

Alison Hammond and Noel Fielding dig into our tasty one-tin butter chicken & chickpea curry



[theme music plays]

ANGELA HARTNETT: Coming up on Dish.

NICK GRIMSHAW: With Alison Hammond and Noel Fielding.

ALISON HAMMOND: You know how mine and relationship with me and Dermot's like brother-sisters?

NOEL FIELDING: Yeah.

ALISON HAMMOND: Me and you, it's not.

NOEL FIELDING: No-

NICK GRIMSHAW: Oh, wow.

[crew laughs]

ANGELA HARTNETT: Oooh! *[laughs]*

NICK GRIMSHAW: Alison! Whoa!

ALISON HAMMOND: It's more like a friendship come, with benefits.

NICK GRIMSHAW: Whoa.

[crew laughs]

NOEL FIELDING: I actually made a loaf with Paul once.

ANGELA HARTNETT: Okay, and how was that?

NOEL FIELDING: He tried to get me into baking.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: It was quite sensual. *[laughs]*

ANGELA HARTNETT: Okay, I'm sure.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Did your hands touch in the dough?

NOEL FIELDING: I was sort of kneading it.

ANGELA HARTNETT: Yeah, yeah.

NOEL FIELDING: And he was sort of behind me showing me up.

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NICK GRIMSHAW: *[laughs]* Bit like Ghost?

NOEL FIELDING: Yeah, it was like *[laughs]*

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NOEL FIELDING: And I said, “Is it, is it imperative that we both wear swimming trunks?”

[everyone laughs]

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

[theme music ends]

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: Hello, welcome.

ANGELA HARTNETT: Welcome, how are you?

NICK GRIMSHAW: I'm good, how are you, Ange?

ANGELA HARTNETT: Very well, thank you.

NICK GRIMSHAW: Yeah?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: How's life?

ANGELA HARTNETT: All good, all good-

NICK GRIMSHAW: Are fe-

ANGELA HARTNETT: -can't complain.

NICK GRIMSHAW: Are you feeling autumnal?

ANGELA HARTNETT: No, I've got a pair of shorts on.

NICK GRIMSHAW: I thought so, yeah.

[crew laughs]

ANGELA HARTNETT: Yeah, no-

NICK GRIMSHAW: 'Cause neither am I.

ANGELA HARTNETT: -It's still hot, it's still hot.

NICK GRIMSHAW: Well, it's still hot.

ANGELA HARTNETT: You're looking autumnal though. Colours.

NICK GRIMSHAW: Well, it says here that today is like the astronomical start of autumn-

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: -the 23rd of September.

ANGELA HARTNETT: Right, okay.

NICK GRIMSHAW: That's the day.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I don't know what that m- The astronomical one, what does that mean?

ANGELA HARTNETT: Who knows?

NICK GRIMSHAW: Who knows?

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Um, today we have a great duo coming to see us.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Alison Hammond and Noel Fielding. Alison, of course, we've met before.

ANGELA HARTNETT: She's been on before.

NICK GRIMSHAW: She's been on before. We did a Christmas episode in 2022-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -at my house.

ANGELA HARTNETT: Yeah, with Dermot O'Leary.

NICK GRIMSHAW: Oh yeah, that was fun Christmas, that one.

ANGELA HARTNETT: Yeah, that was good, yeah.

NICK GRIMSHAW: You know we should do that again?

ANGELA HARTNETT: If you want to at yours.

NICK GRIMSHAW: Was it annoying? *[laughs]* Was it a bit.

ANGELA HARTNETT: I think it's annoying for-

NICK GRIMSHAW: Is-

ANGELA HARTNETT: -the dogs-

NICK GRIMSHAW: Yeah-

ANGELA HARTNETT: -because I kept setting the alarms off.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Annoying for them.

NICK GRIMSHAW: And annoying for the neighbours.

ANGELA HARTNETT: And probably annoying for you guys afterwards clearing all that, in and out.

NICK GRIMSHAW: No, I think it was fun afterwards-

ANGELA HARTNETT: That's alright.

NICK GRIMSHAW: -because everyone stayed for a bit.

ANGELA HARTNETT: Oh nice.

NICK GRIMSHAW: Do you remember?

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: Well, we—

ANGELA HARTNETT: Your call, your house.

NICK GRIMSHAW: Well, we'll decide. We've got time. It's only the astronomical start-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -of autumn. We'll speak at the astronomical-

[crew laughs]

NICK GRIMSHAW: -start of winter, whenever that is.

ANGELA HARTNETT: Yeah, exactly, yeah.

NICK GRIMSHAW: Well, yeah, Alison is back. Noel Fielding, we've never had on Dish.

ANGELA HARTNETT: No.

NICK GRIMSHAW: They are on, of course, to talk about Bake Off. They're the hosts of Bake Off.

ANGELA HARTNETT: No doubt you've met him lots.

NICK GRIMSHAW: I have-

ANGELA HARTNETT: I imagine, yeah.

NICK GRIMSHAW: -over the years. But yeah, no, it'll be great.

ANGELA HARTNETT: Well, I'm excited to have those two on.

NICK GRIMSHAW: Yeah, it'll be quite a serious one today, Noel Fielding and Amanda Holden.

ANGELA HARTNETT: I don't-

NICK GRIMSHAW: Uh-

[crew laughs]

NICK GRIMSHAW: Not- Not Amanda.

ANGELA HARTNETT: That's something I would say.

NICK GRIMSHAW: Not Amanda Holden. *[laughs]* Very Ange. Alison— Amanda Holden?

ANGELA HARTNETT: Not even the first name was right.

NICK GRIMSHAW: Not even the first name.

ANGELA HARTNETT: Alison

NICK GRIMSHAW: Alison Hammond-

ANGELA HARTNETT: Alison Hammond.

NICK GRIMSHAW: -and Noel Fielding.

ANGELA HARTNETT: Yes okay.

NICK GRIMSHAW: So of course they're on to talk about Bake Off.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, which this year has a brand-new judge.

ANGELA HARTNETT: Nigella, no less.

NICK GRIMSHAW: In the form of Nigella-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -Lawson.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: How do you think Nigella will be on Bake Off?

ANGELA HARTNETT: I think she'd be brilliant.

NICK GRIMSHAW: I think she'd be really good.

ANGELA HARTNETT: I think she'd be really good. I think she's very excited about it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And knowing Nigella, I remember once years ago she said to me she only ever does stuff she really wants to do. And she hasn't been on

TV for a while, you know, she hasn't done any programmes. So, I think she's been waiting for the right thing-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and this is the right thing.

NICK GRIMSHAW: This is the right thing. I met her daughter recently.

ANGELA HARTNETT: Okay yeah.

NICK GRIMSHAW: And her daughter was saying, we've gotta have Nigella on Dish.

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: I said, I know. She said, get her on it. Well, as you said, she only does things she wants to do.

ANGELA HARTNETT: Yeah. *[laughs]*

[crew laughs]

NICK GRIMSHAW: So-

ANGELA HARTNETT: She obviously doesn't wanna do it.

NICK GRIMSHAW: -she obviously does not want to come on. Well, she comments. We always see her comments on the Dish posts.

ANGELA HARTNETT: She does comment. Will we be reliving your Bake Off nightmare?

NICK GRIMSHAW: Nightmare?

ANGELA HARTNETT: Today? Well, didn't you burn something or-

NICK GRIMSHAW: Um-

ANGELA HARTNETT: -timings were a bit out of sync?

NICK GRIMSHAW: No, I didn't burn it. I didn't really cook it.

ANGELA HARTNETT: Oh *[laughs]*

NICK GRIMSHAW: It's because they—

ANGELA HARTNETT: So, it's raw.

NICK GRIMSHAW: Well, one of the instructions was make custard.

ANGELA HARTNETT: Oh, right.

NICK GRIMSHAW: And I always thought custard came prepared.

ANGELA HARTNETT: Well, it does these days in Waitrose.

NICK GRIMSHAW: Yeah, I didn't know. So that was it. It just said cook, make custard.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So I was, I don't know, I thought it was an ingredient.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So, I had to figure that out. So, it wasn't great. Prue said it was like soup.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: She said it's more of a soup than a custard. Yeah, yeah. Before we get them in, you know what I wanna talk about?

ANGELA HARTNETT: Beans.

NICK GRIMSHAW: Beans.

ANGELA HARTNETT: Noel, one of Noel's favourite things. Apparently, he has baked beans.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: 2 or 3 times a week. Loves them.

NICK GRIMSHAW: Ah.

ANGELA HARTNETT: I think everyone loves a baked bean every now and again.

NICK GRIMSHAW: Every now and again.

ANGELA HARTNETT: Yeah, not every-

NICK GRIMSHAW: Not every quarter, I'd say.

ANGELA HARTNETT: I think. And then we've got kidney beans, butter beans.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And organic chickpeas. So, all these lovely, dried beans, they're always dried beans first.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: They're dried, come in pods, dry them down, and then they're cooked down and then they tin them all. And I think these are a great staple to have in your larder. Because you can do so many things with them.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You can make stews with them, ragùs with them. You can add them to dishes. We're gonna have a dish today with the chicken. We're gonna add chickpeas into it at the end. You can make lovely curries with them. I think they go well with most meats, pork, lamb, anything like that. Chicken's brilliant. And even we, I had a great dish at the weekend in this new restaurant where they had, 'cause they all, obviously I said there's fresh and in season at the moment-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -haricot blanc beans. So, the white cannellini beans. And they cook them in this beautiful, lovely ragù and then a lovely roasted scallop on top.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So you know, they're great when they're fresh, but also perfect when they're tinned. And my preference, baked beans, I don't like them too wet. And I like cheese on top.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Like grated cheese.

NICK GRIMSHAW: Here's a question. Chickpeas like this-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -that are in this sort of like gloop.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Do you rinse that off or just throw it in?

ANGELA HARTNETT: You can, you can do it. Depends what you wanna do.

NICK GRIMSHAW: 'Cause maybe-

ANGELA HARTNETT: In this recipe we do put it in, the recipe I'm cooking today.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: 'Cause it, the creaminess will add to it. Other times people suggest you rinse it. Like you having a salad, you can make stuff like these in salads.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You'd rinse it all off.

NICK GRIMSHAW: Yeah-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -because they're foamy, don't it?

ANGELA HARTNETT: They're all foamy. But chickpeas are also great for vegans-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -because you can make this aquafaba, they call it, a replacement for egg whites. So, you can do soufflés and stuff like that, meringues-

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: -and stuff, and then they can be absolutely vegan.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: Thank you, Angela. Well, should we get our guests in?

ANGELA HARTNETT: Amanda? Yeah.

NICK GRIMSHAW: Yeah. Let's welcome in Amanda. No, let's welcome in Alison Hammond and Noel Fielding.

[theme music plays]

[cheering and applause]

NICK GRIMSHAW: Hello! Hi!

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Hi, please stay on that side.

ALISON HAMMOND: I'm coming over there!

ANGELA HARTNETT: Hi, how are you?

ALISON HAMMOND: How are you, Angela?

NICK GRIMSHAW: Alright. Hi

ALISON HAMMOND: Nice to see you.

NOEL FIELDING: Hello.

ALISON HAMMOND: Hey Nick.

ANGELA HARTNETT: You well? You well?

NICK GRIMSHAW: Alright?

ALISON HAMMOND: Missed you guys.

NOEL FIELDING: Yes guys, really good.

NICK GRIMSHAW: Aw, we missed you.

ALISON HAMMOND: Hello. Hello.

NICK GRIMSHAW: Back again.

ALISON HAMMOND: And I thought I'd bring Noel because I brought Dermot last time.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: So, I thought, you know, gotta bring a bit of the Noel.

NOEL FIELDING: There was no childcare, was there?

NICK GRIMSHAW: No-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -absolutely nightmare.

ANGELA HARTNETT: *[laughs]*

ALISON HAMMOND: You want us to come on that side?

ANGELA HARTNETT: We prefer it.

NICK GRIMSHAW: Come, come in. sit, sit down.

ANGELA HARTNETT: Get sat down.

NICK GRIMSHAW: Yeah, come and sit down. Noel, do you want a Coke?

NOEL FIELDING: I've got sparkling water.

NICK GRIMSHAW: Do you want another sparkling water?

ALISON HAMMOND: He's all right.

NOEL FIELDING: No, I'm alright. I've got coffee.

NICK GRIMSHAW: Yeah.

NOEL FIELDING: He's trying to drown me.

ALISON HAMMOND: He's got everything, Grimmy.

[everyone laughs]

NOEL FIELDING: Not a cup of tea, not a cup of tea.

NICK GRIMSHAW: What did I say you wanted-

NOEL FIELDING: Production.

ALISON HAMMOND: *[laughs]*

NICK GRIMSHAW: *[laughs]*

NOEL FIELDING: This is my favourite podcast ever already.

NICK GRIMSHAW: That's a lie.

NOEL FIELDING: It is. I've only done 3.

[everyone laughs]

[theme music plays]

NICK GRIMSHAW: Our guests are here, Angela.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And we— I just thought we should let everybody know today it's actually gonna be a really serious episode.

ANGELA HARTNETT: Very serious, I feel.

NICK GRIMSHAW: Um-

ANGELA HARTNETT: I feel.

NICK GRIMSHAW: -I think not fun.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Bit of a quiet one, we thought, for a change.

ANGELA HARTNETT: No laughter, I feel.

NICK GRIMSHAW: No.

ANGELA HARTNETT: None.

NOEL FIELDING: *[laughs]*

NICK GRIMSHAW: I thought so. Alison Hammond and Noel Fielding are here, everybody!

[cheering and applause]

NICK GRIMSHAW: Hello!

NOEL FIELDING: Hello.

ALISON HAMMOND: Oh, hello, Nick, hello, Angela.

NICK GRIMSHAW: Hi, guys.

ANGELA HARTNETT: Hi.

ALISON HAMMOND: Thanks for having us.

ANGELA HARTNETT: Pleasure, pleasure

NICK GRIMSHAW: Thank you for coming.

NOEL FIELDING: So excited.

ANGELA HARTNETT: Aw, very touched. Very touched.

NOEL FIELDING: Have you-

NICK GRIMSHAW: Yeah, thanks for coming guys.

NOEL FIELDING: -you filed this episode as a dry episode.

ALISON HAMMOND: *[laughs]*

NICK GRIMSHAW: That's what we thought.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: I thought, pretty serious today.

ALISON HAMMOND: The dry episode.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: No, we're dead excited for you to come on because we've not had you on before.

NOEL FIELDING: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Alison, we have-

ANGELA HARTNETT: Mm.

NOEL FIELDING: I know.

NICK GRIMSHAW: -our very first Christmas episode.

ALISON HAMMOND: Oh, it was lovely.

NICK GRIMSHAW: We did it in my house.

NOEL FIELDING: Yes.

ALISON HAMMOND: Yes, we did. It was a lovely house.

NOEL FIELDING: Did you like his house?

ANGELA HARTNETT: Stunning.

NOEL FIELDING: If you could sum it up in one word-

NICK GRIMSHAW: In one phrase.

NOEL FIELDING: -what would it be.

ALISON HAMMOND: In one phrase, I would say stunning.

NOEL FIELDING: Really?

[crew laughs]

ALISON HAMMOND: Beautiful.

NICK GRIMSHAW: Not what she said, was it, Noel?

ANGELA HARTNETT: *[laughs]*

ALISON HAMMOND: What are you- what are you- what?

NICK GRIMSHAW: *[laughs]*

NOEL FIELDING: Not-

ALISON HAMMOND: I loved his house.

NICK GRIMSHAW: Noel.

NOEL FIELDING: Not higgledy-piggledy?

NICK GRIMSHAW: Not higgledy-piggledy?

[crew laughs]

ANGELA HARTNETT: No, it really isn't higgledy-piggledy.

NICK GRIMSHAW: Higgledy-piggledy *[laughs]*

ALISON HAMMOND: I did not say that. I did not.

ANGELA HARTNETT: *[laughs]*

ALISON HAMMOND: I don't even remember saying that at all.

NICK GRIMSHAW: Scared- Scared for her life, that Alison, in our house.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: She was clutching her handbag like that. Ahh!

[crew laughs]

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Get me out of here.

ALISON HAMMOND: Stop it, Nick.

NICK GRIMSHAW: Get out of here.

ALISON HAMMOND: I loved your house. Maybe I might have said something like that-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

ALISON HAMMOND: -similar. I definitely didn't say 'higgledy piggledy.'

NOEL FIELDING: Was it a bit visually noisy?

ALISON HAMMOND: It was a lot.

NICK GRIMSHAW: *[laughs]*

NOEL FIELDING: Freaking you out.

ANGELA HARTNETT: *[laughs]*

ALISON HAMMOND: It was a lot. It wasn't neutral.

ANGELA HARTNETT: I love that expression 'visually noisy.'

NICK GRIMSHAW: It wasn't -

ALISON HAMMOND: It wasn't like this.

ANGELA HARTNETT: It wasn't beige.

ALISON HAMMOND: No.

NICK GRIMSHAW: No, no.

ALISON HAMMOND: It's not beige.

NICK GRIMSHAW: Well welcome to-

ANGELA HARTNETT: No yeah.

ALISON HAMMOND: It was your personality. It was beautiful.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: *[laughs]*

NICK GRIMSHAW: *[laughs]* Thank you.

ALISON HAMMOND: You haven't seen Noel's house?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh my God, ahh.

ANGELA HARTNETT: That is noisy.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

NOEL FIELDING: The kids have turned it into a craft village.

NICK GRIMSHAW: Oh, craft.

ANGELA HARTNETT: Craft village *[laughs]*

ALISON HAMMOND: Artwork everywhere.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: This is what you want.

ALISON HAMMOND: Can I just say something-

NICK GRIMSHAW: Yeah, go on.

ALISON HAMMOND: -before we start? I've never seen Noel with a beard.

NICK GRIMSHAW: I like it.

ANGELA HARTNETT: Oh.

ALISON HAMMOND: And I am obsessed.

NICK GRIMSHAW: Yeah.

[crew laughs]

ALISON HAMMOND: Like, literally, I just want this to be over so I can get my hands on his face.

NICK GRIMSHAW: Get your hands on the beard.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Well, the beard-

ALISON HAMMOND: I can't get over it

NICK GRIMSHAW: -I feel like you've always had one.

ALISON HAMMOND: No.

ANGELA HARTNETT: Yeah, I was thinking that.

NOEL FIELDING: Like it feels like a natural fit.

ALISON HAMMOND: Why have you never had it on Bake Off

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: Oh- What the- I- This is ama— you are hot!

[crew laughs]

ALISON HAMMOND: You are hot!

NOEL FIELDING: That was an exclusive.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: Finally getting together.

ALISON HAMMOND: I've never seen you in this light.

[everyone laughs]

ALISON HAMMOND: So, what's going on here?

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: You were on a break?

NOEL FIELDING: I was just on a holiday, and I thought I won't shave.

NICK GRIMSHAW: Yeah.

NOEL FIELDING: And then there's a bit where if you leave it too long, you look homeless.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

NOEL FIELDING: There's a bit where you look like Barry Gibb. Definitely.

[crew laughs]

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah

ALISON HAMMOND: I- I just think you look.

NICK GRIMSHAW: That's the good bit.

NOEL FIELDING: If you groom it up too much.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[laughs]*

ALISON HAMMOND: This is hot, Noel.

NICK GRIMSHAW: It's a good look.

ALISON HAMMOND: Really suits you.

ANGELA HARTNETT: I think fight for the beard. Next series.

ALISON HAMMOND: I- I agree.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, yeah.

NOEL FIELDING: You're gonna fight for my beard.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: To be honest with you, maybe you shouldn't fight for the beard because I'd be not—I wouldn't be able to stop doing that.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: You wouldn't be able to concentrate.

ALISON HAMMOND: I'd be like that. *[laughs]* You know how mine and relationship with me and Dermot's like brother-sisters?

NOEL FIELDING: Yeah.

ALISON HAMMOND: Me and you, it's not.

NICK GRIMSHAW: No- Oh wow

[everyone laughs]

ALISON HAMMOND: Honestly-

NICK GRIMSHAW: Woah

ALISON HAMMOND: It's more like a friendship come with benefits.

NICK GRIMSHAW: Whoa.

[everyone laughs]

NICK GRIMSHAW: Wow, Jesus Alison.

ALISON HAMMOND: Would you, would you let me scratch your beard.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Wow. Wow, bloody hell.

NOEL FIELDING: I know.

ANGELA HARTNETT: And Noel is silenced.

ALISON HAMMOND: There's an exclusive for you.

NICK GRIMSHAW: There's an exclusive for us.

ALISON HAMMOND: Just so you know, our partners are fine with it.

NICK GRIMSHAW: They're absolutely fine with it.

ANGELA HARTNETT: Okay.

NOEL FIELDING: To be honest, they're quite happy to get us out of their hair.

ALISON HAMMOND: *[laughs]*

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah, they're like, please. Um, well, before we eat, Angela's made something delicious for us, of course.

ALISON HAMMOND: Oh of course she has.

NICK GRIMSHAW: Of course.

ALISON HAMMOND: That's the only reason we came.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: But before we get into it, we're gonna do your, your likes and dislikes. One of you had a lot longer of a list to share. Noel's was phenomenal.

NOEL FIELDING: Was it?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Pages.

ALISON HAMMOND: You've got a lot.

NICK GRIMSHAW: Pages, yeah. Um, before we get into Noel's though, we're gonna start with yours, Alison.

ALISON HAMMOND: Yes.

NICK GRIMSHAW: No dislikes, but you would put—

ALISON HAMMOND: You know what, I actually thought about this today—

NICK GRIMSHAW: Oh no, go on.

ANGELA HARTNETT: Mm.

ALISON HAMMOND: -I do have one.

NICK GRIMSHAW: Oh no.

ALISON HAMMOND: Rhubarb. That's it.

ANGELA HARTNETT: Oh, okay.

NICK GRIMSHAW: Rhubarb.

NOEL FIELDING: Yeah, you don't.

ALISON HAMMOND: I don't like rhubarb.

NICK GRIMSHAW: Don't like rhubarb.

ALISON HAMMOND: Yeah, and a lot of the bakers in the tent when-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh I love it.

ALISON HAMMOND: -they're baking use rhubarb-

NOEL FIELDING: Are covered in rhubarb.

ALISON HAMMOND: -and I never, I never try it. And they always want me to try it. They're like, try it out. I'm like, no-

ANGELA HARTNETT: No thanks.

NICK GRIMSHAW: I don't like it. I don't.

NOEL FIELDING: When you don't like something, people always try to convince you-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: Yes.

NOEL FIELDING: -that you will like their rhubarb.

ALISON HAMMOND: That you'll like their version.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

NOEL FIELDING: Hey, I know you don't like rhubarb but-

NICK GRIMSHAW: Try this.

NOEL FIELDING: -try this rhubarb.

ANGELA HARTNETT: Mine's not rhubarb.

ALISON HAMMOND: But I don't like rhubarb.

NOEL FIELDING: Yeah.

NICK GRIMSHAW: Yeah I just don't like rhubarb, no.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: No rhubarb today.

ALISON HAMMOND: No rhubarb today.

NICK GRIMSHAW: No rhubarb today-

ANGELA HARTNETT: You're safe.

NICK GRIMSHAW: -that's not happening. You also said you would rather avoid a fish dish.

ANGELA HARTNETT: Yeah

ALISON HAMMOND: Not that, I don't like it. And do you know what? If I was gonna have a fish dish, it would always be out and about. I'm not cooking it in my house-

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: -and stinking up my house.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: I'm not doing that.

NOEL FIELDING: *[laughs]*

ALISON HAMMOND: But I would rather avoid it.

NICK GRIMSHAW: Your loves are great flavours, comfort food, anything packed with taste. We've got here that you love special fried rice with prawn.

ALISON HAMMOND: I do.

NICK GRIMSHAW: You love snacking on seaweed, which we've got for you.

ALISON HAMMOND: Obsessed.

NICK GRIMSHAW: But we're not gonna eat it 'cause it gets stuck in her teeth.
[laughs]

ANGELA HARTNETT: Have a poppadom instead.

NICK GRIMSHAW: Yeah have a poppadom, yeah have one, have one of these.

ALISON HAMMOND: Do you know what, I'll tell you what I'll do, I'll have a seaweed, but I'm gonna suck, not chew.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Oh, there we go. *[laughs]*

[crew laughs]

NICK GRIMSHAW: There we go. Let it dissolve. Yeah, let it dissolve in there.

ANGELA HARTNETT: That was in one mouthful.

NICK GRIMSHAW: Don't chew.

ANGELA HARTNETT: That was quite impressive.

NICK GRIMSHAW: That was good.

ALISON HAMMOND: I eat them very regularly.

ANGELA HARTNETT: It was um-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -I like the way you just cut it like that. Yeah.

NICK GRIMSHAW: Yeah.

NOEL FIELDING: It didn't even touch the sides, it was amazing.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Straight in there.

ANGELA HARTNETT: It was incredible. Yeah.

NICK GRIMSHAW: Straight in there. Right, Noel, your list is really incredible.

NOEL FIELDING: Oh sorry.

NICK GRIMSHAW: It's quite orange.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Starting with chilli con carne, that's your favourite.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: Yeah.

ALISON HAMMOND: Do you like it spicy?

NOEL FIELDING: I think I like it because my favourite show is Columbo and he likes it.

NICK GRIMSHAW: Right. *[laughs]*

ANGELA HARTNETT: Oh okay.

NOEL FIELDING: He likes it. It's all he eats.

NICK GRIMSHAW: What does he like a chilli?

NOEL FIELDING: Yeah, he's like, "What do you want today?" And he's like, "Ah, just gimme the chilli pack. I'll have chilli." Every day he has chilli.

NICK GRIMSHAW: Every day.

ANGELA HARTNETT: Really?

NOEL FIELDING: Yeah, what a diet.

NICK GRIMSHAW: I loves it.

ANGELA HARTNETT: Fair enough.

NICK GRIMSHAW: You love baked beans on toast?

NOEL FIELDING: I do love baked beans on toast, yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

NOEL FIELDING: I struggle-

ALISON HAMMOND: Every day you have that?

NOEL FIELDING: -I struggle to find a meal that I like as much-

NICK GRIMSHAW: Yeah.

NOEL FIELDING: -as baked beans on toast.

ANGELA HARTNETT: Wow.

ALISON HAMMOND: He has it every day.

NICK GRIMSHAW: Every day. But when you do-

ALISON HAMMOND: About 5-

NOEL FIELDING: When I'm on set, I do.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: About 5 o'clock-

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Oh.

ALISON HAMMOND: 6 o'clock.

NICK GRIMSHAW: So it was like an early tea.

ALISON HAMMOND: I even- I joined you once and I was like; this is so good.

NOEL FIELDING: I know.

ALISON HAMMOND: It is the best. Like, it's underrated really.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

NOEL FIELDING: You know like when you're filming-

ALISON HAMMOND: Beans on toast.

NOEL FIELDING: -you film quite late-

NICK GRIMSHAW: Mm-hm.

NOEL FIELDING: -and then if you wait until you get back to the hotel and meet everyone, it's like you eat at like 9 o'clock-

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: Mm-hm.

NOEL FIELDING: -and then by the time it comes, it's 10.

NICK GRIMSHAW: Mm-hm.

NOEL FIELDING: I can't do that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Too late-

NICK GRIMSHAW: No, can't be doing that.

ANGELA HARTNETT: Yeah, yeah.

NOEL FIELDING: So, I have beans on toast before we go-

ANGELA HARTNETT: Yeah.

NOEL FIELDING: -and then I don't eat anything.

ANGELA HARTNETT: And just beans?

NOEL FIELDING: Everyone thinks I'm—

ANGELA HARTNETT: Do you spice them up or cheese or how?

NOEL FIELDING: Sometimes put a little bit spice.

ANGELA HARTNETT: A little bit of spice.

NICK GRIMSHAW: Mm-hm.

NOEL FIELDING: So put cheese in the pan-

ANGELA HARTNETT: Right, okay.

NOEL FIELDING: -so it goes a bit more gloopy.

ALISON HAMMOND: Yeah.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Nice okay, yeah.

NOEL FIELDING: And I like-

ANGELA HARTNETT: White bread?

ALISON HAMMOND: Oh no.

NOEL FIELDING: Oh no, I like, I don't know. Does anyone eat white bread?

ALISON HAMMOND: Oh, I do.

NOEL FIELDING: Can you still get white bread?

ANGELA HARTNETT: Oh, some white breads are alright, yeah.

NICK GRIMSHAW: Oh yeah. I dunno if you can get it. Can you?

[everyone laughs]

NOEL FIELDING: No, not in Shoreditch.

NICK GRIMSHAW: No. No way.

ANGELA HARTNETT: *[laughs]*

NOEL FIELDING: Hipsters are like, “Ah!”

[everyone laughs]

ALISON HAMMOND: I love it; I'm from Birmingham. I love white bread.

ANGELA HARTNETT: I like a bacon, a bacon sandwich, white bread.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: Oh yeah.

ANGELA HARTNETT: I’m sorry, that's the best.

ALISON HAMMOND: Oh yeah.

NICK GRIMSHAW: Yeah, I like the bread that's—

ANGELA HARTNETT: Even the other thing you love, fish fingers, white bread.

ALISON HAMMOND: Oh lovely.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Oh, why would you put that on sourdough? No-

NOEL FIELDING: Yeah, that's true actually.

ALISON HAMMOND: Yeah.

NICK GRIMSHAW: You're quite anti-sourdough, aren't you?

ANGELA HARTNETT: Not anti it, but certain things.

NOEL FIELDING: It's heavy isn't it.

NICK GRIMSHAW: Yeah

ANGELA HARTNETT: Certain things you have to have a good white bread, you know?

NOEL FIELDING: Yeah.

ALISON HAMMOND: Yeah.

ANGELA HARTNETT: I think, you know, and I think bacon sandwich, fish fingers and beans on toast.

NICK GRIMSHAW: Yeah.

NOEL FIELDING: Mm-hm.

ANGELA HARTNETT: You know, like the old bloomers.

NOEL FIELDING: Yes.

ANGELA HARTNETT: I like that proper old bloomer.

NOEL FIELDING: Oh yeah, yeah, yeah.

ANGELA HARTNETT: Nice thick slice of butter.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: Oh yeah, delicious.

NOEL FIELDING: 'Cause sometimes with sourdough you buy it and then when you go to pick it up-

ANGELA HARTNETT: Yeah. You're like this—

ALISON HAMMOND: *[laughs]*

NOEL FIELDING: -to take it out of the shop, you're like, “Oh my God.”

ALISON HAMMOND: It takes ages to chew.

NOEL FIELDING: It's like a medicine ball.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]* Yeah.

[crew laughs]

ALISON HAMMOND: Yeah, I'm there for ages, I'm still chewing.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah.

NOEL FIELDING: And you think that's— That's going to be in me.

ALISON HAMMOND: Yeah.

[everyone laughs]

NICK GRIMSHAW: It's so heavy.

ALISON HAMMOND: It's better for you.

NICK GRIMSHAW: You also love butterscotch Angel Delight.

NOEL FIELDING: Yeah, I love it.

ALISON HAMMOND: Oh.

NICK GRIMSHAW: Fish fingers-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -despite not liking fish.

NOEL FIELDING: Yeah.

NICK GRIMSHAW: Just the fingers.

NOEL FIELDING: It's weird, the fish in fish fingers-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

NOEL FIELDING: -It doesn't taste so fishy.

ANGELA HARTNETT: I love the Angel Delight butterscotch.

NOEL FIELDING: Yes, it's beautiful.

ANGELA HARTNETT: That's the flavour. I love Angel Delight.

NOEL FIELDING: That's the one, right?

ANGELA HARTNETT: Yeah, that's the best one.

NICK GRIMSHAW: That's the one.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: The only one.

NOEL FIELDING: You know when you ask someone in a— “Should we get Angel Delight?” And they go, “Yeah.” And then they go, “Let's get strawberry.” You go-

ANGELA HARTNETT: No.

NOEL FIELDING: “-Oh, we can't be friends.”

NICK GRIMSHAW: No.

ANGELA HARTNETT: No.

NICK GRIMSHAW: I'll go through this 'cause it's quite the list-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and we've only got an hour.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: *[laughs]* Sorry.

NICK GRIMSHAW: You love pizza, good roast chicken dinner, Mexican food. You love good garlic bread. You have had one made by Paul Hollywood.

NOEL FIELDING: Amazing.

NICK GRIMSHAW: Oh, I bet that was good.

ALISON HAMMOND: Is it?

NOEL FIELDING: He's got a pizza oven, obviously.

NICK GRIMSHAW: Obviously.

ANGELA HARTNETT: Mm.

NOEL FIELDING: An inbuilt pizza oven-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

NOEL FIELDING: -doesn't he? Anywhere he goes, he wheels a pizza oven.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

NOEL FIELDING: I think when we were filming Bake Off in the bubble during the pandemic, he brought his pizza oven.

NICK GRIMSHAW: Mm.

NOEL FIELDING: So, he would do a pizza night-

ANGELA HARTNETT: Right.

NOEL FIELDING: -and he'd get out that big shovel, you know.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Yeah, yeah, yeah.

NOEL FIELDING: And he'd always have sort of some vest top on, so his muscles would be out.

[everyone laughs]

NOEL FIELDING: He'd be getting bronzed by the fire-

NICK GRIMSHAW: *[laughs]*

NOEL FIELDING: -like an advert. Diet Coke advert.

ANGELA HARTNETT: *[laughs]*

NOEL FIELDING: And he'd be up there with like, you know, tea towel tucked in.

NICK GRIMSHAW: Oh my God.

ALISON HAMMOND: So, you got me excited, and I was- I want-

NOEL FIELDING: That's got me excited.

ALISON HAMMOND: I wanted to have one of his pizzas and he invited me out for dinner.

ANGELA HARTNETT: Okay.

ALISON HAMMOND: I was like, I'm going to his house. Oh, I'm gonna get a pizza!

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: Yeah, you're gonna get a pizza.

ALISON HAMMOND: He did a roast dinner.

ANGELA HARTNETT: Oh.

ALISON HAMMOND: I was devastated.

NICK GRIMSHAW: Oh.

ALISON HAMMOND: I really want— I was looking at the pizza oven out there. I said, oh, we don't have pizza.

NICK GRIMSHAW: What's going on with that? Are we gonna have pizza?

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: Yeah, he did a roast dinner.

NOEL FIELDING: So, what he did was he did garlic bread-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

NOEL FIELDING: -as a sort of, you know, appetiser.

ALISON HAMMOND: Oh I bet it was lovely.

ANGELA HARTNETT: Mm.

NOEL FIELDING: And then he did pizzas. But the garlic bread was so nice.

ANGELA HARTNETT: Mm.

ALISON HAMMOND: Oh man.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: I was like, can I just have some more of them?

NICK GRIMSHAW: More of that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Come on Paul.

NOEL FIELDING: Yeah, they were really good.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yes.

NOEL FIELDING: I don't know how he did it.

ALISON HAMMOND: Yeah, because he would've made it from scratch, wouldn't he?

NICK GRIMSHAW: Yeah.

NOEL FIELDING: Yeah.

ALISON HAMMOND: He would've done it himself.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You also love fondant fancies, calling them clean foods.

ANGELA HARTNETT: Oh.

NOEL FIELDING: I love clean foods.

NICK GRIMSHAW: Clean foods, like a fondant fancy. We're nearly there, don't worry, Alison.

ALISON HAMMOND: This is a great list, this is.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Your favourite little lunch, as opposed to a big lunch, would be a good falafel in pitta.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Little falafels.

NOEL FIELDING: Oh I do love falafels actually.

ANGELA HARTNETT: Yeah, nice. Okay

NICK GRIMSHAW: A nice little Lunch. You like devilled eggs-

ANGELA HARTNETT: Yeah, lovely.

NICK GRIMSHAW: -and curry-flavoured pot noodles.

NOEL FIELDING: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Delicious.

NOEL FIELDING: So, a little bit of spice.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: But not real spice.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Not too much.

NICK GRIMSHAW: Out of all them, what would you like to make Noel Fielding in.

NOEL FIELDING: *[laughs]* As a Michelin star chef.

ANGELA HARTNETT: I'd like the fish finger, 'cause I love fish fingers.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: And I do.

NOEL FIELDING: Do you?

ANGELA HARTNETT: I do; I like it like Tartar sauce-

NICK GRIMSHAW: Mhm.

ANGELA HARTNETT: -you know, white bread.

ALISON HAMMOND: Would you make it from scratch?

NOEL FIELDING: No!

ANGELA HARTNETT: I mean, yeah.

ALISON HAMMOND: Would you dip it all in and then go through-

ANGELA HARTNETT: I mean-

ALISON HAMMOND: -the breadcrumbs and everything?

ANGELA HARTNETT: -you can buy good fish fingers, can't you?

ALISON HAMMOND: Yeah.

ANGELA HARTNETT: From Waitrose.

NICK GRIMSHAW: Yeah, you can.

ALISON HAMMOND: Yeah, you can.

ANGELA HARTNETT: You don't need to be making them.

NICK GRIMSHAW: You know what, actually, I've just had a, my brain's just taken me on a portal back to the olden days-

ALISON HAMMOND: *[laughs]*

NICK GRIMSHAW: -when Noel Fielding and I would frequent the same pub.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I'd never had a fish finger sandwich.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: I don't, is it a southern thing? I don't know.

ALISON HAMMOND: Oh my God.

NICK GRIMSHAW: But I'd never had one growing up and I used-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -to have one in that pub.

NOEL FIELDING: Yes.

NICK GRIMSHAW: All the time. Fish finger sandwich and a glass of rosé. I think it was £5.95.

ANGELA HARTNETT: Very nice.

ALISON HAMMOND: Lovely meal.

NICK GRIMSHAW: I wish we were having that today.

NOEL FIELDING: It's not like the sourdough.

ANGELA HARTNETT: Sorry, Nick.

ALISON HAMMOND: What we having?

ANGELA HARTNETT: We're having chicken.

NICK GRIMSHAW: I'm joking. I'm joking.

NOEL FIELDING: Its quite low, there's more.

ALISON HAMMOND: Where are you going, Angela?

NOEL FIELDING: There's more.

ALISON HAMMOND: You're not—

ANGELA HARTNETT: I'm gonna go and get you-

NICK GRIMSHAW: There is no—

ANGELA HARTNETT: -not a fish finger sandwich.

ALISON HAMMOND: You're gonna-

NICK GRIMSHAW: Angela's leaving.

ALISON HAMMOND: What are we gonna eat?

NICK GRIMSHAW: I mean, the list does go on. Angela's actually left. The list is that long.

ALISON HAMMOND: *[laughs]*

[crew laughs]

NICK GRIMSHAW: It's really cool. You quite like fruit.

[everyone laughs]

NICK GRIMSHAW: Prawn crackers. Crisps all day.

ALISON HAMMOND: She's over- *[laughs]*

NICK GRIMSHAW: Peanut butter on toast. Marmite on toast. I mean, it's all food essentially.

ALISON HAMMOND: Do you know what else he likes?

NICK GRIMSHAW: All food groups.

ALISON HAMMOND: He likes a Vimto.

NICK GRIMSHAW: Yes.

NOEL FIELDING: A Vimto.

ALISON HAMMOND: A Vimto with-

NOEL FIELDING: Sparkling water.

ALISON HAMMOND: -sparkling water.

NICK GRIMSHAW: Oh, never tried a sparking Vimto.

ALISON HAMMOND: That's what he has in between takes.

NOEL FIELDING: Not, not Vimto and still water, I'm not an animal.

[everyone laughs]

NICK GRIMSHAW: So do you get to pick what you eat in, in between-

ANGELA HARTNETT: Yeah, in between.

NICK GRIMSHAW: -breaks and stuff like your rider.

ALISON HAMMOND: So, when I see him flacking a little bit-

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: -I'll go, get him a little Vimto.

NICK GRIMSHAW: Get him a sparkling Vimto.

ALISON HAMMOND: Yeah.

NICK GRIMSHAW: Come on.

[theme music plays]

NICK GRIMSHAW: Last time you were on, we found out that you do love to cook.

ALISON HAMMOND: Love it.

NICK GRIMSHAW: What do you like to— *[laughs]*

[everyone laughs]

NICK GRIMSHAW: What do you like to do, Alison?

ALISON HAMMOND: So, Nick-

NICK GRIMSHAW: What are some of your favourite things?

ALISON HAMMOND: -I'm a very quick cooker.

NICK GRIMSHAW: Yes.

ALISON HAMMOND: 'Cause like my son, when he comes home, he wants to eat now.

NICK GRIMSHAW: Yes.

ALISON HAMMOND: So, I can rustle up something very easily. So, if there's some chicken in the fridge-

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: -I'll put a little bit of onion, garlic, peppers, fry that up, chop the chicken up, bang it in, boiled rice, and away we go.

NICK GRIMSHAW: Away we go.

ALISON HAMMOND: Yes.

NICK GRIMSHAW: No messing.

ALISON HAMMOND: I would add a little bit of, maybe a little bit of water to make a gravy.

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: One little stock cube.

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: There we go.

NICK GRIMSHAW: Delicious.

ALISON HAMMOND: Done. Season it up with a little all-purpose seasoning.

NICK GRIMSHAW: Oh yeah.

ALISON HAMMOND: Can't go wrong.

NICK GRIMSHAW: Can't go wrong with that.

ANGELA HARTNETT: Little bit of Worcester sauce.

NICK GRIMSHAW: And does he love that? Does he love your cooking?

ALISON HAMMOND: He loves it. He loves chi- He loves, but the other day I was really upset. *[laughs]* He said, "Mum, you really need to change the tune a little bit with your cooking." I said, "What do you mean?" He says, "Well, you know, like you always make chicken." I go, "I thought you liked the chicken. I thought that's what you wanted."

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: "You know, you're training and everything." He's like, "No, you can change it up a little bit." So, I've started doing a lasagne now.

NICK GRIMSHAW: Oh yes.

ALISON HAMMOND: I'm very good at lasagne.

NICK GRIMSHAW: Yeah.

NOEL FIELDING: Are you?

ALISON HAMMOND: I do a lovely shepherd's pie.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: What else can I rustle up really quick?

NOEL FIELDING: Sounds like you're good.

ALISON HAMMOND: I can do a lovely omelette.

NICK GRIMSHAW: Oh yeah.

ALISON HAMMOND: Oh, all day long.

NICK GRIMSHAW: But do you know what? An omelette, a good omelette's good. Don't they use that to test chefs, Ange?

ANGELA HARTNETT: Yeah, they do.

ALISON HAMMOND: Yes.

ANGELA HARTNETT: Yes. How do you make your omelette, Alison?

ALISON HAMMOND: Okay, so I'm gonna go for 4 eggs.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: 4 eggs.

ALISON HAMMOND: Mix 'em up.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: Okay. Salt and pepper.

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: Okay. I'm then gonna, on the side, I'm gonna chop up the ham, chop up the cheese. Okay. Pan is on the heat.

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: A little bit of olive oil, little bit of butter.

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: Do you like that, Ange?

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: Lovely. Okay.

[everyone laughs]

ALISON HAMMOND: I'm getting panicked.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: Okay, so now the pan oil butter is sizzling up.

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: Okay. I'm gonna put that ham into the egg.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Into the egg?

ANGELA HARTNETT: Okay.

ALISON HAMMOND: Oh, actually no, I'm not.

[crew laughs]

NICK GRIMSHAW: No.

ALISON HAMMOND: I'm gonna put the ham into the oil and I'm gonna start frying it up.

NICK GRIMSHAW: Right.

ALISON HAMMOND: I might add a little bit of onion to it as well.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah, yeah.

ALISON HAMMOND: Finely chopped.

NICK GRIMSHAW: Def.

ALISON HAMMOND: Put some onions in there.

NOEL FIELDING: Wow.

ALISON HAMMOND: A little bit of seasoning, salt and pepper.

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: Now I'm going to add my eggs.

NICK GRIMSHAW: Yes.

ALISON HAMMOND: I'm gonna leave it in the pan. I'm then gonna watch it. There's gonna be a few bubbles. I'm then, as it's, I can see it's cooking, I'm just gonna fold it up once or twice. Fold it up, fold it up. Okay.

NOEL FIELDING: How? What with?

ALISON HAMMOND: With, with like a-

NICK GRIMSHAW: Bare hands.

[crew laughs]

ALISON HAMMOND: -wooden, a wooden spoon. Wooden spoon. I'm just gonna—

NOEL FIELDING: A wooden spoon.

ALISON HAMMOND: Yeah. And then—

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: -I'm watching it and I'm feeling it. And then I'm gonna, when I can see it's cooked, I'm gonna flip it over one side. So, we've got half. And I'm gonna leave it like that—

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: -for a little bit. I'm gonna watch it.

NICK GRIMSHAW: *[laughs]*

ALISON HAMMOND: I'm gonna put a little bit of cheese. No. Oh no. Just before I flipped it, I put the cheese in.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: Okay. And then I flipped it over and now I'm gonna wait and then I'm gonna get it. I'm gonna flip it once, leave it for a little bit, and then I'm gonna serve you your omelette.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: That's good.

ALISON HAMMOND: What do you think, Angela?

[applause]

ANGELA HARTNETT: That sounds good. That sounds good.

NICK GRIMSHAW: Come on. Do you like that?

ANGELA HARTNETT: I like a good omelette.

NICK GRIMSHAW: Do you like to cook, Noel?

NOEL FIELDING: Mm.

NICK GRIMSHAW: Mm.

NOEL FIELDING: I don't mind.

NICK GRIMSHAW: *[laughs]*

NOEL FIELDING: No, my partner's really good at cooking-

NICK GRIMSHAW: Uh-huh.

NOEL FIELDING: -loves it. So—

ALISON HAMMOND: You just leave it to her?

NOEL FIELDING: She always wants to do it.

ALISON HAMMOND: Yeah.

NOEL FIELDING: So, I can cook about 3 things.

NICK GRIMSHAW: Yes.

NOEL FIELDING: One of the things that I can do, is actually a Jamie Oliver.

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: What is it?

NOEL FIELDING: And it's a sort of pasta dish, but it's got chilli in it and anchovies in it-

ALISON HAMMOND: Oh.

NOEL FIELDING: -and pine nuts.

NICK GRIMSHAW: Mm-hm.

NOEL FIELDING: So, it looks quite impressive, but it's quite quick.

NICK GRIMSHAW: Yeah.

NOEL FIELDING: And you use the sort of water and the juice from the anchovies to make the sauce-

NICK GRIMSHAW: Mm-hm.

NOEL FIELDING: -and it's got chilli flakes and in it, and then you put pine nuts over the top with spaghetti.

ALISON HAMMOND: Mm.

NICK GRIMSHAW: Oh yeah.

NOEL FIELDING: It's really nice, and people always go, “Ohh!” But unfortunately, it's one of those dishes that makes it look like you can cook.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then once you have made it once.

NOEL FIELDING: And then once you've made it once, people go, “Oh, this guy can really-

ANGELA HARTNETT: *[laughs]*

NOEL FIELDING: -yeah, he knows what he's doing.”

NICK GRIMSHAW: Yeah.

NOEL FIELDING: And then they come around again, and you go, we're having that again.

[everyone laughs]

ALISON HAMMOND: They're like, no, what else you got?

NOEL FIELDING: Next time we're having that again. We're having that again.

NICK GRIMSHAW: Yeah, yeah, yeah. Having that again.

NOEL FIELDING: Nothing other than that, or a yeah.

ALISON HAMMOND: And do your kids love your food?

NOEL FIELDING: No, my kids don't-

NICK GRIMSHAW: No *[laughs]*

NOEL FIELDING: -eat anything. One of my kids is veggie and then the other one's not. And so, my other one's, my other child's 5 and she, if you make chicken for her with skin on it, she pulls it off-

ALISON HAMMOND: Does she.

NOEL FIELDING: -and I go, "What you doing, Iggs?" And she goes, "Just taking the chicken's pants off."

[everyone laughs]

NICK GRIMSHAW: Getting the pants off that chicken.

NOEL FIELDING: Much to the horror of my 8-year-old who's a vegetarian.

NICK GRIMSHAW: Oh yeah, they hate that.

NOEL FIELDING: Yeah.

NICK GRIMSHAW: They hate that. And then what about baking? We've gotta talk about Bake Off, of course, in a second, do you like to bake? 'Cause I'm not really-

NOEL FIELDING: Yeah.

NICK GRIMSHAW: -I do like to cook. I might be more, well, actually I sort of would love to make both the things that you make, like quick, easy-

ALISON HAMMOND: Easy.

NOEL FIELDING: Mm.

NICK GRIMSHAW: -yummy things.

NOEL FIELDING: Yes.

NICK GRIMSHAW: Baking, not so much. I think it's sort of between sort of science and poetry, isn't it? It can be quite like *[laughs]*

NOEL FIELDING: Philosophy.

NICK GRIMSHAW: Yeah, do you know what I mean? It's philosophy

ALISON HAMMOND: When you say that, and obviously I do Bake Off, and I watch how scientific-

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: -it is, but I used to watch my mum make a Christmas cake-

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: -and she used to just chuck it in-

NOEL FIELDING: Yeah.

ALISON HAMMOND: -she'd be stirring it up-

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: -she'd be going for it. I'd be going, "You measuring it, how much you putting in there, Mum?" She'd be like, "Oh, it's fine, I'm just looking at the texture."

NICK GRIMSHAW: Mm-hm.

NOEL FIELDING: She just feel it.

ALISON HAMMOND: And honestly, it would come out perfect. This perfect Christmas cake.

NOEL FIELDING: But that's a sign of a good baker, right?

ALISON HAMMOND: I don't know how's she doing it. Like the eggs-

NICK GRIMSHAW: Was your mum a good cook? Wasn't she yeah. She used to-

ALISON HAMMOND: She was amazing, yeah.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: And she used to hit every time.

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: Like, I will cook and sometimes the omelette might not come out perfect-

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: -but every time she used to cook, 100% every time.

NOEL FIELDING: Yeah.

NICK GRIMSHAW: But that's like practising it-

ALISON HAMMOND: Experience.

NICK GRIMSHAW: -like being in it and doing it all the time.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: My nan was like that. French nan.

ALISON HAMMOND: Yeah.

NOEL FIELDING: So, she'd always, when you come home, sometimes when you go around there, there'd be like jam tarts on the, cooling on-

ALISON HAMMOND: Oh my God.

NOEL FIELDING: -the windowsill. You know that smell as you come up the path.

NICK GRIMSHAW: Oh yeah. Can we do that thing that you do on Bake Off where you go and have a little nose?

NOEL FIELDING: Right when.

ALISON HAMMOND: Go and have a proper-

NOEL FIELDING: They send me in. They go, "You know, that person's having a breakdown. Go in now."

[crew laughs]

NICK GRIMSHAW: Go in.

[everyone laughs]

NOEL FIELDING: And I go, “You sure?” And they're like-

NICK GRIMSHAW: Yeah, yeah, yeah, they won't mind.

NOEL FIELDING: “Be good telly.” Have you ever had a breakdown in the kitchen?

ANGELA HARTNETT: Oh God, loads.

NOEL FIELDING: Have you?

ANGELA HARTNETT: Absolutely loads.

NOEL FIELDING: Oh yeah, I guess you-

ANGELA HARTNETT: Yeah.

NOEL FIELDING: -work with Gordon.

ANGELA HARTNETT: Yeah, exactly.

NOEL FIELDING: *[laughs]*

ANGELA HARTNETT: But I'm really only 35. Yeah, no-

NOEL FIELDING: *[laughs]*

ANGELA HARTNETT: -I think we're ready. You can help me serve now.

ALISON HAMMOND: Are you ready? You ready to look at this?

ANGELA HARTNETT: Do they make you serve on Bake Off?

NOEL FIELDING: Um, they do sometimes.

ANGELA HARTNETT: There you go.

NOEL FIELDING: Yeah, there you go.

ANGELA HARTNETT: There you go.

NOEL FIELDING: That looks absolutely amazing.

ANGELA HARTNETT: Would you like thigh and breast?

ALISON HAMMOND: Oh, I'm a thigh person.

ANGELA HARTNETT: All right, so I'm gonna give you a thigh and breast there, Alison.

ALISON HAMMOND: Thank you.

ANGELA HARTNETT: I'll serve it to you.

ALISON HAMMOND: Oh, lovely.

NOEL FIELDING: Please.

ANGELA HARTNETT: I'll put it on there but-

ALISON HAMMOND: Oh, that looks so nice.

ANGELA HARTNETT: -how I normally do it.

NOEL FIELDING: I love these bowls. These bowls are like someone gave them to you as a present-

ANGELA HARTNETT: Yeah.

NOEL FIELDING: -'cause they started pottery.

[everyone laughs]

NICK GRIMSHAW: They are a bit. They're little wonky.

NOEL FIELDING: And you go-

ANGELA HARTNETT: Here you go.

NOEL FIELDING: -I'll only use them once, but thanks.

NICK GRIMSHAW: Yeah, they are a little, little wonky element to them. Charming shape. Charming.

ALISON HAMMOND: One tin butter chicken and chickpeas.

NICK GRIMSHAW: Yes.

ALISON HAMMOND: Oh, how lovely.

[theme music plays]

NICK GRIMSHAW: Food has arrived, Ange.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We have one tin butter chicken and chickpeas.

NOEL FIELDING: Ooh.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: Wow.

NICK GRIMSHAW: Tell us how you made this. Give us the recipe, Ange.

ANGELA HARTNETT: Okay, so you take all your spices. So, you've got your fenugreek, your mild curry powder, turmeric, garam masala, and sea salt. And you ground that all together. Basically, your fenugreek into salt first and then add it to your garam masala. ground spices, add that to butter and a bit of tomato puree. And then all that sort of butter you put all underneath the skin of the chicken-

ALISON HAMMOND: Oh, my God.

ANGELA HARTNETT: -and all around it. And then in our dish we put some shallots, some ginger, whole bulb of garlic, cherry tomatoes, chilli, olive oil, and sugar. And the chicken sits on all of that-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and then roasts in the oven for about 10 minutes, really hot heat. And then you turn it down to a lower heat for about 45 minutes. And then after that, sort of baste your chicken while it's cooking. And once the chicken's cooked, remove it from the marinade. And then you basically blitz all that together, reserving some of the tomatoes. So that's what you've got, that lovely sort of creamy orange sort of sauce.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: That's the marinade, all the tomatoes cooked together. And then basically add your chickpeas to it, a touch of cream, and then that's the sauce done. Cut down your chicken and then serve it with the sauce.

ALISON HAMMOND: So, did you do a whole chicken then?

ANGELA HARTNETT: Whole chicken, yeah.

ALISON HAMMOND: Oh, okay. Not pieces.

ANGELA HARTNETT: Not pieces.

NOEL FIELDING: That was a beautiful description.

ANGELA HARTNETT: Oh, thank you.

NOEL FIELDING: Even though I've got such a short attention span.

ANGELA HARTNETT: *[laughs]*

NOEL FIELDING: Sounded like-

ANGELA HARTNETT: Like Nick. *[laughs]*

NOEL FIELDING: -like the, like the teacher in Charlie Brown-

ANGELA HARTNETT: There you go.

NOEL FIELDING: -after a fight.

ANGELA HARTNETT: You've got it all.

NOEL FIELDING: He says, "Wah wah wah wah wah."

ANGELA HARTNETT: Yeah. "Wah, wah, wah, done!"

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

NOEL FIELDING: I was thinking, I was thinking I'll just, I'll memorise this and I'll go home and cook it, and everyone will- I'll be a hero.

ALISON HAMMOND: But I think my son would love me for it. My son would love this.

NICK GRIMSHAW: No, this is so good.

ANGELA HARTNETT: You could do this.

ALISON HAMMOND: It's a variation on what I do.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: I was saying we like to do quick and easy things.

ANGELA HARTNETT: But that's because-

NICK GRIMSHAW: Is this quick and easy, Ange?

ANGELA HARTNETT: -you like big flavours and bold.

ALISON HAMMOND: Yeah.

NOEL FIELDING: Mm-hm.

ANGELA HARTNETT: You like roast chicken, so that's why it's like a-

NOEL FIELDING: Chicken's good isn't it.

ANGELA HARTNETT: -combination of both your sort of preferences, that's why we've done it.

ALISON HAMMOND: So, is this gonna be Noel in a bowl?

ANGELA HARTNETT: Well, yeah, if that's how you wanna look at it-

NOEL FIELDING: Sort of.

ANGELA HARTNETT: -Alison. Yeah, you and Noel in a bowl.

ALISON HAMMOND: I love that.

NICK GRIMSHAW: Can't we rename it that?

ALISON HAMMOND: *[laughs]*

ANGELA HARTNETT: What, the Alison and Noel chicken?

NICK GRIMSHAW: Alison and Noel in a bowl.

ANGELA HARTNETT: Alison and Noel in a bowl.

NICK GRIMSHAW: Just put that on the Waitrose website-

ANGELA HARTNETT: Exactly yeah.

NICK GRIMSHAW: -but don't explain it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What's that about?

ALISON HAMMOND: *[laughs]*

NICK GRIMSHAW: So, is it quite simple, this, Ange? Could I do this?

[crew laughs]

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: I think you could.

ANGELA HARTNETT: So key is just making sure you roast your chicken nicely.

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: Yeah.

ANGELA HARTNETT: And then obviously, you know, you've gotta be comfortable cutting down a chicken, you know. Which I think you could do.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You've done that before. And then everything-

NOEL FIELDING: It's good.

ANGELA HARTNETT: -else is all there. It's, you know, it's lovely spices, lovely sauce. It's great.

NICK GRIMSHAW: You talked about basting a chicken.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: How often are we gonna do that over the course of cooking a whole chicken? Every what—

ANGELA HARTNETT: I think a couple of times. Yeah. So, if it takes a couple of hours, probably once an hour you can baste it. But the, that's the idea why you put

all that butter under the skin. One, for flavour, and two, it keeps it really nice and moist.

NICK GRIMSHAW: Mm.

ALISON HAMMOND: Yeah.

ANGELA HARTNETT: So, it's a really good way of doing it. That's why you wanna do it.

NOEL FIELDING: Were you good at cooking the first time you ever tried it?

ANGELA HARTNETT: What, ever? As a kid, you mean?

NOEL FIELDING: Ever, yeah.

ANGELA HARTNETT: Yeah, I was always all right at it-

NOEL FIELDING: You knew.

ANGELA HARTNETT: -but my mum was a really good cook.

NOEL FIELDING: Ah.

ANGELA HARTNETT: And so, I cooked with her, you see, and we had no choice.

ALISON HAMMOND: Mm.

ANGELA HARTNETT: I was the eldest daughter-

NOEL FIELDING: Right.

ANGELA HARTNETT: -so my brother did nothing and I had to do everything.
And that's fine.

[crew laughs]

ANGELA HARTNETT: And so, I learned how to cook.

NICK GRIMSHAW: And that's why you were like, I'll show him-

ANGELA HARTNETT: I'll show him.

NICK GRIMSHAW: -if you don't wanna cook-

ANGELA HARTNETT: He doesn't want to cook. Yeah.

NICK GRIMSHAW: -I'm gonna cook really good.

ALISON HAMMOND: What about your brother now? Can he cook now?

ANGELA HARTNETT: Mm.

ALISON HAMMOND: Yeah.

ANGELA HARTNETT: He's alright but he cooks by numbers, I always say.

ALISON HAMMOND: *[laughs]*

ANGELA HARTNETT: Right. Like he has to follow—

ALISON HAMMOND: Not the feeling.

ANGELA HARTNETT: He has to follow a recipe, but it's really good when he does it. He lives out in America, so he loves doing Thanksgiving.

ALISON HAMMOND: Yeah.

ANGELA HARTNETT: Turkey—

ALISON HAMMOND: He loves doing turkey.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -all of that. But yeah, he's a really good cook and he's great at like cooking fish on barbecues and stuff like that. But I cook like—

NOEL FIELDING: You're more jazzy.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: More jazzy.

NICK GRIMSHAW: She freestyles.

ANGELA HARTNETT: Jazz hands. Freestyle.

NICK GRIMSHAW: Freestyle.

ALISON HAMMOND: She's a viber.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah, she's a viber.

ALISON HAMMOND: Thank you for giving me the thighs. Wow, I don't know what it is about the thigh.

NICK GRIMSHAW: Yeah, it's good.

ANGELA HARTNETT: So juicy.

NICK GRIMSHAW: Mm-hm. It's so good.

ANGELA HARTNETT: There you go. There's a little bit more if you want some after as well.

ALISON HAMMOND: Oh yes, please.

NICK GRIMSHAW: If you wanna make this dish at home, all the ingredients and how to do it are on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes).

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Find them on there. There's also a wine pairing, Ange.

ANGELA HARTNETT: Would you like some wine, guys?

NICK GRIMSHAW: What have we got with it?

ALISON HAMMOND: I'm all right, I'm all right.

NOEL FIELDING: I'm okay.

ANGELA HARTNETT: You're good. Nick, Nick, do you want wine?

NICK GRIMSHAW: Not if they're not.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Do you want one?

ANGELA HARTNETT: No, no, we're good.

NICK GRIMSHAW: No, no, no.

ALISON HAMMOND: All right, then I'll have one.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: A real turnaround there.

ALISON HAMMOND: Which, when in Rome.

NICK GRIMSHAW: It's a food and drink podcast-

NOEL FIELDING: *[laughs]*

NICK GRIMSHAW: -don't you think?

ALISON HAMMOND: When in Rome.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Pour.

ALISON HAMMOND: Just a little taste.

NICK GRIMSHAW: Yeah, give a little taste.

ALISON HAMMOND: When in Rome.

NICK GRIMSHAW: Yeah-

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: -little taste.

ANGELA HARTNETT: We've got this fantastic Chardonnay, a Marri Chardonnay, which perfectly works with this butter chicken.

NICK GRIMSHAW: Mm.

NOEL FIELDING: Yeah.

ANGELA HARTNETT: 2005.

ALISON HAMMOND: Yeah, some fruity tones.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Fruity tones, you love it.

NICK GRIMSHAW: Mm.

NOEL FIELDING: Great.

NICK GRIMSHAW: Grape.

ANGELA HARTNETT: Yeah, Grape.

[everyone laughs]

NICK GRIMSHAW: Grape.

NOEL FIELDING: When I once said to Prue Leith, 'cause she was a, she's a wine connoisseur-

ANGELA HARTNETT: Oh.

NOEL FIELDING: -and I said to her, “How do you become a wine connoisseur?” And she said, “Of course, nobody really is a wine connoisseur.”

[everyone laughs]

NOEL FIELDING: She said, “It's just all bluff.” She said, “There's too many wines come out a year for you to taste them all, so you just pretend.”

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Yeah. I love that.

NOEL FIELDING: So, I would go in and go, “I’m a wine connoisseur. No one would doubt me.”

[everyone laughs]

NOEL FIELDING: “I’ve got a Michelin star.”

NICK GRIMSHAW: No one would know. Oh, I love Prue.

ANGELA HARTNETT: No one would doubt Prue.

NICK GRIMSHAW: We had a great time with Prue on here.

ALISON HAMMOND: Oh, she’s amazing. Isn’t she.

NICK GRIMSHAW: We really did.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: She’s the best. She was so great. Where did you— You just saw her, didn’t you?

ANGELA HARTNETT: I was doing this thing, um, for school, cooking kids in schools-

NOEL FIELDING: Oh yeah.

ANGELA HARTNETT: -and she was there. She was talking about Bake Off because I said, “How do you feel now?” But she was loving the fact she's got her summer holidays back.

ALISON HAMMOND: Yeah, she's so excited about it.

ANGELA HARTNETT: Holiday with-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -all her family and kids and grandkids.

NOEL FIELDING: She's got lots of fun.

ANGELA HARTNETT: And then she said she wrote like about 9 books when she was doing Bake Off.

ALISON HAMMOND: Yeah *[laughs]*

NOEL FIELDING: Yeah.

ALISON HAMMOND: 'Cause you get so much time.

ANGELA HARTNETT: 'Cause she had so much down time. 'Cause I think you two probably work a little bit-

NOEL FIELDING: Yeah.

ANGELA HARTNETT: -harder than them.

ALISON HAMMOND: Yeah-

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: -well, they've got the actual time off-

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: -for the bake.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: So, if it's 4 hours, they've got literally 4-

ANGELA HARTNETT: 4 hours, yeah.

ALISON HAMMOND: -hours off. We're gonna be popping-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You're in and out.

ALISON HAMMOND: In and out. So, you might have an hour of service.

ANGELA HARTNETT: So, you might have a crisis with tears-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -you know.

ALISON HAMMOND: Yeah.

ANGELA HARTNETT: Exactly.

NOEL FIELDING: I don't wanna say it, but they don't do anything, but they don't.

[everyone laughs]

ALISON HAMMOND: That is the impression.

NICK GRIMSHAW: They don't, do they?

[everyone laughs]

ANGELA HARTNETT: Said the same.

ALISON HAMMOND: Yeah.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Not much to delve in.

NOEL FIELDING: Paul comes in.

ALISON HAMMOND: It's a lovely job being a judge.

NOEL FIELDING: Flashes his blue eyes, everyone applauds and he leaves.

NICK GRIMSHAW: *[laughs]* That's it.

ALISON HAMMOND: Does a handshake.

NICK GRIMSHAW: Yeah, and then he's like, it's not that good, way! Crowd Goes Wild. Well, it's back.

ANGELA HARTNETT: It's back.

NICK GRIMSHAW: The series is back.

ALISON HAMMOND: It's back.

NICK GRIMSHAW: It's at season 17.

ALISON HAMMOND: Yes, it was on last night.

NICK GRIMSHAW: Uh-huh.

ALISON HAMMOND: I'm so happy.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: How is going to work with Nigella Lawson?

ALISON HAMMOND: Unbelievable.

NICK GRIMSHAW: I bet it is amazing.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: Yeah, she is so beautiful.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Oh yeah.

ALISON HAMMOND: When she walked in, I was like that, everyone just stops in their tracks-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

ALISON HAMMOND: -and looks, and you're like.

NOEL FIELDING: It hurts your eyes a little bit.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: How is she that beautiful?

NOEL FIELDING: I know.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: She's so lovely as well.

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: Really nice.

ANGELA HARTNETT: She looks stunning.

ALISON HAMMOND: I was watching her makeup; I was getting all the-

NICK GRIMSHAW: Getting all the tips.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: -but she's just so kind as well, isn't she?

NOEL FIELDING: We have these little sort of shepherd's huts that we all sort of have, and they face each other, and you can just see Nigella in her shepherd's hut currently reading. She's got a stack of books-

ANGELA HARTNETT: Mm.

NOEL FIELDING: -and she sort of lies like-

ALISON HAMMOND: *[laughs]*

NOEL FIELDING: -Cleopatra would lie.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: On a chaise longue.

NOEL FIELDING: On a chaise longue.

NICK GRIMSHAW: *[laughs]*

NOEL FIELDING: And sometimes as you're walking by, she summons you in, and you sort of kneel down at her feet-

ANGELA HARTNETT: Yeah.

NOEL FIELDING: -because she lies across the whole thing-

ANGELA HARTNETT: Yeah.

NOEL FIELDING: -so there's nowhere to sit.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: *[laughs]*

NOEL FIELDING: Like a child in assembly.

[everyone laughs]

NOEL FIELDING: She's amazing.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: She calls me her bride.

NOEL FIELDING: Yeah, she calls you—

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Really?

ALISON HAMMOND: I don't know how to tell her that. I'm not comfortable with that.

NICK GRIMSHAW: It's not gonna happen babe.

[everyone laughs]

ALISON HAMMOND: I just leave it. I just leave it.

NICK GRIMSHAW: She knows- She is got, there's something quite magical about her-

ALISON HAMMOND: Mm.

NICK GRIMSHAW: -for sure.

ANGELA HARTNETT: Yes. She's really magical.

NICK GRIMSHAW: She's really good.

ALISON HAMMOND: She, she-

ANGELA HARTNETT: Yeah. And her and Paul, are they agreeing on most stuff?

NOEL FIELDING: Sometimes they don't agree-

ANGELA HARTNETT: Yeah.

NOEL FIELDING: -and it's quite exciting television.

ANGELA HARTNETT: That's why I want to see that, because-

NOEL FIELDING: Yeah.

ANGELA HARTNETT: -they can't agree on everything, surely.

NICK GRIMSHAW: And also, I feel like both of them would not be the type of people to back down.

NOEL FIELDING: No.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Like, they'd both be like, no, that's my point.

NOEL FIELDING: Yeah.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: And that's okay to have-

NICK GRIMSHAW: That's great to have-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -yeah of course.

ALISON HAMMOND: -different opinions. That's fine, isn't it? I just love, I love the whole dynamic of it.

NICK GRIMSHAW: Mm-hm.

NOEL FIELDING: But you know what, they sort of, she, they have slightly different tastes, don't they? She likes very salty kind of-

NICK GRIMSHAW: Mm-hm.

NOEL FIELDING: -savoury things.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: Yeah.

NOEL FIELDING: And he likes more sweet. He's got more of a sweet tooth.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

NOEL FIELDING: So, they always end up resolving it and coming together.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: But yeah, it's nice when they do.

ANGELA HARTNETT: Mm.

NOEL FIELDING: It's quiet, it's quite sparky when they don't agree.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: It's nice.

NICK GRIMSHAW: Mm, do they ever bake themselves? Do they ever, because there's so much downtime, are they ever like, oh, I just have a bit of spare time,

NOEL FIELDING: You do that, don't you?

ALISON HAMMOND: Well, I do that all the time.

NICK GRIMSHAW: Do you?

ALISON HAMMOND: But Nigella actually brought in, she brought in a granola.

ANGELA HARTNETT: Oh nice.

ALISON HAMMOND: For everyone to try, a salty granola.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: And she also, do you remember when we did that cheese thing-

NOEL FIELDING: Oh yeah.

ALISON HAMMOND: -when she brought in all the cheeses?

ANGELA HARTNETT: Oh, nice.

ALISON HAMMOND: She brought like a massive, on the evening she just brought this massive like cool bag-

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: -of lovely cheeses I've never tasted in my life.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: Breads that I've never tried in my life.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Oh.

ALISON HAMMOND: And it was just incredible.

NOEL FIELDING: The first time I ever met her, I went to her house, and she said, “I’ve made you, I’ve made a cake for you.”

ALISON HAMMOND: Did she?

NOEL FIELDING: I wasn't eating sugar at that point. And-

ALISON HAMMOND: Did you eat it?

NOEL FIELDING: -then she presented me with this giant cake!

[everyone laughs]

NOEL FIELDING: I said, I'll just have—

ALISON HAMMOND: Did you eat it?

NOEL FIELDING: I was like, “I'll have a small slice,” and it came.

[everyone laughs]

NOEL FIELDING: Obviously I was too

ANGELA HARTNETT: Comedy cake!

NOEL FIELDING: I was too polite-

ALISON HAMMOND: Yeah, to say no.

NOEL FIELDING: -to say no. So, I rang up Birdie and went, “I’m just eating a whole slice of cake, I’m buzzing!”

[everyone laughs]

NOEL FIELDING: I’m buzzing, amazing.

NICK GRIMSHAW: So, she invited you over?

ANGELA HARTNETT: Yeah.

NOEL FIELDING: I actually made a loaf with Paul once.

ANGELA HARTNETT: Okay and how was that?

NOEL FIELDING: He tried to get me into baking.

NICK GRIMSHAW: Yeah.

NOEL FIELDING: It’s quite-

ALISON HAMMOND: *[laughs]*

NOEL FIELDING: -sensual.

ANGELA HARTNETT: Okay, I’m sure. Did your hands touch in the dough?

NOEL FIELDING: Sort of kneading it, and he was sort of behind me showing me-

[everyone laughs]

NOEL FIELDING: -me what to do.

NICK GRIMSHAW: Bit like Ghost?

NOEL FIELDING: Yeah, it was like *[laughs]*, and I said, “Is it imperative that we both wear swimming trunks?”

[everyone laughs]

NOEL FIELDING: He said, “That's what all good bakers do.”

[everyone laughs]

NOEL FIELDING: I said, also, “We're in your bedroom. That seems a weird place to do it.” He said, “You just don't know baking.”

[everyone laughs]

ANGELA HARTNETT: Oh no.

NICK GRIMSHAW: You just don't get it. Yeah, we wanna get Nigella on here. Didn't you just see her somewhere or have I just made that up?

ANGELA HARTNETT: I know.

NOEL FIELDING: You must have come across her.

ANGELA HARTNETT: Oh no, I've met her loads of times, Nigella.

NOEL FIELDING: Yeah, yeah.

ANGELA HARTNETT: She's pretty amazing, I think. I was doing this event in Australia, and I hadn't met her. And then she called the restaurant, she goes, "Can I have Angela's number?"

NICK GRIMSHAW: Uh-oh.

NOEL FIELDING: Aw.

ANGELA HARTNETT: She goes, "We're gonna be in Australia together and I wanna invite her to dinner."

ALISON HAMMOND: She's lovely.

ANGELA HARTNETT: And that, so she's really amazing like that.

ALISON HAMMOND: She's genuinely a lovely person.

ANGELA HARTNETT: So that's when I got to know her. And then she comes to the restaurant quite a few times.

NOEL FIELDING: I just wanna say for safety, that could have been anyone.

[everyone laughs]

NOEL FIELDING: "Yeah, can I get her? I'm gonna be in Australia."

[everyone laughs]

NICK GRIMSHAW: Yes, 07-

ANGELA HARTNETT: Just to say we did have dinner Noel.

ALISON HAMMOND: We can put a little word in-

ANGELA HARTNETT: Yeah, actually, yeah.

ALISON HAMMOND: -so that she comes and does this.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: She'll love this.

NICK GRIMSHAW: Yeah, come on, get her on. Hey, I just saw Paul's done some, he's got a helicopter?

ALISON HAMMOND: He's been learning how to fly for the past 5 years.

NICK GRIMSHAW: Wow.

ALISON HAMMOND: Yeah, and he's-

NOEL FIELDING: He's Captain Hollywood now.

[crew laughs]

NICK GRIMSHAW: And does he chopper into Bake Off?

ALISON HAMMOND: Not very often. Not very often.

ANGELA HARTNETT: No.

NOEL FIELDING: But sometimes he will?

ALISON HAMMOND: Maybe once.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Mm.

ALISON HAMMOND: Once or twice, he's been in.

NICK GRIMSHAW: But just helicopter into your TV show.

NOEL FIELDING: He's like Magnum.

ALISON HAMMOND: It's mad, isn't it?

NICK GRIMSHAW: He is.

ANGELA HARTNETT: Magnum P.I.

NICK GRIMSHAW: Wow

ALISON HAMMOND: Yeah. He can get home in 20 minutes.

NICK GRIMSHAW: Wow.

ALISON HAMMOND: If he flies in.

NICK GRIMSHAW: Wow. *[laughs]*

ALISON HAMMOND: But most of the time he drives in.

[everyone laughs]

NOEL FIELDING: Mm-mm. In his helicopter.

NICK GRIMSHAW: Yeah, yeah. It takes ages.

[everyone laughs]

NICK GRIMSHAW: How are the-

ANGELA HARTNETT: How cool is that.

NICK GRIMSHAW: -eyeballs at the moment? 'Cause the eyeballs, last time I met them, they were, they're remarkable.

NOEL FIELDING: Yeah.

ALISON HAMMOND: Stunning.

NICK GRIMSHAW: Stunning.

ALISON HAMMOND: I mean, yeah, he's mesmerising.

NOEL FIELDING: I mean, you think you're not gonna get sucked in.

NICK GRIMSHAW: No.

ALISON HAMMOND: But you always do.

NOEL FIELDING: You wake up.

ANGELA HARTNETT: Oh.

NOEL FIELDING: You wake up, you're looking at them, and then you wake up and you're doing his tax receipts.

ALISON HAMMOND: Yeah.

[everyone laughs]

NOEL FIELDING: Reorganising his hand drawer.

ANGELA HARTNETT: Which takes a while.

NOEL FIELDING: I swear I had a family and children.

[everyone laughs]

ALISON HAMMOND: And it's the eyes every time.

ANGELA HARTNETT: No.

ALISON HAMMOND: You don't realise what happens.

ANGELA HARTNETT: Mm, yeah. What made you decide to do it? Because it wouldn't be a natural fit, would I say? Is that fair to say?

[crew laughs]

ALISON HAMMOND: Well, it is a natural fit now.

NOEL FIELDING: They call it-

NICK GRIMSHAW: No, I loved it.

NOEL FIELDING: They call it a Josh Widdicombe.

NICK GRIMSHAW: Yeah.

[everyone laughs]

ANGELA HARTNETT: Did you watch the show before?

NOEL FIELDING: I did.

ANGELA HARTNETT: Okay, alright.

NOEL FIELDING: Do you know, guess who got me to watch the show?

ANGELA HARTNETT: Yeah.

NOEL FIELDING: Serge.

ANGELA HARTNETT: Oh really.

NICK GRIMSHAW: Really?

NOEL FIELDING: Yeah, Serge.

ANGELA HARTNETT: Oh, Serge was on here recently, he was brilliant.

NOEL FIELDING: I was really hungover, and I said, “Please, what can I watch? I need something that's like a warm hug.”

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Not gonna challenge you. Yeah, yeah, yeah.

NOEL FIELDING: “I haven't been asleep for 2 days.”

[everyone laughs]

NOEL FIELDING: And he said, he said, “Bro, get on Bake Off.” And I was like, “What's that?”

ANGELA HARTNETT: Yeah.

NOEL FIELDING: And he went, “Baking in a tent. It's good, you'll love it.”

NICK GRIMSHAW: Mm.

NOEL FIELDING: So, I trusted Serge-

ANGELA HARTNETT: Yeah.

NOEL FIELDING: -and I ended up watching-

ANGELA HARTNETT: Mm.

NOEL FIELDING: -the whole series like-

ANGELA HARTNETT: Right.

NOEL FIELDING: -over 2 days.

NICK GRIMSHAW: Mm.

NOEL FIELDING: And I remember thinking; I watched Mel and Sue were great on that.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: And I remember thinking, God, that's a good job that Mel's got. I think I could do that job.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: I'd love to do a job like that.

ALISON HAMMOND: It's like you put it out in the air-

ANGELA HARTNETT: Mm.

ALISON HAMMOND: -in the atmosphere.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: I know and then weirdly, yeah, when they, I think it was Jay Hunt who asked me to do it. Who-

ANGELA HARTNETT: Yeah.

NOEL FIELDING: -I think I'd done a really, I mean, if you saw the show that I did on E4, that was the show she saw me in.

ANGELA HARTNETT: Mm.

NOEL FIELDING: How she thought that guy could do Bake Off-

ANGELA HARTNETT: *[laughs]*

NOEL FIELDING: -is a stroke of genius.

[everyone laughs]

NOEL FIELDING: It's the weirdest show I've ever done. Really experimental and mental. And she went, "I think that guy would be good in a baking show."

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]* Stick him in that tent.

NOEL FIELDING: She was right.

NICK GRIMSHAW: She was right.

ANGELA HARTNETT: She was right.

ALISON HAMMOND: You are a natural fit with the bakers and everything.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

ALISON HAMMOND: You're so good with them.

NOEL FIELDING: She was clever.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: And also, I didn't really know. I thought I had to be a presenter, and I'd never done any presenting.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: Obviously I knew people who could do it really well and I was like; "I'm not a presenter. This is weird."

ANGELA HARTNETT: Yeah.

NOEL FIELDING: But I think what Jay, what they thought was, “Oh, he'll be good with the bakers.”

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: Yeah.

NOEL FIELDING: And that's what they want really is how you can, 'cause you end up being sort of like a teacher-

ALISON HAMMOND: Yeah.

NOEL FIELDING: -and a bit like a therapist-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah of course.

NOEL FIELDING: -and a bit like that. Yeah, of course. You sort of like trying to look after them, aren't you?

ALISON HAMMOND: Yeah.

ANGELA HARTNETT: Yeah, yeah, yeah.

NOEL FIELDING: So, you sort of have to quickly relate to them-

ANGELA HARTNETT: Yeah.

NOEL FIELDING: -and then hang out with them. And also, you want them to trust you so that when they can open up about Paul and nig-

ANGELA HARTNETT: Yeah.

NOEL FIELDING: -and like, “What did Paul say?”

ANGELA HARTNETT: Yeah, yeah, yeah.

NOEL FIELDING: They trust you, you know?

ANGELA HARTNETT: Yeah, of course, yeah.

NOEL FIELDING: But, um-

ANGELA HARTNETT: but it's because you're both yourselves-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -that's why it works.

ALISON HAMMOND: Yeah.

ANGELA HARTNETT: You're not coming on trying to be another character. You're Alison, you're Noel, you're naturally yourselves, and that's why people trust and believe in you.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: That's what it is.

NOEL FIELDING: But also, once Alison came on, I was like, this is the greatest job ever.

ALISON HAMMOND: Aw.

ANGELA HARTNETT: Aw.

NOEL FIELDING: And I was like; I'll stay forever until they kick me out-

ANGELA HARTNETT: Aw.

NOEL FIELDING: -because we have such fun, don't we?

ALISON HAMMOND: You can't believe like a show is like, you're thinking, oh, I bet that's a lovely show. But honestly, it's so wholesome-

NOEL FIELDING: It is lovely.

ANGELA HARTNETT: Mm.

ALISON HAMMOND: -and so lovely. And the bakers, you gotta remember, you know, they've left their families and everything.

ANGELA HARTNETT: Yeah, yeah.

ALISON HAMMOND: So, it's actually, they need someone to be able to relate to and talk to.

NICK GRIMSHAW: Alison, you actually gave me one of my favourite telly moments when you did Bake Off as a contestant. Do you remember when you—

ALISON HAMMOND: The oven?

NICK GRIMSHAW: Yeah, when Alison Hammond lost the oven door.

ANGELA HARTNETT: Oh, I don't remember that, no, I'll look at it.

ALISON HAMMOND: I've never seen an oven like that before in my life.

NICK GRIMSHAW: You might have the oven door. I'd never seen one before—

ALISON HAMMOND: *[laughs]*

NICK GRIMSHAW: -or since.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, it's one that goes in.

ANGELA HARTNETT: Oh, it's one of those that goes- Yes.

ALISON HAMMOND: It goes underneath doors.

NICK GRIMSHAW: It disappears.

ALISON HAMMOND: And I was like, “I think I broke the door, but I don't remember doing it.”

[everyone laughs]

ALISON HAMMOND: I genuinely couldn't find the door.

NICK GRIMSHAW: It is so good.

ALISON HAMMOND: No one was like, no one was helping me. I was like, “Where's the door?!”

ANGELA HARTNETT: Where's the oven?

[everyone laughs]

ALISON HAMMOND: And I was like, then someone behind the camera said, “At the bottom.” I was like, “Oh right okay.”

NICK GRIMSHAW: So good.

ALISON HAMMOND: I was like, “That, that's a cool door!”

NICK GRIMSHAW: It's so good. *[laughs]*

NOEL FIELDING: It's the magic!

ALISON HAMMOND: It was so weird.

NOEL FIELDING: The magic.

ANGELA HARTNETT: I love that, that's brilliant.

ALISON HAMMOND: I'd never seen an oven door like that before.

NICK GRIMSHAW: I've not either.

ALISON HAMMOND: Where's the door?!

[everyone laughs]

NOEL FIELDING: Alison has this magic where she knows, you know, something weird's gonna happen-

ANGELA HARTNETT: Yeah.

NOEL FIELDING: -and show us something notable-

ANGELA HARTNETT: Yeah.

NOEL FIELDING: -and it's always Alison.

ANGELA HARTNETT: Yeah, yeah, yeah.

NOEL FIELDING: She trusts that it'll come, that moment.

ANGELA HARTNETT: Yeah, yeah.

NOEL FIELDING: And then you just go, who else would?

ANGELA HARTNETT: Yeah.

NOEL FIELDING: When you fell off that desk, remember you tried to do that?

ANGELA HARTNETT: Oh God, that was so silly.

[everyone laughs]

NOEL FIELDING: And you tried to do that.

ALISON HAMMOND: Do you know what? I was actually showing off for the cameras. I went, “Come on, it's a dry day today.”

NOEL FIELDING: Yeah.

ALISON HAMMOND: “Let me do like a little leg roll.”

NOEL FIELDING: Yeah.

ALISON HAMMOND: So, I literally got all the cameras ready to, “So I’m gonna, it’s gonna be so good, guys. Get in, get that shot, get that shot.”

NICK GRIMSHAW: Get the- Get in.

ALISON HAMMOND: “This is gonna be so good. I'm gonna do a leg roll like I'm a dancer. Okay, you all ready? Okay, let's add some happiness to this tent.” So, then I did the roll, and then I leaned back-

NICK GRIMSHAW: *[laughs]*

ALISON HAMMOND: -and there was nothing there. And then my whole body went with it. I was like, “Oh my God.”

ANGELA HARTNETT: *[laughs]*

ALISON HAMMOND: And then I was like, “Now I'm falling, I've got all the cameras on me.”

[everyone laughs]

ALISON HAMMOND: I fell over; I landed on the, luckily, I didn't break anything in the first fall.

ANGELA HARTNETT: Yeah, yeah, yeah.

ALISON HAMMOND: And now I'm on the floor, and I was like, absolutely horrified.

ANGELA HARTNETT: *[laughs]*

ALISON HAMMOND: And then I was like, “Don't follow me, don't look at me-

[everyone laughs]

ALISON HAMMOND: -don't, don't-

NICK GRIMSHAW: Turn around!

ALISON HAMMOND: -get the cameras away from me.”

ANGELA HARTNETT: Turn away, turn away!

ALISON HAMMOND: That's not how it was supposed to look.

NICK GRIMSHAW: *[laughs]*

ALISON HAMMOND: And then you were on top of me, 'cause you felt my shame.

ANGELA HARTNETT: *[laughs]*

ALISON HAMMOND: So, he was like, “I've gotta get rid of some of her shame.” And you was at the back watching, wasn't you? So, you watched that live?

NOEL FIELDING: Yeah, I ran in 'cause I thought you'd hurt yourself.

ALISON HAMMOND: Well, my pride.

NOEL FIELDING: And I'd lie out there on top of you, and you went, just hide my shame.

ALISON HAMMOND: Just hide my shame.

ANGELA HARTNETT: *[laughs]*

ALISON HAMMOND: Honestly, it was the biggest—

NOEL FIELDING: And then as I left, you were doing it again.

[everyone laughs]

ALISON HAMMOND: Because I wanted to show them.

ANGELA HARTNETT: No, no shame.

ALISON HAMMOND: I wanted to show them what I was-

ANGELA HARTNETT: How it should have been done.

ALISON HAMMOND: Yeah-

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: -but they weren't interested in it.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: After that it was over.

NICK GRIMSHAW: You can end Dish with that. I think it would be quite funny-

ANGELA HARTNETT: Yeah, let's do it.

NICK GRIMSHAW: -if you end this episode with it. Get ready. Get ready.

ANGELA HARTNETT: *[laughs]*

NOEL FIELDING: But something like that happens-

ANGELA HARTNETT: Mm.

NOEL FIELDING: -every week.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

NOEL FIELDING: You can trust that Alison-

NICK GRIMSHAW: Something

NOEL FIELDING: -brings some kind of magic.

ALISON HAMMOND: I don't mean it to happen, though.

NICK GRIMSHAW: *[laughs]*

NOEL FIELDING: Always brings the magic.

NICK GRIMSHAW: Always happens.

ALISON HAMMOND: Brilliant.

[theme music plays]

NICK GRIMSHAW: Normally we do the end of the show at the end of the show, but I've been told to do it now-

NOEL FIELDING: For reasons that will become clear.

ALISON HAMMOND: Oh okay.

NICK GRIMSHAW: -for reasons that will become clear. Yeah.

NOEL FIELDING: You've been fired.

NICK GRIMSHAW: Yeah, yeah.

[everyone laughs]

NICK GRIMSHAW: The reasons that will become clear.

ALISON HAMMOND: This is your last series.

NICK GRIMSHAW: For your chance to win a Waitrose goodie bag each.

ALISON HAMMOND: Oh my God!

NICK GRIMSHAW: Not sharing, one each.

ANGELA HARTNETT: One each, one each.

NICK GRIMSHAW: One each. One each.

ALISON HAMMOND: Oh, I'm getting nervous.

NICK GRIMSHAW: Dear Alison and Noel, um, thank you for coming on Dish. It's been a delight. For your chance to win our goodie bags-

ALISON HAMMOND: Oh.

NICK GRIMSHAW: -we need you to make a dessert. Noel's favourite dessert, butterscotch Angel Delight.

ALISON HAMMOND: Are you joking?

NICK GRIMSHAW: You've a minute to whisk it, and then 5 minutes after setting, Chef Angela here will decide if it's goodie bag worthy. Are you guys ready? Do you want to take on the challenge?

ALISON HAMMOND: Do you know how to do it because I don't know-

NOEL FIELDING: You can whisk, right?

ALISON HAMMOND: Yes.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: Yeah.

NICK GRIMSHAW: Okay. All right. Well, let's Do this. Come on.

ANGELA HARTNETT: Okay, let's do it.

ALISON HAMMOND: Yes.

NOEL FIELDING: Yeah.

ANGELA HARTNETT: Alright.

[whoosh transition]

ANGELA HARTNETT: So, you've made this, Noel, before, no?

ALISON HAMMOND: Please say you have-

NOEL FIELDING: I've-

ALISON HAMMOND: -because I've never made it.

NOEL FIELDING: -I've seen it being done.

ANGELA HARTNETT: Okay. Basically, add your milk-

NICK GRIMSHAW: Right.

NOEL FIELDING: Yes.

ANGELA HARTNETT: -to your powder and-

NOEL FIELDING: Yeah.

ANGELA HARTNETT: -whisk it, that's it.

NOEL FIELDING: And you do the whisking.

ANGELA HARTNETT: And whisk it.

ALISON HAMMOND: Is that it?

NOEL FIELDING: Yeah.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: You've got all the whisk this and I'll-

NOEL FIELDING: I'll add the milk; you whisk it up.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: There we go. Oh wow, look at this. You can tell they do Bake Off.

ANGELA HARTNETT: Yeah.

NOEL FIELDING: Is that enough milk?

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

ALISON HAMMOND: Bit more, bit more.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Keep that going.

ALISON HAMMOND: I think that's the right, oh yeah. So, what do I have to just do it?

ANGELA HARTNETT: All, all the milk.

NICK GRIMSHAW: Keep going.

ANGELA HARTNETT: Yeah, keep going.

NOEL FIELDING: The whole lot?

ANGELA HARTNETT: Yeah.

NOEL FIELDING: What kind of milk is that?

ANGELA HARTNETT: Full fat.

NOEL FIELDING: Full fat.

ANGELA HARTNETT: That's the right one.

NOEL FIELDING: Yeah.

NICK GRIMSHAW: Chefs choice.

ALISON HAMMOND: Ooh, it smells lovely.

NOEL FIELDING: Is that.

NICK GRIMSHAW: Smells good.

NOEL FIELDING: I've tried with cashew, and it never sets.

NICK GRIMSHAW: No.

ANGELA HARTNETT: No.

NICK GRIMSHAW: No obviously not, that's water.

ALISON HAMMOND: Come on I'm getting really tired.

ANGELA HARTNETT: If you're happy with that-

ALISON HAMMOND: You take over.

ANGELA HARTNETT: -then once you're ready, pour a bit into there.

NOEL FIELDING: Oh, we're gonna do that?

ANGELA HARTNETT: Yeah, yeah, yeah.

NOEL FIELDING: We're just gonna pour it in like that?

ANGELA HARTNETT: Yeah, perfect.

NICK GRIMSHAW: Okay.

ALISON HAMMOND: Oh, it smells lovely.

ANGELA HARTNETT: Oh lovely, yeah.

NICK GRIMSHAW: It does.

ALISON HAMMOND: Oh, yeah.

ANGELA HARTNETT: Lush.

NOEL FIELDING: Yeah.

NICK GRIMSHAW: I've not had this since the 90s.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: And this is your favourite, Noel?

NOEL FIELDING: It is, well, it was when I was 7.

NICK GRIMSHAW: Yeah.

[crew laughs]

NOEL FIELDING: Which is about-

ALISON HAMMOND: Yeah, let's taste it.

NOEL FIELDING: -300 years ago. *[laughs]*

ALISON HAMMOND: It's got to set.

NOEL FIELDING: It's gotta set first.

NICK GRIMSHAW: We'll try it, anyway, go on.

ANGELA HARTNETT: Yeah. Bit of time.

NOEL FIELDING: We've gotta put it in the fridge.

ALISON HAMMOND: So, is that raw?

NOEL FIELDING: Yeah.

[crew laughs]

ANGELA HARTNETT: Well, no, it's not. It's not. Not—

NICK GRIMSHAW: Try it, chef's try as they go along.

ANGELA HARTNETT: It's just gotta set right in the fridge.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: Oh, that is delicious.

ANGELA HARTNETT: Right.

NOEL FIELDING: It is delicious.

ALISON HAMMOND: Oh, I don't mind it like that.

[crew laughs]

NICK GRIMSHAW: Here, have it as a drink.

ANGELA HARTNETT: Yeah, you can have it as a drink.

NOEL FIELDING: That's a milkshake. *[laughs]*

ANGELA HARTNETT: Yeah. There we go.

NICK GRIMSHAW: And is that the recipe? That's it?

ANGELA HARTNETT: That is, it.

NOEL FIELDING: That's it.

ALISON HAMMOND: Oh, that is lovely.

NICK GRIMSHAW: Wow, what a recipe that was.

ALISON HAMMOND: Oh my gosh.

NICK GRIMSHAW: Wow.

ALISON HAMMOND: Are you impressed with our baking-

ANGELA HARTNETT: I'm very impressed.

NICK GRIMSHAW: Unbelievable.

ANGELA HARTNETT: If it sets, I'll be impressed. *[laughs]*

ALISON HAMMOND: *[laughs]* I'm high fiving!

NICK GRIMSHAW: Unbelievable skills. Unbelievable.

ALISON HAMMOND: Now, I'm gonna add some joy to this.

[everyone laughs]

[theme music plays]

NICK GRIMSHAW: Okay, well, while we wait for the dessert to set, it's time for the fast-food quiz. Are you ready? Please tell me your favourite way to eat eggs!

ALISON HAMMOND: Scrambled.

NOEL FIELDING: Boiled.

ANGELA HARTNETT: Favourite sandwich filling?

ALISON HAMMOND: Um, tuna mayonnaise.

NOEL FIELDING: Cheese.

ANGELA HARTNETT: Cheese.

NICK GRIMSHAW: *[laughs]*

ALISON HAMMOND: *[laughs]*

NOEL FIELDING: I sound surprised. Cheese.

ANGELA HARTNETT: Cheese.

NICK GRIMSHAW: Cheese.

NOEL FIELDING: Cheese.

ANGELA HARTNETT: Is that allowed?

NICK GRIMSHAW: What's the best herb?

ALISON HAMMOND: Basil.

NOEL FIELDING: That's a tricky one isn't it.

ALISON HAMMOND: Can I change it to coriander?

NICK GRIMSHAW: You can-

ANGELA HARTNETT: Yes, you can.

NICK GRIMSHAW: -yes, you can. While we're waiting for Noel.

ALISON HAMMOND: I like coriander.

NICK GRIMSHAW: Yeah, coriander.

NOEL FIELDING: I'll go basil then.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: Yeah, basil.

NICK GRIMSHAW: You go basil.

NOEL FIELDING: Have you freed up basil?

ALISON HAMMOND: Yeah.

NICK GRIMSHAW: Yeah, freed it up for you, yeah.

ANGELA HARTNETT: What's your favourite form of potato?

ALISON HAMMOND: Oh, I like a King Edward.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Oh, variety we're going.

[crew laughs]

ALISON HAMMOND: I like a King Edward-

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: -and I like it smashed.

ANGELA HARTNETT: Smashed.

NICK GRIMSHAW: Oh, yes.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: What about you, Noel?

NOEL FIELDING: I like the French one, you know, the cheesy dolphin- dauph-

ANGELA HARTNETT: Dauphinoise.

ALISON HAMMOND: Oh yes.

NICK GRIMSHAW: Dauphinoise. Yes. *[laughs]* Dolphin noise.

NOEL FIELDING: Dolphin noise.

ANGELA HARTNETT: Yeah

NOEL FIELDING: Dolphin noise.

NICK GRIMSHAW: Dolphin noise.

ANGELA HARTNETT: Dolphin potato, yeah.

[crew laughs]

NICK GRIMSHAW: What's the best crisp?

ALISON HAMMOND: Oh, it's gotta be a chicken flavour.

NICK GRIMSHAW: Has it?

ALISON HAMMOND: Walkers.

NICK GRIMSHAW: Oh no!

ALISON HAMMOND: I also like Monster Munch beef.

NICK GRIMSHAW: Oh yes.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Noel?

NOEL FIELDING: Salt and vinegar disco.

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: Oh.

NOEL FIELDING: Or a square. Maybe scampi fries are good.

NICK GRIMSHAW: Oof.

ANGELA HARTNETT: What's your favourite kitchen utensil?

ALISON HAMMOND: Plastic spatula.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

ALISON HAMMOND: Take all that cake out the bottom. Could also use to fry. I just use it for everything.

NICK GRIMSHAW: Omelette flipping.

ANGELA HARTNETT: Omelette flipping.

ALISON HAMMOND: Omelette flipping.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: Scratch your back.

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

NOEL FIELDING: I like those. Sort of, you know, scissors that you cut meat with.

ALISON HAMMOND: Oh yes.

NICK GRIMSHAW: Oh.

NOEL FIELDING: Are they called bacon scissors?

NICK GRIMSHAW: Bacon scissors?

ANGELA HARTNETT: Yeah.

NOEL FIELDING: Yeah, they're creepy.

NICK GRIMSHAW: Yeah, they're quite weird.

ANGELA HARTNETT: I like that.

NICK GRIMSHAW: *[laughs]*

NOEL FIELDING: Other than that, they're great.

ANGELA HARTNETT: *[laughs]*

NOEL FIELDING: I imagine-

ALISON HAMMOND: Can I, can I just-

NOEL FIELDING: -they wouldn't get past Dragon's Den.

ANGELA HARTNETT: Oh no, no, no.

NICK GRIMSHAW: Final one. What is the best condiment? Alison Hammond.

ALISON HAMMOND: Golden syrup.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Oh!

ALISON HAMMOND: Put it on everything.

NICK GRIMSHAW: What do you put golden syrup on?

ALISON HAMMOND: Put it on rice, put it on spare ribs.

NICK GRIMSHAW: Yeah, yes.

ALISON HAMMOND: Delicious, pancakes.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

NOEL FIELDING: Hot sauce, surely.

ALISON HAMMOND: Hey, don't knock a golden syrup.

NICK GRIMSHAW: No, no, yeah, yeah.

ANGELA HARTNETT: No, no. I like that.

NICK GRIMSHAW: Noel?

NOEL FIELDING: I like ketchup maybe.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Yeah, classic.

ALISON HAMMOND: Yeah, but have you ever tried golden syrup with chips?

ANGELA HARTNETT: Never.

NICK GRIMSHAW: No. *[laughs]*

ANGELA HARTNETT: Got to say, never tried that.

NOEL FIELDING: Golden syrup—

ALISON HAMMOND: Delicious, I went to Devon once. I went to Devon—

NICK GRIMSHAW: Yeah, yeah.

ALISON HAMMOND: -right, and I had fish and chips—

ANGELA HARTNETT: Yeah.

ALISON HAMMOND: -right, and they said, do you want golden syrup?

ANGELA HARTNETT: Did they?

ALISON HAMMOND: I was like, first of all, that's a bit weird.

NICK GRIMSHAW: Uh-huh.

ALISON HAMMOND: Secondly, I thought, well, when in Rome.

NOEL FIELDING: When in—

ANGELA HARTNETT: Devon.

[crew laughs]

NICK GRIMSHAW: When in Devon.

ALISON HAMMOND: Alright, go on then, go for it.

NICK GRIMSHAW: Yeah.

ALISON HAMMOND: Thought, let's see what happens.

NICK GRIMSHAW: *[laughs]*

ALISON HAMMOND: Had the fish and chips. I've never tasted such lovely fish and chips-

NICK GRIMSHAW: Oh.

ALISON HAMMOND: -with golden syrup on.

ANGELA HARTNETT: Seriously?

NICK GRIMSHAW: All over?

ALISON HAMMOND: Seriously. I'm not even joking.

NICK GRIMSHAW: Or a dip?

ALISON HAMMOND: On the chips, on the chips. Oh, it's delicious.

ANGELA HARTNETT: On the chips.

NOEL FIELDING: Just Googled it. Definitely not a thing in Devon.

ALISON HAMMOND: It was-

[everyone laughs]

ANGELA HARTNETT: Never heard of that, gotta say.

ALISON HAMMOND: Honestly-

ANGELA HARTNETT: Yeah, yeah.

ALISON HAMMOND: -it's a thing and it was amazing.

NOEL FIELDING: Oh yeah.

ANGELA HARTNETT: I'm gonna have to try that then.

NICK GRIMSHAW: Thank you, guys, that was the end of your fast-food quiz. I think that was good.

ANGELA HARTNETT: *[laughs]*

ALISON HAMMOND: It wasn't very fast.

NICK GRIMSHAW: That made sense. It wasn't fast.

ALISON HAMMOND: It was so slow.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It wasn't fast.

ANGELA HARTNETT: Right, I'm gonna go and check the Angel Delight.

NICK GRIMSHAW: Yeah, should we see if that Angel Delight's done-

ALISON HAMMOND: *[laughs]*

ANGELA HARTNETT: Stay there.

NICK GRIMSHAW: -and then you can test, Ange? I think so. Yeah, we'll wait here and then you get us some.

ALISON HAMMOND: Oh, lovely. I'm excited about this. That tasted so good.

NICK GRIMSHAW: It's nice.

ALISON HAMMOND: Have you never tried this before?

NICK GRIMSHAW: I have.

ANGELA HARTNETT: Yes, I've made this before.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: Oh, okay fine.

NICK GRIMSHAW: That's what got her into cooking.

ANGELA HARTNETT: My mum used to buy um, Angel Delight.

ALISON HAMMOND: It sets so quickly, doesn't it? Oh, that is lovely man.

ANGELA HARTNETT: Yeah, butterscotch. that's the one.

ALISON HAMMOND: I tell you what would be nice on top of that, a bit of golden syrup.

[everyone laughs]

ANGELA HARTNETT: I think they've won that goodie bag.

NICK GRIMSHAW: Do you think that's good, Ange?

ANGELA HARTNETT: I think that's good. They deserve the goodie bag.

NICK GRIMSHAW: They deserve it. Come on!

[cheering and applause]

NICK GRIMSHAW: A hard cooking challenge.

ANGELA HARTNETT: One each, one each.

NICK GRIMSHAW: They smashed it.

ALISON HAMMOND: Goodie bag! *[laughs]*

NICK GRIMSHAW: Noel and Alison, the goodie bags are yours.

ANGELA HARTNETT: Thank you.

[applause]

NICK GRIMSHAW: Round of applause for our guests. Come on. And don't forget, you can watch Bake Off on Channel 4. Right now.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Guys, thank you so much.

ANGELA HARTNETT: Thank you, that was brilliant.

NICK GRIMSHAW: That was so fun. Alison Hammond-

ALISON HAMMOND: Thank you.

NICK GRIMSHAW: -and Noel Fielding, everybody.

[cheering and applause]

NICK GRIMSHAW: Thank you, Noel. Thank you, Alison.

ALISON HAMMOND: That was so good.

[theme music plays]

NICK GRIMSHAW: Well, thank you to Alison Hammond and Noel Fielding-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -for joining us on Dish. Before we go, I thought we could go through the Dish inbox.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Up first, we're gonna hear from Sithu, who got in touch with pictures of her golden chicken and tomatoes with green beans. Um, you made this for Sophie Willan.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Sent in pictures.

ANGELA HARTNETT: There we go.

NICK GRIMSHAW: Oh, there we go.

ANGELA HARTNETT: Very nice.

NICK GRIMSHAW: That was good.

ANGELA HARTNETT: That looks good.

NICK GRIMSHAW: That was really good. That was good. And also, I will say, quite a good photo, because I tried to take pictures of food to send you recently-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and pfft

ANGELA HARTNETT: Not good.

NICK GRIMSHAW: Not great.

ANGELA HARTNETT: Not good.

NICK GRIMSHAW: Not great.

ANGELA HARTNETT: That is a good— and she's got lovely crispy skin there.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: That looks very good. Nice.

NICK GRIMSHAW: That was a good one. Um, she said that even her picky husband-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -went back for seconds.

ANGELA HARTNETT: Very good.

NICK GRIMSHAW: So that's a good one to try.

ANGELA HARTNETT: Yeah, we like that.

NICK GRIMSHAW: Then we heard from Michael in Iowa-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -a first-time Dish recreator.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Made the Grill-das that you made for Jamie Lee O'Donnell. Um, let's have a look.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh, yeah, the Grill-das.

ANGELA HARTNETT: That was with the tuna and olives.

NICK GRIMSHAW: Yeah, like grilled tuna-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -olives, and peppers on a stick.

ANGELA HARTNETT: Very nice.

NICK GRIMSHAW: Really good. Thank you, Michael in Iowa. And then finally, Rachel and Tom, they recreated the bucatini all'assina?

ANGELA HARTNETT: Assassina.

NICK GRIMSHAW: Assassina.

ANGELA HARTNETT: Assassina. Well, that's what I say anyway.

NICK GRIMSHAW: Yeah, assassina. That was the little sort of fried spaghetti-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -that Southern Italian dish.

ANGELA HARTNETT: Dish, yeah.

NICK GRIMSHAW: So good.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um, the one that Serge loved-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -that everyone loved, Nigella loved.

ANGELA HARTNETT: Nigella.

NICK GRIMSHAW: That's a real good one.

ANGELA HARTNETT: I've cooked that a few times since then.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And actually, friends have, loads of people-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -have commented about that one.

NICK GRIMSHAW: Yeah, it gets a lot of press, that one. Uh, if you fancy, uh, getting in touch with us, you can always email us dish@waitrose.co.uk.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, you can send us your food photos if you like. Photos, I think, work really well on a podcast.

ANGELA HARTNETT: Yes. *[laughs]*

[crew laughs]

[theme music plays]

NICK GRIMSHAW: They sound great to look at.

ANGELA HARTNETT: They love it, they love it.

NICK GRIMSHAW: They do. Um, but yeah, get in touch with us. Thank you for listening-

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: -thank you for watching, and we will see you next week for more Dish.

ANGELA HARTNETT: 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 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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