

Chris McCausland enjoys our cottage pie and a ginger beer



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

[theme music plays]

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

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: Hi, Angela Hartnett.

ANGELA HARTNETT: Hello, Nick Grimshaw.

NICK GRIMSHAW: How are you, Angela Hartnett?

ANGELA HARTNETT: I'm fine. Nicholas Grimshaw.

NICK GRIMSHAW: You alright?

ANGELA HARTNETT: What's your middle name?

NICK GRIMSHAW: Peter.

ANGELA HARTNETT: Nicholas Peter Grimshaw.

NICK GRIMSHAW: Yeah, and then I picked my, what'd you call it-

ANGELA HARTNETT: Confirmation name.

NICK GRIMSHAW: -confirmation name, so you have to pick a saint's name. So, I added in Andrew, which is my brother's name.

ANGELA HARTNETT: Oh, nice.

NICK GRIMSHAW: So, it's Peter Andrew, which does sound like Peter Andre.

ANGELA HARTNETT: Yes. [*laughs*]

[*crew laughs*]

NICK GRIMSHAW: Nicholas Peter Andre.

ANGELA HARTNETT: I'm going to call you PA. I'm gonna change it on my phone.

NICK GRIMSHAW: PA.

ANGELA HARTNETT: PA.

NICK GRIMSHAW: PA. What's yours?

ANGELA HARTNETT: Oh, God. My name's, Angela Maria-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -Clarinda Lucia.

NICK GRIMSHAW: Oh, yes. Come on.

ANGELA HARTNETT: That's a lot of-

NICK GRIMSHAW: You better pray.

ANGELA HARTNETT: A lot of, you know.

NICK GRIMSHAW: Come on.

[*crew laughs*]

ANGELA HARTNETT: It's a lot of Catholicism in that game.

NICK GRIMSHAW: Oh, come on [*laughs*]

ANGELA HARTNETT: A lot family heritage, a lot of pressure.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Catholic guilt.

NICK GRIMSHAW: Give it to me in your great, uh, best Italian accent, your full name.

ANGELA HARTNETT: Angela Maria Claudine Lucia Hartnett.

NICK GRIMSHAW: Oh, yes.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Oh, man.

ANGELA HARTNETT: Anyway, welcome to Dish.

NICK GRIMSHAW: Welcome to Dish.

[*crew laughs*]

NICK GRIMSHAW: Here's a question. It's the Brit Awards-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -this coming weekend.

ANGELA HARTNETT: Up in Manchester, now.

NICK GRIMSHAW: First time it's been in Manchester-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -first time out of London, it's going to be in Manchester. And Mesh is coming, he's working on it. But it's on a Saturday night in Manchester and we're coming back on the Sunday-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and then obviously I have work on Monday.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I've not drank yet this year.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: So, I thought probably we'll drink at the Brit Awards-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -because of celebration, fun-

ANGELA HARTNETT: Sure.

NICK GRIMSHAW: You know.

ANGELA HARTNETT: A little soupçon.

NICK GRIMSHAW: Yeah, a little soupçon. And then I just thought getting back on that train on Sunday night, do you know what'd be nice? Getting back, getting your pyjamas on, ordering a Chinese, inspired by Tom Davis last week.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: I think the Sunday after the Brits will be a day for, as Tom called it, the Big Five.

ANGELA HARTNETT: So, you're going to do Kentucky fried chicken-

NICK GRIMSHAW: McDonald's-

ANGELA HARTNETT: -McDonalds.

NICK GRIMSHAW: KFC, a pizza.

ANGELA HARTNETT: Pizza.

NICK GRIMSHAW: Chinese. And an Indian.

ANGELA HARTNETT: And- And an Indian?!

NICK GRIMSHAW: Yeah, the Big Five.

ANGELA HARTNETT: Oh, wow. I had-

NICK GRIMSHAW: I don't know if I had time for the Big Five.

ANGELA HARTNETT: I suddenly had in my head that it was a fried breakfast with all of that.

NICK GRIMSHAW: Same!

ANGELA HARTNETT: Or you could ditch the Indian, have the breakfast first.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You can make it your own.

NICK GRIMSHAW: You could do your own. Anyway, I was just thinking maybe it's quite nice to uh-

ANGELA HARTNETT: Jesus.

NICK GRIMSHAW: -indulge in that on a Sunday night.

ANGELA HARTNETT: If you do I want to see photographic evidence-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -at every stage. I mean, it'd be exhausting eating all that food [*laughs*].

NICK GRIMSHAW: Yeah, you'd have to get up early. Maybe it's not the day for it-

ANGELA HARTNETT: Anyway, so yeah, I don't know.

NICK GRIMSHAW: Not the day for it.

ANGELA HARTNETT: Mesh might be challenged by. It depends how much you drink the night before. That'll be the key.

NICK GRIMSHAW: Mesh could- does the Big Five.

ANGELA HARTNETT: [*Laughs*]

[*crew laughs*]

NICK GRIMSHAW: But not as a challenge, he can eat. Um, today on Dish, we have Chris McCausland coming to see us-

ANGELA HARTNETT: Ah very excited

NICK GRIMSHAW: -uh, who you will know as a comedian, of course, you will know him as the winner of Strictly Come Dancing-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -of course. And he's here to talk about his memoir, 'Keep Laughing.'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But I presume said in the Strictly style of-

ANGELA HARTNETT AND NICK GRIMSHAW: 'Keep Dancing!'

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: He's also on a massive tour-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and I mean massive, it's called Yonks, and it actually started two years ago.

ANGELA HARTNETT: It's huge.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And he tours a lot.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I mean, I think he's one of these comedians that might even do two gigs in some days-

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: -he does, which I think it must be exhausting.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: But he does it.

NICK GRIMSHAW: So, he's gonna be here, we're gonna talk all about his book, talk about the tour, talk about winning Strictly, talk about getting you on Strictly.

ANGELA HARTNETT: Oh, that old chestnut again.

NICK GRIMSHAW: Would you actually do it, do you think?

ANGELA HARTNETT: No.

NICK GRIMSHAW: You've only got seven restaurants and a podcast to run-

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: And a product line in Waitrose!

ANGELA HARTNETT: Yeah, I'll just- I just tell Sam-

NICK GRIMSHAW: And a life to live, and two dogs. That's it!

ANGELA HARTNETT: [*laughs*] I can easily do that.

NICK GRIMSHAW: Come on! Um, so, before we get Chris in, we should talk about seasonality-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -and what is going on in the world of food in February time. Oh.

ANGELA HARTNETT: Hello.

NICK GRIMSHAW: Hello. Welcome to Dish. [*laughs*]

ANGELA HARTNETT: [*laughs*] Welcome to Dish.

NICK GRIMSHAW: And this is, a gorgeous flower, I've just been handed.

ANGELA HARTNETT: Yes, yes.

NICK GRIMSHAW: Um, an artichoke flower.

ANGELA HARTNETT: It's an artichoke. It's a Mammole artichoke-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -from the Lazio region. And they're really in season now, you can get them in Waitrose. And most of the time, how they do them in Italy, they deep fry them. So, you'd sort of take off all this root here and you'd take off the outer layers and then dust in flour and then you deep fry them and they do open like a beautiful flower. Or you can pickle them. So, you put them in like what they call an à la Grecque liquid. So that's vinegar, water, sugar, lots of different spices and herbs, and you cook them in that. Or another way of doing them is just to literally boil them, and then you again, you peel off all these outer leaves, then you're left in the middle with the artichoke heart and then you eat the heart. So, they are delicious. There are- People sometimes hesitate because they're a bit hard to prep, but once you've done one or two, you can do it.

NICK GRIMSHAW: So how would you do it if you- If I-

ANGELA HARTNETT: So, I would-

NICK GRIMSHAW: So if you had that just in your fridge-

ANGELA HARTNETT: You'd take the-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -some of the outer leaves off, not all of them, because you want to eat them. Just the first outer leaves.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Just like that, so you see the heart. And if I was deep frying, it wouldn't take any more. Then I would peel all the stalk-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and then cut it to there. If I was doing them à la Grecque, I'd peel all the stalk and then cut it into lozenges and then cook them in that à la Grecque liquid. So we've got. I've brought a little board here, so we cut our root.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: We'll cut straight through it. So you see, there's the little heart there, they are beautiful, aren't they, artichokes?

NICK GRIMSHAW: Very beautiful.

ANGELA HARTNETT: But where you have a globe, the heart is much, much bigger.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Whereas here- So you'd eat all these little leaves here, the stems of them.

NICK GRIMSHAW: Great colour, aren't they?

ANGELA HARTNETT: Mm. They are.

NICK GRIMSHAW: Do you ever do artichoke at home?

ANGELA HARTNETT: Not at home, but I might do now. Might do them this weekend. Who knows?

NICK GRIMSHAW: Okay. Should we get Chris in?

[theme music begins to play]

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yes.

[studio cheering and applause]

ANGELA HARTNETT: Hi, Chris how are you, aw lovely to see you.

NICK GRIMSHAW: Hi, Chris. How are you?

CHRIS MCCAUSLAND: Lovely to see you, you good?

ANGELA HARTNETT: You great?

NICK GRIMSHAW: Aw you too. Thanks for coming. Thanks for coming.

CHRIS MCCAUSLAND: No, thanks for having us.

ANGELA HARTNETT: Yeah, we're very excited.

CHRIS MCCAUSLAND: I'm looking forward to this. I've only had me bowl of Shreddies this morning. So I'm erm-

NICK GRIMSHAW: [*laughs*]

ANGELA HARTNETT: Would you like sparkling or still?

CHRIS MCCAUSLAND: Do you know what? Always still.

ANGELA HARTNETT: Or nothing? Always still.

NICK GRIMSHAW: Cold glass [*laughs*]

CHRIS MCCAUSLAND: Sparkling is like somebody sucked all the fun out the lemonade.

ANGELA HARTNETT: There you go. Right, that's there.

CHRIS MCCAUSLAND: Thank you very much.

ANGELA HARTNETT: And then on that side, you got Pringles there. Salt and vinegar for you.

CHRIS MCCAUSLAND: Do you know what? This is the laziest thing. I've come to a Michelin star chef and you've given me a bowl of Pringles.

[everyone laughs]

ANGELA HARTNETT: Well, I don't want to disappoint you, but that's your first course.

[crew laughs]

ANGELA HARTNETT: The rest are just crisps, crisps and crisps. We do go to Monster Munch later.

CHRIS MCCAUSLAND: Moving to a Pot Noodle for dinner, are we?

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: Yeah [laughs]

ANGELA HARTNETT: How did you guess, Chris?

CHRIS MCCAUSLAND: I have a little Pringles fact. Do you know what the shape of this is?

NICK GRIMSHAW: What?

ANGELA HARTNETT: Ooh, don't know.

CHRIS MCCAUSLAND: It is a hyperbolic paraboloid.

ANGELA HARTNETT: Is it?

NICK GRIMSHAW: No, it is not.

CHRIS MCCAUSLAND: *[laughs]*

NICK GRIMSHAW: Is it actually?

CHRIS MCCAUSLAND: Yeah, yeah yeah

NICK GRIMSHAW: Oh, my God.

ANGELA HARTNETT: That's insane.

NICK GRIMSHAW: That's getting on the- 'Once you-

CHRIS MCCAUSLAND: Yeah.

NICK GRIMSHAW: -get on the hyper-'

ANGELA HARTNETT: Would you like a hyperbolic paraboloid? Yeah.

CHRIS MCCAUSLAND: 'Once you've had a hyperbolic paraboloid, you can't go back.'

ANGELA HARTNETT: Paraboloid.

NICK GRIMSHAW: *[laughs]*

CHRIS MCCAUSLAND: *[laughs]*

NICK GRIMSHAW: Mm.

CHRIS MCCAUSLAND: It's also got the word bollock in it, which is quite cool.

[everyone laughs]

ANGELA HARTNETT: That's why we all like it.

NICK GRIMSHAW: Thank you, Angela! Yeah.

[everyone laughs]

NICK GRIMSHAW: Thank you, Angela.

ANGELA HARTNETT: Sorry, I didn't mean it like that.

CHRIS MCCAUSLAND: Oh, dear.

ANGELA HARTNETT: Oh, my God.

NICK GRIMSHAW: Okay, well, should we do our intro?

CHRIS MCCAUSLAND: Oh, was none of that part of it?

NICK GRIMSHAW: No, that was part of it.

CHRIS MCCAUSLAND: I can't believe I've wasted me hyperbolic paraboloid facts.

[everyone laughs]

NICK GRIMSHAW: No, that's going in. That is going in, don't you worry. Um, time to officially welcome-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -our guest to Dish. This week, we have a stand-up comedian who actually understands the value of sitting comfortably-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -um, so much so that he takes his own stool on tour with him. Love that.

ANGELA HARTNETT: Nice.

NICK GRIMSHAW: Round of applause for Chris McCausland, everyone.

[studio cheering and applause]

NICK GRIMSHAW: Welcome, Chris.

ANGELA HARTNETT: Hi, Chris. Welcome.

NICK GRIMSHAW: Hi, Chris.

CHRIS MCCAUSLAND: Well, cheers for having us.

NICK GRIMSHAW: Oh, my God. Thank you for coming.

ANGELA HARTNETT: A pleasure.

NICK GRIMSHAW: Yeah, we heard about this stool, that you have a specific stool that will travel on this huge tour with you.

CHRIS MCCAUSLAND: Well, it's just that, you know, I mean, it's part of the set, isn't it? So control the things that you can control. I use, you know, I always have a stool on stage. I don't like being sat down for the full show. I like to be up and about. I like to kind of play the room. But I always, I, I use a stool, really, because it gives me a, an anchor point. It's a point of, you know, I can return to the stool, I know that that way is straightforward.

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: And, you know, you can, you can turn up at a venue and the stool's a bit wobbly, the stool's too short, it's a spiny stool, that's no good to me-

ANGELA HARTNETT: [*laughs*]

CHRIS MCCAUSLAND: -you know, if I'm using it, you know. Yeah, you know, do half a spin and then suddenly you don't know which building way the front is. So just, you know, just in the way that anybody would take components of a set-

ANGELA HARTNETT: Yeah sure.

CHRIS MCCAUSLAND: -just, just take your own stool.

NICK GRIMSHAW: Well do you know what, the Dish table, people love sitting around the Dish table and-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -banging the Dish table maybe gets a bit of press. What about the- How you finding as a stool connoisseur, the Dish chair?

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: Well, I mean-

NICK GRIMSHAW: Yeah, go on, give us, give us your review of the Dish chair.

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: Well, it's, it's, it's, it's, it's kind of doesn't know what it is, does it?

NICK GRIMSHAW: No.

[everyone laughs]

CHRIS MCCAUSLAND: It doesn't.

ANGELA HARTNETT: I think he's trying to be fancy, this Dish chair.

NICK GRIMSHAW: Yeah.

CHRIS MCCAUSLAND: It's kind of- It's got the structure of an indoor chair-

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: -but with the seating, the seating kind of area of a garden chair.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: It's very true that Chris.

NICK GRIMSHAW: It does.

CHRIS MCCAUSLAND: It doesn't, it doesn't know what it wants to be.

ANGELA HARTNETT: Very true, yeah.

NICK GRIMSHAW: No, it doesn't know. Indoor or outdoor?

CHRIS MCCAUSLAND: It feels like-

ANGELA HARTNETT: Indoor, outdoor.

CHRIS MCCAUSLAND: -it shouldn't be indoors or outdoors.

[everyone laughs]

NICK GRIMSHAW: Hey, we're starting today with, as the, the, the, you know, we have mentioned the Pringles.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We've had some Pringles.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But we're also having a ginger beer.

CHRIS MCCAUSLAND: Yeah.

ANGELA HARTNETT: Hm.

NICK GRIMSHAW: Because you're something of a, a ginger beer connoisseur-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -we heard. How-

CHRIS MCCAUSLAND: Yeah, I love a ginger beer.

ANGELA HARTNETT: Hm.

NICK GRIMSHAW: You love a ginger beer. We've gone for your choice, the Fentiman's ginger beer. Why is this one the best, do you think, Chris?

CHRIS MCCAUSLAND: Well, first of all, like, it took me so long to like learn- Every time I was asked, like, I'd go to get one for years, I could never remember whether I liked ginger beer or ginger ale.

ANGELA HARTNETT: Mm.

CHRIS MCCAUSLAND: I, I, I- Every time I was, and I had to come up with a little rhyme in my head, which was, 'Ginger beer, cheer. Ginger ale, fail.' [*laughs*]

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

CHRIS MCCAUSLAND: And that's, that's, that's, so that's how I have to remember. So I have to do me little thing to go, 'Yeah, it is the ginger beer I like.'

NICK GRIMSHAW: *[laughs]* Yeah, yeah, it is the ginger beer. Yeah, you like, ginger beer.

CHRIS MCCAUSLAND: I just, I like it, it's got a bit of a kick, it's refreshing.

ANGELA HARTNETT: Mm.

CHRIS MCCAUSLAND: Um, it feels like you, like a, like, I mean- I just like a Diet Coke as much as the next person, but it does feel like you're choosing a slightly healthier option.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: It's sad when your life is, is you're, you know, fooling yourself that you're being healthy with a ginger beer-

NICK GRIMSHAW: Yeah.

CHRIS MCCAUSLAND: -like just a different type of fizzy drink.

ANGELA HARTNETT: Yeah, yeah.

CHRIS MCCAUSLAND: Diet Coke, no more than one a day, you know, I think that's a good place to be. It was ginger beer, I could have three and feel good about myself.

NICK GRIMSHAW: Way.

ANGELA HARTNETT: Nice [*laughs*]

NICK GRIMSHAW: Let's get right on it.

ANGELA HARTNETT: We've got loads for you.

NICK GRIMSHAW: We do have loads. We do have loads. We're going to go through, um, your food likes and your dislikes in a second-

CHRIS MCCAUSLAND: Yeah.

NICK GRIMSHAW: -but one item that isn't on the list is, a sausage. But you are a sausage fan. Can you talk us through the concept of 'sausage dark days' and the need for sausage?

CHRIS MCCAUSLAND: No, I mean, listen. Love a sausage. Eh, when you're younger, I always would, I would always go for bacon rather than sausage, if you're having a sandwich. Bacon butty, bacon butty with tomato sauce. It's amazing as you get older, your kind of tastes change and now I'm always brown

sauce rather than tomato sauce. Tomato sauce for me now is really quite, can often be quite, you know, sugary.

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: And I can taste it in it. But especially being on tour as well, I really have to police the, the sausage intake.

NICK GRIMSHAW: Yes.

CHRIS MCCAUSLAND: Because I'm on tours, you know, six days a week, sometimes, sometimes seven days a week, if it's a, if I'm far away from home doing Scotland or something, and you can't be eating sausages every day, can you?

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: No.

CHRIS MCCAUSLAND: So I do have to have me, me, me, me, me, me sausage, you know, the, the dark days where I have to- I mean, it's a good job I can't see because I don't have to look at them there.

ANGELA HARTNETT: [*laughs*]

CHRIS MCCAUSLAND: [*laughs*] Can't I-

ANGELA HARTNETT: So in your-

CHRIS MCCAUSLAND: 'Eat me, eat me!'

[studio laughter]

ANGELA HARTNETT: So ideally, you'd like to eat a couple of sausages a day, is that what you like?

CHRIS MCCAUSLAND: Well, I mean, I could, I could eat sausages every day, but I do have to make these sensible decisions-

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: 'Cause they take about a fortnight off your life, don't they, every time you eat one.

[everyone laughs]

CHRIS MCCAUSLAND: Um, so when I go to the hotels, there's pluses and negatives to not being able to see the buffet.

ANGELA HARTNETT: Mm.

CHRIS MCCAUSLAND: Because, you know, your eyes are bigger than your belly, aren't they?

ANGELA HARTNETT: Sure.

CHRIS MCCAUSLAND: So, I can kind of make this decision to not have a sausage and not be swayed by looking how good they look. But the other flip side of that is, I can never judge the quality of the scrambled eggs for myself.

NICK GRIMSHAW: Ooh yes.

ANGELA HARTNETT: Yes, oh.

CHRIS MCCAUSLAND: And hotel eggs is a, oh, it's-

ANGELA HARTNETT: A minefield, that's what it is.

CHRIS MCCAUSLAND: It is isn't it. Sometimes it's a boggy swamp.

ANGELA HARTNETT: Yeah [*laughs*]

[*Crew laughs*]

CHRIS MCCAUSLAND: Oh.

ANGELA HARTNETT: Overcooked.

CHRIS MCCAUSLAND: And so if somebody's getting me dinner and I go, just check the quality of the eggs.

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: I'm basically making a decision based on what they think is edible eggs.

NICK GRIMSHAW: Ooh yeah.

ANGELA HARTNETT: Mm.

CHRIS MCCAUSLAND: And so you never really notice you got them, do you? Some of them, yeah, yeah, ah, there's too much liquid in them.

ANGELA HARTNETT: It's when they sit in that sort of chafing dish, that buffet dish, so they can't. You gotta make your eggs and eat them. That's the way. So that's what they should be doing.

NICK GRIMSHAW: So if you were doing the Angela Hartnett breakfast at a hotel, you wouldn't do egg buffet?

ANGELA HARTNETT: No, no egg buffet.

NICK GRIMSHAW: No, no!

ANGELA HARTNETT: No make your eggs to order! Come on, that's the way to do it.

CHRIS MCCAUSLAND: [*laughs*]

ANGELA HARTNETT: Especially if Chris was there, I'd be like, I'm like doubly making sure.

NICK GRIMSHAW: How many, I have not, you know what, I can't remember the last time I had, a sausage, from a breakfast. What about you, Ange? Do yo-

ANGELA HARTNETT: I do like a sausage. If I'm like staying at a hotel, I'm like you, it's like the one treat you sort of think, 'Oh yeah, at a hotel, let's have a fry up.' But it is about the quality of the sausage and the quality of the bacon. I like crispy bacon, I don't want it soggy. And the eggs, you want lovely eggs made properly.

NICK GRIMSHAW: Black pudding-

ANGELA HARTNETT: Love, yeah.

NICK GRIMSHAW: I could have at any time of the day, every day.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Sausage, not so much.

CHRIS MCCAUSLAND: Mm, I've never got on with black pudding.

NICK GRIMSHAW: No?

ANGELA HARTNETT: I'll have black pudding.

CHRIS MCCAUSLAND: Black pudding is one of them things that you're just eating a scab, aren't you?

NICK GRIMSHAW: Yeah.

[everyone laughs]

ANGELA HARTNETT: One way to describe it.

CHRIS MCCAUSLAND: I don't know.

ANGELA HARTNETT: And next time I eat it, that's what I'll think about it. Yeah, thanks, Chris. *[laughs]*

NICK GRIMSHAW: Aw I love- I love black pudding. I crave a black pudding.

CHRIS MCCAUSLAND: I love a scab.

NICK GRIMSHAW: Let's go through some of your likes and dislikes then, Chris. So let's start off with one thing that we got in capitals, 'Love Italian food, bolognese a favourite.'

CHRIS MCCAUSLAND: Yeah.

NICK GRIMSHAW: Um, you are getting on Angela's good side.

ANGELA HARTNETT: Um yeah we love that.

CHRIS MCCAUSLAND: Yeah.

NICK GRIMSHAW: Um, yeah with the capitalisation of love an Italian food-

CHRIS MCCAUSLAND: It's just a good variety of food that you can get in an Italian, and um, I love, I love a bolognese, I love, I love pizza-

NICK GRIMSHAW: Um, and one of the things we read in the book, one of the things that you mentioned was, um, having your first pizza at the age 20. In the book you say, 'It was one of the greatest culinary revelations of your life.'

CHRIS MCCAUSLAND: [*laughing*]

ANGELA HARTNETT: [*laughs*]

CHRIS MCCAUSLAND: So I avoided pizza because, like, I'd never had it as a kid.

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: Like, we didn't, we didn't have, um- In the 80s, Liverpool, we weren't going to restaurants-

ANGELA HARTNETT: Mm

CHRIS MCCAUSLAND: You know, we ate out, it was the chippy, you know? And so it was just never something that was just around when I was a kid. Went to uni, avoided it because I didn't like cheese. Cold, hard blocks of cheese, never- Avoid- I think, you know, I had cheese when I was a young kid and then avoided it for probably about 17, probably about 15 years of my life, you know?

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: Because I didn't like it when I young kid. Um, and then I was a starving student and a mate of mine had this 99p cook in the oven supermarket job.

ANGELA HARTNETT: [*laughs*]

CHRIS MCCAUSLAND: And he goes, 'Do you want a slice?' And I said, 'No.' I said, 'I don't like cheese.' And he went, 'Alright, you're missing out.' I went, 'Oh, go on then.' And I had it and honestly, it was the most incredible. I'm so glad I started with this, crappy 99p pizza, because I had a whole world of pizza to-

NICK GRIMSHAW: [*laughs*]

ANGELA HARTNETT: Discover!

CHRIS MCCAUSLAND: Yeah, I'm glad they didn't start at the top with like, uh-

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: It was at entry level. It's what you needed.

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: I honestly had I had a slice of this pizza. I went to the supermarket the next day, I bought 10 of them and put them in the freezer.

[*everyone laughs*]

CHRIS MCCAUSLAND: I just thought that's me next 10 days sorted, so whatever happens in life, I can eat for 10 days.

NICK GRIMSHAW: 10 days were sorted.

ANGELA HARTNETT: [*laughs*]

CHRIS MCCAUSLAND: Oh.

NICK GRIMSHAW: Where do you think is the best pizza you've ever had, Ange? Do you think there's anywhere that's like-

ANGELA HARTNETT: I'm of the romance of Italy.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: I do say that. I sort of think, where, where our family come from in Italy, there's a place called the Baracca. And we always go there when we're on holiday and, um, we have the pizza. I like about five toppings, I am. So you've got your base tomato, mozzarella, olives, anchovies, ham.

CHRIS MCCAUSLAND: Italy's a- I mean, this is one of the most stupid things anyone's ever said in this podcast.

ANGELA HARTNETT: [*laughs*]

CHRIS MCCAUSLAND: Italy's a weird place to go for Italian food, isn't it?

[*studio laughs*]

NICK GRIMSHAW: [*laughs*]

CHRIS MCCAUSLAND: I was in Italy, I was in Italy, couldn't get a bolognese for love, nor money.

ANGELA HARTNETT: No.

CHRIS MCCAUSLAND: What's that about?

ANGELA HARTNETT: Where were you? Which part of Italy?

CHRIS MCCAUSLAND: In Rome, in Rome!

ANGELA HARTNETT: Oh, that's why.

NICK GRIMSHAW: Why?

CHRIS MCCAUSLAND: Didn't do Bolognese, I was like-

NICK GRIMSHAW: It's Northern?

ANGELA HARTNETT: Because it's not from, it's not, that's not the pasta of Rome, it's ca-

CHRIS MCCAUSLAND: Well how-

ANGELA HARTNETT: How were you supposed to know that?

CHRIS MCCAUSLAND: How stubborn's that? [*laughs*]

ANGELA HARTNETT: Yeah, I know. They're so regional, these Italians.

CHRIS MCCAUSLAND: How stubborn is that?

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: [*laughs*] How stubborn is that?

ANGELA HARTNETT: Rude, rude.

CHRIS MCCAUSLAND: When I was in Greece, they did a Bolognese pizza. Now, I mean-

ANGELA HARTNETT: Oh, you were away.

CHRIS MCCAUSLAND: If the Greeks are showing you up on your own cuisine.

[*studio laughs*]

CHRIS MCCAUSLAND: [laughs] Then you need to pull your finger out and get on.

ANGELA HARTNETT: [*laughs*]

CHRIS MCCAUSLAND: What the Greeks have done, they've gone, 'Pizza's good, bolognese is good, I've got an idea.'

NICK GRIMSHAW: Whack it on.

ANGELA HARTNETT: Let's do it together.

NICK GRIMSHAW: Whack it on, you'll be alright.

ANGELA HARTNETT: I love that.

NICK GRIMSHAW: And you also love as well as you love Italian food, you also love spicy food.

CHRIS MCCAUSLAND: Yes.

NICK GRIMSHAW: You love traditional British food like pie and mash as well.

CHRIS MCCAUSLAND: Yeah.

NICK GRIMSHAW: We're gonna do a pie today-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -but before we talk pies and have pie, how spicy can you go, Chris? Are you- Can you go for it? Are you someone that can really, can do it?

CHRIS MCCAUSLAND: Yeah, I mean, like, you know, it depends what, what, what, what we're eating. Yeah, I like to give it a go. If I'm in like an Indian restaurant, I usually go for like, I'll go for a madras or something-

ANGELA HARTNETT: Hm.

CHRIS MCCAUSLAND: But I always find that like the Indian restaurants are one ahead of what you'd get in a supermarket.

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: So if you're in the supermarket, if I'm in Waitrose, which genuinely is our local supermarket-

NICK GRIMSHAW: [*laughs*]

CHRIS MCCAUSLAND: Um, get the vindaloo. But a vindaloo in a supermarket is a Madras in an Indian restaurant.

NICK GRIMSHAW: Right. Yeah, yeah, yeah.

ANGELA HARTNETT: Yeah, yeah.

CHRIS MCCAUSLAND: You know what I mean? If I'm in Nando's, go for the extra hot, um 'cause I like to show off.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: I'd be impressed. Now your dislikes have a touch of Tim Key about them.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: We had Tim Key on.

CHRIS MCCAUSLAND: Mm-hm.

NICK GRIMSHAW: And we loved Tim on the show. He said that he didn't like milky as a genre. Your genre that you don't like is creamy, not a creamy fan.

CHRIS MCCAUSLAND: Well, yeah, I mean, I think more often than not, I'm not a fan of kind of white creamy things on my food. Um, mayonnaise for me, I just think it gets everywhere. It's used, I mean, it's used now more often just as a glue, isn't it?

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: It's, you know, how can we best keep this sandwich together? Oh, I just put mayonnaise on it.

ANGELA HARTNETT: *[laughs]*

CHRIS MCCAUSLAND: Um, trying to find a sandwich without mayonnaise.

ANGELA HARTNETT: Mm.

CHRIS MCCAUSLAND: Is- I mean, why can't you. You can't get a sandwich with a mustard anymore. It's just mustard-mayo. Horseradish-mayo. Just what's happened to the world?

[studio laughter]

NICK GRIMSHAW: Now, I, I've got here that you wanted to speak to Angela about herbs. We heard that you said, you know, nothing about herbs beyond mixed herbs.

CHRIS MCCAUSLAND: I've enjoyed herbs, but often I don't know which ones I've enjoyed.

NICK GRIMSHAW: Mm-hm.

CHRIS MCCAUSLAND: And how I've enjoyed them.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: But if you did something like a roast potato, would you put rosemary or something or thyme?

CHRIS MCCAUSLAND: No.

ANGELA HARTNETT: No.

CHRIS MCCAUSLAND: No.

NICK GRIMSHAW: But is there a good thing, a rule of thumb, Ange, that anyone can um-

ANGELA HARTNETT: Well, I mean, interesting, you love curry, so you probably have eaten lots of coriander and mint.

CHRIS MCCAUSLAND: Yeah.

ANGELA HARTNETT: So coriander's the more floral one in your taste buds and if you feel it, it's softer in your hand.

CHRIS MCCAUSLAND: And mint, is that the flappy leaf you always get in the curry?

ANGELA HARTNETT: Yeah, exactly that is a flappy leaf.

CHRIS MCCAUSLAND: You have to push out your mouth.

ANGELA HARTNETT: Yeah, because if you compare it to parsley, which looks very similar and you feel them both in your hand-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -the coriander's soft and the parsley's quite hard.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I'm sitting there with my hands like that.

NICK GRIMSHAW: That's a good one-

ANGELA HARTNETT: And then and-

NICK GRIMSHAW: - 'cause sometimes I get them in the fridge and I can't remember which ones which.

ANGELA HARTNETT: Yeah, and then mint is, um, again, you'd probably have that with lots of curries and that I sometimes feel it's like having chewing gum-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -you know, that's your flavour that you're looking for in mint. And I don't- I put that with fish and I put that in salads. But then I think hard herbs- So they're sort of soft herbs, like basil as well, that's another soft herb.

NICK GRIMSHAW: Mm-hm.

CHRIS MCCAUSLAND: Yeah.

ANGELA HARTNETT: And then hard herbs are like your rosemary and thyme and um, things like that and bay leaves. And then again, you put them in when you're doing stews and making roast potatoes-

CHRIS MCCAUSLAND: Yeah.

ANGELA HARTNETT: -and parsnips.

CHRIS MCCAUSLAND: Basil, I, I, I, enjoy Basil.

ANGELA HARTNETT: You must like that if you like Italian food.

CHRIS MCCAUSLAND: Obviously, obviously. Yeah, yeah, yeah. And I can taste what it adds to the flavour.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yes.

CHRIS MCCAUSLAND: I think I miss a lot of what these things add to the flavour. What's it, is it oregano or-

ANGELA HARTNETT: Yeah, oregano, yeah.

CHRIS MCCAUSLAND: How do we pronounce that?

ANGELA HARTNETT: We go, or- Or-

NICK GRIMSHAW: I say we say o[ree]gano.

ANGELA HARTNETT: O[ree]gano.

CHRIS MCCAUSLAND: So is oregano a herb?

ANGELA HARTNETT: Oregano's a herb, and that's another Italian one. And that, that, is great dried. That's a perfect herb that you can have in the summer-

CHRIS MCCAUSLAND: Yeah.

ANGELA HARTNETT: -and then you dry it, or you've got it dry. And that, that, I think you can put, you can put that on salads, like a Greek salad-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -if you have dried oregano.

CHRIS MCCAUSLAND: Yeah.

ANGELA HARTNETT: And it goes really well with lamb and stuff.

NICK GRIMSHAW: Ooh yeah.

CHRIS MCCAUSLAND: So me wife bakes that with feta.

ANGELA HARTNETT: Oh, yeah, there you go.

CHRIS MCCAUSLAND: And that's good. Yeah.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And they'll use a lot of that.

CHRIS MCCAUSLAND: If I made that, it would just be feta.

ANGELA HARTNETT: But you're like me, Chris, because my husband, when he cooks, he'll go in and put herbs and all the rest of it, whereas I would be like, Chris, just feta. Bit of olive oil. That's all you need.

NICK GRIMSHAW: All we need.

ANGELA HARTNETT: Why are you trying to make it fancy, Neil?

NICK GRIMSHAW: Leave it as it is.

CHRIS MCCAUSLAND: Yeah, says the woman with the Pringles.

ANGELA HARTNETT: Yeah-

NICK GRIMSHAW: Yeah

ANGELA HARTNETT: -exactly.

[crew laughs]

ANGELA HARTNETT: That's why you get a Pringle, you see? Nothing fancy.

[theme music plays]

ANGELA HARTNETT: Alright Chris, I'm just going to put the food down here.

CHRIS MCCAUSLAND: Cheers.

ANGELA HARTNETT: So I'm moving the mic to your left, the glass is ahead. Oh to the right, okay. So that's there, feel that there, it's quite hot the plate, a knife and fork there-

CHRIS MCCAUSLAND: Cheers.

ANGELA HARTNETT: -and your napkin.

NICK GRIMSHAW: Thank you Angela. Alright the food is here-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -it has arrived, we have the pie.

CHRIS MCCAUSLAND: I've started, I've started.

NICK GRIMSHAW: You get involved Chris-

ANGELA HARTNETT: You're allowed to start. You're allowed to start.

NICK GRIMSHAW: -you get involved, you get involved.

ANGELA HARTNETT: Don't you worry.

NICK GRIMSHAW: So this is called, The Best Cottage Pie, a recipe by Martha Collison. Tell us about this. What constitutes it being the best one, Ange?

ANGELA HARTNETT: Well, I think what she's done is put some little secret things in, Marmite and Worcestershire sauce-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -which I think has really added to the flavour and stuff, so that's why it works. So you start off, roast off all your meat-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -all your mince in a pan, um, remove that from the pan, then add your onion, carrot, celery, and that's been finely chopped, and you sauté all that down. And then another thing she does, which I never used to do, but she puts in chestnut mushrooms, like blitzed mushrooms.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So I think that really helps with the flavour.

CHRIS MCCAUSLAND: You say that, do you mean like blend them?

ANGELA HARTNETT: Yeah, blend them together.

CHRIS MCCAUSLAND: Oh wow, Right, okay.

ANGELA HARTNETT: So she blends all the mushrooms. They go in with the celery, carrot and onion. Then add some tomato puree, cook that out.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Then add your meat back in, add some red wine, allow that to sort of reduce down and cover with some beef stock.

NICK GRIMSHAW: Mm

ANGELA HARTNETT: And then you add your marmite, a little bit of Worcestershire sauce and your bay leaf. And you cook that for about 15, 20 minutes. And for you I put a gluten-free soy sauce-

NICK GRIMSHAW: Yes

ANGELA HARTNETT: -because Marmite and Worcestershire sauce have gluten in-

NICK GRIMSHAW: They do.

ANGELA HARTNETT: -which you can't have. And then you've got this lovely delicious cottage pie filling and then you put mash on top, mashed potato with some cheese on top of the mash.

NICK GRIMSHAW: Oh yes-

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: -you made that sound so easy.

ANGELA HARTNETT: There's a lot of, yeah, there's a lot of ingredients.

NICK GRIMSHAW: A lot of cutting, a lot of bits.

ANGELA HARTNETT: Well no, if you've got one of these, like I said blitzes, like little fine choppers-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and you can use them, you can put your celery, your carrot, onion, all of that in there, so that does it all for you.

CHRIS MCCAUSLAND: God we've turned into QVC here, haven't we.

ANGELA HARTNETT: Exactly, we have.

[crew laughs]

ANGELA HARTNETT: I'm on commission, Chris, how did you know? Everytime I sell one.

CHRIS MCCAUSLAND: You need to stop and chop.

ANGELA HARTNETT: Every time I chop, chop, chop.

CHRIS MCCAUSLAND: You need to stop and chop

NICK GRIMSHAW: Stop and chop, get it now, and get free Pringles.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Whatever you order.

ANGELA HARTNETT: The other thing is secret tip is let it go cool before you add your mash on.

NICK GRIMSHAW: Okay, so let the meat go.

ANGELA HARTNETT: Yeah, because then your mash doesn't sort of drip, go into the filling and stuff-

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: -you see. Yeah.

NICK GRIMSHAW: Okay, yeah, yeah. So you don't want it all running-

ANGELA HARTNETT: Yeah exactly.

NICK GRIMSHAW: -through, the separation.

CHRIS MCCAUSLAND: So this is delicious. I also am a big fan of food that I can shovel.

ANGELA HARTNETT: Yeah. [*laughs*]

NICK GRIMSHAW: Mm. Yeah.

ANGELA HARTNETT: And I've also put cabbage there next to it, Chris. And that you just done boiled cabbage with butter and a bit of, uh, black pepper.

CHRIS MCCAUSLAND: Yeah.

ANGELA HARTNETT: And yeah. But I think having the Marmite and the Worcester sauce in there, I think gives it that little kick. But you could add chilli to this, if you wanted to-

CHRIS MCCAUSLAND: No no no. I mean, I like chilli, but I think there's a time and a place-

ANGELA HARTNETT: You don't need to add any chilli.

NICK GRIMSHAW: There's a time and a place, let's not get crazy.

CHRIS MCCAUSLAND: I, um, no, so I mean, I look, especially when you can't see what's on the plate.

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: You know, logistically, some things could be more difficult than others.

ANGELA HARTNETT: I'm sure.

CHRIS MCCAUSLAND: So something like cottage pie-

ANGELA HARTNETT: Mm

CHRIS MCCAUSLAND: -is a comfort food in more ways than one.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm

CHRIS MCCAUSLAND: Because it's a comfort food in what it is.

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: But it's comfortable, it's not stressful to eat.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I get that

CHRIS MCCAUSLAND: I haven't got bones getting in the way.

ANGELA HARTNETT: Yeah, course.

NICK GRIMSHAW: Yes.

CHRIS MCCAUSLAND: Um, sometimes if you have even just separate components-

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: -you stab something, it's like Russian roulette, you don't know what you got to get in your mouth.

NICK GRIMSHAW: [*laughs*]

CHRIS MCCAUSLAND: More than a few times in my life, I have stabbed what I thought was a chunk of tomato and bit down into it and it was a segment of lemon.

ANGELA HARTNETT: Oh.

CHRIS MCCAUSLAND: There's nothing wakes you up quicker.

NICK GRIMSHAW: Ooh, yeah. Wow.

ANGELA HARTNETT: Yeah, I bet. Wow. [*laughs*]

CHRIS MCCAUSLAND: *[laughs]*

NICK GRIMSHAW: Wow. Wow. *[laughs]* Tell me how you make the mash because the mash is, it's gonna be.

ANGELA HARTNETT: You know what I'm gonna say?

NICK GRIMSHAW: Yeah, I know what you're gonna say.

ANGELA HARTNETT: Butter.

NICK GRIMSHAW: You're going say four packs of butter.

ANGELA HARTNETT: Not four packs, but a fair amount of butter. But I think with mash, you know, what's the- Peel your potatoes-

NICK GRIMSHAW: Yeah

ANGELA HARTNETT: -cut them into even size and then boil them until they're cooked, drain them well, add your butter and mash it, then add the milk. Because I think once you've added the milk, you can't get any final lumps out. So add your milk after you've mashed it all with butter.

NICK GRIMSHAW: Okay

CHRIS MCCAUSLAND: Oh, is that the problem with lumpy mash?

ANGELA HARTNETT: I think so.

CHRIS MCCAUSLAND: 'Cause the milks gone in too early?

ANGELA HARTNETT: And they haven't, um, cut the potatoes evenly, because then some are cooking earlier than others.

NICK GRIMSHAW: Oh, yes, you do want them all the same size.

ANGELA HARTNETT: You do. You see, you all mock me, you see. But there's a reason, there's a reason.

NICK GRIMSHAW: That does make sense. And then tell me about-

CHRIS MCCAUSLAND: I'll get one, next time I make them on, I'm gonna make sure I've got me knife-

ANGELA HARTNETT: [*laughs*] Ruler!

CHRIS MCCAUSLAND: -me serving spoon, and me ruler. Yeah.

NICK GRIMSHAW: Yeah.

CHRIS MCCAUSLAND: Yeah. Me tape measure.

ANGELA HARTNETT: Oh, I feel the piss taken. [*laughs*]

NICK GRIMSHAW: No! It makes sense.

ANGELA HARTNETT: I can take it.

NICK GRIMSHAW: I like it. And then what about cheese? What cheese did you put in there?

ANGELA HARTNETT: Mature cheddar.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mature cheddar.

NICK GRIMSHAW: You put that in right-

ANGELA HARTNETT: Oh, no, not- On top of the mash. Just on top of the mash. You know, and that's a little extra luxury. You don't need it-

NICK GRIMSHAW: Mm-hm

ANGELA HARTNETT: -you can work it without, so it works very well. Martha's brilliant recipe, I think.

NICK GRIMSHAW: Yeah, thank you, Martha.

ANGELA HARTNETT: Yeah and-

CHRIS MCCAUSLAND: Who's Martha?

ANGELA HARTNETT: And then we have a wine pairing.

NICK GRIMSHAW: It was Martha's recipe.

CHRIS MCCAUSLAND: Who's Martha, though?

NICK GRIMSHAW: She's a chef.

CHRIS MCCAUSLAND: Oh, okay.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Because these are all Waitrose recipes, so they're all from there, so-

CHRIS MCCAUSLAND: So not only have you given me a bowl of pringles, for the starter-

ANGELA HARTNETT: I've done somebody else's recipe [*laughs*]

CHRIS MCCAUSLAND: -you've made somebody else's recipe.

NICK GRIMSHAW: [*laughs*]

[*studio laughter*]

CHRIS MCCAUSLAND: I mean, Jesus Christ.

[*studio laughter*]

ANGELA HARTNETT: And you know what? The best thing is, Chris, we've done so many other people's recipes, all from Waitrose and other sort of chefs. You're the first person that's called me out on that. [*laughs*]

CHRIS MCCAUSLAND: [*laughs*]

[*studio laughter*]

NICK GRIMSHAW: We've also got, we've swapped you a ginger beer. We've gone for a Bundaberg ginger beer now. What are you thinking, Chris?

CHRIS MCCAUSLAND: It's so-

ANGELA HARTNETT: There's a quizzical look on that face now. He's like, I'm not sure about this.

CHRIS MCCAUSLAND: Not as fizzy as the Fentimans, but maybe that's because it's been sat with the ice for five minutes. I would say not as- It's, it's not, it's not too, it's not sweet. But it's not as gingery.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Mm.

CHRIS MCCAUSLAND: It's a bit milder.

ANGELA HARTNETT: It seems sweeter, doesn't it?

CHRIS MCCAUSLAND: It does.

ANGELA HARTNETT: A lot less ginger.

CHRIS MCCAUSLAND: It's not overly sweet, but more sweet than ginger.

NICK GRIMSHAW: And there's a red wine pairing as well.

ANGELA HARTNETT: Mm, yeah.

NICK GRIMSHAW: If you do want to have a red wine with this, it's the Viña Lorea Reserva Rioja from Waitrose, of course. If you want to try this wine, or the recipe, or the ingredients, how to do it are on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes)

ANGELA HARTNETT: Do you want some more Chris?

CHRIS MCCAUSLAND: Some more pie?

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: It depends. Have we got anything else?

ANGELA HARTNETT: Um, No. No. That's it. [*laughs*]

CHRIS MCCAUSLAND: Wow. Wow.

ANGELA HARTNETT: God, the review I'm gonna get after this.

NICK GRIMSHAW: I love 'have we got anything else.'

ANGELA HARTNETT: There's loads to take home. You don't have to have anymore.

CHRIS MCCAUSLAND: I can take some home?

ANGELA HARTNETT: Yeah, you've got loads to take home.

CHRIS MCCAUSLAND: I'll take some for my wife and me kid.

NICK GRIMSHAW: Oh yeah, do there's loads there's loads.

ANGELA HARTNETT: You do that, don't you?

CHRIS MCCAUSLAND: Oh yeah, yeah.

[theme music plays]

NICK GRIMSHAW: Chris McCausland, it is time for your fast-food quiz.

ANGELA HARTNETT: Yes.

CHRIS MCCAUSLAND: Okay.

NICK GRIMSHAW: It's a quick fire round.

ANGELA HARTNETT: Yes.

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

CHRIS MCCAUSLAND: Eat it. Oh, do you know what? Love a boiled egg with a bit of salt and pepper on it.

NICK GRIMSHAW: Mm

CHRIS MCCAUSLAND: Like, cut it into quarters, bit of salt and pepper.

ANGELA HARTNETT: Nice.

CHRIS MCCAUSLAND: Keep it in the fridge and it's always there in it. Well, I say it's not always there.

NICK GRIMSHAW: No.

[crew laughs]

CHRIS MCCAUSLAND: 'Cause you eat it.

ANGELA HARTNETT: You eat it.

CHRIS MCCAUSLAND: You know what I mean?

NICK GRIMSHAW: Yeah.

CHRIS MCCAUSLAND: You can stock up a few days worth.

NICK GRIMSHAW: Yeah, yeah, yeah, yeah.

ANGELA HARTNETT: Favourite sandwich filling?

CHRIS MCCAUSLAND: Favourite sandwich filling would be, do you know what I love a bit of ham and mustard at the minute but mustard, mustard not mustard-mayo.

NICK GRIMSHAW: Yeah, mustard mustard, not mustard-mayo.

ANGELA HARTNETT: Not the mayo.

CHRIS MCCAUSLAND: Yeah, yeah.

NICK GRIMSHAW: What is your favourite form of potato?

CHRIS MCCAUSLAND: I'm at the point in life where I have to start making these sensible choices about chips but you know I grew up on chips, I love chips.

NICK GRIMSHAW: Chips.

ANGELA HARTNETT: That's your favourite.

NICK GRIMSHAW: If that's your favourite.

CHRIS MCCAUSLAND: Yeah, yeah, yeah, but I do love mashed potato as well.

ANGELA HARTNETT: Ooh.

NICK GRIMSHAW: You have to pick one Chris.

CHRIS MCCAUSLAND: Potatoes. Potatoes. Couldn't we just have potatoes?

NICK GRIMSHAW: Yeah you can have potatoes.

ANGELA HARTNETT: Yeah, you can have potatoes.

NICK GRIMSHAW: Your favourite form of potato is potatoes.

CHRIS MCCAUSLAND: My favourite type of potatoes, is potatoes-

ANGELA HARTNETT: -is potatoes.

NICK GRIMSHAW: Potatoes yes.

[*studio laughter*]

ANGELA HARTNETT: What's your favourite crisp?

CHRIS MCCAUSLAND: Um, salt and vinegar. 100%.

ANGELA HARTNETT: Always.

CHRIS MCCAUSLAND: Salt and vinegar.

NICK GRIMSHAW: Always.

CHRIS MCCAUSLAND: Always.

NICK GRIMSHAW: Always. What is your favourite pasta, Chris?

CHRIS MCCAUSLAND: I, I, I, I love a penne or a, a what's that fatter tube? The ridged tube.

NICK GRIMSHAW: Rigatoni.

ANGELA HARTNETT: Rigatoni, yeah.

CHRIS MCCAUSLAND: Whenever I have bolognese, see, I say I love spaghetti bolognese, but I always get it with like a smaller pasta-

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: -because otherwise I end up with a [*makes a messy sound*]

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

CHRIS MCCAUSLAND: So tomato sauce all over meself.

ANGELA HARTNETT: What's your favourite Sunday roast?

CHRIS MCCAUSLAND: Do you know, like, lamb?

NICK GRIMSHAW: Mm.

CHRIS MCCAUSLAND: But I will, that's what I will get if I'm out.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: If they've got a lamb, always get a lamb, because I would never cook lamb.

NICK GRIMSHAW: [*laughs*]

ANGELA HARTNETT: Right, okay.

CHRIS MCCAUSLAND: So-

ANGELA HARTNETT: No, but that's why a lot of people that-

CHRIS MCCAUSLAND: Yeah.

ANGELA HARTNETT: We always do that, people go, I eat fish out-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -because I never cook fish at home.

CHRIS MCCAUSLAND: Yeah.

ANGELA HARTNETT: Yeah I get that.

NICK GRIMSHAW: What is your favourite item on a Sunday roast?

CHRIS MCCAUSLAND: Well, I mean, obviously the roast potatoes.

NICK GRIMSHAW: Roast potatoes. Roast potatoes is the correct answer, I think.

CHRIS MCCAUSLAND: Yeah, yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Okay.

CHRIS MCCAUSLAND: Do you know what? Like, I do like a bit of um, broccoli though, and I really like, in my old age now, I really like a sprout on my Christmas dinner.

NICK GRIMSHAW: Ooh love.

ANGELA HARTNETT: Oh, I love a sprout.

CHRIS MCCAUSLAND: Yeah, but you grow up not liking sprouts, don't you?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You do.

CHRIS MCCAUSLAND: When you get older and you realise-

ANGELA HARTNETT: They're alright.

[theme music plays]

NICK GRIMSHAW: We should talk about your book, Chris.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: We should talk about Keeeeeep Laughing.

ANGELA HARTNETT: Keep laughing.

CHRIS MCCAUSLAND: *[laughs]*

NICK GRIMSHAW: You've got the, I mean, you've got-

CHRIS MCCAUSLAND: Amazing how few people have picked up on that.

NICK GRIMSHAW: Really?

ANGELA HARTNETT: Really?

CHRIS MCCAUSLAND: Yeah, yeah, as a title. My, my thinking was, Keep Laughing. Obviously there's a little, um, there's a little marketing tie in with Strictly there, but also in three years' time when it's in a bargain bin somewhere, it still makes sense as a comedian's title.

NICK GRIMSHAW: Uh yeah, yeah. [*laughs*]

ANGELA HARTNETT: [*laughs*]

CHRIS MCCAUSLAND: I haven't called it Strictly Come Comedy or nothing like that.

ANGELA HARTNETT: No. [*laughs*]

NICK GRIMSHAW: Yeah, yeah, yeah.

CHRIS MCCAUSLAND: I thought it was quite clever. Only like three people have picked up on it.

NICK GRIMSHAW: Oh wow, well lucky to be in that top three.

CHRIS MCCAUSLAND: [*laughs*]

ANGELA HARTNETT: Yeah well done.

NICK GRIMSHAW: Yeah, we got that. We got that.

ANGELA HARTNETT: We did it.

NICK GRIMSHAW: Um, now this, it came out last year and it tells your story, your life story of right up to winning, um, strictly, which we want to talk about in a second. How was it to sit down and reflect on your life? Because it's, I mean, it's quite a rare thing to do, isn't it, to sit down and be like, 'Right, life, what the hell happened?'

CHRIS MCCAUSLAND: It, it is- I'd never written a book before and, the, the, I think the thing that worked in my favour is, they put it on sale before I'd started writing it and so, and so I didn't plan it. And I think I've got one of them brains that I can go round in circles-

NICK GRIMSHAW: Mm-hm

CHRIS MCCAUSLAND: -and I can over, over plan things and second guess myself and talk myself out of things, but just writing and, and, and, and having what comes out, come out. And then I pieced it together once I felt like I'd written a lot of interesting or amusing stuff.

ANGELA HARTNETT: Mm.

CHRIS MCCAUSLAND: Do you know what I mean? The weird thing is, is that, like, I suppose if you split the book into three portions, you've got everything about me up until being a comedian-

NICK GRIMSHAW: Yeah.

CHRIS MCCAUSLAND: Losing my sight over 25 years. Becoming a comedian when I was about 26, and then doing Strictly, which was like a huge thing really at the end. And I thought writing about being a comedian would be the easiest bit because it's what I do and it's what I love. And it turned out that writing about, you know, growing up and losing my sight was actually what I found was, you know, more interesting. Because-

ANGELA HARTNETT: Mm.

CHRIS MCCAUSLAND: -I was writing thinking, well, I'm the only person that can write about this-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

CHRIS MCCAUSLAND: -from my experience, whereas every comedian, has to write about- 'Then I did Live with the Apollo. Then I did-

ANGELA HARTNETT: Yeah, yeah, yeah.

CHRIS MCCAUSLAND: -Have I got news for you.'

ANGELA HARTNETT: Well, I've been listening to it on audio and stuff. And there's the point where you're talking about when you punch this kid and you cost your parents £35 because they've, 'cause you've had to replace two things at school.

CHRIS MCCAUSLAND: Wait to pick the one thing that makes me sound like a-

ANGELA HARTNETT: No!

[*studio laughter*]

CHRIS MCCAUSLAND: A violent thug.

ANGELA HARTNETT: No well, thing that- One of the things that's made me laugh so much is the cassette-

CHRIS MCCAUSLAND: [*laughs*]

ANGELA HARTNETT: -you know, when you go to the old, the old, the man's flat, I mean, anyway, we won't go there- But it's a brilliant book to read, but I just thought you refer to stuff that's happened in the future, but how it affected you as a kid.

CHRIS MCCAUSLAND: Yeah.

ANGELA HARTNETT: You know what I mean? And, you know, your reference point to it, I think it reads beautifully, you know.

CHRIS MCCAUSLAND: Yeah. I mean, there's, there's a lot of things that I think when you look back and you realise, you know, just, you really, like, look at things like the, you know, the role of your grandmother-

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: -in your life and, and things like the Hillsborough disaster, which I, I wasn't, I wasn't at-

ANGELA HARTNETT: Mm.

CHRIS MCCAUSLAND: -I wasn't there, but it affected the city in such a big way when I was, you you know, when I, when I was 12 years old. So the, these, these things-

ANGELA HARTNETT: Mm

CHRIS MCCAUSLAND: -you get to look back, having lived beyond that and see how did that affect me at the time? You know, you can look at it as an adult. Never really, never really done that before. And, and I, I think, you know, Alan Davis said to me, um, when you, when you're writing, write as if nobody's gonna read it.

ANGELA HARTNETT: Mm.

CHRIS MCCAUSLAND: You know, don't be worrying about writing things that you think, I don't want people to know, because that's people want to be let in.

ANGELA HARTNETT: I think you definitely did that.

CHRIS MCCAUSLAND: Because I did Strictly as well. I think it really kind of ripped me open in front of everybody on the telly-

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: -in such an emotional way that I think I was a lot more open with the emotional side of things, losing me sight and things like that, than I would have been if I'd have wrote it before Strictly.

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: You know, once you've cried on the telly in front of 10 million people, you, you, you- [*laughs*]

ANGELA HARTNETT: [*laughs*]

CHRIS MCCAUSLAND: -you feel a lot less a lot less, um, precious about it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So it was probably, like a, hugely cathartic process-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -doing something like Strictly, as you say, once you've been, you know, that, that engagement and been that open and you're on a real physical journey and emotional journey.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Once you cried on the telly, yeah.

CHRIS MCCAUSLAND: Strictly chang- It genuinely changed me more than anything else I've done.

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: And it affected me quite a lot.

ANGELA HARTNETT: Mm.

CHRIS MCCAUSLAND: And it was, I, you know, I, I just looked at, I viewed myself and I viewed everything I did, differently when I came out the other end of it. It sounds really, really silly because it's just a TV show. Um-

NICK GRIMSHAW: And what do you think it was the, what do you think it was that made that, you, you have that reaction to it? Was it the, the training, the ritual, the challenge, the competition?

CHRIS MCCAUSLAND: It was the, it was probably the, the continuous level of fear. The terror of doing this on live TV, the, the, how intensive it was, the, the, the relationship with Diane that you build up, doing this thing together on the telly in front of millions of people. It could be a disaster, can we get through it? The connection it made with people, realising, I've always been very closed off and protective over my own personal feelings, and, but I'm on the telly trying to overcome obstacles that everyone else can see, and it connected with people in a way that I never expected. It's connecting with people who are getting in touch, who are disabled in lots of ways or suffering from anxiety or have lost someone in their family and suffering from grief and they get in touch and they tell you how it's connecting with them and you realise they can see what you're trying to overcome to do what you're doing. You realise the power or the benefit of sharing your vulnerability, in a way that I never would have done. You know what I mean? I never dig it all, put it in, don't let anyone know. Um, but you realise that people take value from sharing that and people seeing it, so I think I was able to write the book from that perspective way more than I would have been able to do. And hopefully it's funny as well along the way.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: It is definitely very funny.

NICK GRIMSHAW: Definitely is. And I guess, I mean, it's terrifying if you were just doing it in that room in front of an audience, but then it's also on the television and it's live and it's the biggest show on the telly.

ANGELA HARTNETT: Yeah, yeah.

CHRIS MCCAUSLAND: Yeah. The first episode, Diane said to me that I'd gone grey, literally the colour had drained from my face. She'd asked me a question and I would, there'd be like 10 seconds passed and I go, 'Ehh, ehh, ehh, ehh.' And she thought I was gonna freeze on the telly. She said, I looked that bad. 'Cause you train in this marquee near the studio and then you walk through the corridor. It's like Dead Man's Walk.

ANGELA HARTNETT: Oh gosh.

CHRIS MCCAUSLAND: It's like the green mile to your execution.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: [*laughs*]

CHRIS MCCAUSLAND: And then you stood in the studio and you can hear-

ANGELA HARTNETT: [Hums Strictly theme]

CHRIS MCCAUSLAND: -before every dance, they play this VT of your training week.

NICK GRIMSHAW: Oh no.

CHRIS MCCAUSLAND: And you can hear it in the studio. And then that music, that little jingle.

ANGELA HARTNETT: Yeah, yeah.

CHRIS MCCAUSLAND: [*in the Strictly VO voice*] ‘Dancing the...’ Honestly, the, the, the, I’ve never been so terrified in my life.

NICK GRIMSHAW: Tell us about the meal you went for after you won and the reaction you got.

CHRIS MCCAUSLAND: We went out for an Indian meal where we live and we were sat there having the meal and nobody said anything, didn't even register with me that nobody mentioned it. Nobody came over to the table and we finished our meal, we got up to leave and the whole restaurant gave me a round of applause.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Aw.

CHRIS MCCAUSLAND: I felt like I was in a movie.

ANGELA HARTNETT: Aw.

CHRIS MCCAUSLAND: I was so, I didn't know what to do with my face.
[laughs]

ANGELA HARTNETT: Aw.

CHRIS MCCAUSLAND: I was like, I was so-

NICK GRIMSHAW: Wow.

CHRIS MCCAUSLAND: And the funny thing was as well is that all of the, um, the staff in the restaurant they all wanted to, they quickly wanted a team photo with me.

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: And they had a photo with me. And we walked out and I said to my wife and our friends, I said, ‘They had no idea who I was.’

ANGELA HARTNETT: [*laughs*]

CHRIS MCCAUSLAND: They saw everybody clapping, they were like, ‘Get the photo, we’ll Google him.’

NICK GRIMSHAW: [*laughs*]

ANGELA HARTNETT: [*laughs*]

CHRIS MCCAUSLAND: But it was that, that is, Probably the most surreal thing-

NICK GRIMSHAW: Aw.

CHRIS MCCAUSLAND: -that's ever happened to, it never happened again.

ANGELA HARTNETT: Yeah.

CHRIS MCCAUSLAND: I mean, I am a grumpy, you know, 48-year-old Northern comedian. I should have no appeal to seven-year-olds.

ANGELA HARTNETT: [*laughs*]

CHRIS MCCAUSLAND: But suddenly-

ANGELA HARTNETT: But you do!

CHRIS MCCAUSLAND: Suddenly they all want a photo.

NICK GRIMSHAW: [*laughs*] Chris, we need to talk to you about your tour as well, which is called Yonks. And this is a tour that started in, and I'm not getting this wrong, everybody who's listening, January 2024.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: That was two years ago

ANGELA HARTNETT: Two years ago.

NICK GRIMSHAW: Um, this is hardcore. Comedian's-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -tours, I always forget are so hardcore.

ANGELA HARTNETT: They do it for like years.

NICK GRIMSHAW: Years, yeah. Um, how is Yonks going? And is it something you do every night?

CHRIS MCCAUSLAND: So yeah, it's been going really good. I mean, you say over two years I've done it, it's four legs.

NICK GRIMSHAW: Right.

CHRIS MCCAUSLAND: So I kind of do January to May slash June-

NICK GRIMSHAW: Quite long.

CHRIS MCCAUSLAND: -and then September to November.

ANGELA HARTNETT: Right, yeah.

CHRIS MCCAUSLAND: And, and, but, but it started before Strictly and I did about 80, 80 dates before Strictly and then, and then I did Strictly and I had all these dates booked in but then they sold out-

ANGELA HARTNETT: Yeah

CHRIS MCCAUSLAND: -and people wanted to come along so you add extra dates and then you add matinees to some of the shows and then, and then we ended up adding matinees to the matinees.

NICK GRIMSHAW: No.

ANGELA HARTNETT: No

CHRIS MCCAUSLAND: So some of the Saturdays and Sundays we were doing three shows in a day.

ANGELA HARTNETT: Wow. Gosh.

CHRIS MCCAUSLAND: And I'll be honest, it's not a wise thing to do, I think-

ANGELA HARTNETT: You must be exhausted!

CHRIS MCCAUSLAND: Yeah, but I got asked when I was doing eight hours dancing a day. So they were like, 'Oh, the matinees sold out, do you want to do a one o'clock?' And I was like, 'Yeah, because that sounds easier than this.'

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: [*laughs*] Well, if you want to go, if you want to see Chris' tour, there are a lot of sold-out shows.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You better be quick. You can go to chrismccausland.com/tour for all the details. You know what, you kind of need an Ange in the audience because I love a good laugh.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Because sometimes I find if I go and see a show, once someone laughs- Once someone laughs, I don't know, it sort of opens it up to the room, doesn't it? Everyone's like, well, if Angela Hartnett's laughing, with that cackle-

CHRIS MCCAUSLAND: Well, if she comes to my show, I'll repay the favour and I'll just do other people's jokes.

[studio laughter]

[theme music plays]

NICK GRIMSHAW: Okay, I have an end of the show question for you here, Chris.

CHRIS MCCAUSLAND: Yeah.

NICK GRIMSHAW: Here we go for your chance to win this Waitrose goodie bag.

ANGELA HARTNETT: This trolley.

NICK GRIMSHAW: That Angela Hartnett.

CHRIS MCCAUSLAND: Okay.

ANGELA HARTNETT: And this massive bag here.

NICK GRIMSHAW: Has wheeled in.

CHRIS MCCAUSLAND: Can I just feel the weight here? Just see what-

ANGELA HARTNETT: Feel like the heavy-

NICK GRIMSHAW: Oh yeah.

CHRIS MCCAUSLAND: Oh, yeah, it's all right. Yeah, it's worth a bit of effort.

NICK GRIMSHAW: That's worth it.

[*studio laughter*]

CHRIS MCCAUSLAND: I'll um, I'm just gonna roll my sleeves up.

NICK GRIMSHAW: Here we go. Here we go.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Okay, it's all gone quite mastermind serious.

ANGELA HARTNETT: Very, very, yeah.

NICK GRIMSHAW: Okay, here we go then.

ANGELA HARTNETT: Strictly final, here we go.

NICK GRIMSHAW: Okay, to win the Waitrose goodie bag please answer the following, two parts question. Oh, that's why it's heavy.

ANGELA HARTNETT: Two parter!

NICK GRIMSHAW: Strictly Come Dancing is looking for a new host. Please tell us why you're the man for the job. And should or when you get the job, is there anything that you would change about the show?

CHRIS MCCAUSLAND: So there's no real right answer to this.

NICK GRIMSHAW: No, it's all subjective so the bag's yours.

CHRIS MCCAUSLAND: Yeah.

[studio laughter]

NICK GRIMSHAW: But please, but do entertain us, please. But give us something.

ANGELA HARTNETT: Come on.

CHRIS MCCAUSLAND: Is this the most elaborate way the BBC have ever hired someone?

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

CHRIS MCCAUSLAND: Do you know what? Like, I mean, obviously, I think me and Diane as a double act would make a good host pair.

NICK GRIMSHAW: Yes come on.

ANGELA HARTNETT: Yes.

CHRIS MCCAUSLAND: Diane would have to have the job downstairs, um like actually watching the dancing. I'd be upstairs eating pretzels, like Claudia always did.

ANGELA HARTNETT: *[laughs]*

CHRIS MCCAUSLAND: Um, I would get rid of the Paso Doble and the samba, and I would banish them as never being dances again.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: [Laughs] Okay, that's some good notes.

ANGELA HARTNETT: Definitely.

NICK GRIMSHAW: A good note. The goodie bag is yours.

CHRIS MCCAUSLAND: Yes!

NICK GRIMSHAW: We'll pass that on.

ANGELA HARTNETT: [*laughs*] I love that, 'I'd get rid.'

NICK GRIMSHAW: Get rid of the Paso Doble.

CHRIS MCCAUSLAND: Oh, get rid of them!

NICK GRIMSHAW: Get rid of it.

CHRIS MCCAUSLAND: Nonsense.

NICK GRIMSHAW: Speaking from experience.

CHRIS MCCAUSLAND: No one's ever done a Paso Doble for fun.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]* Chris, thank you so much for coming.

[theme music begins to play]

ANGELA HARTNETT: Thank you so much.

CHRIS MCCAUSLAND: Thanks for having us.

NICK GRIMSHAW: That was really, really fun. Thank you for that excellent pie, Angela as well.

ANGELA HARTNETT: Pleasure, pleasure.

NICK GRIMSHAW: And a round of applause for our excellent guest, Chris McCausland, everybody.

[studio applause and cheering]

NICK GRIMSHAW: Thank you, Chris.

ANGELA HARTNETT: Thank you, Chris.

[theme music plays]

NICK GRIMSHAW: Massive thank you to Chris for joining us on Dish.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Great to meet Chris-

ANGELA HARTNETT: He was brilliant.

NICK GRIMSHAW: -on Dish.

ANGELA HARTNETT: Chris from Dish.

NICK GRIMSHAW: Chris from Waitrose. Um, hey, we're gonna do some listener questions before we go.

ANGELA HARTNETT: Go on.

NICK GRIMSHAW: Um, we've had this from Ingamar, a DM-

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: -which asks for a little bit of behind the scenes information. They say, 'Hi guys, so firstly, Angela and Nick, thank you for giving me a heart attack with your final season rubbish.'

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: I had so many messages about that. If you didn't see that on Instagram, we put up this video where we were saying it was our final season.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Because technically it was, because now it's just on forever Dish. It's just every-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -Wednesday, forever.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um, they say, 'Can't wait for there to be no breaks. A quick query, because you mentioned in your recent episode with Stephen and Erin, that this was your third menu of the day. Am I correct in thinking that you filmed three episodes and then have had three meals just filming the podcast? Do you get stuffed or are you still excited by guest number three? No judgement, just envy.' Um, no, it's rare. That was a rarity.

ANGELA HARTNETT: These days, now.

NICK GRIMSHAW: I think we did three because I was ill.

ANGELA HARTNETT: We were, it was because of that.

NICK GRIMSHAW: It was because of that. So right at the beginning of the year, I had like, I don't know, a cold-

ANGELA HARTNETT: Cold.

NICK GRIMSHAW: -flu, something.

ANGELA HARTNETT: Something.

[*crew laughs*]

ANGELA HARTNETT: And couldn't get out of bed for.

NICK GRIMSHAW: Yeah, and I had like the week off.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So I was off the radio and off Dish, so we had to move to that day-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So we squeezed in three.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Due to my ailments.

ANGELA HARTNETT: Your ailments.

NICK GRIMSHAW: So normally, no-

ANGELA HARTNETT: Normally it's two

NICK GRIMSHAW: -we'd never do three. Do we ever get full? No, I don't.

ANGELA HARTNETT: No, I think because we mon- I think in the beginning, I would give us big portions or normal portions I'd give the guests and we would eat and drink.

NICK GRIMSHAW: Yeah, we used to yeah-

ANGELA HARTNETT: I think we did it in the beginning. And you always say small portion, then eat a lot. Where's your moderation, Chris? Chris, Nick.

NICK GRIMSHAW: I don't know, if it's there, then I'll eat it.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: This is why I can't have any food in my house.

ANGELA HARTNETT: [*laughs*]

NICK GRIMSHAW: Just kidding. Just kidding. Okay, well thank you for listening and we will see you next week, Jennifer Garner with us on Dish-

ANGELA HARTNETT: I know!

NICK GRIMSHAW: -next week.

[*theme music plays*]

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

ANGELA HARTNETT: If you want to make any of the meals I cook on Dish, head to [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes) for all the ingredients and the recipes.

NICK GRIMSHAW: Email your questions, thoughts and suggestions to dish@waitrose.co.uk.

ANGELA HARTNETT: Dish from Waitrose is a Cold Glass Production.

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