yes.

ANGELA HARTNETT: Nice, lovely.

DAISY EDGAR JONES: So, you know, I was like, right, I'm going to read-

ANGELA HARTNETT: You're on it.

DAISY EDGAR JONES: -the book.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: And, you know-

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: -so I made some goujons last week. That was great.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: Um, no, I, I, I, can- I am a good cook when I apply myself, but I'm not, I'm a rule follower.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: I have to, you know.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Do you think, I feel like I'm like Daisy. Like, if someone's coming around, I can concentrate-

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: Mm.

NICK GRIMSHAW: -and I'm up for it. But I definitely do that thing of, of waiting till I'm hungry to be like, what do I want?

DAISY EDGAR JONES: Yeah.

NICK GRIMSHAW: And then you're like, anything.

DAISY EDGAR JONES: Oh my God.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Cardboard.

ANGELA HARTNETT: But you start eating as you cook it.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: Yes.

NICK GRIMSHAW: And then you're not that bothered.

ANGELA HARTNETT: When you finish, you're not hungry.

DAISY EDGAR JONES: Yeah.

NICK GRIMSHAW: But do you think that we could become, do you think anyone listening could become those chefs? Like, not like you in, I mean, having a Michelin star, but in that, like, just sort of, you know, feel it out. Do you think we could get there?

ANGELA HARTNETT: Yeah, I think I—

NICK GRIMSHAW: Do you think it's like practise?

ANGELA HARTNETT: I think you just, it's just a confidence thing—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and not worrying.

NICK GRIMSHAW: Just keep doing it.

ANGELA HARTNETT: Yeah. I think just keep doing it. It's like practise, isn't it? Keep doing stuff. Try stuff you know. Like, yeah, you both know how to roast a chicken, don't you?

NICK GRIMSHAW: We do.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: And you do it in your own way, whether it's rosemary, garlic, whatever. So today we've done it differently. Next time you do it, do it like today, spatchcock it.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: So, you cut it differently, put a different flavour, different filling, you know-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -grill it rather than roast it. You know, there's other ways of doing stuff.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: So, take something you know, and you know when it's cooked and then just try other different methods.

NICK GRIMSHAW: Edit it.

ANGELA HARTNETT: Edit it. Exactly.

DAISY EDGAR JONES: Mm.

NICK GRIMSHAW: Remix it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: And on that note, I'm going to go and get you some roast chicken.

DAISY EDGAR JONES: *[gasps]*

NICK GRIMSHAW: Okay.

DAISY EDGAR JONES: Oh, I'm thrilled.

NICK GRIMSHAW: Come on.

ANGELA HARTNETT: Yeah.

[theme music plays]

NICK GRIMSHAW: One thing that we, when we were doing our research, we saw you were passionate about was the pursuit of a good picnic.

DAISY EDGAR JONES: Oh-

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -I do love a picnic.

NICK GRIMSHAW: You love a picnic? Yeah

DAISY EDGAR JONES: Yeah.

NICK GRIMSHAW: Where do you think's your optimum picnic spot?

DAISY EDGAR JONES: Oh, that's a great question. Do you know, I love a picnic by the sea-

NICK GRIMSHAW: Yes.

DAISY EDGAR JONES: -like a beach picnic.

NICK GRIMSHAW: Yes, yes, yes.

DAISY EDGAR JONES: You know when you have like tinfoil-wrapped sandwiches-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -and you're just like trying not to get sand in them?

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: I know it's like; it's like there's a bit of like jeopardy there-

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: -you know? I don't know, I love, I love a beach picnic.

NICK GRIMSHAW: Uh-huh.

DAISY EDGAR JONES: Well, usually in a picnic I like, usually we would always have had like dusty white rolls-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -'cause that would be a real treat. And then you'd have, I would always pick salad dressing, not mayonnaise.

NICK GRIMSHAW: Yes.

DAISY EDGAR JONES: But it was a choice.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: Salty chicken and a bit of lettuce-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -and that would be it.

NICK GRIMSHAW: Mm-hm. That's a good sandwich.

DAISY EDGAR JONES: Wrap that in tin foil. Absolutely-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -just perfect, everything you need.

NICK GRIMSHAW: There's something about the wrapping in the tin foil that makes it better when you unwrap.

DAISY EDGAR JONES: So special.

NICK GRIMSHAW: Marinated? I don't know.

DAISY EDGAR JONES: *[laughs]* Yeah

NICK GRIMSHAW: Do you know what I mean? It's been sort of encased for a little while.

DAISY EDGAR JONES: Yeah, it's like a little parcel of joy.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: It's just such a little prezzie.

NICK GRIMSHAW: Oh yeah.

DAISY EDGAR JONES: And then I'd always have, crisps-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -and then a flask of tea. Wonderful.

NICK GRIMSHAW: Mm.

DAISY EDGAR JONES: I don't know. It's sort of like little snacky bits. Little bits and bobs.

NICK GRIMSHAW: The other week, we had to do something where we were like, oh, can we talk about picky bits? And me and Angela were like; we're not saying that on camera.

[crew laughs]

NICK GRIMSHAW: And I remember we were like, “What would you call picky bits?” And Angela went, “Food.”

[everyone laughs]

NICK GRIMSHAW: “I'd say food.” And it's like, “It's true.” And she was like, “It's just food.”
“

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: And then what about when you go out to a restaurant? Are you someone that likes to try stuff? Are you happy for, I don't know, the restaurant say, I'd go for this.

DAISY EDGAR JONES: I love when that—

NICK GRIMSHAW: Oh yeah.

DAISY EDGAR JONES: I love when you're like, you just choose, you choose what you love—

NICK GRIMSHAW: Uh, huh.

DAISY EDGAR JONES: -unless it, like, I'd say, as long as it's not stew—

NICK GRIMSHAW: Uh-huh, not stew.

DAISY EDGAR JONES: Like, bring it, bring it to me. I love that because it just, I get food envy-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -and I get stressed, like, did I make the wrong choice? And I just love giving over the control.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: I so mean.

NICK GRIMSHAW: I quite like that as well.

DAISY EDGAR JONES: I would love Ange to, like, choose a meal for me.

NICK GRIMSHAW: Yes.

DAISY EDGAR JONES: Oh, it'd be incredible.

NICK GRIMSHAW: Yeah, you've got to let Ange art direct-

DAISY EDGAR JONES: Yeah.

NICK GRIMSHAW: -please. You've got to do that, yeah. And I wanted to ask you about your trip to the Fat Duck.

DAISY EDGAR JONES: *[gasps]* Yes!

NICK GRIMSHAW: Because I know you went there for your—

DAISY EDGAR JONES: Wow, you know so much!

NICK GRIMSHAW: We've Googled you.

DAISY EDGAR JONES: Who are your sources?

NICK GRIMSHAW: We've Googled you.

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: You went there for your birthday?

DAISY EDGAR JONES: Yes, yeah. I'd seen a show. I can't remember what cooking show it was, but I'd seen Heston Blumenthal, like, a group of contestants had to cook-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -in his restaurant, and it was, like, my biggest, like, dream to go to the Fat Duck. So, for my 21st birthday, my parents took me, and it was just so much, it was so novel.

NICK GRIMSHAW: Uh-huh.

DAISY EDGAR JONES: We had, like, loads of weird, like, I remember having to listen to the sound of the seaside as we ate the fish, and then lots of deconstructed stuff. Like, you could eat some of the cardboard packaging. It was just, like, very experimental-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -and fun, and I just had such a blast.

NICK GRIMSHAW: Yeah, I've never been. Have you been, Ange?

ANGELA HARTNETT: A couple of times, actually. Yeah.

NICK GRIMSHAW: Oh, okay yeah.

ANGELA HARTNETT: No, it is amazing.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: I mean, it's a different experience-

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: -because it feels very sensual, I suppose. In a weird way-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -it does. You know-

DAISY EDGAR JONES: And it's quite theatrical.

ANGELA HARTNETT: -it's using all your senses.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, exactly.

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: And, you know, he's a genius in his own way, Heston, in that sort of, you know, it's quite, there's no one who can repeat what he does.

NICK GRIMSHAW: No.

DAISY EDGAR JONES: And he does a great mince pie as well.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: He does a great mince pie.

DAISY EDGAR JONES: It does a great mince pie.

NICK GRIMSHAW: It does a great mince pie. *[laughs]*

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: It does. We went to a great place called, I don't know if it's Oh-sip or Osip. I think it's Osip, and I called it Oh-sip forever. And that was an amazing tasting menu where you sort of just turn up and there's a menu, but you can't pick. They just give you, and that was incredible.

DAISY EDGAR JONES: I love that. So, what kind of stuff?

NICK GRIMSHAW: It's in Somerset, and it's very seasonal, um, so it changes all the time.

DAISY EDGAR JONES: Mm.

NICK GRIMSHAW: And we went in winter. Someone said, go in winter because you get all this great sort of English countryside food, and made this amazing, it was like a-

DAISY EDGAR JONES: Thank you.

NICK GRIMSHAW: -a broth-

DAISY EDGAR JONES: Mm.

NICK GRIMSHAW: -and it was like, I don't want to do it a disservice in saying Bovril-

DAISY EDGAR JONES: *[laughs]*

[crew laughs]

NICK GRIMSHAW: -but it was on the Bovril Road, like an umami sort of-

DAISY EDGAR JONES: I think let's go with Bovril. I think-

NICK GRIMSHAW: It was Bovrily-

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: -but it was so delicious, and me and Mesh-

DAISY EDGAR JONES: Wow. Thank you.

NICK GRIMSHAW: -still, still think about it. So yeah-

DAISY EDGAR JONES: *[gasps]*

NICK GRIMSHAW: -if you— A recommendation for sure.

DAISY EDGAR JONES: That's an amazing thing when you're like, oh, I go, I'm still dreaming about this.

NICK GRIMSHAW: It was really good.

DAISY EDGAR JONES: So exceptional.

NICK GRIMSHAW: It was a good spot. Yeah, you should try it.

DAISY EDGAR JONES: What's your death row?

NICK GRIMSHAW: Death row meal.

DAISY EDGAR JONES: Mm.

NICK GRIMSHAW: Ange made on the podcast a—

ANGELA HARTNETT: Pasta assassina.

NICK GRIMSHAW: Assassina. And it was fried spaghetti. It's like a Sicilian dish.

DAISY EDGAR JONES: Oooh.

NICK GRIMSHAW: So it was like spaghetti that-

DAISY EDGAR JONES: *[gasps]* Cheers.

NICK GRIMSHAW: -you cook in the pan and then you add the water to. So, you get like these burnt bits-

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: -but then there's soft bits and it's really spicy tomato sauce. I think I'd probably have that.

DAISY EDGAR JONES: Mm.

NICK GRIMSHAW: What about you?

DAISY EDGAR JONES: I would have this. This would be-

NICK GRIMSHAW: This.

DAISY EDGAR JONES: -this.

NICK GRIMSHAW: This is the death row-

DAISY EDGAR JONES: Honestly-

NICK GRIMSHAW: -meal.

DAISY EDGAR JONES: -maybe this.

NICK GRIMSHAW: Yeah, what have we got here, Ange?

ANGELA HARTNETT: So, we have a miso, lime, and herb butter roasted spatchcock chicken.

DAISY EDGAR JONES: Wow.

NICK GRIMSHAW: Oh, yes.

ANGELA HARTNETT: By Paul Gamble. And then we've got a lovely salad there, sort of radish, mange-tout, sesame seeds, lettuce, and spring onions.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then we've got fries.

DAISY EDGAR JONES: *[gasps]*

NICK GRIMSHAW: Oh, yes.

DAISY EDGAR JONES: Brilliant.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: The chicken looks so good. When I saw it in the dish before, I took several photos.

ANGELA HARTNETT: Several photos.

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: Don't know, don't know when I'll be looking at those.

ANGELA HARTNETT: As you do.

NICK GRIMSHAW: Tell us about the benefit of spatchcocking a chicken, Ange.

ANGELA HARTNETT: Yeah, so we basically make a marinade first. We've got lime zest and juice, miso, chilli flakes, garlic, and we mix that really well with some butter.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then we add some finely chopped coriander and basil. And then what we've done is gone down the back of the chicken and taken down the, the backbone.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then you flip the chicken back onto so the breasts are up, and then you squash it down. And then literally lightly lift the skin off the back of the chicken and then put all of your marinade underneath the skin of the chicken. So underneath the legs-

NICK GRIMSHAW: All the butter?

ANGELA HARTNETT: -underneath the breast, all that butter-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -that miso. And what it does, it keeps it, one, it helps with the cooking, so it keeps it really nice and moist.

NICK GRIMSHAW: Wow, it's moist.

ANGELA HARTNETT: Because it's spatchcocked and flat, it cooks a bit more evenly, and then you get this lovely roasted skin, and it also cooks quicker. We marinate for about 2 hours, then it cooks in the oven for about an hour and a half, and then we finished it with this crumb of chopped parsley, chopped fine chilli, and some fried onions that you can buy in-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -Waitrose. Those really lovely little fried onions.

NICK GRIMSHAW: Oh, I love those.

DAISY EDGAR JONES: This is so tasty.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: *[gasps]*

NICK GRIMSHAW: This is really good, Ange.

ANGELA HARTNETT: Thank you very much.

DAISY EDGAR JONES: It feels very like fresh and light. Lovely.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: That's it. That's what we want, you see.

NICK GRIMSHAW: Mm.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: And then all the garlic, things like that, the garlic that you've cooked with it, always squeeze that on the top-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -so you don't waste any of that. And then there you go.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Chips and salad.

DAISY EDGAR JONES: Thank you.

ANGELA HARTNETT: Pleasure.

NICK GRIMSHAW: Do you have any pro tips for, for doing this in an Angela Hartnett fashion?

ANGELA HARTNETT: When you put all the marinade underneath the skin, really go right into all the crevices. And then marinate it long enough.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You know, if you can do it overnight, that's even better. But the real tip is take it out about 30 minutes to an hour before you cook it.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: So, the chicken or whatever meat comes up to room temperature-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -so that it's not going cold from it, right from a fridge straight into the oven.

NICK GRIMSHAW: Right, right, right.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: When it's resting, what's happening?

ANGELA HARTNETT: The meat's been stressed with the temperature and it's just allowing it to sort of calm in a way.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: And as a result, it should be tender, more tender.

DAISY EDGAR JONES: Mm.

NICK GRIMSHAW: Mm.

DAISY EDGAR JONES: Isn't it amazing how much a salad is elevated by a little sprinkle of a sesame seed or a little-

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -suddenly you're like, this looks impressive.

NICK GRIMSHAW: Yeah. Oh yeah.

DAISY EDGAR JONES: I do that sometimes with my eggs.

NICK GRIMSHAW: Yes.

DAISY EDGAR JONES: I'll put a bit of the bagel seasoning.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh.

DAISY EDGAR JONES: A little everything bagel seasoning.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Nice.

DAISY EDGAR JONES: Suddenly, oh my gosh.

NICK GRIMSHAW: She's a chef, ladies and gentlemen.

[crew laughs]

NICK GRIMSHAW: She's a chef. It is that though, isn't it? I do that as well. People are like, "What's on that?!"

DAISY EDGAR JONES: And you're like—

NICK GRIMSHAW: Seeds.

DAISY EDGAR JONES: *[laughs]* Yeah.

NICK GRIMSHAW: Seeds from a jar.

DAISY EDGAR JONES: Some seeds from a jar.

NICK GRIMSHAW: Yeah, seeds from a jar.

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: But no, it's so good, this, Angela. Thank you so much. Thank you. And the wine we're having with it is the—

ANGELA HARTNETT: Mas Vin Orange.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Vin Orange, that's what it is. Yeah, Côte Mas Vin Orange.

DAISY EDGAR JONES: Also, to debunk the myth, it's not made of oranges.

ANGELA HARTNETT: No-

NICK GRIMSHAW: No.

ANGELA HARTNETT: -it's not.

DAISY EDGAR JONES: Which for a long time I thought it was.

NICK GRIMSHAW: *[laughs]* No oranges.

ANGELA HARTNETT: No.

DAISY EDGAR JONES: Do you know what? Someone explained it to me that made it so clear.

NICK GRIMSHAW: Mm.

DAISY EDGAR JONES: So, if red wine is red grapes with the wine on, I'm sorry.
[laughs]

[crew laughs]

NICK GRIMSHAW: Keep the wine on. *[laughs]*

DAISY EDGAR JONES: If red wine is red grapes with the skin on-

NICK GRIMSHAW: Mm.

DAISY EDGAR JONES: -and rosé is red grapes with the skin off, white wine is white grapes with the skin off, and orange wine is white grapes with the skin on. So, it's technically sort of the, like, red wine equivalent of white wine.

NICK GRIMSHAW: Of a white wine.

DAISY EDGAR JONES: Did I simplify it?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: I think so.

NICK GRIMSHAW: It's white wine, red wine.

ANGELA HARTNETT: Yeah. Red wine white wine.

NICK GRIMSHAW: It's red, yeah.

[crew laughs]

DAISY EDGAR JONES: It's white, red wine.

NICK GRIMSHAW: *[mumbles]* It's white, red wine white, red, white, red, white, red right.

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: Yeah, I like, they're like, just say orange, call it orange.

ANGELA HARTNETT: It's orange.

NICK GRIMSHAW: If you wanna try this dish at home, all the ingredients are available, of course, in Waitrose, the recipe online as well, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes).

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You can get the info on there.

[theme music plays]

NICK GRIMSHAW: Hey, we need to talk about Sense and Sensibility. which is gonna be in cinemas on the 25th of September. So, you are taking on an iconic role. You're gonna be playing Elinor Dashwood. And this is obviously a new take on the Jane Austen classic. Um, talk to me about your relationship with this. Was it something that you read at school? Did you see the film in the '90s? How did you first come across it?

DAISY EDGAR JONES: Being British, obviously Jane Austen's so part of-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -like, the fabric of your life.

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: And my mum is a massive reader, and she was like, these are, necessary reading.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: And so, from a young age, I kind of read them all. And then I'd always loved, like, period films. I've always liked the original Sense, the Ang Lee one is one of my favourites-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -of all time. Both Pride and Prejudices, like, I can't get enough. Um, you know, Emma. I just, I love them. So, when I heard, they were going to tackle this film again, and it hasn't been a film, you know, made into a film for, gosh, well, since '95.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: So, a long time.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: It felt really exciting to be like, oh, what is this sort of generation's version of Sense? So yeah, but she's like Jane Austen. She's like a big part of my life.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: So, it's amazing.

NICK GRIMSHAW: Did you read them when you were younger?

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: They always remind me of my sister.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'Cause my sister always read them and loved Jane Austen. It always reminds, and she's called Jane, my sister.

ANGELA HARTNETT: I know, I loved them.

NICK GRIMSHAW: Did you read them? Do you have memories of reading them when you were younger?

ANGELA HARTNETT: Read them all. Pride and Prejudice-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -is probably one of my favourite books.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: And I think the best line in Pride and Prejudice is when Elizabeth says, you know, she's going to, she may marry the vicar. And her mother won't speak to her, and her father says, "Well, your mother, you may never speak to your mother again, but you, if you do marry him, you won't speak-

DAISY EDGAR JONES: Like me again.

ANGELA HARTNETT: -to your father again."

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: You know, it's all those-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -great lines that, you know, I just think is brilliant. And I think it's so much part of, as you say, at school-

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: -you know, we all read them, we all had to. And I think it's brilliant they're doing another version because it'll be for a new generation-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -to see it, you know. So, Hamlet feels the thing that most actors want to play.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: Does playing an Austen character-

NICK GRIMSHAW: Oh, yeah.

ANGELA HARTNETT: -does that feel like a, a thing that every—

DAISY EDGAR JONES: A rite of passage?

ANGELA HARTNETT: Yeah, a rite of passage.

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: That was the expression I was exactly looking for.

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: A rite of passage as an actor.

DAISY EDGAR JONES: I think so. I mean, she's sort of like, all her characters, especially her female characters, are so, I mean, Elizabeth Bennet-

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -is one of the most incredible characters. Elinor Dashwood, like-

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -you know, I think it does really feel like a rite of passage, especially like, and it being a Working Title version-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -of that too. Like-

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -I grew up watching every Working Title film that's ever been. And so, yeah, I think if you could have told little me what would be your absolute dream job, it would be an Austen-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -by a great filmmaker with Working Title. Like, that really is kind of a dream.

NICK GRIMSHAW: Oh mate, well, massive congratulations.

DAISY EDGAR JONES: Thank you, thanks.

ANGELA HARTNETT: I can't wait to watch it.

NICK GRIMSHAW: It's so fab that was like a dream-

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and you've done it. How is it then like to take on that role and it's-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -such a well-known character and such a loved book, obviously, that's been adapted before. Is there like a fear or is it a nice fear or pressure?

DAISY EDGAR JONES: Yeah.

NICK GRIMSHAW: Like, what's the feeling?

DAISY EDGAR JONES: It's definitely like, because also those performances are so a part of my upbringing and I, and they are so genius.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: And so, I think it's sort of you feel the pressure because, you know, there's people have a sort of love of and a kind of relationship already with the character. But then at the same time, I'm always most inspired by other performances. And so, it's really fun- Like, I was thinking about how, like, Jeff Buckley's version of Hallelujah is just as beautiful and incredible as, you

know, Leonard Cohen's. And I love that, like, with great work, you can find, you can breathe new life into-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -it and find new things, but both can exist together and so I was kind of just excited to see what came to me. And obviously, our screenplay was so beautiful. Diana, our screenwriter, did such an amazing job. And so, I kind of felt really clear about what I wanted to do with it. But I watched every version of Sense. And I kind of absorbed it all and then kind of sort of let it bake in me-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -and see what came from it. But yeah, yeah, it is definitely always a bit of pressure where you're like, oh, I hope they like it.
[laughs]

NICK GRIMSHAW: I hope they like it.

DAISY EDGAR JONES: Yeah, yeah.

NICK GRIMSHAW: I hope they like it. And then I wanted to ask as well about getting into a period drama because I always think they're so, as a viewer, you know, they're totally transportive and then take you away.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: As an actor, how is it being in those spaces and in the costume?

DAISY EDGAR JONES: Mm.

NICK GRIMSHAW: Does it help? Is it hard to go home and, like, you know-

DAISY EDGAR JONES: It's o-

NICK GRIMSHAW: -live in 2026 after you've shot it?

DAISY EDGAR JONES: Yeah. I mean, nothing gives me more of a kick than seeing, like, actors in full period wear-

NICK GRIMSHAW: Mm.

DAISY EDGAR JONES: -just scrolling on Instagram. I find, like-

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

DAISY EDGAR JONES: -seeing that is so much fun. Like, you know, or having a coffee with their Uggs, but also in a bonnet. You're like, this is incredible.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: So, I just had such a, like, giggle.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: Like, even also, it's sort of, you know, when you're doing contemporary stuff, it can feel less like a sense of, like, I'm stepping into-

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -a character.

NICK GRIMSHAW: Yeah, yeah, yeah.

DAISY EDGAR JONES: I'm doing a, I'm doing a bit of acting-

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -here. So, something about, 'cause we had to be dressed as well, 'cause it's, you know, you have the petticoats, and you've got the corset that's done up-

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -and then I had to be sewn into my dress. And our costumes were beautiful.

ANGELA HARTNETT: Every day?

DAISY EDGAR JONES: Yeah.

NICK GRIMSHAW: So, you're like-

ANGELA HARTNETT: Oh my god.

NICK GRIMSHAW: -they would've been, made like that.

DAISY EDGAR JONES: Mm-hm.

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: So, you're really getting into that role.

DAISY EDGAR JONES: Yeah. And it would take, like, 20 to 30 minutes. And so, you know, even that feeling of restriction, like, I found it funny because whenever I was wearing my corset, I'd eat lunch, and then I'd sort of feel that my food has sort of sat there. And then at the end of the day, I'd take my corset off and it would fall.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

DAISY EDGAR JONES: Like, I'd feel it. I'd suddenly start digesting it. So, you can feel why, like, a character like Elinor is somebody who holds everything in.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: And then sort of the fact that you're, like, corseted up and uncomfortable-

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -a little bit-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: -it does really help-

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: -you know?

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: But yeah, I just, I got such a kick of seeing everybody in their costumes.

ANGELA HARTNETT: Everyone in their bonnets.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: Aw.

ANGELA HARTNETT: They all wore bonnets, didn't they?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And bows and stuff.

DAISY EDGAR JONES: So amazing.

NICK GRIMSHAW: Looks.

ANGELA HARTNETT: Is there something-

DAISY EDGAR JONES: Great for this weather.

ANGELA HARTNETT: Yeah, yeah, very good-

NICK GRIMSHAW: Perfect.

ANGELA HARTNETT: -good for this weather.

DAISY EDGAR JONES: Sun shading, yeah.

ANGELA HARTNETT: Perfect yeah.

NICK GRIMSHAW: Because your romantic interest is played by George MacKay-

DAISY EDGAR JONES: Mm-hm.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and I heard that you guys would write each other letters-

DAISY EDGAR JONES: Mm.

NICK GRIMSHAW: -in, in character.

DAISY EDGAR JONES: Yeah, we spent a lot of the time in the film apart.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: Like, Elinor and Edward sort of like, they meet and then-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -they have loads of time apart. So, George, he'd write little like really sweet little sort of like, how's, how's Dartmoor, Elinor? You know, things like that that I would like sort of put in my script throughout the scenes that we weren't in-

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -which was like a fun-

NICK GRIMSHAW: Helpful.

DAISY EDGAR JONES: -it's like a part of his process-

NICK GRIMSHAW: Mm.

DAISY EDGAR JONES: -and he'd do it a lot with-

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -jobs. And so, I found it so sort of helpful to be able to like, yeah, have this sense of what their, what their, kind of relationship was, 'cause I mean, I suppose they didn't have like texts or whatever, you know, they didn't have DMs to slide into.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: So, it would be a lot of like waiting for a letter to come.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: So yeah, it was really, it was fun.

NICK GRIMSHAW: It's probably a great tool, isn't it? To like have the outfit on, opening your letter-

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -from George Mackay.

ANGELA HARTNETT: *[laughs]*

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: Love that, love that. Um, I wanted to talk to you about adaptations because you did, well, you did Normal People-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -the adaptation, Sally Rooney's Normal People, Where the Crawdads Sing, which was a New York Times bestseller, which was a New York Times bestseller.

DAISY EDGAR JONES: Ben Stiller.

NICK GRIMSHAW: Uh also-

[crew laughs]

NICK GRIMSHAW: Ben Stiller-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -which was a New York Times Ben Stiller.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Is there like a pressure with an adaptation? Is there a, and I don't know, a joy to it because you can really immerse yourself in your book and other issues? Like, I like that you're doing these adaptations?

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: No, it's so funny-

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: -that that's happened. It wasn't necessarily intentional, but I think, to be honest, like, having your character's entire brain on a little-

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: -like, book-

NICK GRIMSHAW: The book.

DAISY EDGAR JONES: -that you can refer to is extremely useful.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: And it is, there's pressure because obviously people have a relationship with that character.

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: So, when you're doing an original role, even if you've, like, not nailed what's on the page, no one will know *[laughs]*-

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -because you're like, they wouldn't have known-

NICK GRIMSHAW: That's them.

DAISY EDGAR JONES: -that was there, yeah. And also, for me, I've realised from doing it that so much of it is about really marrying a filmmaker who has the same sort-

ANGELA HARTNETT: Vision.

DAISY EDGAR JONES: -of Sensibility.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: Pardon the pun-

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -I can't stop saying that now. But sensibility as the author in that and whether-

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -they kind of sing together. So, yeah.

NICK GRIMSHAW: Um, hey-

[crew laughs]

NICK GRIMSHAW: -we mentioned Normal People.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: We should talk about Normal People because it's been streamed over 62 million times on the BBC.

DAISY EDGAR JONES: Woah, I didn't know that.

NICK GRIMSHAW: That's mad.

DAISY EDGAR JONES: On the BBC? Woah.

NICK GRIMSHAW: 62 million times.

DAISY EDGAR JONES: Wow.

NICK GRIMSHAW: Wow.

DAISY EDGAR JONES: During COVID-

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -or just over time?

CREW: That was that year.

NICK GRIMSHAW: That was not-

ANGELA HARTNETT: That year.

NICK GRIMSHAW: -that year.

DAISY EDGAR JONES: Wow.

NICK GRIMSHAW: Wow.

DAISY EDGAR JONES: We were very horny in lockdown.

[everyone laughs]

DAISY EDGAR JONES: Wow.

NICK GRIMSHAW: It was watched by everyone, and I love those televisual moments where it becomes-

DAISY EDGAR JONES: *[gasps]*

NICK GRIMSHAW: -you know-

DAISY EDGAR JONES: Event TV.

NICK GRIMSHAW: -more than-

DAISY EDGAR JONES: Event TV.

NICK GRIMSHAW: -yeah, event TV-

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and everyone's talking about it. And we had all those ridiculous things like the necklace.

DAISY EDGAR JONES: Oh, the chain.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Or Paul's little-

DAISY EDGAR JONES: Yeah, yeah, yeah.

NICK GRIMSHAW: Oh, the chain. Paul's little chain and stuff. Um, but that was your first lead role.

DAISY EDGAR JONES: Mm-hm. Yeah, it was.

NICK GRIMSHAW: Wow.

DAISY EDGAR JONES: Yeah.

NICK GRIMSHAW: And did you have any idea when you were shooting it of the levels it would go to? Did you know it was gonna be really good? Like, how was it when you were there, and how was the reaction afterwards?

DAISY EDGAR JONES: It felt very special making it.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: Just because I think it's such an amazing book.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: And then Lenny, our director, Lenny Abrahamson, is like a very, very special human being who was so perfect for Sally's world. And he, he created an energy on set that was so joyful.

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: 'Cause everyone— like, it was a real cast of brilliant young actors, you know, in every role. And so, he made it feel really like a company.

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: And for me, like, such a gift of a role for, you know, for, I was 20, just turned 21.

NICK GRIMSHAW: Wow.

DAISY EDGAR JONES: And, you know, often, like, playing roles that young, you don't necessarily get to play the gravity of what it is to fall in-

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -love and fall out of love and whatever. And so, they were, we were such a gift of a part, really. So, I think I felt like it was special, but I didn't really know, I didn't really think about, yeah, whether it would be a life-changing thing or anything.

NICK GRIMSHAW: Mm.

DAISY EDGAR JONES: So, it was a strange old experience, it coming out during Covid.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, I bet.

NICK GRIMSHAW: I mean, it was fantastic television. It really was. It really was. And then you've said this before, and I presume this is a joke, but you said you got it because of your fringe.

DAISY EDGAR JONES: Yeah. *[laughs]*

NICK GRIMSHAW: Do you remember this? I read this.

DAISY EDGAR JONES: I do. I'm not even joking. I really think I did.

ANGELA HARTNETT: *[laughs]*

DAISY EDGAR JONES: That's why I can't let go of this thing. I'm like, it's coming with me.

ANGELA HARTNETT: So, the fringe is there.

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So, what happened? You, like, cut it before the audition or something?

DAISY EDGAR JONES: Well, no. So, I— 'cause I've been acting now since I was 17.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: So, like, but I would, you know, I was in a show called Cold Feet for years-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: -and I did, like, work, but I'd had a period of real quiet, like, getting loads of rejection, and I was just like, you know, I'm done with this. At the ripe age-

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -of 20, I was like, it's never gonna happen.

NICK GRIMSHAW: I'm so done.

DAISY EDGAR JONES: I'm done.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: *[laughs]*

DAISY EDGAR JONES: I can't take the rejection. And so, I basically sort of did a— I lost out on a part that I really thought I was gonna get. And so, I did a sort of like breakup haircut type thing-

ANGELA HARTNETT: Right, yeah, yeah.

DAISY EDGAR JONES: -where I was like, I need to change everything and chopped all my hair off. Well, in the front bits of my hair. And then I got an audition for Normal People and Sally Rooney has a very similar fringe.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: And I'm convinced that they-

[everyone laughs]

DAISY EDGAR JONES: -were like, maybe she just looks enough like Sally Rooney that she's, you know-

ANGELA HARTNETT: She's alright for it. *[laughs]*

DAISY EDGAR JONES: -she's the Marianne. She's all right, great. But yeah, I don't know. But I do think maybe it just sort of like, I don't know, it changed. It gave that kind of slightly quirky difference that I, before, I had quite long-

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -blonde, straight hair that I dyed blonde.

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: So yeah, I don't know.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: But anyway, it's my lucky charm now.

NICK GRIMSHAW: Lucky charm.

ANGELA HARTNETT: It's never going.

NICK GRIMSHAW: Fringe is in there.

DAISY EDGAR JONES: It's never going.

ANGELA HARTNETT: That's it. It's got to be.

NICK GRIMSHAW: Fringe is in there.

ANGELA HARTNETT: It's got to be. Yeah.

NICK GRIMSHAW: Fringe is in there.

DAISY EDGAR JONES: *[laughs]*

NICK GRIMSHAW: We also noticed as well, something that I'd love to talk about, is that you kind of starred alongside the internet's boyfriends.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: You know, like Paul Mescal in that-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -Harris Dickinson in When the Crawdads Sing, Glen Powell in Twisters. Um, we're about to see you in Here Comes the Flood with Robert Pattinson. They kind of are like the inter-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -gentleman that the internet gets obsessed with.

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Who was the person that when you were younger-

ANGELA HARTNETT: *[gasp]*

NICK GRIMSHAW: -because we've spoke about this previously—

ANGELA HARTNETT: Our crushes, yeah.

NICK GRIMSHAW: Our crushes. Who were the people that drove you crazy when you were a teenager?

DAISY EDGAR JONES: Wasn't that feeling so fun-

NICK GRIMSHAW: So fun.

DAISY EDGAR JONES: -when you were just like—

NICK GRIMSHAW: It was like, it was a bit sick for you.

ANGELA HARTNETT: Mm.

DAISY EDGAR JONES: Yeah, you were like, I don't know what it is. I was obsessed with, okay, 2 people.

NICK GRIMSHAW: Okay.

DAISY EDGAR JONES: Um, Logan Lerman, do you know him in-

NICK GRIMSHAW: Logan Lerman.

DAISY EDGAR JONES: -Percy Jackson and the Lightning Thief?

ANGELA HARTNETT: No.

[crew laughs]

DAISY EDGAR JONES: He had like a Justin Bieber-

ANGELA HARTNETT: I feel I want to know now though.

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: Yeah, defiantly

NICK GRIMSHAW: Shall we google him.

ANGELA HARTNETT: Let's google him.

DAISY EDGAR JONES: I mean, I think he was probably like 15 in the thing.
Oh, actually I've got 3 people.

NICK GRIMSHAW: Yeah, okay, 3 people.

[crew laughs]

ANGELA HARTNETT: 3.

NICK GRIMSHAW: 3 crushes, okay.

ANGELA HARTNETT: So, Logan Lerman.

DAISY EDGAR JONES: Logan Lerman-

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: -in Percy Jackson and the Lightning Thief.

ANGELA HARTNETT: So, you Google Logan Lerman Percy Jackson and the Lightning Seeds. No.

DAISY EDGAR JONES: *[laughs]*

[crew laughs]

NICK GRIMSHAW: What was it?

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Lighting what?

DAISY EDGAR JONES: And the lightning seeds.

ANGELA HARTNETT: Oh, yes, I can see that.

DAISY EDGAR JONES: Okay, look at him in Percy Jackson. He's the next one.

NICK GRIMSHAW: Next picture. Okay.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Yes, Justin Bieber hair.

DAISY EDGAR JONES: He had a Justin Bieber haircut at the time.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I remember him, yeah.

ANGELA HARTNETT: We see that yeah.

DAISY EDGAR JONES: Oh my God.

ANGELA HARTNETT: Logan.

DAISY EDGAR JONES: I think I also like, I loved Greek mythology, and he sort of represented-

ANGELA HARTNETT: Yes.

DAISY EDGAR JONES: -a bit of that for me.

NICK GRIMSHAW: Right, yeah, Greek statuesque hair.

ANGELA HARTNETT: Got that one, got that.

DAISY EDGAR JONES: Yeah, it was a sort of.

ANGELA HARTNETT: And he's aged well, I'll say.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, he's looking good.

[crew laughs]

ANGELA HARTNETT: Logan's doing all okay.

NICK GRIMSHAW: Logan's doing alright.

ANGELA HARTNETT: We like it, Logan. Yeah.

NICK GRIMSHAW: So, Logan Lerman. *[laughs]*

ANGELA HARTNETT: Tick, next.

DAISY EDGAR JONES: *[laughs]* Then it was Leo DiCaprio in Romeo and Juliet.

ANGELA HARTNETT: Okay we all know, Leo.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: We all know Leo.

DAISY EDGAR JONES: I know it's a classic, but he was my phone background-

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: -for a while.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: And then randomly, um, this Tumblr model-

[crew laughs]

DAISY EDGAR JONES: -called Ash Stymest. He just smoked cigarettes and had fun hair. So anyway.

NICK GRIMSHAW: *[laughs]*

[crew laughs]

NICK GRIMSHAW: And have you ever met any of them? Have you ever crossed paths?

DAISY EDGAR JONES: I have met Leo DiCaprio, actually.

NICK GRIMSHAW: Yeah, Leo.

DAISY EDGAR JONES: Yeah. I met him at a club-

ANGELA HARTNETT: Okay.

DAISY EDGAR JONES: -randomly at an afterparty-

NICK GRIMSHAW: Uh-huh.

DAISY EDGAR JONES: -for something. Very briefly passed-

NICK GRIMSHAW: Uh-huh.

DAISY EDGAR JONES: -each other, and I met him, and that was cool.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Nice, okay.

NICK GRIMSHAW: And did you play it cool? You didn't tell him?

DAISY EDGAR JONES: So cool. I wasn't like—

NICK GRIMSHAW: Yeah, you weren't like, oh my God, love you, in Romeo and Juliet, yeah.

DAISY EDGAR JONES: Oh my God, you're still my phone background.

NICK GRIMSHAW: Oh my God.

[crew laughs]

NICK GRIMSHAW: Who was yours again, Ange? She told me this a million times.

ANGELA HARTNETT: I had Martin Kemp.

NICK GRIMSHAW: Martin Kemp!

DAISY EDGAR JONES: Oh!

ANGELA HARTNETT: And John Taylor in Duran Duran.

NICK GRIMSHAW: Oh, yes.

DAISY EDGAR JONES: Mm-hm.

ANGELA HARTNETT: Yeah, liked both of those.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Later in life, Idris Elba.

DAISY EDGAR JONES: Mm-hm.

ANGELA HARTNETT: Probably still Idris, to be fair.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: And have you met all of them? You've met Idris, you've met Martin.

ANGELA HARTNETT: I've met Idris, met Martin-

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: -not John Taylor.

NICK GRIMSHAW: Not John.

ANGELA HARTNETT: We need to get John on the podcast.

NICK GRIMSHAW: Get John on Dish.

ANGELA HARTNETT: John, to meet him.

NICK GRIMSHAW: On next week.

ANGELA HARTNETT: Yeah. On next week.

DAISY EDGAR JONES: Who was yours?

NICK GRIMSHAW: Mine was David Beckham.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: To like a sort of religious level-

DAISY EDGAR JONES: *[laughs]*

ANGELA HARTNETT: Yeah.

[crew laughs]

NICK GRIMSHAW: -of devotion.

DAISY EDGAR JONES: Did you dye your hair like him?

NICK GRIMSHAW: I had haircuts like him. I had every haircut like him.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Which, yeah.

ANGELA HARTNETT: I'd like to see those photos.

NICK GRIMSHAW: Oh, I've got them.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: They're so bad.

DAISY EDGAR JONES: Can we see them?

NICK GRIMSHAW: 'Cause obviously they kind of look bad on him.

ANGELA HARTNETT: Yeah, they did.

DAISY EDGAR JONES: *[laughs]*

[crew laughs]

NICK GRIMSHAW: Do you know what I mean? Let alone on me at 14.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Like, shave my eyebrows, give me a mohawk. And the hairdresser in Oldham, like, are you sure?

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah, it's a funny one because, 'cause I was like, still gay, but a gay teenager, you're sort of figuring out yourself, like, who do I wanna be?

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: So, you sort of fancy him but also want to be him.

DAISY EDGAR JONES: Mm-hm.

NICK GRIMSHAW: Weird, maybe. The first time I've realised that. But yeah-

[crew laughs]

NICK GRIMSHAW: -he was my one that I was-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -very obsessed with.

DAISY EDGAR JONES: Did you get the?

NICK GRIMSHAW: And I remember I used to have a crucifix, and then below it I had a black and white topless picture of David Beckham.

DAISY EDGAR JONES: Incredible.

NICK GRIMSHAW: Now I think that's quite fab.

DAISY EDGAR JONES: It's so fab.

NICK GRIMSHAW: Like those two together.

ANGELA HARTNETT: Feels very Madonna-esque.

NICK GRIMSHAW: Yeah, very, yeah.

DAISY EDGAR JONES: *[laughs]* Did you do the gem earring? Wasn't that a thing?

NICK GRIMSHAW: No, I was desperate for earrings. Not allowed.

ANGELA HARTNETT: Not allowed.

DAISY EDGAR JONES: Not allowed?

NICK GRIMSHAW: Not allowed to get my ears pierced.

DAISY EDGAR JONES: Now you've got now you could put the gems on.

NICK GRIMSHAW: Now I've got bloody loads.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah. Now I'm 42.

[theme music plays]

NICK GRIMSHAW: Daisy Edgar-Jones, are you ready for your fast-food quiz?

DAISY EDGAR JONES: Yes.

NICK GRIMSHAW: Yes. Quickfire answers. What's your favourite way to eat eggs?

DAISY EDGAR JONES: Scrambled.

ANGELA HARTNETT: Um, favourite sandwich filling?

DAISY EDGAR JONES: Oh, oh, okay. Now, somebody else told me this answer and I think it's perfect. Boxing Day sandwich.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Love that, love that answer.

NICK GRIMSHAW: That is a good sandwich.

ANGELA HARTNETT: Yeah

DAISY EDGAR JONES: Everything you ever need. Leftovers all in one.

NICK GRIMSHAW: Yes, yes.

ANGELA HARTNETT: Brilliant.

NICK GRIMSHAW: Correct answer, yeah.

ANGELA HARTNETT: We haven't had that before, that's great.

NICK GRIMSHAW: What's your favourite form of potato?

DAISY EDGAR JONES: Crisp.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: What's your favourite herb?

DAISY EDGAR JONES: Oh, oh my goodness, sorry. Mint.

ANGELA HARTNETT: Mint? Oh, nice.

DAISY EDGAR JONES: Is that an answer?

ANGELA HARTNETT: Unusual.

DAISY EDGAR JONES: Can I give that as an answer?

ANGELA HARTNETT: Yeah, that's a great answer.

NICK GRIMSHAW: Yeah, that is an answer, yeah. That is an answer yeah. Um, what do you think is the best crisp?

DAISY EDGAR JONES: Um, salt and vinegar.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: That's correct.

ANGELA HARTNETT: What's your favourite item on a barbecue?

DAISY EDGAR JONES: Oh my God, sorry, you're saying fast, and my brain is just going-

ANGELA HARTNETT: *[laughs]*

DAISY EDGAR JONES: -I kind of, I don't even know what a barbecue is.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

DAISY EDGAR JONES: Do you know what? A balsamic portobello mushroom.

NICK GRIMSHAW: Nice.

ANGELA HARTNETT: That sounds, yeah, good.

NICK GRIMSHAW: I would like that.

ANGELA HARTNETT: Yeah, that would be good.

NICK GRIMSHAW: Yeah. What's your favourite chocolate bar? We're in a corner shop, what are you having?

DAISY EDGAR JONES: Crunchie.

ANGELA HARTNETT: Crunchie, oh-

NICK GRIMSHAW: Oh, I love a crunchy.

ANGELA HARTNETT: -good one, good one.

DAISY EDGAR JONES: Mm-hm.

ANGELA HARTNETT: What's your favourite pasta dish?

DAISY EDGAR JONES: Dish? Pasta dish?

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: Ooh, ooh.

ANGELA HARTNETT: Or pasta, whatever.

DAISY EDGAR JONES: I love penne.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Okay, okay.

DAISY EDGAR JONES: Simple, easy.

ANGELA HARTNETT: Perfect yeah.

DAISY EDGAR JONES: I love a spag bol.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: But maybe with penne.

ANGELA HARTNETT: Yeah, nice.

DAISY EDGAR JONES: Mm-hm.

NICK GRIMSHAW: Mm-hm. What's your favourite cold beverage?

DAISY EDGAR JONES: Um, kombucha.

NICK GRIMSHAW: Mm.

DAISY EDGAR JONES: Mm.

ANGELA HARTNETT: Nice. What's your favourite?

DAISY EDGAR JONES: *[laughs]* You really both hate kombucha.

NICK GRIMSHAW: No, I like-

ANGELA HARTNETT: No, I like kombucha.

DAISY EDGAR JONES: Yeah.

ANGELA HARTNETT: Yeah, I really do actually.

DAISY EDGAR JONES: Frosty kombucha.

ANGELA HARTNETT: Yeah, I love it.

DAISY EDGAR JONES: Mm-hm.

ANGELA HARTNETT: Yeah. And what has this bonded us? What's your favourite item on toast?

DAISY EDGAR JONES: Oh, sorry.

ANGELA HARTNETT: Um, I feel terrible now. I thought we were putting you under so much pressure.

DAISY EDGAR JONES: No, it's good. It's good. I just—

NICK GRIMSHAW: I love quickfire. This is good.

DAISY EDGAR JONES: No, this is good because it's like, really, it's your honest answer—

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: -isn't it?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: Um, Marmite.

ANGELA HARTNETT: Marmite.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Nice one.

DAISY EDGAR JONES: Mm. What's yours?

ANGELA HARTNETT: Perfect. My favourite thing on toast. Well, actually, my answer to him when he asked me, I said, “Anything, it's toast.”

DAISY EDGAR JONES: Great answer.

NICK GRIMSHAW: That is true.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Nothing bad on toast.

ANGELA HARTNETT: Yeah. Nothing bad.

DAISY EDGAR JONES: Wow.

NICK GRIMSHAW: I'd have butter and salt.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: Butter and salt.

ANGELA HARTNETT: Butter, yeah.

DAISY EDGAR JONES: Do you know, I did think olive oil and salt would-

NICK GRIMSHAW: Yes, olive oil and salt

ANGELA HARTNETT: That's yeah.

DAISY EDGAR JONES: -also be really good.

ANGELA HARTNETT: I like that.

NICK GRIMSHAW: There's no wrong answer. There's no wrong answer.

ANGELA HARTNETT: There's no wrong answer.

DAISY EDGAR JONES: That's the thing there is no wrong answer.

ANGELA HARTNETT: We love toast.

[theme music plays]

NICK GRIMSHAW: We come to the end of the show question for your chance to take home this Waitrose goodie bag.

DAISY EDGAR JONES: Saucy.

NICK GRIMSHAW: Angela's- *[laughs]* Saucy. Angela's done the big shop for you.

DAISY EDGAR JONES: Thank you.

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

DAISY EDGAR JONES: Thank you for coming on to Dish. It's been a total treat. For your chance to win the Waitrose goodie bag, please answer one simple

question. Which of your life achievements would you most like to relive? We've chosen 3.

NICK GRIMSHAW: Yeah-

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: -we've got 3 good ones.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: Oh my gosh, you did, wow, you really did do your research. Winning an ice dancing competition dressed as Macavity from Cats *[laughs]*.

ANGELA HARTNETT: *[laughs]*

DAISY EDGAR JONES: Your sassy performance as Anne Boleyn in a class play.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: Or winning a cheese grater for singing Fleetwood Mac at karaoke?

NICK GRIMSHAW: Mm, great achievements.

DAISY EDGAR JONES: Yeah, very good.

[crew laughs]

DAISY EDGAR JONES: Really honestly, my top 3.

NICK GRIMSHAW: Yeah.

DAISY EDGAR JONES: Um, I think winning an ice dancing competition dressed as Macavity from Cats.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah!

NICK GRIMSHAW: Yes

DAISY EDGAR JONES: I think that was a real-life highlight.

NICK GRIMSHAW: Mm-hm.

DAISY EDGAR JONES: I don't think it really has gotten, it was downhill from there.

[everyone laughs]

NICK GRIMSHAW: Downhill from there, yeah. Well, thank you for-

ANGELA HARTNETT: Brilliant answer.

NICK GRIMSHAW: -agreeing to do that at the end of the show.

ANGELA HARTNETT: Yeah. *[laughs]*

[crew laughs]

NICK GRIMSHAW: We can't wait. We're so excited that you're going to be doing that.

ANGELA HARTNETT: Let's get the costume in now.

NICK GRIMSHAW: We're ready. Daisy, the goodie bag is yours.

DAISY EDGAR JONES: Oh, thank you so much.

[cheering and applause]

NICK GRIMSHAW: The goodie bag is yours.

DAISY EDGAR JONES: Thank you for having me.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: And Daisy, that was so fun.

ANGELA HARTNETT: You were lovely.

DAISY EDGAR JONES: Thank you so much fun thank you.

NICK GRIMSHAW: Thank you for coming.

ANGELA HARTNETT: You were amazing, thank you.

DAISY EDGAR JONES: Thank you for dealing with my brain at like overheated loads.

ANGELA HARTNETT: No-

NICK GRIMSHAW: No, we loved that.

ANGELA HARTNETT: -you were brilliant, you've been great.

NICK GRIMSHAW: That was so great.

ANGELA HARTNETT: Yeah, really great.

NICK GRIMSHAW: Massive congratulations on Sense and Sensibility.

ANGELA HARTNETT: Yeah.

DAISY EDGAR JONES: Thank you.

NICK GRIMSHAW: You can see it on the 25th of September.

[theme music begins to play]

NICK GRIMSHAW: Um, Daisy Edgar-Jones, everybody!

[cheering and applause]

NICK GRIMSHAW: Really great to see you.

DAISY EDGAR JONES: Thank you for my food!

[theme music plays]

NICK GRIMSHAW: Well, she was great.

ANGELA HARTNETT: She was wonderful.

NICK GRIMSHAW: I thought she was so great.

ANGELA HARTNETT: She was brilliant.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Brilliant.

NICK GRIMSHAW: Really likes her.

ANGELA HARTNETT: We'll have her on again.

NICK GRIMSHAW: We'll have her on again.

ANGELA HARTNETT: We'll have her on again.

NICK GRIMSHAW: No stew.

ANGELA HARTNETT: No.

NICK GRIMSHAW: No stew for Daisy Edgar-Jones.

ANGELA HARTNETT: No stew. I like that. She's very specific.

NICK GRIMSHAW: Yeah. There was also another special guest in the room today, wasn't there?

ANGELA HARTNETT: Well, I had to bring her in-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -because in case she sues me, basically.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[laughs]* I had to bring Sears in.

NICK GRIMSHAW: Sears in.

ANGELA HARTNETT: Sears is in the audience.

[both drum on table]

ANGELA HARTNETT: Fortunately, she was because she answered quite a few of Daisy's questions, didn't she.

NICK GRIMSHAW: She did, yeah.

ANGELA HARTNETT: She was, she was the shout-out voice.

NICK GRIMSHAW: Fill everyone in who doesn't know about Sears.

ANGELA HARTNETT: So, Sears is one of my oldest friends from, I think, about 10, from when-

NICK GRIMSHAW: No.

ANGELA HARTNETT: -we both grew up in Upminster. Um, then there's Emma, there's Lorraine, and there's Laura. And then Lara, who went to university, has joined our little forum, if you like.

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

ANGELA HARTNETT: So, we're always, you know, we're always out together. You know, every few months we always have a nice little dinner and stuff.

NICK GRIMSHAW: Yeah. Um, Sears is who you went travelling with?

ANGELA HARTNETT: Sears is who I went Interrailing with-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -who I said ate my food, wouldn't order a starter. I told her to close the door behind her and be the other side. She's the one where I got my head cut in the tube like that and I went, "Nicola, Nicola!"

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And she laughed-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and helped me. And then threatened to sue me in a letter.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: And then Sears told us that you, when you went Interrailing, you said you were-

ANGELA HARTNETT: I cried. *[laughs]*

NICK GRIMSHAW: -homesick on the train there.

[crew laughs]

NICK GRIMSHAW: On the way there.

NICOLA SEARS: From Victoria.

NICK GRIMSHAW: From Victoria.

ANGELA HARTNETT: From Victoria to Dover.

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: But to be fair, that's where Sears was a good friend, 'cause she said, "Listen, if you really want to go home, if you're really homesick, we can-

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: -but it'll cost us a f***** lot of money. “[*laughs*]

NICK GRIMSHAW: [*laughs*] So, let's just do it.

ANGELA HARTNETT: So, let's just do it. And to be fair, we really didn't Interrail. I think we had one night in a hospital room. Hos-

NICK GRIMSHAW: Hospital.

[*crew laughs*]

ANGELA HARTNETT: Hospital. One night in a hostel.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Rest of the time we stayed with my family, mates-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: -nice, you know-

NICK GRIMSHAW: Aw nice.

ANGELA HARTNETT: -her friends.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It was brilliant.

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Trains.

ANGELA HARTNETT: Yeah, trains, trains.

NICK GRIMSHAW: Trains, trains, trains.

ANGELA HARTNETT: It was good.

NICK GRIMSHAW: Um, well, shout out to Sears.

ANGELA HARTNETT: Shout out to Sears.

NICK GRIMSHAW: Shout out to Sears. Shout out to Daisy Edgar-Jones-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -as well. Um, we have an email from Fiona who says, “Hi Nick and Ange, my partner Ollie and I are huge fans of the podcast. We never miss an episode after moving in together, it became our little wee tradition on a-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -Wednesday night to sit down and watch Dish, no matter where we are.” Do you know what? A few people have said to me recently that they watch it at a specific time.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: I met someone in a coffee shop the other day and they said, “Oh, I watch on a Saturday morning.”

ANGELA HARTNETT: Aw nice.

NICK GRIMSHAW: ”Me and my husband watch on a Saturday morning.”

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: So, they have like a ritual to it. Um, Fiona says, “This week for my 27th birthday, Ollie set up another of his birthday-themed surprises, and this one was our own Dish podcast. I got welcomed into our kitchen and introduced onto the podcast like one of your celebs, and presented-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -with my own set of interview questions, and played voice notes from some of the listeners, AKA my friends.”

[crew laughs]

NICK GRIMSHAW: “I was also given a fast-food quiz.”

ANGELA HARTNETT: Oh, yes!

NICK GRIMSHAW: I love this.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: “His dedication and preparation to the surprise was very impressive. Even more so, he had just come straight off a night shift. He's a firefighter.”

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: “And I'm a really lucky girl. Please find attached pictures of the setup and the menu.” And he did scrambled eggs on toast. I'm obsessed with this.

ANGELA HARTNETT: So, there you go.

NICK GRIMSHAW: No!

ANGELA HARTNETT: There's the setup.

NICK GRIMSHAW: I, I love that.

ANGELA HARTNETT: Isn't that brilliant?

NICK GRIMSHAW: That is a nice boyfriend doing that.

ANGELA HARTNETT: What a good man. Good man.

NICK GRIMSHAW: Well, happy birthday, Fiona-

ANGELA HARTNETT: Yes, happy birthday.

NICK GRIMSHAW: -I hope you had a great time. And Ollie, that is good.

ANGELA HARTNETT: That is good.

NICK GRIMSHAW: That is good.

ANGELA HARTNETT: Well, you got a lot of brownie points there, Ollie.

NICK GRIMSHAW: I know.

ANGELA HARTNETT: Very good.

NICK GRIMSHAW: What would, what would Neil have to recreate in your home to, to surprise you on your birthday?

ANGELA HARTNETT: Oh, I think surprise, Neil-

NICK GRIMSHAW: Surprise Arsenal game in the kitchen.

ANGELA HARTNETT: Yeah, that I'd love.

NICK GRIMSHAW: Yeah, you'd love that.

ANGELA HARTNETT: Or meet the Arsenal team.

NICK GRIMSHAW: Oh, meet the Arsenal team.

ANGELA HARTNETT: That would be great. Oh, that would be really good, yeah.

NICK GRIMSHAW: Who's your favourite player out of interest that's playing now?

ANGELA HARTNETT: Oh, Saka.

NICK GRIMSHAW: Saka.

ANGELA HARTNETT: Well, Saka and Rice. If Rice came on the podcast-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -I would be, but I wouldn't be able to speak.

NICK GRIMSHAW: Have you got an email? Is there one that you've got as well?

ANGELA HARTNETT: There is. Okay.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And here's one from Kim.

NICK GRIMSHAW: Okay. Hi Kim.

ANGELA HARTNETT: And Kim says, "Hi Grimnett." See what she's done there? Grim and nett.

NICK GRIMSHAW: Oh, that's good.

ANGELA HARTNETT: Very nice. We like that.

NICK GRIMSHAW: Grim and Nett.

ANGELA HARTNETT: Very good.

NICK GRIMSHAW: That could be our restaurant. That could be our bar.

ANGELA HARTNETT: Um, so “I-

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: -had the most amazing dinner experience recently at Café Murano in Marylebone.”

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: “I had a side salad, a very simple rocket leaf salad, but it blew my mind. I was raving about it to our waiter, and he was so lovely giving some info, but not too much because the secret was an orange dressing.”

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: “I’ve always used lemon for my salad dressings, but this is a game changer. Can you share more. What else could I add?” Aw. “Thanks both for making my Wednesdays more than just any other day. Love and appreciation, Kim.”

NICK GRIMSHAW: So, what is it? Orange?

ANGELA HARTNETT: This recipe is, I got from Neil, and it's a dressing he uses. And we have orange juice in it, orange rind. We have fresh garlic ground, Dijon mustard-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -that's the key, and then really good olive oil and really good vinegar.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Not too much vinegar 'cause-

NICK GRIMSHAW: No.

ANGELA HARTNETT: -you obviously got the acidity from the orange. But it's the orange with the Dijon that I think-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -is what makes it delicious.

NICK GRIMSHAW: Mm. If you do ever want to get in touch with us, you can email us dish@waitrose.co.uk

[theme music plays]

NICK GRIMSHAW: We would love to hear from you. Next week on the podcast, we'll be hanging out with Jesse Burgess. So, we will see you next week. Thank you for listening. Thank you for watching. We'll see you later.

ANGELA HARTNETT: Bye.

NICK GRIMSHAW: Bye.

ANGELA HARTNETT: Bye. Bye.

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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