

Jennifer Garner joins us for the ultimate Mother's Day roast beef



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: And welcome to today's episode, which is going to be a Mother's Day special of sorts.

ANGELA HARTNETT: Of Dish.

NICK GRIMSHAW: Not Mother's Day today.

ANGELA HARTNETT: No, obviously.

NICK GRIMSHAW: Um, Mother's Day-

ANGELA HARTNETT: But we're early.

NICK GRIMSHAW: -is a week on Sunday. We're early. We're prepping. Think of this time of the year as like the advent of Mother's Day.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: You know, everyone will be opening their little Mother's Day-

ANGELA HARTNETT: Yeah exactly

NICK GRIMSHAW: -calendars each morning. What have I got?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh, potpourri.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Other mum things. Hey, speaking of mums-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -my mum was here the other day.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And when we left, she was like, 'I can't get over Angela. She's gorgeous.'

ANGELA HARTNETT: Oh, bless Eileen.

NICK GRIMSHAW: She was like, 'She's gorgeous.'

ANGELA HARTNETT: Aw

NICK GRIMSHAW: And then when I got home, Mesh was like, 'She is gorgeous.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: I was like, 'Relax, everyone.'

[crew laughs]

ANGELA HARTNETT: 'What about my new glasses?'

NICK GRIMSHAW: They were like-

ANGELA HARTNETT: That's what you were saying.

NICK GRIMSHAW: They were like.

ANGELA HARTNETT: 'What about me?'

NICK GRIMSHAW: They were like, 'Oh, she's gorgeous.' Mesh was like, 'Very attractive woman.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: ‘Very attractive.’ My mum was like, ‘Very attractive.’

[crew laughs]

NICK GRIMSHAW: I was like- But she had a nice time here.

ANGELA HARTNETT: She had a good time. She enjoyed it, yeah?

NICK GRIMSHAW: Yeah, she did, yeah.

ANGELA HARTNETT: She got into it, didn't she? We fed her.

NICK GRIMSHAW: She had a wine. Yeah, yeah, yeah.

ANGELA HARTNETT: I was making Neil laugh. I said, ‘You got to admire Eileen. She's 82. She got off that train, straight in there. Cup of tea, next minute, glass of rosé.’

NICK GRIMSHAW: She went-

ANGELA HARTNETT: She's away!

NICK GRIMSHAW: When my mum was there, I said, ‘Do you want a tea? Do you want coffee? Do you want wine?’ She went, ‘Oh, I shouldn't have wine because no one else is having it.’ I said, ‘Do you not want wine?’ She went, ‘No, I'll have it, but-’

ANGELA HARTNETT: *[laughs]*

[crew laughs]

ANGELA HARTNETT: I just said you shouldn't.

NICK GRIMSHAW: She was like, 'No, no.' I said, 'Once you're 82-

ANGELA HARTNETT: Do what you want.

NICK GRIMSHAW: -get on it.' I've just been away with my mum for a few days. And she was like saying uh, 'Oh, I've not SPF-ed my face.' And she was like, 'Who cares?'

[Crew Laughs]

NICK GRIMSHAW: She was like, 'F*** it.' She was like 'I'm 83 soon.'

ANGELA HARTNETT: [laughs]

NICK GRIMSHAW: We went for a walk around- We went to Marrakesh-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and we were walking around the main souk. And she's had a mad experience of a market with like, you know, people flying past on motorbikes-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and people selling stuff and donkeys and people on a horse. It's like full on.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Stressful situation, especially if you're in your 80s.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: And my mum was like, 'I can't wait to get back to the hotel.' She said, 'Need a brandy,' she went, 'And a fag.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: She said, 'I've never smoked, but I could start.' And then the other thing she said was-

ANGELA HARTNETT: How bizarre.

NICK GRIMSHAW: -she went, 'I might get a tattoo this year.'

ANGELA HARTNETT: Oh, wow.

NICK GRIMSHAW: Yeah. So maybe we could get a Mother's Day tattoo-

ANGELA HARTNETT: Yeah tattoo, lovely.

NICK GRIMSHAW: -for Eileen. Do you go big on Mother's Day?

ANGELA HARTNETT: We would go- I would go down to see mum. We'll go out for the day, or I'll cook or something.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: She'll come up and see and we get her brother and sister over and cousin. Yeah-

NICK GRIMSHAW: What, your brother will come from America for Mother's Day.

ANGELA HARTNETT: No, her brother and sister.

NICK GRIMSHAW: Oh right, okay I was gonna say yeah.

ANGELA HARTNETT: What we tend to do, if there's an occasion, we invite everyone-

NICK GRIMSHAW: Mm-hm

ANGELA HARTNETT: -because then it's easy to have it in one house rather than everyone go, you know.

NICK GRIMSHAW: Right, right, right.

ANGELA HARTNETT: And then you sort of tick all the boxes.

NICK GRIMSHAW: Mm-hm

ANGELA HARTNETT: And we all go on the WhatsApp, 'That's done for another month.' We've seen everyone-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: -we all exchanged our news, although you do that on a daily basis-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -to the point some of us have WhatsApp outside the family WhatsApp where we go. 'Did you see that on the family WhatsApp?'

NICK GRIMSHAW: Oh do you?!

ANGELA HARTNETT: *[laughs]* Now I've given the secret.

NICK GRIMSHAW: Do you?!

ANGELA HARTNETT: Yeah, all us cousins have another WhatsApp outside the uncles and aunts. No, we don't. I'm joking.

NICK GRIMSHAW: No, she doesn't.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: She definitely doesn't. Well, today we're going to do Mother's Day celebration.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: So, If you are thinking, should do something for Mother's Day.

ANGELA HARTNETT: Mother's Day.

NICK GRIMSHAW: Maybe maybe a big get together.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Or maybe just making your mum, not just!

ANGELA HARTNETT: No.

NICK GRIMSHAW: But making your mum, um, you know a nice-

ANGELA HARTNETT: Something special.

NICK GRIMSHAW: A nice special dinner.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um that's what we're going to do today. We're going to have today a really nice, roast beef with Hasselback potatoes.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: With a chimichurri sauce.

ANGELA HARTNETT: Chimichurri sauce, yeah.

NICK GRIMSHAW: Which I'm so ready for. We're going to give it to Jennifer Garner.

ANGELA HARTNETT: I know. We are.

NICK GRIMSHAW: Who's our guest today.

ANGELA HARTNETT: She's, huge-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Superstar.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Um, and also, we're going to give her Yorkshire puddings as well.

NICK GRIMSHAW: Oh, really?!

ANGELA HARTNETT: Yeah. With some gravy-

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: -a little bit of Englishness in there, a little bit of horseradish on the side-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -which I know you're a fan of so-

NICK GRIMSHAW: Huge.

ANGELA HARTNETT: She's got everything.

NICK GRIMSHAW: Um, so today with Jennifer, there's a lot to talk about. We're going to talk about Mother's Day-

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: -of course. She's also a really keen cook. She posts a lot-

ANGELA HARTNETT: On her Instagram, doesn't she?

NICK GRIMSHAW: Cooking videos that she does. Yeah. So, we need to talk about that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: She's also got a brand new series of The Last Thing You Told Me. Um, so lots to talk about. But yeah, keen, great cook. Um, and it's not Mother's Day in America, I don't think till May.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So slightly hysterical for the American listeners.

ANGELA HARTNETT: Yes, but you know.

NICK GRIMSHAW: But get into it! Why not have two months prep? It'll take you two months to figure out how to do these potatoes.

ANGELA HARTNETT: *[laughs]* Tell me about it.

NICK GRIMSHAW: Do you know what I mean? We have Jennifer Garner joining us in a second. But before we do, I would like to talk to you about hake.

ANGELA HARTNETT: Oh, would you?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: What do you know about hake?

NICK GRIMSHAW: They have it more in chippies now.

ANGELA HARTNETT: *[laughs]* Well done on reading your cards.

NICK GRIMSHAW: Read my card. There's something about a date.

ANGELA HARTNETT: What's he similar to? What type of other fish?

NICK GRIMSHAW: Hake. It's like a white cod-y friend. Right?

ANGELA HARTNETT: Yeah, exactly. There you go.

NICK GRIMSHAW: Yeah?

ANGELA HARTNETT: It's quite white flake. It's much softer than cod, not as firm. Used a lot in Spain, I mean, the Spanish are the biggest prod- Um, eaters of hake all over, especially in places- Have you been to San Sebastian yet?

NICK GRIMSHAW: I have not.

ANGELA HARTNETT: Well, when I take you, you'll see hake is on every menu. And one of the things they do is they have these little hake cheeks. It's a real delicacy.

NICK GRIMSHAW: Oh, yeah.

ANGELA HARTNETT: You might have had them.

NICK GRIMSHAW: I've had cod cheeks

ANGELA HARTNETT: Our friend Thomas, who runs BRAT and Mountain, he sometimes puts them on, because his restaurants very much feel that sort of Spanish vibe. And they have them in like a butter sauce-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -or slightly pickled.

[*timer sounds*]

ANGELA HARTNETT: Oh shoot!

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: And that's the beef for Jennifer. Just going to check that in a minute.

NICK GRIMSHAW: Jennifer's beef alarm.

ANGELA HARTNETT: Um.

NICK GRIMSHAW: [*in a dramatic voice*] Jennifer's beef alarm.

ANGELA HARTNETT: [*laughs*] Jennifer's beef alarm. Um, and so, it's you know it's really ver- You know, it's beautiful in Spain, they use every element of it. So we're using it a lot more in fish and chips now, you see it a lot more in our chippy. But it's a beautiful fish, you can use it like cod. You can steam it in the oven. It takes lots of nice spice, sometimes we do it with a nice little hazelnut pesto on top.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Lovely with the green sauce as well.

NICK GRIMSHAW: So you want- You wouldn't pan fry a hake? My mum actually said the other day, she said, 'I meant to ask Angela about white fish.'

ANGELA HARTNETT: Yeah, you can pan fry it-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But always skin side down first.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Always. And the way I sort of think to do it is put it in a pan that can go in the oven. So a nice bit of olive oil, nice and hot, skin side down, let it sort of, um, firm up and crisp up before you start moving it and then finish it, then turn it-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and then finish it in the oven.

NICK GRIMSHAW: In the oven.

ANGELA HARTNETT: But your mum won't believe me, so I'll have to show her one day. A piece of hake, your standard, sort of, you know, whatever, 150g, 130g, that will take about five, six minutes to cook.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: I know Eileen will want to put it in for half an hour,

NICK GRIMSHAW: She'd wanna leave it. Yeah, yeah.

ANGELA HARTNETT: But it's great, it takes like- You know, chorizo. It's lovely with spices, all those things. I think it's really great on a- We love a Puttanesca sauce, but if you made a really loose Puttanesca sauce, with hake, it really goes well.

NICK GRIMSHAW: Mm, yeah.

ANGELA HARTNETT: And it's easy. It's a lovely fish. We should eat more hake.

[theme music begins to play]

NICK GRIMSHAW: Okay, well, thank you, Angela, for the hake news. Um, let's get in our guest, Jennifer Garner.

[studio cheering and applause]

JENNIFER GARNER: Hi, how are you!

NICK GRIMSHAW: Hi. Welcome.

JENNIFER GARNER: Hello. How are you Nick?

NICK GRIMSHAW: I'm good.

JENNIFER GARNER: Hi Angela!

ANGELA HARTNETT: Hi Jennifer! Lovely to see you!

NICK GRIMSHAW: Are you okay?

JENNIFER GARNER: Yeah, I am. I'm so excited.

NICK GRIMSHAW: Oh good!

JENNIFER GARNER: Everybody, all during my press, people have been so excited for me that I get to do this podcast.

ANGELA HARTNETT: Oh, that's fantastic.

JENNIFER GARNER: So happy to be with you!

NICK GRIMSHAW: Oh my God, thank you for being here.

JENNIFER GARNER: Yeah!

NICK GRIMSHAW: Well, we've been dead excited you were coming. You sit, Jen, down-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -I'll get you a drink.

ANGELA HARTNETT: Come this way, Jen.

NICK GRIMSHAW: We're going to have a little non-alcoholic. It's like a sparkling tea.

JENNIFER GARNER: As you prefer.

ANGELA HARTNETT: How's all your press going? Busy, busy?

JENNIFER GARNER: It's been great.

NICK GRIMSHAW: Have you been doing like a junket situation?

JENNIFER GARNER: I've done some junkets.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Oh, you've done a junket?

JENNIFER GARNER: *[laughs]*

[theme music plays]

NICK GRIMSHAW: Joining us on Dish today, we have a Golden Globe winning actor, um who could also make pasta-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -from scratch. They have a pretend cooking show, but today they're on our a very real one.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Please, a round of applause for Jennifer Garner, everybody.

[studio applause and cheering]

ANGELA HARTNETT: Woo!

NICK GRIMSHAW: Hello.

JENNIFER GARNER: Hello.

ANGELA HARTNETT: Hey..

NICK GRIMSHAW: Hi. Well, thank you for coming to see us at Dish.

JENNIFER GARNER: Yes, *[laughing]* I'm so happy to be here.

NICK GRIMSHAW: Oh, my God. We're so happy you're here. How is life for you at the moment. How is everything going?

JENNIFER GARNER: Oh, really, oh, my gosh. It's been kinda rocketship-y

NICK GRIMSHAW: Uh-huh.

JENNIFER GARNER: -but great.

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: Lovely. Kind of a, a, lot of things happening at the same time.

NICK GRIMSHAW: And is that a good thing?

JENNIFER GARNER: I mean, it's, it's chaos of my own design.

NICK GRIMSHAW: Yeah *[laughs]*

JENNIFER GARNER: So yes, it is a very nice thing, and it will calm down.

NICK GRIMSHAW: Okay, good.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That's good to know. And you're here to talk about your brand new series of your new show-

JENNIFER GARNER: Yes!

NICK GRIMSHAW: -which we will talk about in a little bit.

JENNIFER GARNER: Okay.

NICK GRIMSHAW: How is it coming to, the UK and, and doing the whole press situation? Do you get time off or are you just sort of you know shoved into rooms with the likes of us?

JENNIFER GARNER: In this case, I have not had any time off, really. Well, I did- that's not true, I did have um, I had tea.

NICK GRIMSHAW: Yes.

JENNIFER GARNER: I had high tea and Claridge's.

NICK GRIMSHAW: Oh, yes.

JENNIFER GARNER: Um, and here's something you will appreciate. So we had high tea and we had the sandwiches and the scones and blah, blah, blah, blah. We ate it all. We drank it all. We did it all. And then we walked straight from there to dinner.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: Respect.

JENNIFER GARNER: And had two pastas-

NICK GRIMSHAW: Uh-huh.

JENNIFER GARNER: -and fish and two salads. And that was a bit much.

ANGELA HARTNETT: Yeah, that's quite a lot.

[crew laugh]

JENNIFER GARNER: But no, you soldier on.

NICK GRIMSHAW: Yeah, you did it, yeah.

JENNIFER GARNER: You have to be brave sometimes.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JENNIFER GARNER: And we did. And we ate it all.

NICK GRIMSHAW: Well, thank you. Thank you for being brave. Yeah.

JENNIFER GARNER: And they said, 'Oh, are you done with this pasta?' We were, 'No!'

NICK GRIMSHAW: No.

ANGELA HARTNETT: *[laughs]*

JENNIFER GARNER: 'Put it back, please.'

NICK GRIMSHAW: 'I'm not. Thank you so much.'

ANGELA HARTNETT: 'Don't take it.' Yeah.

JENNIFER GARNER: Yeah.

NICK GRIMSHAW: I love afternoon tea, and I love that that's a thing people do when they come to UK, because I can't remember the last time I had an afternoon tea.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But when you list it like that, like cake, scones. Ange, do you have anything- Because Angela's brother lives in New York-

ANGELA HARTNETT: Mm.

JENNIFER GARNER: Oh.

NICK GRIMSHAW: -so you'll go to New York. Is there anything that you have that's quintessentially American when you go to the States-

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: -where you're like, 'They do that good.'

ANGELA HARTNETT: Well, I do love a slice.

NICK GRIMSHAW: Yeah.

JENNIFER GARNER: Oh, yeah.

ANGELA HARTNETT: I love going downtown, you know, into sort of you know-

JENNIFER GARNER: Is it like Joe's?

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: What do you go for? Romano's-

ANGELA HARTNETT: One of the old types. Or even now in Brooklyn, there's some of those amazing-

JENNIFER GARNER: Oh, of course. The one that starts with G-

ANGELA HARTNETT: Yeah, I can't remember. I just asked my nephew, so I'm like, 'Come on, where's the next slice?'

NICK GRIMSHAW: *[laughs]*

JENNIFER GARNER: Yeah.

ANGELA HARTNETT: And they know because they eat all of that.

JENNIFER GARNER: And bagels.

NICK GRIMSHAW: Come on!

ANGELA HARTNETT: Exactly.

JENNIFER GARNER: When I, when I lived in New York and I worked at a restaurant-

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: -part of my job for Sunday Brunch-

ANGELA HARTNETT: Mm.

JENNIFER GARNER: -was I would stop, I'd get to ride a cab, they'd paid for my cab.

ANGELA HARTNETT: Oh, wow.

JENNIFER GARNER: And I would stop at H&H bagels-

ANGELA HARTNETT: Oh nice!

JENNIFER GARNER: -and pick up like several dozen bagels-

NICK GRIMSHAW: Uh-huh.

JENNIFER GARNER: -for the brunch.

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: And they would, while I was waiting, they bagged them up, they would give me whatever was hot out of the oven.

ANGELA HARTNETT: Oh, nice!

JENNIFER GARNER: And I still remember just standing there and like [*makes eating sounds*]

ANGELA HARTNETT: Yeah, yeah, yeah.

JENNIFER GARNER: Just like I'd have one after the other.

ANGELA HARTNETT: I do love- No, but I love the bakeries. I like Sullivan Street bakery.

JENNIFER GARNER: Oh, yeah!

ANGELA HARTNETT: And then we go down to Clinton Street.

JENNIFER GARNER: Yes, yes, yes.

ANGELA HARTNETT: I mean, I'm never queued for anything in this country. But for some reason in New York, I'm happily queuing.

NICK GRIMSHAW: Yeah.

JENNIFER GARNER: It's become quite normal to-

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: Yeah. When I was a hostess, back then, you know, you didn't have- People now take reservations very seriously.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Mm.

JENNIFER GARNER: But I would have a full set of reservations for 6:30. And if you walked in at 6:15 and there was one table available, I would give it to you. And just I'd keep everyone waiting.

ANGELA HARTNETT: Wow.

JENNIFER GARNER: Isn't that awful?

[crew laughs]

NICK GRIMSHAW: *[laughs]*

JENNIFER GARNER: I was told to do that.

ANGELA HARTNETT: Right.

JENNIFER GARNER: It wasn't like- I wasn't like masochistic.

NICK GRIMSHAW: *[laughs]*

JENNIFER GARNER: And I would just say, 'Oh, let me show.'

ANGELA HARTNETT: To get that sort of vibe.

JENNIFER GARNER: Yeah, they wanted everyone.

ANGELA HARTNETT: Yeah that they've got you.

NICK GRIMSHAW: Yeah crazy!

JENNIFER GARNER: And I had to merchandise the restaurant. I had to put the beautiful people in one area.

ANGELA HARTNETT: Oh, yeah, I've heard that.

JENNIFER GARNER: Yes!

NICK GRIMSHAW: Really?

JENNIFER GARNER: Yes.

NICK GRIMSHAW: Wait, so how-

ANGELA HARTNETT: It happens in this country, excuse me-

NICK GRIMSHAW: What, what, what? It happens here. So they put the hot people by the front?

JENNIFER GARNER: Yes! You put the beautiful people in certain tables. You put celebrities in certain tables. And if, if somebody even mildly famous walked in-

NICK GRIMSHAW: Uh-huh.

JENNIFER GARNER: I would basically just take- Well, somebody actually very famous used to come in all the time.

NICK GRIMSHAW: Mm-hm.

JENNIFER GARNER: Steve Martin would come in-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Oh, wow.

JENNIFER GARNER: -and he had a table that he liked.

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: It was table five.

NICK GRIMSHAW: Uh-huh.

JENNIFER GARNER: I would have to go to those people and say, 'I am moving you to the bar, and I'm going to buy you some Calamari-

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: -and that's going to be on me.' I was 22.

NICK GRIMSHAW: Steve Martin's here move!

JENNIFER GARNER: I, I was like, 22. Just like, 'I'm going to be-' People were like, 'Wait, I'm in the middle of a date. You're moving me?'

ANGELA HARTNETT: Yeah, yeah, yeah.

JENNIFER GARNER: ‘Yes, I am!’

ANGELA HARTNETT: But they always call it certain restaurants, big restaurants, they call it Siberia. 'Cause they have the real inner area-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: -that they sit everyone that wants to be seen. And then if you're sat outside that, you're basically sat in Siberia.

NICK GRIMSHAW: Siberia!

JENNIFER GARNER: Okay for us, it was if you were a circle.

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: So as we were writing people's names down, if we put a circle next to them, they got seated in Siberia.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Oh! I am desperate. I'm going to rethink every restaurant I've ever been in now.

ANGELA HARTNETT: Yeah, now think, yeah/

NICK GRIMSHAW: Yeah, ‘Sorry, you're ugly, at the back.’

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Hey, I've, I've spoken to actors before, who said that they found working in restaurants and working with people really helpful.

JENNIFER GARNER: It is so helpful. It's just in life, it's helpful.

NICK GRIMSHAW: Because you're just learning about people, right?

JENNIFER GARNER: Yeah, of course. Well, and also it's just you're part of a team.

NICK GRIMSHAW: Mm-hm.

JENNIFER GARNER: Anytime you are part of a team, because you become, if you are lucky enough to be in the position as an actor that you're being interviewed

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: Then you are kind of the tip of a spear, right? But if you see yourself that way instead of just in the muck of the team, I think you've, kind of, screwed up somewhere along the way.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Yeah. Good, great research.

ANGELA HARTNETT: I love that. I do. And also you're getting your real confidence there.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: I think anyone who does waiting at any stage in their life, but especially when they're younger, really gets their confidence going because you have to make eye contact with people.

JENNIFER GARNER: Oh.

ANGELA HARTNETT: You have to have a conversation. I think it's brilliant for building that, for building that stuff.

JENNIFER GARNER: I've had more nightmares-

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: -about my days as a hostess, more work nightmares than I have had actor's nightmares. I've had a lot of actor's nightmares, but I will still just be like, 'There's an hour and a half, wait!'

[studio laughter]

JENNIFER GARNER: You know and everyone's mad at me! I still have that dream.

ANGELA HARTNETT: We always have, at Christmas, because we don't- At Murano, we don't really have a big bar area. And Laura, who was the manager at the time would drag me out, she says, 'Right, you got to come and perform.' I said, 'What?' She said, 'You got to come and talk to these people. I've got to move them off that table.' Or if people are at the bar waiting, she goes, 'Go and talk to them. They've been waiting 20 minutes. We need to keep them nice and happy.'

JENNIFER GARNER: Oh, yeah, yeah.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Or she'd bring them in the kitchen, that sort of thing. Oh, yeah.

JENNIFER GARNER: Oh, if you had me, I would just, move them.

[studio laughter]

ANGELA HARTNETT: *[laughs]* 'Out!'

NICK GRIMSHAW: Well, you actually could be great use to Angela, because not only could you get people off of tables, but as we said at the start of the show, you're a great cook.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: You love to cook.

JENNIFER GARNER: I'm not a great cook.

NICK GRIMSHAW: No?

ANGELA HARTNETT: Oh, come on!

NICK GRIMSHAW: *[laughs]*

JENNIFER GARNER: I'm not, but I'm a mum cook.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Okay.

JENNIFER GARNER: I do, I can do mum food-

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: -in a way that makes my kids happy. So that, to me, is as good as I need to be.

NICK GRIMSHAW: Yeah, but I feel like recently you did something crispy chicken lemon, orzo, something delicious.

JENNIFER GARNER: Yes.

NICK GRIMSHAW: I was like-

JENNIFER GARNER: Yeah.

NICK GRIMSHAW: -that feels like you can cook.

ANGELA HARTNETT: Mm.

JENNIFER GARNER: Oh, no, I can cook.

NICK GRIMSHAW: That's good. Yeah, yeah.

JENNIFER GARNER: No, I can cook. I can follow a recipe, and I will own your cookbooks immediately.

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: I love- People always say, Oh, you should write a cookbook. and it's- I'm such a fan of cookbooks. I don't want to sully that. *[laughs]*

ANGELA HARTNETT: *[laughs]*

JENNIFER GARNER: I understand how much work must go into all of the testing.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: I just want to celebrate cookbooks and cooks. And, and, that's why I have my little pretend cooking show, not because I think I should be writing a cookbook.

NICK GRIMSHAW: Yeah, you're like a fan. And have you always loved cooking, or was there something that made you-

JENNIFER GARNER: Well, my mum made every meal.

NICK GRIMSHAW: Right, okay.

JENNIFER GARNER: You know, so, so- Yes, I have. I remember when I was very first starting out, my first like job, job, I was living- Um, I was working at a theatre, in a strip mall in Fort Lauderdale, Florida.

ANGELA HARTNETT: Okay.

JENNIFER GARNER: And I didn't have any- I was making \$200 a, a week, and they didn't have to put me up. And so, in exchange for sharing an apartment with another actress, um, who was a big Broadway star, I did all the wardrobe. So, I did all the dry cleaning, I washed and ironed 35 shirts-

ANGELA HARTNETT: Oh, God.

JENNIFER GARNER: -between every performance.

NICK GRIMSHAW: Oh, wow.

JENNIFER GARNER: Anyway, during that time, I learned to cook, and I cooked for- And they were, everyone was so patient for me, but I was so determined to learn. And I would call my mum, 'How do you make gravy? How do you do that?'

ANGELA HARTNETT: Yeah, yeah.

JENNIFER GARNER: Anyway.

ANGELA HARTNETT: Because you always wanted to perform, did you? From a young age?

JENNIFER GARNER: I was always a performer. Yeah, I was always a performer. I didn't even think you could do it for a job, really.

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: But, yeah.

NICK GRIMSHAW: Was there something that you saw on TV or in a film, like a moment that was the moment where you were like, I'm going to do this?

JENNIFER GARNER: No, it's all been on stage.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Right.

JENNIFER GARNER: For me, it was just like, you know when you're with a baby and they're learning, they're just about ready to eat and they follow every bite to the parents' mouth.

NICK GRIMSHAW: Yeah, yeah.

ANGELA HARTNETT: Yeah, yeah, yeah.

JENNIFER GARNER: You think, 'Oh, this kid needs to eat.'

NICK GRIMSHAW: *[laughs]*

JENNIFER GARNER: That's how I was. I would watch people on stage and my parents said they took me to something at the, the, Kennedy Centre-

ANGELA HARTNETT: Right, right.

JENNIFER GARNER: The Kennedy Centre in Washington, DC.

ANGELA HARTNETT: At what age did you go to the Kennedy Centre?

JENNIFER GARNER: Uh, I guess I was- I mean, my little sister, so I must have been six.

ANGELA HARTNETT: I mean, that's like going to the Royal Albert Hall, isn't it?

JENNIFER GARNER: Yeah.

NICK GRIMSHAW: Yeah..

JENNIFER GARNER: But it was Flowers for Algernon.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: At the end of it, I got up on top of the chair and I clapped over my head-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

JENNIFER GARNER: -because I loved it so much and that is how I still-

ANGELA HARTNETT: Oh that's brilliant.

JENNIFER GARNER: I'm really fed by seeing it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, yeah, yeah. When you went on stage, were you quite happy up there or was there initial nerves, was there fear?

JENNIFER GARNER: I'm truly delighted on stage. I'm so happy. I'm too happy. I, I really should be a children's performer-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

JENNIFER GARNER: -because I'm way too- I get too over excited. I have to like, phew, calm down.

NICK GRIMSHAW: And no nerves. Do you get nervous for stage?

JENNIFER GARNER: I get more nervous in a way now than I used to.

NICK GRIMSHAW: Right, right, yeah it happens.

JENNIFER GARNER: Now, if I'm like presenting at the Oscars or something, which I've done for 20 whatever years, something like that, and I'll go out there and I'll think, 'Oh my gosh, the people in the front can see that my knees are literally knocking together.'

ANGELA HARTNETT: Yeah, yeah, yeah.

JENNIFER GARNER: And I think, 'Stop it, knees! Stop!'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

JENNIFER GARNER: But I bend and I try to root down into the ground because I just don't want the first few people in the audience to be like, 'Look at this poor girl.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: She's so nervous. Um, Jennifer, we always like to go through our guests' food likes and dislikes-

JENNIFER GARNER: Let's do that.

NICK GRIMSHAW: -as we begin. Yours are quite fantastic. You love pizza, bread, and cheeses. Um, doesn't need a pastry, rather have a roll. Um, we weren't 100% sure what you meant by that, I like how it rolled off the tongue. Doesn't need a pastry, rather have a roll.

ANGELA HARTNETT: *[laughs]*

JENNIFER GARNER: *[laughs]*

NICK GRIMSHAW: Yeah, like that. Like that, almost like a wrap.

JENNIFER GARNER: I love that it was directly translated to you like that.

NICK GRIMSHAW: Yeah.

JENNIFER GARNER: But that is exactly how I said, 'I don't need a pastry.'

NICK GRIMSHAW: 'I don't need a pastry.'

JENNIFER GARNER: 'I don't need a pastry.' I mean, look, there's a pastry there and I'm here, I may get into it

NICK GRIMSHAW: Yeah.

JENNIFER GARNER: But I don't need to have a pastry.

NICK GRIMSHAW: You don't need one.

JENNIFER GARNER: I need a piece of pizza-

NICK GRIMSHAW: *[laughs]*

JENNIFER GARNER: -and I don't care if it's bad pizza, good pizza.

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: I will have it. But a nice fresh roll.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Lovely, yeah.

JENNIFER GARNER: I would like that.

NICK GRIMSHAW: Yeah, you would like that. Yeah. You've also said that you love a salad, um-

JENNIFER GARNER: I do like a salad. Isn't that Californian of me?

NICK GRIMSHAW: Well I was going to say, a Californian salad is, something of, spectacular.

JENNIFER GARNER: Mm-hm.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: That is a full substantial meal.

JENNIFER GARNER: I have to say we do it better.

NICK GRIMSHAW: What's your, go-to, Jennifer Garner salad?

ANGELA HARTNETT: Mm.

JENNIFER GARNER: Mm. Rocket!

ANGELA HARTNETT: Okay.

JENNIFER GARNER: Arugula. And I'll have something delicious, like a little brown rice in there.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Okay.

JENNIFER GARNER: And I'll have some nuts and/or cheese. So lots of things that are tasty in there.

NICK GRIMSHAW: Yeah.

JENNIFER GARNER: And then a protein, like a salmon or chicken or whatever's lying around. Or if we've made crispy chicken-

NICK GRIMSHAW: Oh yes.

JENNIFER GARNER: -you know, like, basically grown up chicken fingers.

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: I'll have that.

NICK GRIMSHAW: Get that in.

JENNIFER GARNER: Get that in there.

NICK GRIMSHAW: *[laughs]*

JENNIFER GARNER: And then whatever veggies are out of the garden, like I like to use like, broccoli florets or something for a little crunch.

ANGELA HARTNETT: Okay nice, yeah.

JENNIFER GARNER: And then really basic olive oil and a good balsamic.

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: I can- I like a nice dressing, but we're lazy.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: That is a good salad.

ANGELA HARTNETT: When you say out the garden, you grow your own vegetables and stuff?

JENNIFER GARNER: Yeah.

ANGELA HARTNETT: Oh, fantastic. And that's all year round, you've got all that coming out.

JENNIFER GARNER: We do. I mean, that's part of this. That's why I do it-

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: -because I moved to California and was just like, do you guys get that you can grow anything here at all times?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh-huh. Wow, that's so fun to do. That's a bit of a dream.

ANGELA HARTNETT: Well, I'm going to go and get you some veg.

NICK GRIMSHAW: Okay.

[crew laughs]

ANGELA HARTNETT: It won't be as good as you garden- It will be delicious. Other bits and bobs.

NICK GRIMSHAW: Yeah, not unfortunately grown in the garden, yeah. Um, you also love a roast chicken. We love a roast chicken.

JENNIFER GARNER: Yeah.

NICK GRIMSHAW: Um, salmon and a great steak as well. Um, this we loved so much. You said, all potatoes.

JENNIFER GARNER: Any potato.

NICK GRIMSHAW: Any potato.

JENNIFER GARNER: All potatoes are my friend.

NICK GRIMSHAW: All potatoes. Do you have one that you particularly love to make? Like a roast potato, mash. Is there a favourite that you excel at?

JENNIFER GARNER: Um, I'll do a mash potato for sure. And then I do- Um I do a roast potato, that- I specifically do Emily Blunt's potatoes that Ina Garten put in her book.

NICK GRIMSHAW: Okay.

JENNIFER GARNER: Modern Comfort Food. And, um, so, yes, I do whatever version Emily Blunt's mother has made.

NICK GRIMSHAW: Oh, okay. I love that.

JENNIFER GARNER: Yeah

NICK GRIMSHAW: So you do Emily Blunt's Mother's potatoes?

JENNIFER GARNER: Yes.

NICK GRIMSHAW: Okay, great.

[*crew laugh*]

NICK GRIMSHAW: And what's the-

JENNIFER GARNER: I've never told this to Emily, although she may have heard this, but that is my family's favourite potato.

NICK GRIMSHAW: Okay. Shoutout Emily Blunt's mother.

ANGELA HARTNETT: And what's so different about it?

NICK GRIMSHAW: Yeah, what's so good about it?

ANGELA HARTNETT: Yeah. Why? What's Emily's mum doing?

NICK GRIMSHAW: What's the process?

JENNIFER GARNER: Okay, so you, you peel and boil them, and then you shake them.

NICK GRIMSHAW: Yeah.

JENNIFER GARNER: Of course, and to get them roughed, up. And then you let them dry on top of the thing on top of the cookie sheet.

NICK GRIMSHAW: Yeah, yeah, yeah.

JENNIFER GARNER: So there's air that's going around, so they dry out a bit. And then you put the, um, the pan, your cookie pans or your big skillet-

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: -whatever you use, into the oven to get really, really hot. And then you put oil in there, and the oil gets really, really hot.

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: And then you put the potatoes into the very hot oil, and then you turn them after a while. And that's-

ANGELA HARTNETT: Any rosemary or anything like that?

JENNIFER GARNER: Well, I add a bit of rosemary.

ANGELA HARTNETT: Oh, nice.

JENNIFER GARNER: But Emily Blunt's mother did not.

NICK GRIMSHAW: No she did not.

ANGELA HARTNETT: Oh so we don't if Emily's mother. Yeah, okay.

JENNIFER GARNER: She didn't, I didn't want to have to bring that up, but-

NICK GRIMSHAW: *[laughs]*

JENNIFER GARNER: No, and then that's it. And they are, as many as I make, get eaten.

NICK GRIMSHAW: Oh, yeah. I love a roast potato.

JENNIFER GARNER: Yeah, but I have a question about that.

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: Do you add- When you're doing that, do you put baking soda or anything into the water to help, change, the texture of them?

ANGELA HARTNETT: No, no I don't.

JENNIFER GARNER: Because sometimes I hear that, and Emily and I don't do that.

ANGELA HARTNETT: No, I'm with you.

[crew laughs]

ANGELA HARTNETT: Salty water-

JENNIFER GARNER: Salt yeah.

ANGELA HARTNETT: -season it all there. And then the key is not to- Evenly cut potato sizes.

JENNIFER GARNER: Not to evenly?

ANGELA HARTNETT: No, to cut them evenly.

JENNIFER GARNER: Oh, I was going to say, excusez moi?!

[crew laughs]

NICK GRIMSHAW: Excuse me *[laughs]*

JENNIFER GARNER: Okay, well done, yes.

ANGELA HARTNETT: Yeah, so they're nice and evenly cut. So then they all cook at a similar time, that's what you want, especially when you're boiling them.

JENNIFER GARNER: Sometimes I feel like I boil them a bit longer than you meant to because I like them more roughed up, because they get crunchier.

NICK GRIMSHAW: Me too.

ANGELA HARTNETT: Yeah, but that's okay because then you always get those little bits that fall off and they're the really crispy bit. You're allowed to.

NICK GRIMSHAW: What are you saying about- I can't remember the science behind it, but you were saying put the potatoes in cold water.

ANGELA HARTNETT: Cold water, yeah.

NICK GRIMSHAW: So don't put boiling water in?

ANGELA HARTNETT: So they cook from inside out instead of outside in.

NICK GRIMSHAW: Yes. In terms of dislikes, Jennifer, no dislikes.

JENNIFER GARNER: Well, no, there- I don't like olives.

NICK GRIMSHAW: Oh okay.

JENNIFER GARNER: I don't like that kind of- I don't like onions or olives. So there's a flavour in there somewhere that I'm not a huge fan of.

NICK GRIMSHAW: Yep, okay. Are there onions and olives, Ange?

ANGELA HARTNETT: Uh, no, nothing today. We're good.

NICK GRIMSHAW: Phew.

JENNIFER GARNER: I mean, I use onions when I'm cooking

NICK GRIMSHAW: Yes.

JENNIFER GARNER: But I'm not going to, like, have a hamburger and just saw off a big piece of onion. [*makes chewing sounds*]

NICK GRIMSHAW: Right, right, right. Yeah, [*laughing*] not that guy. And we've been talking about the fact it's Mother's Day in the UK.

JENNIFER GARNER: Oh, it's so nice.

NICK GRIMSHAW: Coming up like a week on Sunday. And we thought we would love to talk about Mother's Day traditions with you and also what they're like in the States, because we know it's not until like May time.

JENNIFER GARNER: Correct.

NICK GRIMSHAW: Is it- Do we go big on Mother's Day in the States?

JENNIFER GARNER: I mean, I think, yes, of course, everyone loves a holiday, right, um- And my kids are sweet. So mother's day is nice, but basically it's just, they just have to be nice to me.

NICK GRIMSHAW: Yeah.

[crew laughs]

NICK GRIMSHAW: All day?

JENNIFER GARNER: I mean, for as much of the day as they can bear.

NICK GRIMSHAW: Yeah, okay.

JENNIFER GARNER: I don't have any high, crazy expectations, but they're usually very nice, and they'll write me a note or something, and that is, perfect.

NICK GRIMSHAW: Okay.

JENNIFER GARNER: Unfortunately for them, my birthday is in April-

NICK GRIMSHAW: Mm-hm.

JENNIFER GARNER: -and they are always very nice for my birthday. So they're a bit over. That's not quite enough time to build up the nice reserve, you know.

NICK GRIMSHAW: Right, yeah. They're like here we go again.

JENNIFER GARNER: Yes, celebrating mum.

NICK GRIMSHAW: Nice to mum. *[laughs]*

JENNIFER GARNER: Yeah.

NICK GRIMSHAW: We just did it!

JENNIFER GARNER: *[laughs]* If you remember, we were just nice to you last month.

NICK GRIMSHAW: *[laughs]* And then do you go big with your mum? Because your mum, you're mum Pat.

JENNIFER GARNER: Pat.

NICK GRIMSHAW: Great mum name.

JENNIFER GARNER: Yeah, well, she's the ultimate mum.

NICK GRIMSHAW: Great mum name, yeah.

JENNIFER GARNER: Yeah, we all go. We all love our mum.

NICK GRIMSHAW: Uh-huh.

JENNIFER GARNER: So we all go big with our mum.

NICK GRIMSHAW: Oh, nice. And your mum used to make little bread men?

JENNIFER GARNER: Yes! Okay, so a lot of bread recipes make enough for two loaves. So I would, my mum, growing up, she would make one proper loaf, and with the other loaf worth of dough-

ANGELA HARTNETT: These are quite hot.

JENNIFER GARNER: Oh thank you, thank you love.

ANGELA HARTNETT: Sorry, excuse me.

JENNIFER GARNER: With the other loaf, she would, um, shape, she would just tear them into balls and shape them into little men. And so while the first loaf is rising, the proper loaf, for this second proof, she doesn't, she wouldn't let the little breadmen rise, she'd pop them right into the oven, and then we would just sit at the oven with the light on, just waiting for them to be done.

NICK GRIMSHAW: Oh.

JENNIFER GARNER: And then we'd tear them apart and dip their little head in butter. [*makes chomping sounds*]

NICK GRIMSHAW: Mm.

JENNIFER GARNER: It's so nice! So I do that for my kids.

NICK GRIMSHAW: Oh, that's cute.

ANGELA HARTNETT: Oh that is-

NICK GRIMSHAW: Little breadmen.

[theme music plays]

NICK GRIMSHAW: Okay, the food is here, Ange.

ANGELA HARTNETT: Yes!

NICK GRIMSHAW: Fill us in.

ANGELA HARTNETT: We have roast beef with hasselback potatoes and some chimichurri there.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: We've also got some braised spring green, some broccoli, some romanesco, some green beans, some spring onions. Yorkshire puddings, some gravy there if you want more, and some horseradish cream as well.

JENNIFER GARNER: Do you use utensils here? Is that like-

NICK GRIMSHAW: Are yours not there?

JENNIFER GARNER: Oh, they are! I'm sorry, I didn't see that.

[crew laughs]

NICK GRIMSHAW: They're over there. Sorry, sorry Jennifer.

ANGELA HARTNETT: I wondered what you were saying, absolute-

NICK GRIMSHAW: I was like, yeah.

ANGELA HARTNETT: I mean we have been known to use utensils. Fabulous.

NICK GRIMSHAW: Okay, so talk us through this recipe, Ange. Fill us in, please. So this is Angus beef wing rib. Yeah?

ANGELA HARTNETT: So you take the wing rib. We've nicely season lots of salt and pepper, a little bit olive oil and leave it in the fridge overnight. Then before you cook it, you take it out at least 30 minutes beforehand to bring it up to room temperature. Then in a hot oven, at about 200 degrees, just literally put it in the oven and let it really roast, you know, turn it halfway through cooking, about 20 minutes, um just to get a really nice colour. While that's roasting at high heat, you prepare your hasselback potatoes. And the secret to that, which I didn't know till today, is you put it on a wooden spoon, you rest the potato on a wooden spoon. And by the very fact it's resting in this spoon that's like that, as you cut into it, you don't cut through the potato.

JENNIFER GARNER: Oh!

ANGELA HARTNETT: So then you get all this lovely concertina way, you see.

JENNIFER GARNER: Well, now maybe I'll be willing to try it.

ANGELA HARTNETT: There you go.

JENNIFER GARNER: I just assumed that it would make a complete mess of it.

NICK GRIMSHAW: Same.

ANGELA HARTNETT: And then so after about, as I said, 20 minutes of roasting the rib, then you add the potatoes into the pan with the beef, lower the oven temperature, add a little bit of butter with the potatoes, make sure that they're-

JENNIFER GARNER: Butter on top?

ANGELA HARTNETT: Little butter on top, but make sure that where they're cut, sliced, they sit up, so they're not sitting down. Um, then roast it until, you medium rare, until as long as you want it. If you want it well done, you take it probably, take it for another hour, but I roast it for about 35, 40 minutes. While at the same time, you prepare your chimichurri, which is you've got chilli in there, garlic, shallot, dried oregano, parsley, olive oil, red wine vinegar, and a bit of seasoning and that you can make.

NICK GRIMSHAW: That's delicious.

ANGELA HARTNETT: That's hot, that's like, really.

JENNIFER GARNER: It's delicious.

ANGELA HARTNETT: But you could make that the night before. You could do that, and just make it the night before, but don't add the red wine vinegar. But everything else, it could sit in the fridge quite easily.

NICK GRIMSHAW: And just do the red wine the next day.

ANGELA HARTNETT: Yeah, do it the next day.

NICK GRIMSHAW: I love chimichurri.

ANGELA HARTNETT: Yeah

NICK GRIMSHAW: Great with a roast beef like that.

JENNIFER GARNER: It's so nice with this.

ANGELA HARTNETT: Yeah, it's good.

NICK GRIMSHAW: Really good.

JENNIFER GARNER: So nice. Do you ever sear your, a, a beef like this on the stove top-

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: -and then put it in the oven?

ANGELA HARTNETT: I can definitely do that, but I think they do it like this in this recipe because, you're going to add your potatoes to it. So they want all that fat coming off in the pan, and then when you add your potatoes, it absorbs all of that.

JENNIFER GARNER: How did you make your gravy?

ANGELA HARTNETT: Um, so normally I would take the juices from the, um, cooking of the beef-

JENNIFER GARNER: Yeah.

ANGELA HARTNETT: -but we cooked our potatoes with the beef as well, so they'll take on a lot of the juices. So then I do it the old fashioned way my mum used to do it. So it's a bit of flour and butter, make a roux. And then if I've got some sort of, like, uh, gravy powder-

JENNIFER GARNER: Yeah, yeah.

ANGELA HARTNETT: -or granules like that, I'll add that. Any of the cooking juices.

JENNIFER GARNER: Or like a bouillon?

ANGELA HARTNETT: Yeah, exactly. Or then if I've got beef stock or chicken stock, I'll add that, touch of wine, and then that's how I make it.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: But I'm not afraid to use like ready-made stocks. At home, I haven't got time to be making all these different stocks, so you can buy some great stocks in the supermarket, which is perfect.

NICK GRIMSHAW: Delicious.

JENNIFER GARNER: Do you buy them at Waitrose?

ANGELA HARTNETT: Of course. Don't I ever!

NICK GRIMSHAW: Oh, go on. What about the Yorkshire Pudding, Ange? What's like- Do you like a Yorkshire pudding, by the way?

JENNIFER GARNER: Well I don't- Is a popover, a Yorkshire pudding?

ANGELA HARTNETT: Pretty similar, I think. Yeah, it's a batter mix.

JENNIFER GARNER: Do you make it in? I never understood that this was a Yorkshire pudding. I've been here so much, this is like-

NICK GRIMSHAW: *[laughs]*

JENNIFER GARNER: My mind is a little bit blown. I'm like, 'Hello, are you a Yorkshire pudding and I'm just making your acquaintance.' Do you bake it in a special pan?

ANGELA HARTNETT: You bake- Like a muffin tin, is perfect for a Yorkshire pudding, or you can do a whole tray.

JENNIFER GARNER: You just do it a third of the way and it goes, poof up?

ANGELA HARTNETT: Yeah, the secret- It's a bit like how we do the potatoes. Hot oil in, really hot oil, really hot oven, add your batter mix.

JENNIFER GARNER: And it's a thin mix, so that it goes whoop.

ANGELA HARTNETT: Exactly. Straight in the oven and then don't open the oven until you think it's, sort of ready. But try one, yeah please.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And I have to give credit to Sam. Sam made these, amazing Sam.

JENNIFER GARNER: Mm, amazing Sam.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: Amazing Sam. I think a bit gravy as well in your Yorkshire pudding.

ANGELA HARTNETT: Yes, you have to. A little bit of dip there.

NICK GRIMSHAW: There's some extra gravy if you want that. Get involved. You need that. There's also a wine pairing, uh, which is a Malbec, I believe.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Doña Paula El Alto.

JENNIFER GARNER: I'm sorry.

NICK GRIMSHAW: Oh, yeah.

JENNIFER GARNER: I'm having a life moment.

[studio laughter]

NICK GRIMSHAW: A moment, please, for Jennifer Garner to enjoy-

ANGELA HARTNETT: A Yorkshire pudding.

NICK GRIMSHAW: -her first Yorkshire pudding. Just a bit of silence.

ANGELA HARTNETT: Yes. Just a bit of silence. [laughs]

NICK GRIMSHAW: And a 20 minute break.

ANGELA HARTNETT: [laughs]

JENNIFER GARNER: I like this better than a popover.

ANGELA HARTNETT: Oh.

JENNIFER GARNER: A popover has- It has a more eggy flavour.

ANGELA HARTNETT: Right, okay.

JENNIFER GARNER: This is more. It's such- It's like a very light bread.

ANGELA HARTNETT: Yeah, it is.

JENNIFER GARNER: It's lovely.

NICK GRIMSHAW: Yeah, a yorkshire pudding is so good.

ANGELA HARTNETT: There we go.

NICK GRIMSHAW: Um, the wine pairing.

JENNIFER GARNER: Yeah, yeah, the wine.

NICK GRIMSHAW: Is a malbec that is perfect to have with a beef.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: This is called the Doña, we're saying? Yeah. What's the line on the end?

ANGELA HARTNETT: Doña Paula, Single Vineyard, El Alto.

NICK GRIMSHAW: Mm, that is great!

ANGELA HARTNETT: But that'll be quite, yeah, that'll be delicious because it'll be very robust.

NICK GRIMSHAW: Perfect.

JENNIFER GARNER: What has happened to me, what has happened to me?

NICK GRIMSHAW: *[laughs]* Well, if you want to try this recipe, if you want to try this recipe, or get any of the ingredients or the wine pairing, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes). It's all on there.

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: That is very clever of Waitrose.

NICK GRIMSHAW: Yes, they know what they're doing.

[theme music plays]

NICK GRIMSHAW: Jennifer Garner it is time for your fast food quiz.

JENNIFER GARNER: Alright.

NICK GRIMSHAW: Okay, a quickfire round. It's never quickfire, don't worry.

ANGELA HARTNETT: *[laughs]*

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

JENNIFER GARNER: Scrambled or over-medium in a, a breakfast sandwich.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Oh okay, you've answered the next question. What's your favourite sandwich filling?

JENNIFER GARNER: Oh, well, my favourite sandwich filling is peanut butter and honey.

ANGELA HARTNETT: Oh, nice.

NICK GRIMSHAW: What is, the favourite form of potato in the Jennifer Garner household?

JENNIFER GARNER: Well, I've already given this away. It's, the, Emily Blunt Garner method.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Okay. *[laughs]* We like that. What's your favourite herb?

JENNIFER GARNER: A thyme and rosemary.

ANGELA HARTNETT: Oh, nice.

NICK GRIMSHAW: What is the dish you miss the most you're away from home?

JENNIFER GARNER: Mm. Well, salads.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

JENNIFER GARNER: No offence.

NICK GRIMSHAW: I'm sorry.

ANGELA HARTNETT: Sorry.

NICK GRIMSHAW: We can't do those.

[crew laughs]

ANGELA HARTNETT: What's your favourite kitchen utensil?

JENNIFER GARNER: Either. Well, tongs.

ANGELA HARTNETT: Tongs, okay.

JENNIFER GARNER: Spatula, wooden spoon.

ANGELA HARTNETT: Yeah. Oh, right. I like- Yeah.

NICK GRIMSHAW: In that order, yeah. Finally, what is, your, favourite dish from your childhood? Is it breadmen?

JENNIFER GARNER: Well, it, it, it's definitely breadmen. But also my mum used to make a b-brisket.

NICK GRIMSHAW: Ooh yes.

ANGELA HARTNETT: Okay, yeah.

JENNIFER GARNER: And I've never had a brisket like what she used to do.

NICK GRIMSHAW: Ooh yeah.

JENNIFER GARNER: I don't know, but it was so, it would fall apart and she would make mashed potatoes and brisket and gravy.

NICK GRIMSHAW: Mm.

JENNIFER GARNER: [*squeals*]

NICK GRIMSHAW: Pat's brisket. Come on.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Come on.

ANGELA HARTNETT: *[laughs]*

[theme music plays]

NICK GRIMSHAW: Jennifer, we should talk about the brand new series of The Last Thing He Told Me, which you can see right now on Apple TV. Um, series 2 is upon us.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: You play Hannah. Where do we find Hannah in Series 2? What's Hannah up to?

JENNIFER GARNER: Okay. Hannah's husband disappears, leaves her with grumpy stepdaughter. They have to figure out- Where did he go? What happened? They're in danger, *[gasps]*

NICK GRIMSHAW: *[laughs]*

JENNIFER GARNER: Hannah brokers something, that- A deal that will mean that they'll be safe. Then there's a five-year gap. Then the husband returns for a moment, in disguise, but they can't talk about it because the season ends. The

second series begins where that one dropped off and there was never meant to be a second season.

ANGELA HARTNETT: Oh, wow.

JENNIFER GARNER: So the author of the book, Lara Dave, wrote *The Last Thing You Told Me*. She's a beautiful author. I love her writing so, so much. She has this really great combination of like, energy, thriller-

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: -you know, bum bad-a-bum, bad-a-bum, and then emotion, heart, yearning, relationship, she's just a really beautiful author. The readers of her book went bananas. She sold five million copies of that first book, and they said, 'Excuse us, you ended this book in this season on a cliffhanger.'

ANGELA HARTNETT: Mm.

JENNIFER GARNER: 'What happens after that?' So eventually it was like, 'Oh, yeah, I should do another one.' So she had another one in her brain, thank goodness. And the second season, the beginning overlaps with the end-

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: -of the first one. And you learn then what happened in that five-year gap. Hannah, my character, has realised, 'Oh, my gosh, we are going to be in danger again. We are still in danger. I better get ready to keep my stepdaughter safe no matter what without this husband who disappeared.'

ANGELA HARTNETT: And they know why they're in danger because it's what the father's put them in danger, isn't it?

JENNIFER GARNER: Yes, the father did, didn't he? Didn't want to have to make it about that, but yes, he did, didn't he?

ANGELA HARTNETT: Yeah, he did, yeah, yeah.

JENNIFER GARNER: He did. You suddenly are learning what the husband has been up to all this time, and you've been- You learn what Hannah has done to protect them. Then all of it comes into play at the same time. And I watched the first episode in the middle of the night last night because I was so nervous about it, and I was like, 'I've been talking about this show. Is it any good?' Oh, my gosh, it is just, it is- You're completely carried along and at 3:00 in the morning, I was like, 'Well, I want to watch the next one.'

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: You know, now I have to wait a week-

ANGELA HARTNETT: *[laughs]*

JENNIFER GARNER: -but I did need to go to bed anyway. This season, they're in the danger where Hannah has to fight a little bit, she has to run some. And so they took 50-something-year-old me and made me fight the bad guy.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: But it's got like that, that page-turning element-

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: -that adaptations manage to capture.

JENNIFER GARNER: It does, yeah. It really has a page-turning element, and it does have that on the screen as well. You're definitely like, 'Ooh, what's happening?'

NICK GRIMSHAW: Ooh!

JENNIFER GARNER: Yeah, it's really exciting.

NICK GRIMSHAW: And you learnt in this series, I always find it fascinating when actors become a character and you have to pick up these like mad skills.

ANGELA HARTNETT: Oh yeah.

JENNIFER GARNER: So cool!

NICK GRIMSHAW: You'll say, 'Yes, I love this book,' but all of a sudden, you'll be like, I don't know, learning to fence or horseride or something.

JENNIFER GARNER: It's so fun.

NICK GRIMSHAW: What is it, you learned to- Is it called woodturn?

JENNIFER GARNER: Yeah, my character is a woodturner.

NICK GRIMSHAW: Woodturner!

ANGELA HARTNETT: Right!

JENNIFER GARNER: So she is- She creates, you know, something out of, finding the negative space in something else.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Okay.

JENNIFER GARNER: So I would stand at the lathe all weekend with this teacher, and he would, you know, very carefully, because it's quite scary-

NICK GRIMSHAW: Yeah.

JENNIFER GARNER: -to have these like, have a gauge going into wood. And, um, yeah, he taught me to make, I made rolling pins and bowls.

ANGELA HARTNETT: Oh my gosh.

JENNIFER GARNER: I ended up, loving the process.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm.

JENNIFER GARNER: I'll go back to it at some point.

ANGELA HARTNETT: Yeah.

JENNIFER GARNER: But anyway, yes, that's what I learned.

NICK GRIMSHAW: That's quite fun to do.

ANGELA HARTNETT: Oh my god that's yeah-

NICK GRIMSHAW: Have you done that before where you've had to like-

JENNIFER GARNER: Oh, so much.

NICK GRIMSHAW: You've done hobbies and then stuck to them?

JENNIFER GARNER: I've learned to fight over the years, and I still, I mean I, I, I still fight. Not fight, I box.

NICK GRIMSHAW: Right okay.

JENNIFER GARNER: You know I am available for-

NICK GRIMSHAW: She's like, 'Who wants it!' *[laughs]*

JENNIFER GARNER: 'Yeah bring it on.'

NICK GRIMSHAW: 'Come on!'

ANGELA HARTNETT: *[laughs]*

JENNIFER GARNER: I am available to fight if anyone wants. But yes, I, I have things like that.

NICK GRIMSHAW: Yeah.

JENNIFER GARNER: Yeah, for sure.

NICK GRIMSHAW: It's so fun.

ANGELA HARTNETT: That is brilliant. I like that, I bet you'd be tempted to do something in that sense, wouldn't you?

NICK GRIMSHAW: Yeah. You can see season 2 of The Last Thing He Told Me right now on Apple TV.

[theme music plays]

NICK GRIMSHAW: Time for the end of the show question.

JENNIFER GARNER: Okay.

ANGELA HARTNETT: Oop.

NICK GRIMSHAW: For your chance to win.

ANGELA HARTNETT: This is a big trolley.

NICK GRIMSHAW: This Waitrose goody bag, Angela has been down the local Waitrose and done a big shop for you.

ANGELA HARTNETT: There you go. All this.

JENNIFER GARNER: Ooh!

NICK GRIMSHAW: Jennifer, your end of the show question. How many shrimps is too many shrimps?

JENNIFER GARNER: Twenty-two.

ANGELA HARTNETT: Oh, god.

NICK GRIMSHAW: Twenty-two?

ANGELA HARTNETT: That was such a quick answer.

JENNIFER GARNER: Yes, I know exactly why, because I've had this amount of shrimp-

ANGELA HARTNETT: Okay.

JENNIFER GARNER: -in one go. Because there's a moment in 13 Going on 30, when my character, Jenna Rink, is entering a party and our beloved director, Gary Winick, wanted to do it all in one shot.

NICK GRIMSHAW: Uh-huh.

JENNIFER GARNER: So I walk in, I'm looking around, I take a shrimp cocktail, dip it, eat the whole thing, throw the tail, and I keep going, and, and, he didn't want to cut, but a lot of things had to go right.

NICK GRIMSHAW: Mm-hm.

JENNIFER GARNER: And it took 22 takes-

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Oh my gosh.

JENNIFER GARNER: -and I ate an entire shrimp every take.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

JENNIFER GARNER: And everyone had to do it with gusto.

ANGELA HARTNETT: Yeah

JENNIFER GARNER: And by about take 19-

NICK GRIMSHAW: Yes.

JENNIFER GARNER: -I was like, 'I'm really starting to hope we get this.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah, even I reckon like shrimp 11, I'd be like quite a-

ANGELA HARTNETT: Yes.

JENNIFER GARNER: I was younger.

NICK GRIMSHAW: Yeah, yeah.

JENNIFER GARNER: I was pretty game.

NICK GRIMSHAW: 19.

JENNIFER GARNER: But yeah, by 22,

NICK GRIMSHAW: Still wow.

JENNIFER GARNER: I was definitely starting to be a little like-

ANGELA HARTNETT: Get hives.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Get a reaction!

JENNIFER GARNER: *[laughs]* Yeah seriously!

NICK GRIMSHAW: Yeah, yeah. Um, let me just check. That's actually the correct answer.

JENNIFER GARNER: Oh my God.

ANGELA HARTNETT: Yay!

[studio applause and cheers]

NICK GRIMSHAW: The goodie bag is yours. 22!

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: Yeah, correct answer.

ANGELA HARTNETT: Oh my gosh.

NICK GRIMSHAW: Um, Jennifer, thank you so much.

ANGELA HARTNETT: Yeah, thank you. Brilliant.

NICK GRIMSHAW: That was so fun!

JENNIFER GARNER: *[claps]* That flew by! Aw thank you so much. Thank you all.

NICK GRIMSHAW: That was so much fun. Thank you for being here.

ANGELA HARTNETT: Thank you.

JENNIFER GARNER: It was so lovely being here.

NICK GRIMSHAW: A round of applause for our guest, the excellent Jennifer Garner, everybody.

[studio cheering and applause]

NICK GRIMSHAW: Thank you, Jennifer.

[theme music plays]

NICK GRIMSHAW: Massive thank you to Jennifer Garner for joining us on Dish this week. Before we go, we thought we would go through a Dish listener question. Elsa has been on saying, ‘Hi, Angela and Nick. I adore your podcast. I listen to it all the time, and it makes me feel closer to a friend of mine with whom I used to discuss the episodes before she left for Australia last year.’

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: ‘Especially love watching it because I love watching Angela cook the meals. Somehow breaks the myth that what you cook is too chef level for me to try at home. I wanted to know what are the dishes that you've always felt were too odd for you to try, whether at home or at the restaurant? Love from France, Elsa.’

ANGELA HARTNETT: Pastry.

NICK GRIMSHAW: Pastry!

ANGELA HARTNETT: Any desserts.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Because I don't like making desserts.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I don't like desserts. But I made one. I had to do it twice, actually. So I had a load of people over for supper last week. And what are we making?

NICK GRIMSHAW: What did you do?

ANGELA HARTNETT: I made a Paris-Brest.

NICK GRIMSHAW: Oh, what's that?

ANGELA HARTNETT: Which is basically a choux bun, but you pipe it into a circle so it looks like a tyre, like a wheel, but you make them quite big, so it's a big circle, and you've got to pipe it once, then twice, then on top. And it's a really specific way to pipe it. And I sort of, didn't pay attention to that. So I looked at it and half of it had raised nicely and the other half was flat.

NICK GRIMSHAW: Oh no.

ANGELA HARTNETT: So I had enough choux, so I did it again. And then when Neil came, he goes, 'How's that?' Because Neil makes them all the time.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And he goes, 'Oh, that'd be fine.' And then we really cheated, so you'll like this, Elsa, we really cheated. So traditionally, you're supposed to put a lovely hazelnut, you make a hazelnut praline, which is hazelnuts with sugar, and you blend that and you whip that with cream. And I said, Neil, 'Have you got the hazelnuts?' We haven't made it. People are upstairs, dessert. I

said, ‘You know what though, Neil. I’ve got a jar of Nutella. Shall I just whip that with some cream?’ So that’s what we did. *[laughs]*

NICK GRIMSHAW: Did you? Love that!

ANGELA HARTNETT: Everyone loved it.

NICK GRIMSHAW: Did they?!

ANGELA HARTNETT: There were four chefs around that table. They were loving it.

NICK GRIMSHAW: Oh yeah, shout out Nutella.

ANGELA HARTNETT: They were like, ‘Oh delicious, Angela.’ Yeah, exactly.

NICK GRIMSHAW: And did you tell them?

ANGELA HARTNETT: I think half of them were in the kitchen as I was making it.

NICK GRIMSHAW: Like yeah whatever come on.

ANGELA HARTNETT: So, they- I said, ‘Don’t judge me as I whip the Nutella in.’ And it was fine.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Way to do it.

NICK GRIMSHAW: Got to do what you got to do.

ANGELA HARTNETT: Got to do what you got to do.

NICK GRIMSHAW: We're not there to judge, we're there to eat.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Well, there you go, Elsa. So if you do want to get in touch with us, you can email us, of course, dish@waitrose.co.uk. Um. yeah, come say hi.

[theme music begins to plays]

NICK GRIMSHAW: Um, thank you for being with us. We'll see you next week for more. 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.