

Jodie Whittaker surprised with our tagliatelle with asparagus, peas, shallots & capers



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: Hello, Angela Hartnett.

ANGELA HARTNETT: Hello, Nick Grimshaw.

NICK GRIMSHAW: Have you got the giggles today?

ANGELA HARTNETT: No, no.

NICK GRIMSHAW: No, no, no, no.

ANGELA HARTNETT: I'm just conscious that when I move stuff and went like that, you'll be going, "Stop tapping, stop tapping."

NICK GRIMSHAW: "Keep still."

ANGELA HARTNETT: "Keep still."

NICK GRIMSHAW: Let me tell you, dear listeners of Dish–

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: –Angela Hartnett is a tapper.

ANGELA HARTNETT: Fidgeter.

NICK GRIMSHAW: Fidgeter and a tapper. Um, so today on Dish–

ANGELA HARTNETT: *[taps] [laughs]*

NICK GRIMSHAW: That wasn't even real, was that intentional? Poor Anthony–

ANGELA HARTNETT: Poor Anthony.

NICK GRIMSHAW: –who does the sound on this podcast.

ANGELA HARTNETT: Well he's Tottenham so *[drum rolls on the table]*

NICK GRIMSHAW: Oh, unbelievable.

ANGELA HARTNETT: *[drum rolls on the table]*

NICK GRIMSHAW: That's probably the root, that's probably the root of the tapping.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Um, Jodie Whittaker is with us on Dish today.

ANGELA HARTNETT: Very excited.

NICK GRIMSHAW: And actually we'll be talking about football with Jodie Whittaker

ANGELA HARTNETT: I know she's a big Arsenal fan.

NICK GRIMSHAW: Because she's— A big Arsenal fan, wey!

ANGELA HARTNETT: Wey!

NICK GRIMSHAW: Um, she's also the star of Dear England.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Which there's 2 episodes of it out right now. You can see the rest as they sort of come out—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: –over the next few weeks. Um, but you will know Jodie Whittaker for being the star of Broadchurch.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Doctor Who.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: She's pretty good, ain't she?

ANGELA HARTNETT: She's very good.

NICK GRIMSHAW: She's been in the right things. Yeah. Um, so Jodie here momentarily. First, I wanted to talk to you about something that I saw, and I immediately thought of you, which was the world's biggest tiramisu.

ANGELA HARTNETT: Oh yeah *[laughs]*

[crew laughs]

NICK GRIMSHAW: Did you see this?

ANGELA HARTNETT: I did see that. Yeah, yeah, yeah.

NICK GRIMSHAW: You see this? It was sort of like swimming pool size–

ANGELA HARTNETT: It's nuts, wasn't it?

NICK GRIMSHAW: –Tiramisu. Um, so I've got it here. The world record for the longest tiramisu was broken. It was made by 100 Italian chefs at the Chelsea Town Hall, over 440m in length. Um, I could eat that.

[crew laughs]

ANGELA HARTNETT: Don't be ridiculous.

NICK GRIMSHAW: I could.

ANGELA HARTNETT: You don't even have a sweet tooth.

NICK GRIMSHAW: Ugh I love tiramisu.

ANGELA HARTNETT: Do you?

NICK GRIMSHAW: Tiramisu is not too sweet though, is it? Coffee–

ANGELA HARTNETT: Oh, yeah, but not that– 400–

NICK GRIMSHAW: Very moreish.

ANGELA HARTNETT: I'm just trying to imagine the size of it, incredible.

NICK GRIMSHAW: How many feet of tiramisu could you do?

ANGELA HARTNETT: Oh my God, I mean, you know, not even one foot.

NICK GRIMSHAW: Oh, don't be soft.

[crew laughs]

ANGELA HARTNETT: Come on, no, come on. How much, how much tiramisu could you eat?

NICK GRIMSHAW: Right, say it was lasagne-sized, yeah?

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Right?

ANGELA HARTNETT: A third, a third.

NICK GRIMSHAW: A third?

ANGELA HARTNETT: Honestly, I couldn't. It's creamy!

NICK GRIMSHAW: I could eat my height in it.

ANGELA HARTNETT: Don't be ridiculous.

NICK GRIMSHAW: I could.

ANGELA HARTNETT: All right, we're gonna try that then.

NICK GRIMSHAW: I'm gluttonous.

ANGELA HARTNETT: I'm gonna make a tiramisu counter-size there, 'cause that's about your height.

NICK GRIMSHAW: But thin, not that thick.

[crew laughs]

ANGELA HARTNETT: Oh, there we go.

NICK GRIMSHAW: Like I could do like a brick, width of a brick. 6-foot long.

ANGELA HARTNETT: 6-foot long. Alright

NICK GRIMSHAW: Easy.

ANGELA HARTNETT: We'll do it. We're gonna challenge you to that.

NICK GRIMSHAW: Easy.

ANGELA HARTNETT: And the end of this, well, there's no end of season now.

[crew laughs]

NICK GRIMSHAW: No.

ANGELA HARTNETT: I'll figure it out at a time.

NICK GRIMSHAW: Figure it out at some point.

ANGELA HARTNETT: And then I'll—

NICK GRIMSHAW: And then maybe that's the Christmas special.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We just have a bit of music.

ANGELA HARTNETT: Yeah, we're just gonna see, I'll bring it in.

NICK GRIMSHAW: No guests.

[crew laughs]

ANGELA HARTNETT: My friends at their wedding one day did, um, a Swiss roll the size of the length of this room.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: And about 20 people carried it out.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: So, you know.

NICK GRIMSHAW: I love a Swiss roll

ANGELA HARTNETT: Yeah, there you go.

NICK GRIMSHAW: All right, I'd rather a Swiss roll.

ANGELA HARTNETT: Nope, you're having tiramisu.

NICK GRIMSHAW: Okay alright.

ANGELA HARTNETT: That's what you said you'd do, let's see.

NICK GRIMSHAW: Um, before we welcome Jodie Whittaker, let's talk about an ingredient that we're going to using today.

ANGELA HARTNETT: We are.

NICK GRIMSHAW: Something that genuinely and it might be stupid in saying this, that I don't know what it is.

ANGELA HARTNETT: Oh no—

NICK GRIMSHAW: I've eaten it.

ANGELA HARTNETT: —lots of people don't know what it is.

NICK GRIMSHAW: I don't know what it is. I've seen it on a menu.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I've eaten it. Polenta.

ANGELA HARTNETT: Polenta. Yeah.

NICK GRIMSHAW: I'm like, sure, I know what it is in terms of etiquette but—

ANGELA HARTNETT: It's perfect for you because it's gluten-free.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: It's a maize flour.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Which is very finely milled.

NICK GRIMSHAW: Yeah, here it is.

ANGELA HARTNETT: Lovely yellow colour. And you can get white polenta as well.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Um, northern Italy.

NICK GRIMSHAW: So, it's like a cornmeal?

ANGELA HARTNETT: Yeah, it's, you know, it's very fine and very versatile, I think, polenta.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: You can use it in desserts, you can use it as a savoury. And as I said, perfect for you, we're making a lemon polenta cake today, so it will act like the flour. And so, you have the almonds in it and the polenta, and it sort of holds it together—

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: —so, acting like that starch there. And then you make it, and you can make big tubs of it, you know, you want that giant pan—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —you can make massive pans of it. And it takes a long time to cook. You can get really quick cooking polenta that takes about 5-10 minutes, or you do the old school way, which is a big wooden spoon—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —and it takes about 30 minutes to make. And then you serve it, I love it poured onto a big plate, and then you, and with stews.

NICK GRIMSHAW: So, it's more like a mash?

ANGELA HARTNETT: Yeah, it's like a mashed potato, it's the carbohydrate.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then you can— And then when it sets the next day, you can slice it, fry it, have a little bit of bacon

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Little bit of cheese on top.

NICK GRIMSHAW: Is it quite big in Italy?

ANGELA HARTNETT: Huge in Italy.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, huge. Northern Italy especially.

NICK GRIMSHAW: I look forward to having that later on.

ANGELA HARTNETT: Marvellous.

NICK GRIMSHAW: Should we get Jodie Whittaker in?

ANGELA HARTNETT: Let's do it.

[theme music plays]

[cheering and applause]

NICK GRIMSHAW: Yes!

JODIE WHITTAKER: Hi!

NICK GRIMSHAW: Hi Jodie, how are ya?

JODIE WHITTAKER: I'm all right, how are you guys?

NICK GRIMSHAW: Good.

ANGELA HARTNETT: Good to see you.

JODIE WHITTAKER: I'm really excited.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Are you?

ANGELA HARTNETT: Excellent.

NICK GRIMSHAW: I love when you arrived. I was coming down the stairs, Jodie was going up the stairs, and she's like, "I'm starving."

JODIE WHITTAKER: I'm starving.

ANGELA HARTNETT: “I’m starving.”

NICK GRIMSHAW: That’s all I say every week on here.

ANGELA HARTNETT: You’re our perfect guest then, we love that.

JODIE WHITTAKER: I’ve been method today.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Oh wow.

JODIE WHITTAKER: Yeah, I am. I’m prepared.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: I might be—

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: —Beauty and the Beast, Beast at the end of the table.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah, like that. Well, come on in.

ANGELA HARTNETT: Come and sit down. Yeah.

NICK GRIMSHAW: We'll sit you down and—

JODIE WHITTAKER: Alright.

NICK GRIMSHAW: —I'll make you a drink.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh no, I've got, I've, I'm attached to something.

ANGELA HARTNETT: Oh, hold on.

[crew laughs]

NICK GRIMSHAW: Am I attached to a knife?

ANGELA HARTNETT: You're fine, no.

NICK GRIMSHAW: What is it?

ANGELA HARTNETT: It was a corkscrew.

[crew laughs]

NICK GRIMSHAW: Oh, I was attached to a corkscrew, this holey jumper.

[theme music plays]

NICK GRIMSHAW: Should we welcome our guest, Ange?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Let's do it. Uh, we have with us a wonderful actor as our guest on Dish today who brings sort of all the essential ingredients, I feel, for an episode of Dish. Um, loves food.

ANGELA HARTNETT: Perfect.

NICK GRIMSHAW: Loves all food.

JODIE WHITTAKER: *[laughs]*

ANGELA HARTNETT: Love that.

NICK GRIMSHAW: The research said 'all food.' Loves a chat.

ANGELA HARTNETT: Loves a chat.

NICK GRIMSHAW: Can already sense it's going to be good. Also, I feel—

ANGELA HARTNETT: I think we won't have to do much today.

NICK GRIMSHAW: No, it's a day off for us.

ANGELA HARTNETT: Yeah, it is.

NICK GRIMSHAW: As we enjoy an hour-long presentation—

JODIE WHITTAKER: *[laughs]*

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: –from Jodie Whittaker.

[applause]

NICK GRIMSHAW: Hi, Jodie!

JODIE WHITTAKER: Hi.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: So, all my favourite things.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Right, please tell us. Welcome to Dish.

JODIE WHITTAKER: I'm so excited.

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: Excellent.

JODIE WHITTAKER: Can I drink- Can I have it yet?

NICK GRIMSHAW: Yeah, of course.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, cheers. We start with a Hugo Spritz.

JODIE WHITTAKER: Salute!

ANGELA HARTNETT: Cheers.

JODIE WHITTAKER: Cheers.

NICK GRIMSHAW: Cheers, cheers, cheers.

ANGELA HARTNETT: Cheers, cheers, cheers.

NICK GRIMSHAW: Thank you, Jodie. Cheers, Anne. Cheers. Yeah, we're starting with a Hugo Spritz because you were like, well, you were like, I'll have anything.

JODIE WHITTAKER: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Which I really love.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: Mm

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: I love when a guest is like–

JODIE WHITTAKER: Yeah

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: –that's open-minded.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: I've got no allergies.

NICK GRIMSHAW: Just up for it. Yes.

ANGELA HARTNETT: Perfect.

JODIE WHITTAKER: I'm also not squeamish about food.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Marvellous.

JODIE WHITTAKER: Fine with textures, fine with–

ANGELA HARTNETT: Excellent.

JODIE WHITTAKER: Fine with anything.

ANGELA HARTNETT: So, you'd try anything once—

JODIE WHITTAKER: Yeah.

ANGELA HARTNETT: —wouldn't you? Yeah.

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: Uh—

ANGELA HARTNETT: Oh.

JODIE WHITTAKER: —I think I've been to, I've been to Bangkok and there was a few things on stalls that I was like, d'you know what—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[laughs]*

JODIE WHITTAKER: —I might not do that.

NICK GRIMSHAW: Might not do that. Yeah like a—

JODIE WHITTAKER: Might not, yeah like a, like a full cricket.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Fair enough.

JODIE WHITTAKER: Something like that. But I'm, I'm pretty much—

NICK GRIMSHAW: Have you done anything like that? Like crickets, scorpion?

ANGELA HARTNETT: I've done crickets.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Um, I've done, well, guinea, uh, guinea pig.

NICK GRIMSHAW: Guinea pig.

ANGELA HARTNETT: Remember.

NICK GRIMSHAW: Oh yeah, guinea pig.

ANGELA HARTNETT: Guinea pig in Peru.

JODIE WHITTAKER: Guinea pig.

NICK GRIMSHAW: It was, it was just her mate's guinea pig.

[everyone laughs]

NICK GRIMSHAW: Um, we want to talk about a few things. We want to talk about Dear England.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Of course, which we're going to talk about very soon.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um, but I wanted to talk about the, the Jodie Whittaker day. Because I've heard that you are quite no-nonsense, no messing, get on with it.

JODIE WHITTAKER: *[laughs]*

NICK GRIMSHAW: That was what I found out—

ANGELA HARTNETT: *[laughs]* Yeah.

NICK GRIMSHAW: —about you, and I really like that.

JODIE WHITTAKER: Okay.

NICK GRIMSHAW: What's an average day in the life like for you, Jodie? Are you quite like, up, at 'em, we're going?

JODIE WHITTAKER: *[laughs]* I am a nightmare. I'm awake instantly.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Good mood?

JODIE WHITTAKER: I have a thing where I don't need to warm up.

NICK GRIMSHAW: Right.

JODIE WHITTAKER: So, my mood is whatever it is.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: But I'm always in a kind of attempt to be in a good mood.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: But I can instantly, like, be a part of any conversation.

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

JODIE WHITTAKER: So, if someone's in my eyeline at 6 AM.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: I think all the chats that maybe they'd like to build up to about 3 hours later, I just wanna do now 'cause we're up, we're ready, we're going.

NICK GRIMSHAW: We're going.

JODIE WHITTAKER: So, I'm very much a up, full chat.

NICK GRIMSHAW: *[laughs]*

JODIE WHITTAKER: I don't understand that thing where people need to warm up. I don't understand the idea where you just don't have form. I just think I've got form. Someone else needs to have form, even if the sun hasn't risen.

NICK GRIMSHAW: Yeah, just get up and—

JODIE WHITTAKER: But I can keep going and keep going.

NICK GRIMSHAW: Uh-huh.

JODIE WHITTAKER: And I'd like to be continually busy, always.

NICK GRIMSHAW: And have you always been like that?

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: I think I don't like— This will be the longest I will have sat down for ages.

NICK GRIMSHAW: Sat down.

ANGELA HARTNETT: Right.

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: Yeah. And are you someone in the house that starts a task and will finish it? Because I like to start them and then I get distracted by a different one.

JODIE WHITTAKER: I think I can really hyperfocus—

NICK GRIMSHAW: Yes.

JODIE WHITTAKER: —on something that—

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: –probably in hindsight had absolutely no relevance to the day.

ANGELA HARTNETT: Right, yeah.

JODIE WHITTAKER: But–

NICK GRIMSHAW: And will you finish it though?

JODIE WHITTAKER: No.

NICK GRIMSHAW: No, me neither.

JODIE WHITTAKER: No, no, no. But I've started so many fun things.

NICK GRIMSHAW: Yeah.

[everyone laughs]

JODIE WHITTAKER: I don't– I can't finish a conversation.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: I think that's the main thing for me.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: As I've just talked to my best mate today and when I got off the phone, my other half said, "Oh, how is she?" And I went, "Oh, I just, you know what? I don't think we got to the end." So, I don't, we talked for about 45 minutes, and I don't know if any sentence or thought–

NICK GRIMSHAW: *[laughs]*

JODIE WHITTAKER: –was continued, but we did talk for 45 minutes.

ANGELA HARTNETT: *[laughs]*

JODIE WHITTAKER: And I did so much achieving in that 45 minutes.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: I literally multitasked like a motherf*****.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

JODIE WHITTAKER: I was like, it was on loudspeaker, there was things banging in the background.

ANGELA HARTNETT: Cleaning cupboards, ironing.

JODIE WHITTAKER: Aw it was ace.

ANGELA HARTNETT: The whole lot. *[laughs]*

NICK GRIMSHAW: I love it, I love it, I love it. Your list of drinks that you liked listed out, and I love this, “Cocktails, beer, wine.”

[everyone laughs]

JODIE WHITTAKER: Everything.

NICK GRIMSHAW: So, all, all bases covered there.

JODIE WHITTAKER: All the above.

NICK GRIMSHAW: All covered there. Um, you, you do love wine, we're going to talk about wine a little bit later on.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And, and I, I saw that you said that a wine shop is quite like a bookshop.

JODIE WHITTAKER: Yeah.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: So, you, you take it as serious as like—

JODIE WHITTAKER: Aw, I love it.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: I just, I'm fascinated now by the fact that there's so much creativity in it.

NICK GRIMSHAW: Mm.

JODIE WHITTAKER: So, the, you know, I've bought a bottle of wine before based on a label—

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: —and it turn into one of my favourite wines.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: There's a Napa wine called Prisoner.

ANGELA HARTNETT: Right.

JODIE WHITTAKER: And you, it's, the label is a work of art.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: And then if you're like, oh, that wine company is amazing, they've got another one called Saldo, which is— What are them machines called? And you type in a word, and it goes, [*makes printing sound*] and then you can stick it.

ANGELA HARTNETT: Oh like a—

NICK GRIMSHAW: Oh yes!

ANGELA HARTNETT: —printing a label. Like a label maker.

JODIE WHITTAKER: That, that's it. It's a completely empty bottle—

NICK GRIMSHAW: Uh-huh.

JODIE WHITTAKER: —and it just says Saldo—

NICK GRIMSHAW: Oh

JODIE WHITTAKER: —across it.

ANGELA HARTNETT: Oh right.

JODIE WHITTAKER: And you're like, “What the f*** is this?!”

ANGELA HARTNETT: Yeah, yeah, yeah.

JODIE WHITTAKER: Yeah, but I just purely— We bought it because the label looked like something in a gallery.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: But just people are so creative, like, in now, in that sense of there's so much, it's not just generational wine.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: It's like people changing careers and going into it.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: And I'm here to drink it.

NICK GRIMSHAW: And you're here to drink it. Well, thank you for drinking it again and teaching us about it.

ANGELA HARTNETT: Exactly.

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: Because they always say don't judge a book by a cover, but I don't think probably—

ANGELA HARTNETT: But I think—

NICK GRIMSHAW: –do.

ANGELA HARTNETT: –it's quite important.

NICK GRIMSHAW: And wine do, maybe?

ANGELA HARTNETT: Yeah, but I also think, as you say, they're taking it a step further.

JODIE WHITTAKER: Yeah.

ANGELA HARTNETT: Like, there's a friend of ours that makes wine in England. They make English wine on the South Downs, and they had this dog called Noodles, and he's no longer with them anymore. So, they make this rosé, and when you look through the bottle is where you see the label and the name Noodles. Do you know what I mean?

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So, they've really put thought into it.

JODIE WHITTAKER: Yeah.

ANGELA HARTNETT: Because he used to be in the vineyards with them, and it's all that sort of stuff. And, and that makes me want to buy because I think, oh, there's a story behind it–

JODIE WHITTAKER: There's a story, yeah.

NICK GRIMSHAW: There's a story.

ANGELA HARTNETT: –you know and I like that idea.

NICK GRIMSHAW: Or even like the thought–

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: –and the effort and taste level.

ANGELA HARTNETT: Yes, exactly, yeah.

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: You know when you see a restaurant with bad font.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You're like, I'm not gonna go in there.

ANGELA HARTNETT: [*laughs*]

JODIE WHITTAKER: Yeah, it's lighting!

NICK GRIMSHAW: You just wouldn't. And lighting

ANGELA HARTNETT: Lighting yeah.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: I'm so easily offended—

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: —by a lighting scape.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: I just thought, why would you? I don't want to sit in fluorescent light.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: You know, and I'd be much happier to be like, I can't see you.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, yeah, yeah.

JODIE WHITTAKER: That'd be my, I'd pick that over, all right—

NICK GRIMSHAW: Yeah, yeah.

JODIE WHITTAKER: —do you want me to put the big light on.

ANGELA HARTNETT: Yeah. *[laughs]*

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: Why have you got the big light on?! Or a down spotlight.

NICK GRIMSHAW: Oof.

JODIE WHITTAKER: So, everyone just is like—

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Here's my crown.

JODIE WHITTAKER: Yeah. *[laughs]*

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah. Like that. Wanna see my scalp?

JODIE WHITTAKER: Yeah.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Yeah, it's tough, it's tough. Now, your food loves, are truly food loves because there was no hates.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Um, but I love this list because you started when you, when we always ask our guests to, you know, suggest what they like and we say—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: What are your likes, what are your dislikes, what are your loves, so we can develop something.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Jodie said, “I love, love, love all food.”

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: All food! Um, but you said Italian pasta dishes, definitely your favourite. That is Angela's area of expertise—

ANGELA HARTNETT: Yeah, fingers crossed.

NICK GRIMSHAW: —I feel. And you love a steak tartare, noodles, Thai curries, Japanese, Mexican, French. You love cheese, you love herbs, you love a bit of spice, medium to hot. And we quote—

JODIE WHITTAKER: *[laughs]* That was so specific.

NICK GRIMSHAW: Love.

ANGELA HARTNETT: *[laughs]*

JODIE WHITTAKER: Medium to hot.

NICK GRIMSHAW: Love Middle Eastern food. Your best friend is a veggie and a great cook, so you love vegetarian food. You also love pudding, and you have a sweet tooth.

JODIE WHITTAKER: I like a commitment to flavour.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Right.

JODIE WHITTAKER: You know, some people like quiet, you know, like say a piece of white fish with like green vegetables.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: And they would go and pick that. I would need—

ANGELA HARTNETT: More?

JODIE WHITTAKER: Yes.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: 'Cause that'd be all right.

ANGELA HARTNETT: Yeah, yeah.

JODIE WHITTAKER: It would be all right, because you know if you.

ANGELA HARTNETT: Yeah. 'Cause you know, you need like a really good peppery olive oil, you need lemon.

JODIE WHITTAKER: I need some—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Something.

JODIE WHITTAKER: I need there to be something that I went, oh, this is what that is.

ANGELA HARTNETT: Yeah, yeah, got you—

NICK GRIMSHAW: Is.

ANGELA HARTNETT: —yeah.

JODIE WHITTAKER: But yeah.

NICK GRIMSHAW: And have you always loved food? Was it a big part of like growing up and having nice dinners?

JODIE WHITTAKER: [*laughs*] I am gonna throw my mum under a bus.

[everyone laughs]

NICK GRIMSHAW: Oh no.

JODIE WHITTAKER: And she gets thrown under a bus all the time when I've ever done anything foodie-based. I was brought up on some absolute s*** food.
[laughs]

[everyone laughs]

JODIE WHITTAKER: I cannot believe that like now, I mean, she is a kind of, you know, just in that thing of like, that is not okay, you can't send kids to school with that. I mean, I was allowed basically to just take what I wanted. So, I'd have white bread, I'd have cheese and onion crisps smashed in the middle of it with ketchup.

ANGELA HARTNETT: Ew.

JODIE WHITTAKER: And that'd be a sandwich. Primula cheese sandwich—

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: —was my absolute go-to.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh yeah, and it'd be like the sort of toothpaste.

JODIE WHITTAKER: The tubey one, yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh, I used to love that.

JODIE WHITTAKER: I was allowed to put, I'm still a fan of Nutella/

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: But it was my lunch.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: At school, like my packed lunch, Nutella sandwich. I was like, brilliant.

NICK GRIMSHAW: Brilliant

JODIE WHITTAKER: Got some calcium.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

JODIE WHITTAKER: And but my mum is, we've always been, we were a really busy family.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: That was like, it was always a microwave dinner.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: And I love my mum to pieces, she's extraordinary, she's not a cook.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: *[laughs]*

JODIE WHITTAKER: And so now I am such a snob. I'm such a snob. You know just that thing where you're like *[in a funny voice]* "I think the vegetables have been going a bit long."

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

JODIE WHITTAKER: You know, just that. They just, they didn't need to be in the water, they could have been above it.

ANGELA HARTNETT: Yeah, yeah, yeah.

JODIE WHITTAKER: But I can't—

[crew laughs]

JODIE WHITTAKER: –I can't cook. So that's the problem is–

ANGELA HARTNETT: Right.

JODIE WHITTAKER: –I can't cook, but I've got all the notes.

NICK GRIMSHAW: Do you never ever do it? You just out chilling as a guest?

JODIE WHITTAKER: I do it like twice. There's just no point, 'cause like if I'm, like, I can't cook and also–

NICK GRIMSHAW: *[laughs]*

JODIE WHITTAKER: –my husband's got questionable timing when it comes to cooking so–

ANGELA HARTNETT: *[laughs]*

JODIE WHITTAKER: –we have our dinners where people are– My mum always says, "Is Christian cooking?" I'm like, "Yeah." She went, "I'll have a little sandwich before I get there."

[everyone laughs]

JODIE WHITTAKER: So, she just– 'cause it'll be like, "Baby, it's like, it's 9:45." So, there is a bit of, there is a questionable timing.

ANGELA HARTNETT: I've been here since 12.

JODIE WHITTAKER: She's literally like, "I'll have a little sandwich."

NICK GRIMSHAW: I love that. I love that.

JODIE WHITTAKER: But, he's, you know, he's good at it. I'm just not.

ANGELA HARTNETT: Yeah. *[laughs]*

NICK GRIMSHAW: Oh, he's good at it. I remember when Jamie Oliver, remember when he did like 30 Minute Meals?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I remember when that book came out, everyone was like trying it and like proper into it and his telly show. And one of our friends was doing it and she was like, it was, we were like 2 and a half hours in or whatever.

ANGELA HARTNETT: No.

JODIE WHITTAKER: *[laughs]*

NICK GRIMSHAW: Yeah, and her husband was like—

ANGELA HARTNETT: Jamie.

NICK GRIMSHAW: “I thought it was Jamie's 30 Minute Meals.”

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And she was like, “Yeah, he didn't include fag breaks, does he?”

[everyone laughs]

NICK GRIMSHAW: And she's like, with her apron on. It was like 2 and a half hours. Yeah, I was like, oh, okay. Now we do ask what you'd like for your tea or what you'd like to be cooked. Um, you said that you love surprises with food.

JODIE WHITTAKER: I do.

NICK GRIMSHAW: So, you get your menu here on Dish, but it's all a surprise.

JODIE WHITTAKER: I'm so happy.

NICK GRIMSHAW: So, it's a full surprise menu for you today.

JODIE WHITTAKER: I'm really into forced fun.

NICK GRIMSHAW: Yeah, well, hello.

[crew laughs]

NICK GRIMSHAW: So are we!

JODIE WHITTAKER: I'm really excited.

NICK GRIMSHAW: It's all a surprise! But you are someone that won't Google a menu before you go somewhere.

JODIE WHITTAKER: No, absolutely not.

NICK GRIMSHAW: No just the surprise element.

JODIE WHITTAKER: No, you know, it's like, "Oh, I looked at the menu before I came." Why?

NICK GRIMSHAW: Why? We've got one here.

JODIE WHITTAKER: Yeah, I like the surprise, but I also, I also know that I'm a perfect audience for it because I know I can't do it.

NICK GRIMSHAW: Yes.

JODIE WHITTAKER: So that's the thing.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: So, if you get people on, you must have hundreds of people that come on—

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: —that actually cook as well.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah, we do.

ANGELA HARTNETT: No big time yeah, yeah.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: But you will have like people that come on. But I think the best thing for me is it's like going to a gig. I love going—

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: —to a gig—

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: —because I can't play an instrument.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: And I couldn't write a song to save my life.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: So, all of it is a joy.

NICK GRIMSHAW: So, we like the surprise element.

ANGELA HARTNETT: Yeah, definitely like that.

NICK GRIMSHAW: That's good. That is fantastic. Yeah. Do you, Ange, are you someone that can do a surprise tea, like you could open your cupboard and—

JODIE WHITTAKER: yeah, you a planner?

NICK GRIMSHAW: –make something

ANGELA HARTNETT: Oh def- No.

NICK GRIMSHAW: No.

ANGELA HARTNETT: We don't even really plan dinner parties. We have a lot of people over.

NICK GRIMSHAW: What?

ANGELA HARTNETT: We'll wake up and go to the market and then see, okay, what's that? And then we'll figure out what we're gonna make.

NICK GRIMSHAW: Oh.

JODIE WHITTAKER: That's like–

ANGELA HARTNETT: So, we do that you know–

NICK GRIMSHAW: That's stressful for me that.

ANGELA HARTNETT: And then, and then there have been times, in all honesty, that sometimes I've got home, and I've done it, I can't be bothered to do the dessert element. And this is where a great local restaurant is the best. I go to St. John's. I said, “What you got on your dessert menu? Oh, go on, give us 4 portions of that.”
[laughs]

NICK GRIMSHAW: Come on.

JODIE WHITTAKER: Heat it up!

ANGELA HARTNETT: Yeah, there you go.

NICK GRIMSHAW: Do you tell people? Or–

ANGELA HARTNETT: I do after–

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: –they've gone, “This is amazing, it's delicious.”

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: You know. I know I was caught with one time, I couldn't be bothered to cook, so I went and bought loads of different gazpachos at the supermarket, tipped them all together.

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: Mixed them with loads of basil, olive oil, and tomato, served them all. Everyone was like, “This is delicious, Angela, how'd you make that?” Lied through my teeth as to my mum, my brother, my aunt, going, “Oh yeah, I marinated all the tomatoes last night, chop them all up, add the vinegar,” all of this.

[crew laughs]

ANGELA HARTNETT: And so, I tied it up and I put all the plastic containers in the dishwasher, you can imagine. Everyone gets up to clean, opens the dishwasher—

[everyone laughs]

ANGELA HARTNETT: And then my friend said to me, she says, “What's worse? One, you're so sad you keep the plastic containers.”

NICK GRIMSHAW: *[laughs]*

JODIE WHITTAKER: *[laughs]*

ANGELA HARTNETT: “Two, you blatantly lie to every single member of your family and close friends upstairs.”

NICK GRIMSHAW: Wow. Angela Hartnett.

ANGELA HARTNETT: When she comes around now, Liz opens the dishwasher, goes, “Just checking.”

NICK GRIMSHAW: Just checking.

JODIE WHITTAKER: Just checking.

ANGELA HARTNETT: Checks the bin/

[crew laughs]

ANGELA HARTNETT: “Have you actually made anything, or have you—”

NICK GRIMSHAW: Just checking.

ANGELA HARTNETT: It's okay, you can cheat a little bit occasionally.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Now you have had tomato sauce and crisp sandwiches.

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: But you've also have had great food experiences.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: We heard that you went to Fat Duck—

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: —and had sort of—

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: —an emotional response.

JODIE WHITTAKER: I mean, it doesn't take a lot for me. So, I think if I was someone who didn't cry most days *[laughs]* then was actually, you know, made a

living out of crying, it would probably be more of a thing. But I genuinely was so emotional—

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: —because the whole thing of it was such an event. It was you know, it involves earphones.

NICK GRIMSHAW: Oh

JODIE WHITTAKER: It involves nostalgia.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: It was everything about it was like a fairy tale of creativity.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: And I found it so emotional I literally did this again. [*fake cries*] “It’s moss!”

NICK GRIMSHAW: [*laughs*]

ANGELA HARTNETT: [*laughs*]

JODIE WHITTAKER: “I f***** love moss.”

[*drink pouring transition sound plays*]

NICK GRIMSHAW: So, whilst Angela is getting our surprise meal ready, um, as you are a wine fan, we thought we'd get you to choose the wine.

JODIE WHITTAKER: Yeah, yeah.

NICK GRIMSHAW: So, we've got 3 different wines that all will work perfectly with what we're going to eat today.

JODIE WHITTAKER: Okay.

NICK GRIMSHAW: So, we've got a dry rosé, some dry whites as well. But which one do you want? So, we thought you could try them and then you could be the wine pairer on the—

JODIE WHITTAKER: Sommelier.

NICK GRIMSHAW: The Sommelier!

JODIE WHITTAKER: Right.

NICK GRIMSHAW: Which one would you like to start with first?

JODIE WHITTAKER: I'm going to start with the rosé.

NICK GRIMSHAW: Okay, the rosé is a, uh, Provence rosé, uh, pink grapefruit, lychee, peach, wild raspberries, balanced out with a zesty minerality and a beautiful pale rosé made just for Waitrose, this one.

JODIE WHITTAKER: That is beautiful.

NICK GRIMSHAW: Yes.

JODIE WHITTAKER: And tastes absolutely of summer.

NICK GRIMSHAW: Mm.

[crew laughs]

JODIE WHITTAKER: I mean.

NICK GRIMSHAW: Summer water.

JODIE WHITTAKER: Rosé season.

NICK GRIMSHAW: Uh, the Grolleau Gris—

JODIE WHITTAKER: Grolleau Gris.

NICK GRIMSHAW: —is what you're gonna have now. An ancient and rare grape, like me.

JODIE WHITTAKER: *[laughs]* well then.

NICK GRIMSHAW: It's a crisp white, smells gloriously appley, and it doubles down on the fruit in taste as well. There are also hints of flowers in this, in the Grolleau Gris. We'll edit out any wine gulps.

JODIE WHITTAKER: That is delicious.

NICK GRIMSHAW: Oh.

JODIE WHITTAKER: I've got a strong favourite at the moment.

NICK GRIMSHAW: Okay, okay.

JODIE WHITTAKER: I'm not gonna tell ya which.

NICK GRIMSHAW: And then the final one that Jodie Whittaker will be tasting to pair—

JODIE WHITTAKER: *[laughs]*

NICK GRIMSHAW: —is the Carricante from Sicily. Another ancient grape. Which thrives in the volcanic soils of Sicily, causing an eruption of citrusy, herby flavours. So, this is a delicious, refreshing wine, which is quite complex minerally.

JODIE WHITTAKER: It's between this and this for me.

NICK GRIMSHAW: Okay, the Caracante or the rosé?

JODIE WHITTAKER: Yeah, if you peak too soon on a rosé.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: It's a long summer, innit?

NICK GRIMSHAW: Right, it's only May.

JODIE WHITTAKER: It's only May.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: I think we should do that.

NICK GRIMSHAW: That is the Loved and Found Caracante from Sicily. So yeah, a minerally, I've not tried it, but I love a mineral wine.

JODIE WHITTAKER: I do.

[theme music plays]

NICK GRIMSHAW: What are we having here that Jodie's about to tuck into?

ANGELA HARTNETT: So, we have tagliatelle with asparagus, peas, shallots, and capers.

NICK GRIMSHAW: Ooh yeah.

ANGELA HARTNETT: And it's a recipe by Diana Henry.

JODIE WHITTAKER: It's so beautiful.

ANGELA HARTNETT: Oh my gosh. *[laughs]*

JODIE WHITTAKER: It's really—

NICK GRIMSHAW: I like that you are in there.

JODIE WHITTAKER: It's so like tangy.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Lemon in at the end, yeah.

JODIE WHITTAKER: And like, yeah, it's so zesty.

ANGELA HARTNETT: There you go, you see.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Um.

NICK GRIMSHAW: So, tell us how you made this, Ange?

ANGELA HARTNETT: So, you start off a little bit of butter in the pan.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Add some finely chopped shallots and garlic. Sauté that down until it's nice and soft. And then you add some dry vermouth and you let that reduce down.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Then after that's reduced down by half, you add your double cream, chicken stock or veg stock if you want to do veg stock, and let that reduce down.

JODIE WHITTAKER: Yeah.

ANGELA HARTNETT: And while that's reducing down, you either steam the tips of your asparagus or you can cook them in boiling water, I cook them in boiling water. And then all the little, um, rondelles, you know, the choppy bits at the end, I use those are from the stalk.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So once your cream and stock and everything's reduced, you add your peas into there, you add your capers in there, touch of lemon juice.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You cook your pasta, toss that into the sauce with all the asparagus, and then finish it with some black pepper—

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: —Parmesan and chives at the end.

JODIE WHITTAKER: It's so beautiful.

NICK GRIMSHAW: That is really delicious.

JODIE WHITTAKER: I will— So, for you, how long would that take?

ANGELA HARTNETT: If you did dried pasta—

JODIE WHITTAKER: Yeah.

ANGELA HARTNETT: –which generally takes about 10 minutes, you could make the recipe in that time, maybe 15 with, because of the chopping. But if you did your chopping first–

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: But all the reductions and everything is like–

ANGELA HARTNETT: Because it's small amounts.

JODIE WHITTAKER: Oh my God.

ANGELA HARTNETT: You're not reducing like pints of stuff, you know, you're only reducing like, you know, 200ml and that in a big pan, it reduces really quickly.

NICK GRIMSHAW: I love peas with pasta.

ANGELA HARTNETT: I do actually.

NICK GRIMSHAW: I really, really do.

ANGELA HARTNETT: Yeah, and you need the lemon to cut through the cream.

NICK GRIMSHAW: I was gonna say, and the lemon, mm.

ANGELA HARTNETT: Because otherwise it can be a bit too rich, but I think the lemon makes it up.

NICK GRIMSHAW: But the creamy pasta is not what I'd always order.

ANGELA HARTNETT: No, me neither.

NICK GRIMSHAW: But the lemon and with like the—

ANGELA HARTNETT: Capers.

JODIE WHITTAKER: I know, but you know when you go places—

NICK GRIMSHAW: —green capers.

JODIE WHITTAKER: —where they make their like carbonara.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: Like, well, actually you're not meant to put cream in carbonara, are you?

ANGELA HARTNETT: No, you're not, Jodie don't upset me now. Come on, Jodie.

NICK GRIMSHAW: *[laughs]*

[crew laughs]

JODIE WHITTAKER: No, you don't put it in. But it's very parmesan-y, innit?

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, lots of parmesan and Pecorino.

JODIE WHITTAKER: So, it feels very rich.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah, It's the egg yolk that makes it really rich.

JODIE WHITTAKER: That's it yeah.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, yeah.

JODIE WHITTAKER: You know, like if you go and they've like cut a hole out of something.

ANGELA HARTNETT: Oh yeah, yeah, yeah.

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: Like a big cheese wheel.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm it's delicious.

JODIE WHITTAKER: This is amazing.

NICK GRIMSHAW: I heard that you, after you made it Ange, you wrapped the asparagus?

ANGELA HARTNETT: Oh yes, you do! Diana tells you to. So, once you've steamed them—

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: —or blanched your asparagus, she puts them in a, in a tea towel to basically take off any excess water.

JODIE WHITTAKER: Oh yeah, yeah.

ANGELA HARTNETT: Because otherwise if you added like watery, if it had all this water and the vegetables—

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: —it would just dilute all the sauce so that basically takes all the water away.

NICK GRIMSHAW: That's a good tip.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: Can you put it in a spinner? We've got a spinner thing.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: You probably could actually, but I think if you do it in the tea towel, it keeps the heat in and the greenness of it.

JODIE WHITTAKER: Yeah.

ANGELA HARTNETT: So, you're doing it, you know, it's once they're cooked, you wouldn't necessarily want to do that, yeah.

NICK GRIMSHAW: And it's asparagus season right now.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But if this was something, you know, maybe people are listening to this.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I don't know, in the future in a winter.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Would this work without the asparagus? Is the asparagus is key.

ANGELA HARTNETT: I think—

NICK GRIMSHAW: It is quite good with the crunch.

ANGELA HARTNETT: It's lovely crunch.

NICK GRIMSHAW: It's crunchy.

ANGELA HARTNETT: But you could, you could do it with beans, like you could do it with green beans.

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: Oh yeah, that could work

ANGELA HARTNETT: You know you can do it with something like that, or flat beans, you could do.

NICK GRIMSHAW: Not baked beans.

JODIE WHITTAKER: Something about asparagus though, such an amazing flavour

ANGELA HARTNETT: But the asparagus makes it, works with the lemon. I also think, yeah.

JODIE WHITTAKER: It's like a fennel, I love fennel.

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: You could probably do it with fennel, you just need to cook it a lot more.

JODIE WHITTAKER: Mm.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: That's, you do like slices of fennel. But, um—

NICK GRIMSHAW: Then the chives, did you just chop in at the end?

ANGELA HARTNETT: Chop in at the end, yeah.

NICK GRIMSHAW: Uh, well, if you want to make this, uh, Jodie Whittaker is going to be making it next week for all of her friends.

ANGELA HARTNETT: Yeah. *[laughs]*

NICK GRIMSHAW: Uh, then you can get all the ingredients on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes).

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: The recipe is on there as well. Is there a video?

PRODUCER TOM: There always is.

NICK GRIMSHAW: There's, oh, there always is. I double tap—

ANGELA HARTNETT: Double tap.

NICK GRIMSHAW: —And I keep scrolling, sorry.

[crew laughs]

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Double tap, keep scrolling, see what else. Um, but you can watch Ange, um—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —Making this um, online. Go on our socials, you will find it all on there. And then the wine pairing, I guess we already went through, didn't we? As chosen by Sommelier Jodie, with us this afternoon. Mm, I was really like, I'm not going to drink, but something that you did was like, no, I am.

JODIE WHITTAKER: If I can see a slight wavering.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: I'm like, go on.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, you really tapped into it. *[laughs]*

[crew laughs]

JODIE WHITTAKER: Yeah, I was really like, no, we should be trying these great Sicilian grapes.

ANGELA HARTNETT: Yes exactly, yeah, why not?

NICK GRIMSHAW: That the farmers bloody grown.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

[theme music plays]

NICK GRIMSHAW: We need to talk about Dear England.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Uh, which is the BBC series that was based on the hugely, hugely successful play—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —uh, by James Graham. And it's all about Gareth Southgate's time as, uh, England manager.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, and you are going to be playing Pippa, who is the psychologist who was hired by Gareth Southgate to help reverse the team's fortunes.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um—

JODIE WHITTAKER: *[laughs]*

NICK GRIMSHAW: –this is such an exciting prospect for a TV show. Um, what, when you heard this, or when you heard about it–

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: –was it an immediate, "Oh yeah, I wanna be part of this"?

JODIE WHITTAKER: Definitely, because I was in a really lucky position where there'd been about 3 years of a hugely successful play. I was really lucky when I was offered it. I hadn't seen it.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: But it was at the National for one more week.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: So, I went and saw it with Gwilym. I didn't actually get to see Joe play–

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: -Gareth until I was on set with him, and I saw an amazing actor called Gwilym Lee playing him on stage, and I was completely blown away. Football being on stage was fascinating to me because I do think when you try and replicate sport in any format–

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: –whether it's on TV, film, it has to be something other than the game–

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: –to get you to watch it because A) that only brings in a football fan.

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: Or the fan of the sport, and B) you can get more adrenaline watching a live match–

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: –than someone's acted version of that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: But what is beautiful about this story is it's a, it's a perspective and a way in that you just don't get.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: And obviously it's a dramatisation, so it's not a documentary.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: But the research that James did—

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: —and the kind of, the amazing view into the back room and to the, the structure and the psychology of it all.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: And what Gareth did.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: And when you look at his achievements—

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: —as England manager—

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: —it is extraordinary.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: But when you see Joe as Gareth Southgate, it is unbelievable.

NICK GRIMSHAW: No, it's crazy.

JODIE WHITTAKER: It's unbelievable.

ANGELA HARTNETT: You think it's Gareth Southgate.

NICK GRIMSHAW: Joseph Fiennes—

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: —he's playing—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —Gareth Southgate. It is crazy.

JODIE WHITTAKER: It's unbelievable.

NICK GRIMSHAW: Yeah, mm-hm.

JODIE WHITTAKER: I mean, obviously he'd done it on stage, but still, that's a—

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: —completely different medium.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, yeah, yeah.

JODIE WHITTAKER: You know, you play, especially if you're, you know, the National and the West End—

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: —you play into a back row.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: You're not playing to a close-up camera.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: And it just just walking on set, it's so weird because you're like, “F***** hell, it looks like him.” You know?

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Yeah, yeah, yeah.

[crew laughs]

JODIE WHITTAKER: And I was like—

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: But then also some of the—

ANGELA HARTNETT: It's the mannerisms—

NICK GRIMSHAW: Yeah

JODIE WHITTAKER: It's the mannerisms!

ANGELA HARTNETT: —and the soft voice. Yeah, yeah.

JODIE WHITTAKER: But it's also just the— I, you know, you don't need to be into football—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: No.

JODIE WHITTAKER: —to be completely, joyously transported on this—

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: —journey. I honestly, I'm— it is, it's brilliant when you're in something you can be excited about.

NICK GRIMSHAW: Oh yeah.

JODIE WHITTAKER: And I'm so excited about people seeing it because it'll be one of the first things, I'm in where I'm literally like, I'm not crying.

ANGELA HARTNETT: Yeah. *[laughs]*

[crew laughs]

NICK GRIMSHAW: Not crying.

JODIE WHITTAKER: I'm not crying.

NICK GRIMSHAW: I'm not crying.

JODIE WHITTAKER: Yeah, so I'm not crying.

NICK GRIMSHAW: No crying.

JODIE WHITTAKER: And I think that's like the first time I like did message my dad and went, "Oh my God, you're gonna love it, Dad!"

NICK GRIMSHAW: *[laughs]*

JODIE WHITTAKER: You're gonna love it. You're not gonna be like, "What the f***** hell am I watching!"

ANGELA HARTNETT: What are you crying about now?

JODIE WHITTAKER: "Oh, bloody hell, you just kept crying and crying!"

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: Or, you know, and Doctor Who and he was like, “Didn't understand it, but well done.”

[everyone laughs]

JODIE WHITTAKER: “It's fine. It's like, Sci-fi, Dad, don't worry about it. It's not meant to be naturalistic.”

NICK GRIMSHAW: And do we know what, like, Gareth Southgate makes of it?

JODIE WHITTAKER: I don't think— I don't think he's seen it—

ANGELA HARTNETT: I don't think he saw it.

JODIE WHITTAKER: He hasn't seen it?

ANGELA HARTNETT: Has he not?

JODIE WHITTAKER: No, he didn't.

NICK GRIMSHAW: What!

JODIE WHITTAKER: Well, he might have.

ANGELA HARTNETT: I thought he had— I thought he'd seen the play.

JODIE WHITTAKER: I don't know if he's seen the show, but he's definitely not seen the play.

NICK GRIMSHAW: Oh, he's not seen the play.

JODIE WHITTAKER: He didn't see the play?

ANGELA HARTNETT: Oh, he didn't? Oh wow

NICK GRIMSHAW: He's not seen the play? No. Wow.

ANGELA HARTNETT: Well, he changed how people view it, like the English team.

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: Oh, I've made a right mess.

ANGELA HARTNETT: And how the nation viewed it.

NICK GRIMSHAW: Oh, don't worry.

JODIE WHITTAKER: Sorry.

ANGELA HARTNETT: You know, because you think back to the days when Beckham, and when he missed the penalty, Gareth Southgate—

JODIE WHITTAKER: Yeah.

ANGELA HARTNETT: —and then they were being booed off by English fans.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And then when you saw, when they did lose the Euros to Italy—

JODIE WHITTAKER: Yeah.

ANGELA HARTNETT: —and you looked on social media, every comment was, "We're still so proud."

NICK GRIMSHAW: No, don't, 'cause I'm gonna cry.

[everyone laughs]

NICK GRIMSHAW: But I am.

ANGELA HARTNETT: No, but it's true though.

NICK GRIMSHAW: I love that for them.

ANGELA HARTNETT: Whereas before, there would've been abuse.

NICK GRIMSHAW: Yeah, everyone talks s***.

JODIE WHITTAKER: Yeah, yeah, yeah

ANGELA HARTNETT: Everyone's like you've done it, you know.

JODIE WHITTAKER: What is really beautiful about it is, it's an absolute lesson in not just leadership—

ANGELA HARTNETT: Yeah,

JODIE WHITTAKER: –but like mentorship. 'Cause when he went in, he was a caretaker manager–

ANGELA HARTNETT: Yeah, that's right.

JODIE WHITTAKER: –and no caretaker manager takes over. But even on day one, the idea that there was gonna be changes made–

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: –that were all about longevity.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: And you were taking over a job–

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: –that you know you're not gonna keep.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: Or you think historically you're not gonna keep.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: But he felt that those things were so important—

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: —that he implemented them regardless of whether he was able to see it through.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: And the people that he brought in like Pippa and the team and the attitude towards mental health—

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: —and all of those things being part and parcel of—

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: You know, you've got these kids—

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: —well men, that are insured for millions—

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: —because their feet are worth more—

ANGELA HARTNETT: Yeah, yeah, yeah.

JODIE WHITTAKER: –than anything.

NICK GRIMSHAW: Mm.

JODIE WHITTAKER: But their brains or the support network was seen as a secondary.

ANGELA HARTNETT: But you just said it, you know, they are grown men, but they are kids–

JODIE WHITTAKER: Well.

ANGELA HARTNETT: –because you think with the background–

JODIE WHITTAKER: This is it.

ANGELA HARTNETT: –some of them came from. No one ever understood that, that a lot were working-class lads–

JODIE WHITTAKER: Yeah.

ANGELA HARTNETT: –that came from nothing, broken families, and football. And then to suddenly earn millions. How the hell does your brain cope with that as a person.

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: Yeah, or to be, to be blamed–

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: –individually–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah

JODIE WHITTAKER: –for something and, or to be personally attacked because of–

ANGELA HARTNETT: Yeah, your race your- Yeah, yeah.

JODIE WHITTAKER: Yeah, where you're from, all of those things. When I remember footage now–

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: –of Gareth Southgate missing–

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: –I was watching a grown man miss a penalty.

ANGELA HARTNETT: Yeah, yeah, yeah.

JODIE WHITTAKER: And now when I watch it, I'm looking at a little boy.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: And you just look at him and he's a little boy.

ANGELA HARTNETT: Mm

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: And it is such a weird thing where you have that kind of hindsight—

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: —of age.

NICK GRIMSHAW: All this chat has got me really excited for the World Cup now.

[theme music plays]

NICK GRIMSHAW: Angela, tell me what dessert we have before us.

ANGELA HARTNETT: We have lemon thyme honey and polenta cake.

NICK GRIMSHAW: We have honey and lemon.

ANGELA HARTNETT: So, we have unsalted butter, honey, um, whole eggs, um, lemon, ground almonds—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —polenta, baking powder, salt, and a touch of lemon thyme. You beat everything together—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: —except the egg whites. Put your butter and your honey together, beat that really well.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Then you add the rest of your ingredients except the egg whites. Mix that all together. Then separately whip up your egg whites to a soft peak and then fold them into your mixture. Bake in the oven for about 45 minutes till nice, golden brown. And then after that you put a lovely honey and lemon syrup on top.

NICK GRIMSHAW: Mm. So what's in that? Just like honey and lemon?

ANGELA HARTNETT: Just honey and lemon juice.

NICK GRIMSHAW: Wow.

JODIE WHITTAKER: It's so good.

ANGELA HARTNETT: And then this is just yoghurt, double cream, a touch of vanilla essence.

NICK GRIMSHAW: Did you enjoy making this? Because I know you're not a dessert head.

ANGELA HARTNETT: I made it this morning at home, actually. And then Neil comes down, he goes, "Oh, you baking already?"

NICK GRIMSHAW: Aw.

[crew laughs]

ANGELA HARTNETT: And I said, "Yeah."

NICK GRIMSHAW: "Yes, I am, my darling."

[everyone laughs]

ANGELA HARTNETT: This ain't for you.

NICK GRIMSHAW: "Breakfast momentarily."

JODIE WHITTAKER: I'm going to tell you something about this dessert, though.

ANGELA HARTNETT: Yes

NICK GRIMSHAW: Yes, go on.

JODIE WHITTAKER: Can I talk about the food. If I saw this on a menu.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: I wouldn't pick it. Do you know why? 'Cause it doesn't sound like it would be sweet enough for me and it sounds—

ANGELA HARTNETT: Right.

JODIE WHITTAKER: —really grown up

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: And it's amazing.

ANGELA HARTNETT: But is it sweet enough for you?

JODIE WHITTAKER: Yeah, but that's the thing, like, to me I'm like, oh, I wouldn't pick a dessert that don't quite sound like a dessert.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, yeah, yeah.

JODIE WHITTAKER: Like, polenta to me—

ANGELA HARTNETT: I understand that.

JODIE WHITTAKER: —I'm like, mmm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mmm.

JODIE WHITTAKER: Mmm.

ANGELA HARTNETT: I think it's the syrup you need.

JODIE WHITTAKER: This is beautiful.

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: No, I, I love something that—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: —just tastes like—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: —not sugary.

ANGELA HARTNETT: No, it's not, yeah.

JODIE WHITTAKER: It's a nod.

ANGELA HARTNETT: Yeah, a little nod.

NICK GRIMSHAW: It's a nod.

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: Mm.

JODIE WHITTAKER: But it is, it's amazing. But it's—

ANGELA HARTNETT: You can take that home with you.

JODIE WHITTAKER: Oh my God, I f***** love a freebie.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah

JODIE WHITTAKER: I do.

ANGELA HARTNETT: Love that.

NICK GRIMSHAW: Mm. We have Dear England, which you can see right now, of course, but you've been in some massive TV shows that we need to talk about.

JODIE WHITTAKER: Mm.

NICK GRIMSHAW: You've been mentioning Doctor Who, we need to talk about that in a second.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But we have to talk about Broadchurch—

ANGELA HARTNETT: *[gasps]*

NICK GRIMSHAW: –as well because they were–

ANGELA HARTNETT: Oh my God.

NICK GRIMSHAW: –I mean, they were both sort of like those–

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: –that TV that becomes national conversation–

ANGELA HARTNETT: Yes, yeah, yeah, yeah.

NICK GRIMSHAW: –aren't they? Um, 8.7 million people tuned in for the finale–

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: –of Broadchurch, which is mad.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, how the hell was doing something like that when it becomes, you know, part of a national conversation when you're in something like Broadchurch?

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: I think the hindsight of it now is that it's pre-everything being uploaded at the same time.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yes.

JODIE WHITTAKER: And I've got, you know, I'm an absolute sucker for watch one ep—

ANGELA HARTNETT: Yeah

JODIE WHITTAKER: —but actually, I'll cane all 6 episodes.

ANGELA HARTNETT: Yeah

JODIE WHITTAKER: So, I do love that you can watch something in its entirety—

NICK GRIMSHAW: Right

ANGELA HARTNETT: Mm

JODIE WHITTAKER: —before someone ruins it. It was an amazing thing to be a part of, made mates for life, and had such an incredible experience. And it was, I was only 30 when we started that. Beth Latimer was such a massive character—

ANGELA HARTNETT: Mm she was huge.

JODIE WHITTAKER: —to play at that point.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm.

JODIE WHITTAKER: And it was really emotional, really beautiful. And, and, you know, the storyline was epic on so many levels and very harrowing. But yet we had this very special thing where we filmed in one of the most beautiful parts of the country—

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: —that I had no idea existed because I failed that exam.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

JODIE WHITTAKER: So Jurassic Coast, I was like—

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: “Jurassic what, babe?”

NICK GRIMSHAW: Jurassic what?

JODIE WHITTAKER: I was like, oh my God, it's like real and stuff.

[everyone laughs]

JODIE WHITTAKER: But them cliffs look fake—

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: –and the amount of people that go, “They didn't CGI them cliffs, you know?” No, they didn't CGI them.

NICK GRIMSHAW: No, they didn't.

ANGELA HARTNETT: No, no they're there.

JODIE WHITTAKER: They are there. But it was, you know, it was such a beautiful thing. But then once it comes out, you then do go, “Thank f*** I didn't tell everyone what happened.”

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: Because it actually was a really big deal–

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: –and people really wanted to know who it was.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah, yeah, yeah.

JODIE WHITTAKER: I was like, “Who have I told?”

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: Yeah, yeah, yeah.

JODIE WHITTAKER: Like in a real panic about it. But it was, yeah, it was amazing. And also, one that it was the absolute epitome of an ensemble.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: There was always loads of us.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: Heaven!

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: And do you love that? Do you love that? with the gang yeah.

JODIE WHITTAKER: Yeah, can y- it was absolutely ace.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: Someone to play heads up with.

NICK GRIMSHAW: Yeah. *[laughs]*

ANGELA HARTNETT: *[laughs]*

JODIE WHITTAKER: Someone to chuck a moon ball to.

ANGELA HARTNETT: Yeah

JODIE WHITTAKER: I bloody love a moon ball on set. Does someone want to play catch?

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: I'm just like an irritating Yorkshire Terrier because I'm literally like, "Someone, someone, someone. Anyone?"

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

JODIE WHITTAKER: There is very much like, don't make eye contact with her.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Aw here we go, got a play catch with Jodie Whittaker.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: And then the other thing we need to weigh is Doctor Who—

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: –because you became Doctor Who on Christmas Day in like 2017.

JODIE WHITTAKER: Oh yeah.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: Because that's weird because obviously I was cast different, but that's the first ep isn't it.

ANGELA HARTNETT: Mm

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: Oh, good Google search.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Thank you, I googled it. I googled it. But I mean, that is like quite a heady two things coming together–

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: –isn't it? Like being revealed as Doctor Who on Christmas Day.

ANGELA HARTNETT: On Christmas day, yeah.

JODIE WHITTAKER: Yeah.

NICK GRIMSHAW: Did you have fond memories of watching that moment happen with your family, or did you not watch it at all?

JODIE WHITTAKER: No, I did. I totally watched it. And actually, my eldest was too young and I suddenly realised that actually Doctor Who is quite scary, and everyone tells you that Doctor Who—

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: —is quite scary. But I was like, “Look, Mummy's on telly!”

NICK GRIMSHAW: *[laughs]*

JODIE WHITTAKER: But I fall out of the tardis—

ANGELA HARTNETT: Oh God.

JODIE WHITTAKER: —at the end of the episode and I suddenly was like, fail!

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah, maybe, maybe not.

JODIE WHITTAKER: Someone's really crying! But then I just took it as a compliment—

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: –that it was such good acting.

NICK GRIMSHAW: Great acting.

ANGELA HARTNETT: Yes. *[laughs]*

NICK GRIMSHAW: And then you mentioned your dad before–

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: –and you said about your dad watching it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I don't know what you're on about, but I liked it.

JODIE WHITTAKER: Oh, but he was also instantly the person that you like, it was like, “Did you tell your family?” Absolutely not.

ANGELA HARTNETT: *[laughs]*

JODIE WHITTAKER: I am not telling. He is a complete social hand grenade.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

JODIE WHITTAKER: And it was like, there is, you know, I'm really good at storyline secrets, but not telling anyone you've been cast—

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Right.

JODIE WHITTAKER: —was a really important thing because—

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: —you know, when he found out, he was in a pub. So, I was like, oh, this is is a nightmare.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

JODIE WHITTAKER: But thank God he didn't know until it went on telly.

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: And they've been like mad supportive with, with, what you have wanted to do?

JODIE WHITTAKER: Yeah, amazing, absolutely amazing in the sense that as a kid, there was never, me and my brother were never treated like, you know, my brother's massively into sport and, you know, growing up cricket was absolutely his life and it was, in some environments, sport and drama could be treated as hobbies.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: And we were never kind of, that was, we were never given a limitation.

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: Mm.

JODIE WHITTAKER: If that is what we wanted to do or pursue. I don't know, sometimes there's a, it's difficult 'cause the world has changed so much, but back in 1998 or '96, I can't remember. '98 I think, when I was doing my GCSEs, the idea that you put all your eggs in one basket seemed foolish.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: It was like, have a backup plan, have a this—

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: —have a that. Whereas my mum and dad were always of the attitude was like, well, it's a long life.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: The backup plan can come when you're 25, 30, 50.

ANGELA HARTNETT: Yeah, yeah, sure.

NICK GRIMSHAW: Mm-hm. I'm always fascinated by acting because the idea of embodying someone else for a period of time.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Because you're not doing it for the day, we watch the film.

ANGELA HARTNETT: Yes

NICK GRIMSHAW: Because I feel like I could get into character on a Tuesday, but about, oh, I don't know if that's right on the Wednesday.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: You know what I mean?

JODIE WHITTAKER: You've already peaked.

NICK GRIMSHAW: Peaked.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: But I read somewhere that you describe yourself as a technical actor. What does that mean?

JODIE WHITTAKER: Well, I don't know. When have I said that?

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

JODIE WHITTAKER: I think I was like, I've gone like, through the thesaurus.

NICK GRIMSHAW: I'm a technical actor. *[laughs]*

ANGELA HARTNETT: *[laughs]*

JODIE WHITTAKER: I think I'm really great. I once said mercurial in an interview, and then when I read it back, I was like, I actually think I used it in the wrong way. *[laughs]*

NICK GRIMSHAW: I used it wrong.

JODIE WHITTAKER: Wait I think I think that word means something else.

NICK GRIMSHAW: Something else.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: But how do you get in and out? Is there always— Is it always the same for, you know, different characters? Always a different way?

JODIE WHITTAKER: I always think I don't necessarily have a massive process that is, I have to do this, and I have to do that.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: But then I find myself in situations where I go, oh no, if these things aren't in place, I actually find myself a bit wobbly.

NICK GRIMSHAW: Right.

JODIE WHITTAKER: So, there's one thing which a load of DOPs thought was a joke because I would turn up and I'd be like, "Has anyone got yellow tape?" And they're like, "I'm sorry, what?"

ANGELA HARTNETT: *[laughs]*

JODIE WHITTAKER: I was like, "Has anyone picked yellow tape?" And basically, when you have to hit your mark on set—

NICK GRIMSHAW: Uh-huh

ANGELA HARTNETT: Oh yeah.

JODIE WHITTAKER: —you get assigned a colour. And straight away I'm like, "Has anyone picked yellow?" And there is something, I won't hit it, if it isn't, but I am so capable of hitting it that once Suranne was accidentally slightly a toe on my mark during Frauds, I absolutely bashed her out of the way.

[everyone laughs]

JODIE WHITTAKER: I didn't know I'd done it though, 'cause I was like, I can naturally hit it, it's there, I can see it without looking. And I absolutely took her out and she went, “F***** hell!”

[everyone laughs]

JODIE WHITTAKER: I was like, “Oh, I think you might have been a bit on my mark,” she went, “Yeah I might’ve been! Just, just adjust.” I was like, “Do you know what, I can't. It's there.” So, I think I've tried to make myself sound less of a bellend, by saying I'm a technical actor.

NICK GRIMSHAW: Technical actor.

[theme music plays]

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

JODIE WHITTAKER: Fried.

ANGELA HARTNETT: What's your favourite sandwich filling?

JODIE WHITTAKER: Nutella.

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

JODIE WHITTAKER: Dauphinoise.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: What's your favourite herb?

JODIE WHITTAKER: Dill.

ANGELA HARTNETT: Oh, I like dill.

NICK GRIMSHAW: What's your favourite colour of wine?

ANGELA HARTNETT: *[laughs]*

[crew laughs]

JODIE WHITTAKER: Yellow.

[everyone laughs]

JODIE WHITTAKER: Like, but I love a really, I love a Chardonnay. So, if it comes golden—

NICK GRIMSHAW: Mm.

JODIE WHITTAKER: —nectar colour, *[gasps]*.

ANGELA HARTNETT: Yeah, yeah, yeah

NICK GRIMSHAW: Mm.

JODIE WHITTAKER: In absolute heaven.

NICK GRIMSHAW: Nectar.

ANGELA HARTNETT: What dish do you miss the most when you're away from home?

JODIE WHITTAKER: One-pot pasta.

ANGELA HARTNETT: One-pot pasta?

JODIE WHITTAKER: Like Anna Jones, one-pot pasta.

ANGELA HARTNETT: Yeah, yeah nice.

NICK GRIMSHAW: One-pot pasta.

ANGELA HARTNETT: Yeah, got it.

NICK GRIMSHAW: What is the best flavour of crisp?

JODIE WHITTAKER: A Skip.

NICK GRIMSHAW: Dissolvable.

[crew laughs]

JODIE WHITTAKER: Is it, is it a crisp?

NICK GRIMSHAW: What is it?

JODIE WHITTAKER: Is it a Jaffa Cake?

NICK GRIMSHAW: You don't know.

JODIE WHITTAKER: It's like Jaffa Cake, maybe not. Wait there, roast chicken walkers.

NICK GRIMSHAW: Oh!

ANGELA HARTNETT: Oh okay

NICK GRIMSHAW: No, you can have Skips.

JODIE WHITTAKER: It's Skips.

NICK GRIMSHAW: Skips, Skips are crisps, yeah.

ANGELA HARTNETT: Yeah. What is your favourite chocolate bar?

JODIE WHITTAKER: A Ritter Sport.

NICK GRIMSHAW: I love Ritter Sport.

JODIE WHITTAKER: Ritter, sorry. Ritter Sport.

NICK GRIMSHAW: Yeah Ritter Sport.

JODIE WHITTAKER: A hazel- Um, like a whole nut Ritter Sport.

NICK GRIMSHAW: Yeah, yeah love a Ritter sport.

ANGELA HARTNETT: Oh okay.

NICK GRIMSHAW: You know Ritter Sport, like the square ones?

ANGELA HARTNETT: I don't know.

NICK GRIMSHAW: They're always by the till, aren't they?

JODIE WHITTAKER: They're like, a bit posh.

ANGELA HARTNETT: Oh, I need to go to source that one, oh okay.

NICK GRIMSHAW: Yeah, a bit posh.

JODIE WHITTAKER: A little bit posh.

ANGELA HARTNETT: Okay alright.

NICK GRIMSHAW: And sport makes me think, diet.

ANGELA HARTNETT: It's not really chocolate *[laughs]*

NICK GRIMSHAW: Weight drops off. Sport? Why do they call sport?

JODIE WHITTAKER: Why is it called Ritter Sport?

NICK GRIMSHAW: Ritter Sport.

JODIE WHITTAKER: Why is it called that.

NICK GRIMSHAW: I don't know, but I always think they're like good for you.

JODIE WHITTAKER: Or a Toblerone because it's holiday.

ANGELA HARTNETT: Yeah, holiday feeling.

NICK GRIMSHAW: Yes, yes. What is your favourite Sunday roast?

JODIE WHITTAKER: Oh, um, beef.

NICK GRIMSHAW: Beef.

JODIE WHITTAKER: But, but, like any roast, but if they edit a Yorkshire pudding because you're not having the appropriate one, that'll piss me off.

NICK GRIMSHAW: Yeah, just have a Yorkshire pudding.

JODIE WHITTAKER: Yeah, you know, but roast beef.

NICK GRIMSHAW: We need to stop that rule.

ANGELA HARTNETT: Yeah, yeah.

JODIE WHITTAKER: Yeah

ANGELA HARTNETT: I didn't make it up.

NICK GRIMSHAW: No, I know, I know, sorry Ange, sorry Ange.

[everyone laughs]

[theme music plays]

NICK GRIMSHAW: Jodie, we come to your end of the show question for your chance to win this Waitrose goodie bag. As brilliantly–

JODIE WHITTAKER: *[laughs]*

NICK GRIMSHAW: –and delicately–

[everyone laughs]

NICK GRIMSHAW: –displayed by Angela Hartnett.

ANGELA HARTNETT: It's such a s*** trolley.

NICK GRIMSHAW: We need a new trolley.

ANGELA HARTNETT: I'm sorry.

JODIE WHITTAKER: Here comes Debbie McGee. *[laughs]*

NICK GRIMSHAW: There she is, Debbie McGee. Um, Jodie, the end of the show question, for your chance to win that goodie bag. Um, we would like you to fulfil your destiny if you could describe your perfect pub. We would like to know what snacks you may have in, what the interior's looking like. Are you showing sport? Is there music on? Describe the perfect pub, and if we like the sound of it and we want to go, the bag is yours.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: Okay, so my perfect pub would be— The snacks would be like Perello olives.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: I love a chubby olive—

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: —with a spicy kick.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Okay, yeah.

JODIE WHITTAKER: So, it'd be that. And I also think it sets the tone. It's not a, you know, it's not like s***** little—

NICK GRIMSHAW: *[laughs]*

JODIE WHITTAKER: —cracklingy stuff.

ANGELA HARTNETT: Yeah, yeah, yeah.

JODIE WHITTAKER: I'm not into that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

JODIE WHITTAKER: Yeah. I'm not into that. I want it to be a bit, a little bit elevated.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: Um, there would be a lot of the candles on the table. Lighting would be essential for me. So, I want it to feel slightly like you walk in thinking, is this an old man's pub that feels really familiar? But then actually for the kids, there's a load of like board gamey stuff.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: But then also there's loads of like slight bookcasey stuff, a lot of melted kind of a candle.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Oh yeah

JODIE WHITTAKER: But I love a gastropub, right?

NICK GRIMSHAW: Mm-hm

ANGELA HARTNETT: Right.

JODIE WHITTAKER: So even though people can sit and feel at home in this pub, they have to be able to eat really good food—

ANGELA HARTNETT: Yeah

JODIE WHITTAKER: —with an excellent wine list.

NICK GRIMSHAW: Oh yes

ANGELA HARTNETT: Yes.

JODIE WHITTAKER: Because wine pairing with whatever is being served is essential. And also, I really love a gin collection.

ANGELA HARTNETT: Oh

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: So behind, we want proper whiskies. You can't just offer 2 types of gin, and you can't just have 2 whiskies. You have got to have that moment where you walk in and go, “F***** hell, never heard of that.”

ANGELA HARTNETT: That’s a lot of whisky.

JODIE WHITTAKER: “I've never heard of that.”

ANGELA HARTNETT: Yeah, yeah, yeah.

JODIE WHITTAKER: You know, that's an amazing thing. And someone saying, you know, "Why don't you try this?"

NICK GRIMSHAW: Mm-hm

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: "It's from, Filey."

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: *[laughs]*

JODIE WHITTAKER: "No, I'm alright."

[everyone laughs]

JODIE WHITTAKER: "I'll have that Japanese one, please." But you know, all of that, I kind of, I would like people to feel like what they're walking into is home, but then they have an experience—

NICK GRIMSHAW: Mm-hm.

JODIE WHITTAKER: —that you're not gonna get, that there's worth spending your money and leaving the house for.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yes.

JODIE WHITTAKER: That is mine. Come on.

NICK GRIMSHAW: Yeah, that is yours.

[applause]

NICK GRIMSHAW: That was good. That was like a pitch.

JODIE WHITTAKER: It's a pitch. I would've done it.

NICK GRIMSHAW: That was like a pitch.

JODIE WHITTAKER: That's my other life.

ANGELA HARTNETT: Yeah

JODIE WHITTAKER: So, like my other life, I would be like, 'cause I said to my mum and dad, you know, if I don't do it—

NICK GRIMSHAW: Uh-huh.

JODIE WHITTAKER: —I can always run a pub.

NICK GRIMSHAW: I want to do that.

ANGELA HARTNETT: Yeah.

JODIE WHITTAKER: Like my gran and granddad, my dad was brought up in a pub.

[theme music plays]

ANGELA HARTNETT: Mm.

JODIE WHITTAKER: He lived above it his entire life.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Oh, after that description—

JODIE WHITTAKER: It's in the blood, it's in the blood.

NICK GRIMSHAW: —I want you to do that, Jodie

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Please. I wanna go there.

ANGELA HARTNETT: I do, I'll cook, it'll be fine.

JODIE WHITTAKER: It's called the Northern Star.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: *[laughs]*

JODIE WHITTAKER: *[laughs]*

NICK GRIMSHAW: Come on I want it to happen, please. A round of applause for Jodie Whittaker.

[applause]

NICK GRIMSHAW: Thank you, Jodie.

ANGELA HARTNETT: Thank you, Jodie.

JODIE WHITTAKER: Oh, there's loads.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: There's loads.

JODIE WHITTAKER: Not quite a Skip.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: It's substantial. They're amazing though.

ANGELA HARTNETT: They're really—

NICK GRIMSHAW: They're actually amazing.

NICK GRIMSHAW: Hey, that was a good episode.

ANGELA HARTNETT: Yeah, she was brilliant.

NICK GRIMSHAW: Really liked Jodie.

ANGELA HARTNETT: I love her mum having a little sandwich if her husband's cooking.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah, me too.

ANGELA HARTNETT: She was brilliant.

NICK GRIMSHAW: I loved her talking about her dad and stuff. We loved her. So, thank you to Jodie for coming on. Um we've got a really nice email this week that I would share from you. It's from Sky, uh, who's all the way in Sydney

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Uh, saying, “Hi Nick and Angela and the entire Dish team, thank you for such a joyful podcast. I started listening shortly after I was diagnosed with a bit of a complex cerebral aneurysm. Suffice to say, things got pretty serious, and surgery was my only option. Thankfully, in February 2025, my surgery went well, though my recovery was harder than expected, so podcasts became a refuge. Having spent 5 years in my 20s in the UK, Dish brought back the warmth of that time, the friendships, the humour, and the oddly soothing ritual of a slow browse through a Waitrose.”

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: It's nice to have a mooch, yeah. “Uh, when my body recovered, your show became food for the soul, and it still is. Uh, lots of love, Sky from Sydney.” Sky, that is the nicest email.

ANGELA HARTNETT: Lovely email.

NICK GRIMSHAW: Thank you, Sky.

ANGELA HARTNETT: Thank you. I'm glad you're recovering well.

NICK GRIMSHAW: Yeah, same. Absolutely.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I'm glad that we could, uh, provide some entertainment—

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: —make you feel like you were browsing through a supermarket.

ANGELA HARTNETT: Aw thank you Sky.

NICK GRIMSHAW: And thank you, Sky. If you do want to contact us, uh, you can do on socials, you can email us dish@waitrose.co.uk. Uh, thank you for being with us, and we will see you next week for more.

[theme music plays]

NICK GRIMSHAW: Bye.

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](https://www.waitrose.com/dishrecipes) for all the ingredients and the recipes. Dish from Waitrose is a Cold Glass Production.

VOICEOVER: Waitrose, the home of food lovers.