

Jamie-Lee O'Donnell is impressed with our tuna grill-das!



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

[theme music plays]

[shuffling cards]

ANGELA HARTNETT: Good evening, my name's Angela Hartnett, coming to you from the BBC Live. *[laughs]*

[crew laughs]

NICK GRIMSHAW: BBC Live, I love. Um, hi, welcome to Dish. I just said, just before we started, I was like, “Should we pretend we're on the news?”

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Good news name, Angela Hartnett.

ANGELA HARTNETT: Good news name, I think so, yeah.

NICK GRIMSHAW: Yeah, quite good news name.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: How are you, Ange?

ANGELA HARTNETT: I'm very good, thank you-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -and you?

NICK GRIMSHAW: I'm good. I'm happy to be here on Dish from Waitrose. We're in August. We've just had Tom Holland on, not once but twice. Did you enjoy your time with Tom?

ANGELA HARTNETT: Love Tom.

NICK GRIMSHAW: Yeah?

ANGELA HARTNETT: Such a nice guy. Such a great guy.

NICK GRIMSHAW: I thought he felt very, um, relaxed.

ANGELA HARTNETT: Definitely.

NICK GRIMSHAW: Don't you think?

ANGELA HARTNETT: Oh, very much so. Very much so.

NICK GRIMSHAW: Yeah, like, for a massive movie star-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -to hang out and do those episodes-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -I thought he felt very at home. He was like—

ANGELA HARTNETT: I think he is though. I think, I think his family have a lot to take part of that.

NICK GRIMSHAW: Yeah, I think so, yeah.

ANGELA HARTNETT: Especially because he's been acting since he was so young.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: They would come to set-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -they know everyone, you know, when he talked about all the Spider-Man movies.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So, I think, yeah, he was brilliant, Tom. I think it was wonderful.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And he said he was married.

NICK GRIMSHAW: And he said he was married.

ANGELA HARTNETT: He did.

[crew laughs]

NICK GRIMSHAW: Yeah. Did you want to ask more?

ANGELA HARTNETT: Not really to be fair.

NICK GRIMSHAW: No, me neither, because I like it when people are—

ANGELA HARTNETT: It's his private life.

NICK GRIMSHAW: It's his private life. Yeah.

ANGELA HARTNETT: Let him do what he wants.

NICK GRIMSHAW: But no, he was great. I really enjoyed it.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: If you've missed it, go have a listen back-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -because he was on, he was on great form. Uh, we had skewers twice.

ANGELA HARTNETT: Twice, yeah, skewers twice. Salad-

NICK GRIMSHAW: You won't believe it; we're having more skewers today.

ANGELA HARTNETT: I know, skewered over, it's enough now, summer's over.

NICK GRIMSHAW: What's going on with this. We got investments, have we?

ANGELA HARTNETT: Yeah, we got, we got a family pack of skewers, we got to use them up.

NICK GRIMSHAW: Yeah, got to use them.

[crew laughs]

ANGELA HARTNETT: They're taking up space.

NICK GRIMSHAW: No waste, is there, Sam? No waste.

ANGELA HARTNETT: They're taking up space.

NICK GRIMSHAW: No waste.

ANGELA HARTNETT: We didn't waste. We didn't waste.

NICK GRIMSHAW: No, no waste.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: No waste.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, so we're having skewers till October.

ANGELA HARTNETT: Yeah.

[crew laughs]

NICK GRIMSHAW: Um, but today we welcome Jamie-Lee O'Donnell, uh, who you'll know as a great actor. You'll probably know her best for Derry Girls.

ANGELA HARTNETT: Yeah, playing Michelle.

NICK GRIMSHAW: Played Michelle-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -in Derry Girls. A breakout star of that.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: She's got a few things to talk about.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -that she's got coming up a few different projects.

ANGELA HARTNETT: And lives in Barcelona, doesn't she?

NICK GRIMSHAW: Yeah, she's come, she's flown over from, she lives in Barcelona, and she's flown over for Dish.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then she's flying back home.

ANGELA HARTNETT: Yeah, I love that.

NICK GRIMSHAW: I'd fly for a nice meal though-

ANGELA HARTNETT: Yeah, of course.

NICK GRIMSHAW: -if someone said to me, "Do you want to go to Barcelona and have-"

ANGELA HARTNETT: And I've flown to Barcelona for the day-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -and had meal. Yeah, I missed my first flight.

[crew laughs]

NICK GRIMSHAW: Yeah, of course.

ANGELA HARTNETT: There's a surprise.

NICK GRIMSHAW: Of course.

ANGELA HARTNETT: Can I tell you, my story? So, it was the Cateys which is the big event where they celebrate the hospitality-

NICK GRIMSHAW: Katies Perry.

ANGELA HARTNETT: -industry.

NICK GRIMSHAW: Oh yeah, yeah

ANGELA HARTNETT: As in the caterer.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And did I win an award that night?

NICK GRIMSHAW: Probably.

[crew laughs]

ANGELA HARTNETT: I think I did.

NICK GRIMSHAW: Probably.

ANGELA HARTNETT: I genuinely think maybe I won Chef of the Year that night.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: And then I went out to the Electric House-

[crew laughs]

ANGELA HARTNETT: -with one of my investors.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Because who was there was Guy Ritchie.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Not that I necessarily have a crush on Guy Ritchie, but I was, oh, Guy Ritchie. It was after Lock, Stock and Two Smoke-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -which I loved as a movie. And my friend says, “You know, Guy, I know him, he's going to be there, so I'll come.” So, I was literally in The Electric till like 3 in the morning, and my flight was like six or something.

NICK GRIMSHAW: With Guy Ritchie?

ANGELA HARTNETT: With Guy Ritchie and other people.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: My flight was at 6 in the morning, and I thought, being an idiot, I went home, I'll have a power nap.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Course I missed the whole flight. Got on the next flight, got a 2-hour taxi from the airport in Barcelona to the restaurant, and it was a 3-star restaurant I was late for-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -which is really bad-

NICK GRIMSHAW: Really bad.

ANGELA HARTNETT: -like the biggest. And it was, um, oh my God, El Bulli. Which at the time was one of the biggest restaurants in the world. But I was late by 2 and a half hours.

NICK GRIMSHAW: *[laughs]*

[crew laughs]

ANGELA HARTNETT: And but it's one of those-

NICK GRIMSHAW: Which is bad.

ANGELA HARTNETT: -which is bad, but it's one of those restaurants you have the table for the whole day and you're having like, I think it's 34 courses.

NICK GRIMSHAW: No.

ANGELA HARTNETT: No, I'm not, I'm not kidding you, it's something ridiculous like that. And I was with other chefs and there were a couple of chefs who really get intense about it. And I'd already said in my head, please don't let me sit next to them because they're going to be—I just want to enjoy the occasion.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And so fortunately when I got there, I wasn't sat next to who I didn't want to sit next to, which was brilliant.

NICK GRIMSHAW: *[laughs]*

[crew laughs]

ANGELA HARTNETT: And also, the staff were amazing. They came in and they were like, um, “Well, you have to have the El Bulli experience.” So, I had the El Bulli experience-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: -in 2 and a half hours as opposed to 6 and a half hours.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: And it was fantastic.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: So, they just kept bringing all the courses.

NICK GRIMSHAW: *[gasps]*

ANGELA HARTNETT: I ate them. Next, next course. Boom, boom, boom.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: And it was like, that's how to do it. I mean, I'm not suggesting-

NICK GRIMSHAW: No, not suggesting that no.

ANGELA HARTNETT: -be late 2 and a half hours. But I had a great time.

NICK GRIMSHAW: And was it delicious?

ANGELA HARTNETT: It was delicious. And there's still a course that I remember, you know, the shape of an artichoke, when you cut it in half.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: And they had made that picture on a plate out of rose petals-

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: -with like an artichoke vinaigrette on top.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: It was absolutely phenomenal. But I didn't take any photos, didn't write any notes. I just had a great time.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And I think we might, I might have flown back that night, or certainly the next morning.

NICK GRIMSHAW: Uh-huh. Wow.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: Delicious day out.

ANGELA HARTNETT: Little rock and roll you see, yeah.

NICK GRIMSHAW: Yeah, you are rock and roll, Ange.

[crew laughs]

ANGELA HARTNETT: Just do-

NICK GRIMSHAW: I like that you're like low-key rock and roll-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -but actually rock and roll.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: She's hardcore, our Ange.

ANGELA HARTNETT: That was it.

NICK GRIMSHAW: Got to rate her. Well, before we welcome Jamie in-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -um, who hopefully won't be 2.5-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -hours late. Um, I thought we could talk seasonality.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: And something that makes me think of Barcelona, Padrón peppers.

ANGELA HARTNETT: Padrón peppers. Yes. Which can be grown in the UK.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And we grow them through the summer, come out about July to sort of early October time in polytunnels or greenhouses.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: They obviously have, there's one, you know, you eat Padrón peppers and then you get one that's really spicy. And apparently the longer they are-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -because they're longer into the season, the more spice they have.

NICK GRIMSHAW: Oh, okay.

ANGELA HARTNETT: So apparently that's the little tip. But they're a great thing to add to a dish, like they're a great little nibble, they're great with beer. You, you're going to see them, you saw them the other day, or when we did it with Tom with a-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -on a skewer. We're going to do them today on a skewer with some tuna and olives.

NICK GRIMSHAW: And what do you do, just fry them up in a hot pan?

ANGELA HARTNETT: Fry them, fry them in a hot pan-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -or you can do them in the oven, but hot pan's perfect till they start to blister. We do them, we make sometimes this because you get the bigger ones which are like the Friggitelli peppers-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -they're much longer, and we sort of do this like red pepper pesto, quite spicy, and that, that works really well-

NICK GRIMSHAW: Mm, nice.

ANGELA HARTNETT: -with them. So nice. Yeah.

NICK GRIMSHAW: Yeah, they're good little, little starter.

ANGELA HARTNETT: They're good, yeah-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -they're perfect-

NICK GRIMSHAW: For sure.

ANGELA HARTNETT: -and they're easy and quick. And the reason you cook them is 'cause the high heat, it sort of mellows out that real spice-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and it brings out that nuttiness. And listen, you could slice them and put them raw in something, but it is best eaten cooked.

NICK GRIMSHAW: Yeah, have them cooked.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's not like one to whack in a salad.

ANGELA HARTNETT: No, no, you don't want to be doing that.

NICK GRIMSHAW: Okay, great. Um, well, shall we get Jamie in?

ANGELA HARTNETT: Definitely.

NICK GRIMSHAW: Let's do it.

[theme music plays]

NICK GRIMSHAW: We have a guest today who likes their food to be sharp and sexy but never wiggly. Please, a massive round of applause for Jamie-Lee O'Donnell, everybody!

[cheering and applause]

NICK GRIMSHAW: Hello!

JAMIE-LEE O'DONNELL: Hi.

ANGELA HARTNETT: Hello.

NICK GRIMSHAW: Hi, Jamie-Lee-

JAMIE-LEE O'DONNELL: Hi.

NICK GRIMSHAW: -how are you?

JAMIE-LEE O'DONNELL: I'm really good aye.

ANGELA HARTNETT: I flew in this morning from Barcelona.

JAMIE-LEE O'DONNELL: Yes.

ANGELA HARTNETT: That's dedication.

JAMIE-LEE O'DONNELL: Just double-dosed 2 sugar-free Red Bulls, so-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Oh.

JAMIE-LEE O'DONNELL: -so I'm ready to go.

NICK GRIMSHAW: Oh wow, it's the perfect thing to have before a meal from Angela Hartnett

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I think bosh two Red Bulls.

JAMIE-LEE O'DONNELL: Aye just two and I actually finished one, I was like, "Can someone give me another one please?"

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

JAMIE-LEE O'DONNELL: It just wasn't quite doing it. And I had to stop drinking Red Bull when I was on set-

NICK GRIMSHAW: Uh-huh.

JAMIE-LEE O'DONNELL: -um, or the, the Irish version, Boost.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Oh yeah.

JAMIE-LEE O'DONNELL: Oh yeah, um, which is a multitude of flavours.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: That's what you're here to promote today, isn't it?

JAMIE-LEE O'DONNELL: Promotion.

NICK GRIMSHAW: New face of Boost.

JAMIE-LEE O'DONNELL: Yeah, but, um, they ended up, do you know how you sort of crash off them?

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: I was doing that constantly and I was like, I can't figure out why I'm so tired. And I was like, oh, it's that.

ANGELA HARTNETT: It may be all that.

NICK GRIMSHAW: Yeah maybe.

JAMIE-LEE O'DONNELL: So, I stop it until I need it, you know.

ANGELA HARTNETT: Alright okay.

NICK GRIMSHAW: Until you need it.

JAMIE-LEE O'DONNELL: Yeah, yeah, yeah.

NICK GRIMSHAW: Until you need it. So, you've flown in from, from Barcelona?

JAMIE-LEE O'DONNELL: Yes.

NICK GRIMSHAW: And you've moved there now?

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: How long have you been living there?

JAMIE-LEE O'DONNELL: Just over a year-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -a year and a few months. It's, it's great.

NICK GRIMSHAW: And how come Barcelona?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Why was that the, the spot you, you moved to?

JAMIE-LEE O'DONNELL: I know I get asked this. I honestly don't know. I just-

NICK GRIMSHAW: *[laughs]*

JAMIE-LEE O'DONNELL: -I just sort of thought, where should I go? Trust the universe and all that. I was wrapping up, uh, therapy back home. I finally did some therapy, which I know is pretty big deal for an Irish woman.

[everyone laughs]

JAMIE-LEE O'DONNELL: But, um, but it was great.

ANGELA HARTNETT: You've only had to leave the country.

JAMIE-LEE O'DONNELL: I was like "Ah."

ANGELA HARTNETT: That was it. Yeah. *[laughs]*

JAMIE-LEE O'DONNELL: "I'm getting no issues on myself; I need to leave."

[everyone laughs]

JAMIE-LEE O'DONNELL: But, um, no, I, I just, I was just trying to figure some stuff out. You know, you kind of get to a certain point of your life-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -or your career-

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -or whatever, and then you're like, oh, that is a problem, I need to figure that out. When you're like, la la-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -it doesn't matter, it won't affect me-

ANGELA HARTNETT: Sure.

JAMIE-LEE O'DONNELL: -and then you're like, it's affecting every single thing I do.

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

[crew laughs]

JAMIE-LEE O'DONNELL: So, um I did therapy, which was pretty intense and really tough, to be honest.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: And then I got like to the end of it. I completed it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Well, done.

[crew laughs]

JAMIE-LEE O'DONNELL: That's right.

NICK GRIMSHAW: She's cured.

JAMIE-LEE O'DONNELL: Cured, guys. All the healing's done.

ANGELA HARTNETT: *[laughs]*

JAMIE-LEE O'DONNELL: Thanks very much.

[crew laughs]

JAMIE-LEE O'DONNELL: But and then it was like, right, now time to sort of have a good big start for myself. So, I just sold my house and just went, mm, Barcelona.

NICK GRIMSHAW: Wow.

JAMIE-LEE O'DONNELL: I know, it's mental.

ANGELA HARTNETT: I love that.

NICK GRIMSHAW: It's amazing to do. Yeah.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: Yeah. It's brave.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: Well, I sort of, I've always been the sort of hyper independent. And if I wanted to do something, I'd done my research and then just did it-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm.

JAMIE-LEE O'DONNELL: -you know what I mean? And there's a lot of good and bad with that. You sort of learn by mistakes-

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -and as you keep going and stuff, and I've had plenty.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: Um, but this time, thankfully, uh, it's, it's worked out really well.

ANGELA HARTNETT: And you've still got family back in Ireland?

JAMIE-LEE O'DONNELL: Yes.

ANGELA HARTNETT: So, you can visit quite easily if you want to, or they can come out and stuff?

JAMIE-LEE O'DONNELL: Yeah, well, that's part of the therapy. I had to go no contact-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Right.

JAMIE-LEE O'DONNELL: -with my entire family.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: Oh wow. Okay.

JAMIE-LEE O'DONNELL: I know, exclusive. But, um, but aye, it's just one of those things, you know. And the more I've sort of talked about it and, and been honest about it, I'm seeing it's, unfortunately-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -it's not the most, um, unusual thing-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -for adults.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: Um, and it's just the way it is, you know.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But Barcelona is a perfect place to just like a new start.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: And I spent an absolute fortune in rent in my first place. I've done as much research as possible.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: I didn't know anybody over there, so I went over for a little few nights, um, a few months before and had a wee look around. I was like, yep, this will do. This is me.

ANGELA HARTNETT: *[laughs]*

[crew laughs]

NICK GRIMSHAW: This will work.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: I took myself out for dinner to a jazz restaurant. I was like, oh my God, I'm obsessed with myself. So-

[everyone laughs]

JAMIE-LEE O'DONNELL: And then, and I started smoking for like 5 minutes-

[everyone laughs]

JAMIE-LEE O'DONNELL: -and I was like, I'm so sexy and thin. But, but it's, it's honestly been great. It's just, just shifting the visuals.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: It's been gorgeous-

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: -you know what I mean?

NICK GRIMSHAW: Because you think like you've got to just do what you do-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: You just have to do it.

NICK GRIMSHAW: -like that's the place to be. And actually-

JAMIE-LEE O'DONNELL: Because if it went, if it didn't go well, where would I be? I'd be in the same position I was in then.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, sure.

JAMIE-LEE O'DONNELL: And I've always done that no matter what I was doing.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: Um, and it's lucky if you don't start from a great place.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: Silver lining.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: But it's, you just have to give it a go because if it doesn't work, so what? Just try something else-

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: -you know.

ANGELA HARTNETT: And what's your Spanish like?

JAMIE-LEE O'DONNELL: It's all right.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: Mi español es un poquito.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Oh, very good.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: That sounds fancy, it just means it's very small.

NICK GRIMSHAW: Oh.

[everyone laughs]

NICK GRIMSHAW: Well, we've gone for a Rioja-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: Oh.

NICK GRIMSHAW: -because we totally know you're basically Spanish.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: Gracias.

NICK GRIMSHAW: Yes. Sí.

JAMIE-LEE O'DONNELL: Gracias, mi amor.

NICK GRIMSHAW: Now, one of the things I got taught, because I thought I want to learn Spanish, and I think that-

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: -most Januarys I should learn a language.

JAMIE-LEE O'DONNELL: Yeah *[laughs]*

NICK GRIMSHAW: And then one of the things I was taught was to watch like telly programmes, you know-

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: -in that language, like watch Friends or something, because you sort of know the characters-

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: -and you can do that. Did you do any of that? Did you watch stuff we in, in Spanish?

JAMIE-LEE O'DONNELL: I mean, it's on the list.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: I like my own wee way of, you know, using like workbooks and stuff.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: Uh, I like having my own wee office, maybe study area.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: But it's, it's the stopping and starting whenever I'm working-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -'cause then you have to learn lines and sort of go on to the whole other version of learning.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: And when I first got there, I was like, this is it, I'm in Spain and I'm going to be tanned all year round, it's wonderful. And I got like 4 jobs back-to-back in Ireland.

ANGELA HARTNETT: Yeah *[laughs]*

[crew laughs]

JAMIE-LEE O'DONNELL: So, which was great, but me agent kept bringing me like, "UM, it's Belfast." I was like, "Okay, great."

ANGELA HARTNETT: Yeah. Yeah.

NICK GRIMSHAW: Okay.

JAMIE-LEE O'DONNELL: And then I was, I was done, and I was like, "So it's Dublin next." And I was like, "Great, great." I was like, "Is there anything in like, I don't know, Monaco-

[everyone laughs]

JAMIE-LEE O'DONNELL: -or Paris?" And he was like, "No." I was like, "Okay, great."

NICK GRIMSHAW: Okay great.

JAMIE-LEE O'DONNELL: Great stuff.

NICK GRIMSHAW: Well, welcome and cheers.

ANGELA HARTNETT: Welcome.

NICK GRIMSHAW: Thank you for making the effort-

ANGELA HARTNETT: Cheers, cheers.

NICK GRIMSHAW: -from Barcelona to Dish HQ.

JAMIE-LEE O'DONNELL: Thank you, thanks for having me.

ANGELA HARTNETT: Yeah, yeah, pleasure.

NICK GRIMSHAW: Thank you for coming.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Oh lovely.

NICK GRIMSHAW: Oh, that's the right temperature.

ANGELA HARTNETT: We are. Yeah, we'll feel that.

JAMIE-LEE O'DONNELL: Well, actually.

NICK GRIMSHAW: What?

ANGELA HARTNETT: Go on.

NICK GRIMSHAW: Oh no, here we go.

JAMIE-LEE O'DONNELL: I've had one sip. Actually, guys listen-

NICK GRIMSHAW: Actually-

[crew laughs]

NICK GRIMSHAW: -let me tell you something.

JAMIE-LEE O'DONNELL: -let me drink it in Spain. Um-

NICK GRIMSHAW: You like a cold one?

JAMIE-LEE O'DONNELL: Would you like a cold one?

ANGELA HARTNETT: A little ice?

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Would you like an ice cube and stuff; we've got one are you sure?

JAMIE-LEE O'DONNELL: No, I'm okay. I just wanted to um, brag-

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -about being in Spain.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: My Mum-

[crew laughs]

NICK GRIMSHAW: She's Spanish.

ANGELA HARTNETT: She's Spanish.

JAMIE-LEE O'DONNELL: Guys, I'm Spanish.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: She's Spanish.

JAMIE-LEE O'DONNELL: O'Donnell is my surname.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: Think about it.

NICK GRIMSHAW: She's Spanish. Think about it.

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: My mum had a cold red wine, which we spoke about, and it was about, it was knocking on 6 years ago now.

[crew laughs]

JAMIE-LEE O'DONNELL: Mm.

NICK GRIMSHAW: She still mentions it every time she's-

JAMIE-LEE O'DONNELL: She's right.

NICK GRIMSHAW: -in London. “Don't take us to that place with the cold red wine.” I was like, “It was meant to be cold.” She said, “I think they're having you on.”

[everyone laughs]

NICK GRIMSHAW: I'm like, “No.” I said, 'Do it in Europe.' She said, “Not in Europe.”

ANGELA HARTNETT: Yeah. Not in Europe.

NICK GRIMSHAW: Room temp. Room temp.

ANGELA HARTNETT: Room temp.

JAMIE-LEE O'DONNELL: Room temp. Fair enough.

NICK GRIMSHAW: We've got a little, um-

JAMIE-LEE O'DONNELL: Oh.

NICK GRIMSHAW: -to start some-

ANGELA HARTNETT: Gildas.

NICK GRIMSHAW: -like little, some gildas-

JAMIE-LEE O'DONNELL: Oh.

NICK GRIMSHAW: -a little bit of-

ANGELA HARTNETT: Manchego.

NICK GRIMSHAW: -Manchego as well.

JAMIE-LEE O'DONNELL: Good.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Can I have a gilda now?

ANGELA HARTNETT: Yeah, of course you can.

NICK GRIMSHAW: I love these.

ANGELA HARTNETT: And some lovely, um-

JAMIE-LEE O'DONNELL: Okay.

ANGELA HARTNETT: -the olive oil crisps, yeah.

JAMIE-LEE O'DONNELL: Yeah, that's another thing, um, which I've noticed about Spain, because I am quite like a wee bit of a snacker sometimes.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: And the crisp flavours, I think we're spoiled over here.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm.

JAMIE-LEE O'DONNELL: In a really good way.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: There's not enough flavours in Spain.

JAMIE-LEE O'DONNELL: It's not great, if I'm honest.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

[crew laughs]

JAMIE-LEE O'DONNELL: Especially when you're trying to do a crisp toastie.

ANGELA HARTNETT: Sorry, crisp toastie?

JAMIE-LEE O'DONNELL: Yeah, yeah.

ANGELA HARTNETT: Do tell, do tell.

JAMIE-LEE O'DONNELL: So, it's just exactly what it is. It's toast, real butter, maybe a bit of salt, and some really good, flavoured crisps.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So not cheese toastie with crisps in it?

JAMIE-LEE O'DONNELL: No, no, no, you don't want gloopy cheese.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Okay.

JAMIE-LEE O'DONNELL: I'm funny, I'm funny about textures.

NICK GRIMSHAW: Now we spoke in your intro that you like your food to be sharp and to be sexy.

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: Not wriggly.

JAMIE-LEE O'DONNELL: Not wriggly.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Talk to us about wriggly. What have you experienced that's wriggly? What are we, what are we going to avoid today?

JAMIE-LEE O'DONNELL: Well, for the longest time I didn't really eat meat-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -and then I was sort of pescatarian for a few years after because I just never got on board with the texture of meat.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: I do eat meat now because I'm gluten-free.

NICK GRIMSHAW: Mm-hm. Why are you gluten-free? Like allergy or choice?

JAMIE-LEE O'DONNELL: No, allergy. I, I swelled up at one point when I first went to Spain. I didn't know what was happening. I was, I was exercising like 4 times a week.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: And, um, I was trying to eat really healthy and figure out, you know, you've got stomach stuff.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: And you, I was at work and then have my costume on in the morning, and then I would go for lunch, and I would eat something really light.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: Well, not light, I mean like really, um, unfussy.

ANGELA HARTNETT: Yeah, yeah, yeah.

JAMIE-LEE O'DONNELL: So, have just like pasta and some flavours-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -and just to keep it really, um, simple. And then after lunch I would go try on my costume again and it wouldn't fit, and I'd be really bloated and really sore.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Oh.

JAMIE-LEE O'DONNELL: I was like, something has to-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -I said, why does this happen every time I go to work? And I just had to figure it out. And when I first moved to Spain, for the first wee while, every time I was coming back from the gym, I was getting a full baguette of like hot bread. I was like, la la la-

NICK GRIMSHAW: *[laughs]*

JAMIE-LEE O'DONNELL: -eating it on the way home. It's like, this is the life. So, I was overdoing gluten, overdoing-

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: -like bread and pasta-

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -and carbs and stuff, obviously being Irish. And then after a while, somebody eventually was like, it's probably gluten. And you know, it's like the last thing you want to accept.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Mm-hm. No, no, no, it must be the weather.

JAMIE-LEE O'DONNELL: Because it's like, no way, it's not gluten-

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: -it's something else.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: It must be like the water or something.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: And then-

[everyone laughs]

JAMIE-LEE O'DONNELL: -I just refused. They're like, "You can't eat bread anymore." And I was like, "Um, it's not that."

NICK GRIMSHAW: No.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: It has to be something else.

NICK GRIMSHAW: *[laughs]*

JAMIE-LEE O'DONNELL: So then eventually I stopped, and it's like I shrank.

NICK GRIMSHAW: Wow.

JAMIE-LEE O'DONNELL: Like, my friend seen me after like a week and a half, and she's like, "You look like you've lost about 2 stone."

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Wow.

JAMIE-LEE O'DONNELL: Because it was actually getting puffy, like, and my, my bones, do you know what I mean?

NICK GRIMSHAW: Mm-hm. Mm-hm.

JAMIE-LEE O'DONNELL: Everything was just like my ears.

ANGELA HARTNETT: Oh, quite a severe allergy. Yeah.

JAMIE-LEE O'DONNELL: It was, but I also overdid it, like I do-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -with absolutely everything. I underdo it or-

NICK GRIMSHAW: Had like a foot of bread on the way home.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: Basically, every time. And then I thought to myself, before I would accept that-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -it was gluten, I was like, “Am I bulking? Is this the bulking at the gym?”

[everyone laughs]

JAMIE-LEE O'DONNELL: “Maybe I'm just bulking because my arms are really puffy.”

ANGELA HARTNETT: Yeah, yeah, yeah.

JAMIE-LEE O'DONNELL: I was like, "Wow, I'll just wake up one day, be really muscley."

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: Um, but no, it was the gluten.

NICK GRIMSHAW: It was the gluten.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: So, nothing wriggly. So, you've had to navigate sort of new, a new way of eating-

JAMIE-LEE O'DONNELL: Yeah-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -well, it's, it's, I introduced more meat-

NICK GRIMSHAW: Yes.

JAMIE-LEE O'DONNELL: -because cutting out gluten and meat and whatever, I was like, it's, it's too much.

ANGELA HARTNETT: Yeah, yeah, yeah.

JAMIE-LEE O'DONNELL: Um, and I thought and I had some weird eating stuff growing up which could be code for like an eating disorder. But you know, when you're Irish, like, it's just some weird eating stuff.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: But it probably was-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -um, where I just, obviously, if you're not feeling your best mentally, food for me is like the first thing to go.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: Where I just can't be bothered-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -and my appetite goes, and I'm just like, I just don't see the point. So, I find myself then having to be like active and eating stuff, and then things like the wiggleness or the textures would really set me off. So, then I just had to be—I just had to be brave.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: I had to be brave, and eat a steak.

[everyone laughs]

JAMIE-LEE O'DONNELL: I actually did try it.

ANGELA HARTNETT: So, you don't like anything too soft. Is it?

JAMIE-LEE O'DONNELL: I don't like things that are too soft. I don't like things like, do you know the way you have, um, monkfish?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: The part that with a wee tiny, that looks like teeth. I have-

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -by the way, just so you know-

NICK GRIMSHAW: Uh-huh.

JAMIE-LEE O'DONNELL: -I have a real habit of putting other people off food.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Yeah.

[everyone laughs]

JAMIE-LEE O'DONNELL: Years ago, I put a few of my friends—

ANGELA HARTNETT: This could be our last episode of the podcast.

JAMIE-LEE O'DONNELL: It could be yes.

NICK GRIMSHAW: Everyone would be like oh no.

JAMIE-LEE O'DONNELL: Can you imagine? I actually put a few of my friends off chicken for like a year—

NICK GRIMSHAW: Uh-huh.

JAMIE-LEE O'DONNELL: -at one point because I described the reasons why I don't like it and they were like; "I've never noticed that before."

NICK GRIMSHAW: Uh-huh.

JAMIE-LEE O'DONNELL: And it's like when someone's like, "We should try oysters," and I was like, "Let's not."

NICK GRIMSHAW: Let's not.

JAMIE-LEE O'DONNELL: Let's not.

[everyone laughs]

NICK GRIMSHAW: Um, we thought we could go through your food likes and dislikes.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Um, we always get these, we always ask our guests to, to put these together before they come in. And you told us that you love the sharpest of sharp flavours.

JAMIE-LEE O'DONNELL: Yes.

NICK GRIMSHAW: Lemon and lime, rich feta, pickled onion, very salty. You said tuna steak is my favourite.

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: With some interesting fries or sharp veg.

JAMIE-LEE O'DONNELL: Yeah!

NICK GRIMSHAW: Yeah, that's a good, that's a good direction.

ANGELA HARTNETT: Good yeah, and works well because tuna's fatty-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -the sharpness of that-

JAMIE-LEE O'DONNELL: Yes.

ANGELA HARTNETT: -that works.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: But I do like tuna really well done-

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: -which I've had before in restaurants and fancy schmancy ones where the waiter will just come back out and say the chef said no. And I was like, okay, I'll just order something else.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: I know, I think that's really wrong to do.

NICK GRIMSHAW: Do you think?

ANGELA HARTNETT: Yeah, I do. I think it's your business, is about hospitality.

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It's about looking after the guests. And like, I remember a guy, like, had this French chef and that someone said a pigeon well done and he goes *[in a French accent]* "We can't do that." I said, "Of course we can-

JAMIE-LEE O'DONNELL: Yeah.

ANGELA HARTNETT: -they're paying for it, that's their choice.” My mum loves her meat well done-

JAMIE-LEE O'DONNELL: Yeah.

ANGELA HARTNETT: -and her fish well done. And so, what am I gonna say to my mum? “No, sorry, Mum, that's the way I do it.”

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: Yeah, yeah, yeah.

ANGELA HARTNETT: I think it's a bit rude.

JAMIE-LEE O'DONNELL: Yeah.

ANGELA HARTNETT: Come to us, we'll always cook it well done.

JAMIE-LEE O'DONNELL: No, fair enough.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: And then it's just to avoid the wiggliness.

ANGELA HARTNETT: Mm. Oh.

NICK GRIMSHAW: No wiggliness.

JAMIE-LEE O'DONNELL: This is it. This is it.

ANGELA HARTNETT: Yeah, this is it.

NICK GRIMSHAW: So, we're gonna have tuna today.

ANGELA HARTNETT: I'm gonna go and get that now.

JAMIE-LEE O'DONNELL: Ooh, thank you.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: Yeah. Not wiggly.

ANGELA HARTNETT: Not wiggly.

JAMIE-LEE O'DONNELL: Not wiggly.

NICK GRIMSHAW: No wiggling. You also said that you love a chicken box.
What's a chicken box?

JAMIE-LEE O'DONNELL: So, the takeaways in Derry-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -are, I think, iconic.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: So, a chicken box is like a staple, and it's usually best eaten, um, after the, a few drinks after le pub.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: And its chips, then you would have, uh, sometimes fried peppers and onions-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -and then you would have your fried breast of chicken-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -chopped up, diced.

NICK GRIMSHAW: Mm-hm. Oh.

JAMIE-LEE O'DONNELL: And then you put it all over the chips-

NICK GRIMSHAW: Oh yeah.

JAMIE-LEE O'DONNELL: -and then you do 3 sauces. So, you do garlic. You do chilli and then you do taco-

NICK GRIMSHAW: Wow.

JAMIE-LEE O'DONNELL: -and then sometimes you put cheese on it or coleslaw, which I'm not into that.

NICK GRIMSHAW: Oh wow.

JAMIE-LEE O'DONNELL: Then you close it over and you give to somebody, and you walk home with your food-

NICK GRIMSHAW: Oh wow.

JAMIE-LEE O'DONNELL: -and a plastic fork.

NICK GRIMSHAW: Wow. Okay-

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: -serious.

JAMIE-LEE O'DONNELL: It's gorge. It's gorge.

NICK GRIMSHAW: That's a good chippy.

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: So, it's like shredded chicken? I thought it was just going to be like-

JAMIE-LEE O'DONNELL: Just a lump.

NICK GRIMSHAW: -just like chicken wing. Okay.

JAMIE-LEE O'DONNELL: No, no, no, it's a breast of chicken-

NICK GRIMSHAW: Wow, Okay.

JAMIE-LEE O'DONNELL: -like cut up.

NICK GRIMSHAW: Okay, yum. And then have you noticed like a big food sort of cultural shift moving to Barcelona, like in the way that the Spanish eat-

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: -or the time that they eat or what they eat?

JAMIE-LEE O'DONNELL: So, I was again, um, doing that thing where I was eating sort of like an Irish person.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: So, we were eating quite late. They were like, "We'll see you at half 10 for dinner." And I was like, "Okay," usually I'm in bed by then, but I was like, okay, new life-

NICK GRIMSHAW: Uh-huh.

JAMIE-LEE O'DONNELL: -new me, let's go.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: And I would go out and I would order like the carbs. I would order food, food. And they were like, "Well, what, why would you order that? That's going to be hard to eat. It's a bit late."

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: And they would order like a tiny bit of like asparagus with, you know, sliced up steak.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: A medium rare sort of vibe.

NICK GRIMSHAW: Uh-huh.

JAMIE-LEE O'DONNELL: And I'm there with like the patatas bravas-

NICK GRIMSHAW: Uh-huh.

JAMIE-LEE O'DONNELL: -and the bread and tomato and garlic, and then I've just sitting there like with a big swollen stomach and I'm like, this doesn't work for me.

NICK GRIMSHAW: *[laughs]*

JAMIE-LEE O'DONNELL: But you just have to adjust, obviously-

NICK GRIMSHAW: Yeah, yeah, yeah.

JAMIE-LEE O'DONNELL: -the type of food and how dense it is-

NICK GRIMSHAW: Uh-huh.

JAMIE-LEE O'DONNELL: -with the time.

NICK GRIMSHAW: With the time.

JAMIE-LEE O'DONNELL: With the time, which seems obvious, but you have to sort of make the mistake first.

NICK GRIMSHAW: Well, you've got to live it to know it.

JAMIE-LEE O'DONNELL: You gotta live it.

NICK GRIMSHAW: Yeah. You gotta live it to know it.

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: And if you fall in, like, love with any particular places, is there like a particular spot that you love going?

JAMIE-LEE O'DONNELL: So, there's a place called El Niño, and it is like South American-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -and it does the, the sexiest rice you've ever tasted.

NICK GRIMSHAW: Oh.

JAMIE-LEE O'DONNELL: Um, and it also does like fried tuna.

NICK GRIMSHAW: Oh.

JAMIE-LEE O'DONNELL: I don't know how they do it, but it's like chunks of it.

NICK GRIMSHAW: Mm.

JAMIE-LEE O'DONNELL: But it's the tastiest thing I've ever had. It's absolutely gorgeous.

NICK GRIMSHAW: Oh yeah.

JAMIE-LEE O'DONNELL: It was like a fried tuna and rice, and it's like South American.

NICK GRIMSHAW: Oh nice.

JAMIE-LEE O'DONNELL: Mm, its gorge.

NICK GRIMSHAW: El Niño?

JAMIE-LEE O'DONNELL: El Niño.

NICK GRIMSHAW: El Niño.

JAMIE-LEE O'DONNELL: El Niño.

NICK GRIMSHAW: If you were to cook, say me and Ange-

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: -in Barcelona, on our holidays-

JAMIE-LEE O'DONNELL: Yes.

NICK GRIMSHAW: -we want to hang out with you, what would you cook knowing that Her Royal Highness Angela Hartnett-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -is coming around for dinner?

JAMIE-LEE O'DONNELL: Well, the first course would be a bottle of wine each.

NICK GRIMSHAW: Yes.

[crew laughs]

NICK GRIMSHAW: Take the edge off.

JAMIE-LEE O'DONNELL: Yeah, yeah.

ANGELA HARTNETT: We've only just met; how did you know?

JAMIE-LEE O'DONNELL: Bottle of wine each.

ANGELA HARTNETT: That's it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Perfect.

JAMIE-LEE O'DONNELL: Maybe some music, maybe a wee dance just to sort of gauge how far-

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: -along everybody was-

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: -and then just give you anything.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: You know, I would probably do, um, like a pesto and lemon and fennel pasta.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Oh, very nice.

NICK GRIMSHAW: Wait, this is something I wanted to ask you.

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: Didn't you own a corner shop?

JAMIE-LEE O'DONNELL: Yeah, I did.

NICK GRIMSHAW: You did?

JAMIE-LEE O'DONNELL: Yes.

NICK GRIMSHAW: Tell me about this, how this was, and when was this?

JAMIE-LEE O'DONNELL: Um, I've always been slightly entrepreneurial-

[everyone laughs]

JAMIE-LEE O'DONNELL: -in a lot of ways.

NICK GRIMSHAW: I love you at a corner shop.

JAMIE-LEE O'DONNELL: Yeah, it was just the opportunity came up. It was years ago-

NICK GRIMSHAW: Mm.

JAMIE-LEE O'DONNELL: -um, it was just before I got Derry Girls as well-

NICK GRIMSHAW: Mm.

JAMIE-LEE O'DONNELL: -and it was to invest in a wee business. So, um, thank you, lovely. Thanks, guys. Oh, so, um, yeah, just the opportunity came up and I, I'm very sort of just go for it and see what happens.

NICK GRIMSHAW: Uh-huh.

JAMIE-LEE O'DONNELL: Um, I had a wee bit of savings. It was only a wee venture. It didn't go well.

NICK GRIMSHAW: No, it didn't.

JAMIE-LEE O'DONNELL: No, it didn't go well at all.

NICK GRIMSHAW: It didn't go well. Did you ever do a shift?

JAMIE-LEE O'DONNELL: Oh, open to close, so it was like 6:30 to 11-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -like most days-

NICK GRIMSHAW: What and you were working in there.

JAMIE-LEE O'DONNELL: -if not all days. Yeah, 'cause it was my shop, so I was like, I'll do it all.

NICK GRIMSHAW: Ugh hard core.

JAMIE-LEE O'DONNELL: Oh, um, it smells gorge. But I'm glad of it, you know.

NICK GRIMSHAW: Mm.

JAMIE-LEE O'DONNELL: I don't think there's such thing as failures, it's just like things didn't quite work out, so you just draw a line under it, move on-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -you know. So, is this your job, guys? Just eat-

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -drink, chat.

NICK GRIMSHAW: This actually is our job. Yeah.

JAMIE-LEE O'DONNELL: I love it.

[crew laughs]

[theme music plays]

NICK GRIMSHAW: So, Ange, tell us what we've got here today.

ANGELA HARTNETT: So, we've got Grill-das, so it's a take on Gildas-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -by Helen Graves-

NICK GRIMSHAW: But grilled.

JAMIE-LEE O'DONNELL: Mm.

ANGELA HARTNETT: -but grilled. And so, we've got tuna, olives, and padrón peppers that we skewer, roast them either on a barbecue or you can have them, you

know, obviously we did it in a pan here. And then we make a little dressing with some lemon juice, some grated garlic, clear honey, chopped parsley, and olive oil.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And then once they're cooked. You basically put all of that on top of your, um, skewers, um, and then serve with lemon wedges. So, you know, you've got the citrus in the dressing-

JAMIE-LEE O'DONNELL: Mm-hm.

ANGELA HARTNETT: -plus the lemon wedges on the side.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: And then we've done Georgina Hayden, who we really love, her version of sort of a Greek salad.

JAMIE-LEE O'DONNELL: Mm.

ANGELA HARTNETT: So, she's got whipped feta underneath, and then we've got chopped tomato, chopped cucumber with mint and olives. And then we pickle these red onions in a touch of vinegar, salt, and sugar. And then red onions, that dressing then becomes the dressing on the salad mixed. And so, as you go underneath, you get that lovely, whipped feta-

JAMIE-LEE O'DONNELL: Mm.

ANGELA HARTNETT: -and then all the beautiful-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -vegetables on top.

JAMIE-LEE O'DONNELL: We'll have to try it.

NICK GRIMSHAW: Oh, you got some, have you got some?

ANGELA HARTNETT: And then the potatoes, we just, some little potatoes that we just did with a little bit of Ottolenghi Smoky Spice, touch of olive oil and parsley.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: And a little bit of tinned tomatoes.

NICK GRIMSHAW: Oh, it's really good, Ange.

JAMIE-LEE O'DONNELL: It's gorge. Thank you.

ANGELA HARTNETT: Perfect. So, you know-

NICK GRIMSHAW: Really good.

ANGELA HARTNETT: -eat away.

NICK GRIMSHAW: Mm.

JAMIE-LEE O'DONNELL: Delighted.

ANGELA HARTNETT: And we would serve it with a Luberon rosé.

JAMIE-LEE O'DONNELL: Ooh.

NICK GRIMSHAW: Mm, was there any tips, Ange, if you are doing this that you think people, if they want to try this, they should do, they shouldn't do?

ANGELA HARTNETT: Well, I think you soak your skewers. We've said that before. So that they-

JAMIE-LEE O'DONNELL: Oh.

ANGELA HARTNETT: -don't burn when you barbecue them.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: I think get the freshest of freshest tuna. And I think it's something you just make, cook it and eat it.

JAMIE-LEE O'DONNELL: Mm.

ANGELA HARTNETT: You know, you can make the dressing the night before if you wanna speed up and you can skewer everything. But I think you cook it, eat it like we've just done. It's not something you sort of hold for half an hour-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -or 40 minutes. I think you just wanna, because it's so fresh.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And I think, yeah, and you can, and I think the tuna works. If you wanted to change up, you could do monkfish. You know, another fish.

JAMIE-LEE O'DONNELL: Not for me.

ANGELA HARTNETT: Not for you, obviously.

JAMIE-LEE O'DONNELL: Yes, gives me the creeps, yeah.

NICK GRIMSHAW: No, not for Jamie.

[crew laughs]

ANGELA HARTNETT: But you need a chunky fish. But you could, that would work well with lamb or even pork shoulder or something, something meaty, you know. And you could marinate that up, and you can even use that marinade without the parsley, you know. The honey, the garlic, the olive oil would work really well.

NICK GRIMSHAW: Um, if you want to try this recipe-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -or any of the recipes, uh, you can get them all on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes). The ingredients are on there, the video done by Ange.

ANGELA HARTNETT: Video.

JAMIE-LEE O'DONNELL: Ooh.

NICK GRIMSHAW: The wine pairing.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's all on there.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah. Sensational. I do say this every week.

ANGELA HARTNETT: I could make this at home.

NICK GRIMSHAW: I could make that at home. I feel like that's easy to do on a barbecue.

ANGELA HARTNETT: Oh my God.

NICK GRIMSHAW: And actually, quite well.

ANGELA HARTNETT: If you can't do this, come on.

[crew laughs]

ANGELA HARTNETT: Sorry, I don't mean that rude.

NICK GRIMSHAW: No, no. If you can't do this, come on.

ANGELA HARTNETT: But literally you're putting a piece of tuna, a Padron pepper. Although when I was doing it, I was going, "Tuna, pepper, olive, tuna, pepper, olive." And then I went, "Hold on, what am I doing? Tuna.

NICK GRIMSHAW: Tuna. Pepper.

[everyone laughs]

ANGELA HARTNETT: Tuna. Pepper. Olive. I was like, "Oh, right tuna." "Harriet," I said, "don't confuse me."

NICK GRIMSHAW: Don't confuse me. Tuna, pepper, olive.

ANGELA HARTNETT: Um, so um, so yeah, I mean-

NICK GRIMSHAW: And then the dressing's good.

ANGELA HARTNETT: The dressing, I mean, the thing is, listen, you like it well done, some people like their tuna cooked a bit more rare-

JAMIE-LEE O'DONNELL: Mm.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -it's up to you. But because it's so fresh, even if you cook it more well done than you might do naturally-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -it's still going to be delicious; you know.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It's not going to be dry; it hasn't been sitting there, and you've got that lovely marinade that's going to really enhance it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So, make your marinade, do it, and also, I think the other thing, I always say that about Christmas, but same with barbecues, less is more.

JAMIE-LEE O'DONNELL: Mm.

NICK GRIMSHAW: Totally.

ANGELA HARTNETT: Do 2 or 3 things really brilliantly-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: Mm-hm.

ANGELA HARTNETT: -and make them delicious rather than try and do 20 things. And then you've got raw this, raw that, and too much going on.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: No space to put anything. There you go.

JAMIE-LEE O'DONNELL: Fair enough, eh?

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: Yeah, we've learned a lesson there, haven't we, Jamie?

ANGELA HARTNETT: There we go.

JAMIE-LEE O'DONNELL: We have indeedy.

[theme music plays]

NICK GRIMSHAW: There's loads we wanna talk to you about. There's, there's shows we wanna talk about in a second. I wanted to talk to you about, you're doing a thing at Goodwood?

JAMIE-LEE O'DONNELL: Yes.

NICK GRIMSHAW: Goodwood Revival, which is this historic motor race meeting where they all meet up and race in period cars. My friend went last year and loved it.

ANGELA HARTNETT: So vintage everything? Or clothing or?

JAMIE-LEE O'DONNELL: Clothing and cars.

NICK GRIMSHAW: Everything, cars.

ANGELA HARTNETT: The whole lot, okay.

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And have you got your outfits sorted? Are you wearing one? Or have you got a range of different—

JAMIE-LEE O'DONNELL: I'm going to do this after this.

NICK GRIMSHAW: Oh really?!

ANGELA HARTNETT: Oh, wow!

JAMIE-LEE O'DONNELL: Have a wee nosey, yeah. A wee try on, a wee play about.

ANGELA HARTNETT: Oh, my God, that'll be amazing.

NICK GRIMSHAW: Can you go for any era or is it specific?

JAMIE-LEE O'DONNELL: I think they were saying it's, 40s, 50s, 60s.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah. And your're going to be there talking about like passion for fashion and costumes—

JAMIE-LEE O'DONNELL: Uh-huh.

NICK GRIMSHAW: -as well, on shows. Is that like quite important for you, the costume element, when you're doing a character to sort of get you into the zone?

JAMIE-LEE O'DONNELL: Yeah, I think, um, every sort of like piece of the puzzle that comes together for the character is really important. And I think just how the clothes fit and how you, and how like the footwear and things like that and how you sort of walk and move around in it is really important. And then obviously the hair and makeup, it all sort of comes together as the character and those teams work really closely together. So, it has, it's really important because that's how you feel, isn't it? Even like day to day, your clothes really, or they can inform how you feel.

NICK GRIMSHAW: Yeah, totally.

JAMIE-LEE O'DONNELL: So, whenever you're on stage or on set or stage and you have to do something over and over, for example. And those clothes are a really good reminder. And you get into that way of thinking a lot.

NICK GRIMSHAW: Yeah and do you ever, because it must help you get into that, you know, frame of mind of what character you're going to be like.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: You say it must change your whole mind. Do you ever do, do you ever do like anything else to help get you there? Do you ever make playlists or—

JAMIE-LEE O'DONNELL: I do. I have done sometimes, or I've usually done like a perfume.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh, okay.

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: So, you like can go back to that character.

JAMIE-LEE O'DONNELL: Yes.

NICK GRIMSHAW: Mm.

JAMIE-LEE O'DONNELL: And have it sort of in my bag or have it in the dressing room-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -and that it does help as well. I think it's just these wee signature things and it can be different sometimes for every job.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: And it's just I always sort of get myself in a position where I know what they're, this is going to sound weird, but like the way they look through their eyes-

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -if you know what I mean.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: So, it's how you look at somebody-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -and where your mind is behind that.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: For me, whenever you're going through it and you're doing your work on the script and the character and then the penny just drops of who they are, and I feel like the decision is just made. And then we, things like that, obviously with hair, makeup, shoes, like perfume will help.

NICK GRIMSHAW: Mm.

JAMIE-LEE O'DONNELL: But it's how you look at other people.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: For me anyway, it's the way you look at other people.

NICK GRIMSHAW: And we also got to talk about Girl Group.

JAMIE-LEE O'DONNELL: Yes.

NICK GRIMSHAW: So, tell us about Girl Group, 'cause this is like on the way.

JAMIE-LEE O'DONNELL: Yes.

NICK GRIMSHAW: And this is you starring in this movie and Rebel Wilson, and Rebel Wilson's directed it as well.

JAMIE-LEE O'DONNELL: She's directed, written, and starred-

NICK GRIMSHAW: Wow.

JAMIE-LEE O'DONNELL: -which was incredible.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Not lazy.

ANGELA HARTNETT: No.

JAMIE-LEE O'DONNELL: Not at all.

NICK GRIMSHAW: No.

JAMIE-LEE O'DONNELL: Not at all.

ANGELA HARTNETT: Works hard.

NICK GRIMSHAW: Not lazy. And there's some like big names from music involved in this as well.

JAMIE-LEE O'DONNELL: Yeah. So, Nicole Scherzinger, Shaznay Lewis.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: We have another pussycat- Ashley-

NICK GRIMSHAW: Yes.

JAMIE-LEE O'DONNELL: -from the Pussy Cat Dolls.

NICK GRIMSHAW: Yes.

JAMIE-LEE O'DONNELL: Mel C is on it as well.

NICK GRIMSHAW: Uh-huh.

JAMIE-LEE O'DONNELL: Now I didn't meet any of these people, so I'm trying to remember-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

JAMIE-LEE O'DONNELL: -from the call sheet.

NICK GRIMSHAW: Very classic filming, because when I watch a film-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -I'm like, well, obviously they all know each other.

ANGELA HARTNETT: Yeah, they're all friends together.

JAMIE-LEE O'DONNELL: Jennifer Coolidge is on it as well.

NICK GRIMSHAW: Uh-huh, oh wow.

JAMIE-LEE O'DONNELL: Um, and I, so it just, it was just loads of fun.

NICK GRIMSHAW: Mm.

JAMIE-LEE O'DONNELL: It was just one of those mad jobs that came about, and I sent in a wee tape, and then I was taping at the time for quite a lot of things, so it just was like, okay, the tape's gone. And it was about mental-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -because they were like, do your own thing with it and see where you go. And for some reason my default is a bit sleazy, and I don't know-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -why, I just sort of-

[crew laughs]

JAMIE-LEE O'DONNELL: -just comes on camera and just be a wee bit creepy-

ANGELA HARTNETT: *[laughs]*

JAMIE-LEE O'DONNELL: -and it worked.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And it worked a treat.

JAMIE-LEE O'DONNELL: They were like, "Great, sleaze."

NICK GRIMSHAW: Great and you play like Rebel's rival, right?

JAMIE-LEE O'DONNELL: Yes.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: So, the movie, I don't know what I'm able to say, but I think it's been announced-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Uh-huh.

JAMIE-LEE O'DONNELL: -and it's out there.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: So, Rebel's character is an ex-pop star-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -and she was in a massive girl group and then she has like sort of fallen off in a way.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: And then an opportunity comes around again for her to reclaim her celebrity status, but this time as a manager.

ANGELA HARTNETT: Right, yeah.

JAMIE-LEE O'DONNELL: Of her own girl group and sort of be at the top of the tree. Um, through this nationwide competition-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -to try and get your, your grip-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -at this record contract.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: And so that's her, that's her trip back to the top.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: And then she comes up against some competition and rivals, and that's where I step in. And I have my own team, which were on paper superior-

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -and like the, the bitch team.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Oh yes.

JAMIE-LEE O'DONNELL: You know what I mean?

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: Like, we walk in and we're amazing, and we know we are.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, yeah.

JAMIE-LEE O'DONNELL: And everyone is s***.

ANGELA HARTNETT: Mean girls. Yeah.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: Yeah, we're mean girls, but we've earned it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, yeah, yeah, you're allowed to.

[crew laughs]

ANGELA HARTNETT: I like that.

NICK GRIMSHAW: You're allowed to.

JAMIE-LEE O'DONNELL: Yeah.

ANGELA HARTNETT: Justified.

JAMIE-LEE O'DONNELL: Yeah, its justified.

NICK GRIMSHAW: Justified.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And do you like— because it's girl group, you know, it's about girl groups-

JAMIE-LEE O'DONNELL: Yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -do you get to sing or, or dance? In this?

JAMIE-LEE O'DONNELL: No, I've got one of these though.

NICK GRIMSHAW: Oh-

JAMIE-LEE O'DONNELL: I got one of these guys.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: -yes.

JAMIE-LEE O'DONNELL: And I've got like what I call the middle-class mum like bitch bob-

NICK GRIMSHAW: Uh-huh.

[laughs]

JAMIE-LEE O'DONNELL: -where when we're doing the hair, they give me a big blowout-

NICK GRIMSHAW: Uh-huh.

JAMIE-LEE O'DONNELL: -and then sprayed it within an inch of it's life because I wanted it to move like independently from my head.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: There's one piece, like a Lego piece. Um, I just really sort of, when I was talking, with my wee mic thing, and it would just move by itself.

[crew laughs]

JAMIE-LEE O'DONNELL: And one of the—,because it was filmed in London-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -even though it was set in America.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: And one of the crew guys came over and a few people were like, “Oh, we've seen Derry Girls.” I was like, “Oh, nice, nice to meet you.” And they were like, “By the way, that's a great wig. It's really funny.”

ANGELA HARTNETT: *[laughs]*

JAMIE-LEE O'DONNELL: “It's ridiculous.” And I was like, “That's my hair.”

[everyone laughs]

JAMIE-LEE O'DONNELL: And they were like, “I'm so sorry.” And I was like, “No, I love it because that's kind of the point.”

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: I want it to look like, I wanted to, I wanted it to look a wee bit just almost strange and intimidating-

NICK GRIMSHAW: Yes.

JAMIE-LEE O'DONNELL: -like it's about to come off and bite you.

NICK GRIMSHAW: yeah *[laughs]*

ANGELA HARTNETT: Yeah, yeah, yeah. And it worked.

JAMIE-LEE O'DONNELL: Yeah, it worked.

NICK GRIMSHAW: That's a great wig. That's my hair.

JAMIE-LEE O'DONNELL: That's my face and hair.

ANGELA HARTNETT: Yeah, thank you.

NICK GRIMSHAW: That's my actual hair.

ANGELA HARTNETT: That's me, yeah.

JAMIE-LEE O'DONNELL: And it was like, that's ridiculous. And I was like, "Yeah, it's my hair." And he's like, "I'm so sorry." And I was like, "No, no, don't be sorry."

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's character.

JAMIE-LEE O'DONNELL: It's a desired effect.

NICK GRIMSHAW: Yeah-

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: -that's what we wanted. You're not like walking around with that on.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: And then he was like, "And you're also really ugly." And he said, no-

ANGELA HARTNETT: *[laughs]*

JAMIE-LEE O'DONNELL: -I'm joking.

NICK GRIMSHAW: No.

JAMIE-LEE O'DONNELL: Too far.

NICK GRIMSHAW: Too far.

ANGELA HARTNETT: Too far.

JAMIE-LEE O'DONNELL: Too far.

ANGELA HARTNETT: Taking the piss now.

NICK GRIMSHAW: And does that happen all the time that people come up to you? Because Derry Girls was so big and-

JAMIE-LEE O'DONNELL: Yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -so huge that you must have, I mean, people in the street saying it, but then do people say it all the time on like set and on jobs? Because it was-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -like so universally loved-

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: -weren't it?

JAMIE-LEE O'DONNELL: It does happen. I think it's one of those jobs that whenever I do anything, you'll get the old person to be like, "I know this is not allowed, but can I get a photograph?"

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: And I don't mind it because I agree, I'm really proud of it.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: I think it's such a universal show-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -and the type of, the, the type of people who ask and come up and want a photo is like so varied, which I think is just such a great reflection of it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: And there's so many like older men that will be like, "Listen, my daughter or my granddaughter-

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -she'll love this, she'll think I'm class, can I please get one?"

ANGELA HARTNETT: Yeah, yeah, yeah.

JAMIE-LEE O'DONNELL: I'm like, "Of course!"

[crew laughs]

NICK GRIMSHAW: Uh-huh.

JAMIE-LEE O'DONNELL: And it's really nice. So, so that does happen a lot.

NICK GRIMSHAW: Mm-hm. We had, um, Saoirse on-

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: -Saoirse-Monica Jackson, like, which was like, what, 2024?

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: Was it?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And she, I mean, we had such a funny, funny time-

JAMIE-LEE O'DONNELL: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -with her, and she was just talking about, you know, like, the great memories of it.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: And, you know, it's just basically saying that, yeah, it's such a universally-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -loved show and stuff.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And you guys, you met in the audition process, right?

JAMIE-LEE O'DONNELL: We did.

NICK GRIMSHAW: That's cute.

JAMIE-LEE O'DONNELL: Everybody met, we all met there.

NICK GRIMSHAW: Uh-huh.

JAMIE-LEE O'DONNELL: Um, it was like the fourth audition-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -in about 8 months, which was like torture. And we don't, we met at the chemistry read where you sort of swap actors up and out to see who's going to be the final group.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: You know, because obviously that's really-

ANGELA HARTNETT: Crucial. Yeah.

JAMIE-LEE O'DONNELL: Yeah.

ANGELA HARTNETT: Of course.

JAMIE-LEE O'DONNELL: And I think because all of our careers took off at that point, even though we'd all been working various lengths, but all quite a lot-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -and doing that sort of, you know, like on the grind and trying to do different things-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -and really busting our chops. And then suddenly it all took off for all of us.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: So, it was about like, yeah, overwhelming, it was mental.

ANGELA HARTNETT: I got quite emotional at the end.

JAMIE-LEE O'DONNELL: Yeah.

ANGELA HARTNETT: You know, the scene where, you know, your headteacher and like the Bishop was trying to get rid of her.

JAMIE-LEE O'DONNELL: Yeah.

ANGELA HARTNETT: And then the bit that you all vote-

JAMIE-LEE O'DONNELL: Yeah.

ANGELA HARTNETT: -you know, because that's history that happened.

JAMIE-LEE O'DONNELL: Of course, yeah.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: We, we lived through it in the sense that we were alive when that, the historic agreement happened-

JAMIE-LEE O'DONNELL: Yeah.

ANGELA HARTNETT: -but you lived through it more so being in Northern Ireland.

JAMIE-LEE O'DONNELL: Yeah, yeah.

ANGELA HARTNETT: I mean, I thought it was brilliant, that ending. It was amazing.

JAMIE-LEE O'DONNELL: It was incredible.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: And because obviously, um, it's my home, its hometown, and my community-

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -it's just got this wee extra special-

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -bit of pride where-

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: -and to show us in such a positive light-

NICK GRIMSHAW: Mm.

JAMIE-LEE O'DONNELL: -and such a sort of like successful light, in a lot of ways it was just, it was really overwhelming. And I really felt that the sort of sense of responsibility-

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -that came with it-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -and it wasn't asked of me, it was something that I naturally wanted to do-

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -and I was really protective over and it's done amazing. And for that to be the iconic role-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -I mean, who knows what's to come?

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Sure.

JAMIE-LEE O'DONNELL: But I don't think anything will quite beat Michelle.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: And I don't, I don't mind that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: Do you know what I mean?

ANGELA HARTNETT: That's really- That's brilliant, yeah.

JAMIE-LEE O'DONNELL: I think, I think I can do brilliant. Yeah, I think I can do incredible stuff and I have-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -and I'm really excited for the next steps in my career.

ANGELA HARTNETT: Sure.

JAMIE-LEE O'DONNELL: But Michelle will just will just always be-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -like the top spot of I call, because it's— Um, for Lisa to write that character and for her to give that, that platform, that opportunity-

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: -for me to do what I want to do with it, like, it's, it's something I'll always be grateful for-

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -and I'll always be massively appreciative to Lisa McGee.

NICK GRIMSHAW: Mm-hm.

[theme music plays]

NICK GRIMSHAW: Now, one thing that I heard-

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: -and I don't know if this is true, that is that people pretend to, to be you.

JAMIE-LEE O'DONNELL: Yeah, I think they're mistaken for me-

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Oh.

JAMIE-LEE O'DONNELL: -and they just go with it.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: And they roll with it.

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: How do you know about this?

JAMIE-LEE O'DONNELL: 'Cause-

NICK GRIMSHAW: Do they message you?

JAMIE-LEE O'DONNELL: They, they come up and tell me-

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Oh.

JAMIE-LEE O'DONNELL: -when I'm back home, or just, it seems to happen a lot. I think I've got one of those faces 'cause I get-

ANGELA HARTNETT: *[laughs]*

JAMIE-LEE O'DONNELL: -a lot of people, like, even years ago when I'd be out in Derry, um, like, boys would be like, "There's so-and-so, there's Jennifer."

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: And I'm like, "I'm not." They're like, "You know you are." And I'm like, "What did Jennifer do?" Um, and there was a point-

[everyone laughs]

JAMIE-LEE O'DONNELL: -there was one point I wasn't allowed into a bar, and they were like, "You're barred from last week." And I was like-

ANGELA HARTNETT: No!

JAMIE-LEE O'DONNELL: -"No, but that's not me." And they're like, "It is you."

NICK GRIMSHAW: It is.

JAMIE-LEE O'DONNELL: And I said, "Jennifer Lopez was here in Derry? What?"

[everyone laughs]

NICK GRIMSHAW: I know we're the same.

JAMIE-LEE O'DONNELL: How did that happen?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: How did she behave? What did she do?

JAMIE-LEE O'DONNELL: Oh, my goodness, I swear it's not me, I swear.

[everyone laughs]

JAMIE-LEE O'DONNELL: But so, I think I just have always had a face, one of those faces-

NICK GRIMSHAW: Right, right, right.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -where I was mistaken for people-

ANGELA HARTNETT: Right.

JAMIE-LEE O'DONNELL: -or just like really, really Derry, one of the two, maybe both. Um, and a couple of times people have come up to me and be like, "Guess what? So, I was in New York on holidays and the bar staff thought I was Michelle. I thought I was you." So, they were like, "Oh my God, you're Michelle from Derry Girls." And I said, "Aye of course am." They got on for free, got loads of free drinks, they got a table-

[everyone laughs]

JAMIE-LEE O'DONNELL: -with all our friends.

NICK GRIMSHAW: So good.

JAMIE-LEE O'DONNELL: And I go fair enough. I've always said, um, you know, Derry is the brass neck capital of the world.

ANGELA HARTNETT: Yeah, yeah, yeah.

JAMIE-LEE O'DONNELL: I just like, go for it, go for it, you know what I mean? You're not hurting anybody.

NICK GRIMSHAW: Just for it.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: She started taking photographs and stuff.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: No.

JAMIE-LEE O'DONNELL: Yeah

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Wow I love that.

JAMIE-LEE O'DONNELL: People had sent it like over the years. People had, when I, when I check my messages, which I don't do a whole lot, but people have actually sent me photographs. "It's so great to meet you, you were so lovely, uh, my father says hello." Oh, it's a picture of just some random woman like this-

[everyone laughs]

JAMIE-LEE O'DONNELL: -and you can see her face, she's like, ahhh.

ANGELA HARTNETT: Oh. *[laughs]*

NICK GRIMSHAW: She's like, ahhh.

[theme music plays]

NICK GRIMSHAW: Jamie, are you ready for your fast-food quiz? It's quick fire.

JAMIE-LEE O'DONNELL: Hang on, hang on.

NICK GRIMSHAW: Okay, okay. Oh, oh, oh.

ANGELA HARTNETT: Oh, I love that. Slurp of wine.

[crew laughs]

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: Get yourself ready.

JAMIE-LEE O'DONNELL: Go.

NICK GRIMSHAW: Are you ready? Okay. What is your favourite way to eat eggs?

JAMIE-LEE O'DONNELL: Um, hard-boiled.

ANGELA HARTNETT: Favourite sandwich filling?

JAMIE-LEE O'DONNELL: Tuna.

NICK GRIMSHAW: What's the best form of potato?

JAMIE-LEE O'DONNELL: Um, mashed. No, actually, sorry. What do you call it? Champ?

ANGELA HARTNETT: Champ? Okay.

JAMIE-LEE O'DONNELL: Champ.

ANGELA HARTNETT: With the cabbage.

NICK GRIMSHAW: Champ.

ANGELA HARTNETT: It's mashed potato with cabbage.

JAMIE-LEE O'DONNELL: It's called Colcannon.

ANGELA HARTNETT: Oh, right.

JAMIE-LEE O'DONNELL: Champ has scallions.

ANGELA HARTNETT: Oh right

NICK GRIMSHAW: Oh yes.

ANGELA HARTNETT: Oh, yes. Okay.

NICK GRIMSHAW: Okay, champ.

ANGELA HARTNETT: Favourite herb?

JAMIE-LEE O'DONNELL: Rocket.

NICK GRIMSHAW: What's the best crisp?

JAMIE-LEE O'DONNELL: Anything pickled onion.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Okay. Favourite fruit?

JAMIE-LEE O'DONNELL: Watermelon or pineapple.

NICK GRIMSHAW: Uh, Jamie, what is your favourite kitchen utensil?

JAMIE-LEE O'DONNELL: Do you know the pasta thing that the wee hand does this?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

[crew laughs]

JAMIE-LEE O'DONNELL: And it's got a wee hole at the bottom.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: What is that?

JAMIE-LEE O'DONNELL: It's a spaghetti lifter.

ANGELA HARTNETT: Yeah, it is, yeah.

NICK GRIMSHAW: Spaghetti lifter.

JAMIE-LEE O'DONNELL: Is that the real name?

ANGELA HARTNETT: I think so.

JAMIE-LEE O'DONNELL: I think it's an official name.

[crew laughs]

ANGELA HARTNETT: I mean, it's a spoon, isn't it, with a hole? But that's, we use it for spaghetti-

NICK GRIMSHAW: The claw.

ANGELA HARTNETT: -don't you? Yeah, it's like a claw.

JAMIE-LEE O'DONNELL: I think it's called the sketti spoon.

NICK GRIMSHAW: The sketti spoon. The sketti spoon. I think that's what they call it in Italy.

JAMIE-LEE O'DONNELL: Yeah, yeah, yeah.

ANGELA HARTNETT: The sketti spoon.

[crew laughs]

ANGELA HARTNETT: Nice, we like that. We haven't had that one before. What's your favourite Sunday roast?

JAMIE-LEE O'DONNELL: Oh, I do like a nice nut roast-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -if I can get a good one.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: With flavours.

NICK GRIMSHAW: Mm-hm, not a dry one.

ANGELA HARTNETT: Not a dry one. No.

JAMIE-LEE O'DONNELL: Not a dry s*** one. A fennel, a nut.

[crew laughs]

ANGELA HARTNETT: Yeah, that'd be nice.

NICK GRIMSHAW: What is your favourite beverage, both hot and cold?

JAMIE-LEE O'DONNELL: I love a cup of tea.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: I love a cup of tea. Barry's tea bags specifically, which I've, I've sourced over here the Irish tea bags.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: And brought over to Spain.

NICK GRIMSHAW: Uh-huh.

JAMIE-LEE O'DONNELL: My favourite cold one is just iced water. Not to sound boring, but I do love a good, iced water.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We love that hydration.

JAMIE-LEE O'DONNELL: Guys, I'm just about hydration.

ANGELA HARTNETT: You've got to be.

JAMIE-LEE O'DONNELL: I'm in Spain, guys.

ANGELA HARTNETT: You're in the heat. You're in the heat.

JAMIE-LEE O'DONNELL: Yeah.

ANGELA HARTNETT: What's your favourite, um, toast topping?

JAMIE-LEE O'DONNELL: Peanut butter.

ANGELA HARTNETT: Peanut butter.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: With honey.

NICK GRIMSHAW: And finally, I feel like we should go for ice cream.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: 'Tis the season.

JAMIE-LEE O'DONNELL: Yeah.

NICK GRIMSHAW: What's your favourite ice cream?

JAMIE-LEE O'DONNELL: I love like, uh, like a butterscotch-

NICK GRIMSHAW: Mm.

JAMIE-LEE O'DONNELL: -like a caramel or something like that.

ANGELA HARTNETT: Yeah, nice. Yeah.

JAMIE-LEE O'DONNELL: Mm-hm, mm-hm.

NICK GRIMSHAW: Mm, yes.

JAMIE-LEE O'DONNELL: Yum.

ANGELA HARTNETT: Sweet.

JAMIE-LEE O'DONNELL: I know people are really into the pistachio vibe-

NICK GRIMSHAW: Yes.

JAMIE-LEE O'DONNELL: -and I do think it's nice, but dare I say it's slightly overrated.

ANGELA HARTNETT: Oh.

JAMIE-LEE O'DONNELL: Just a wee teeny tiny bit.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: It's in everything. Calm down.

ANGELA HARTNETT: Yeah.

[crew laughs]

ANGELA HARTNETT: Too much. It's like kale.

JAMIE-LEE O'DONNELL: Guys relax. Chocolate, I get.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: It's like kale, and I usually end up putting kale in these smoothies because-

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: -it's too earthy.

ANGELA HARTNETT: Yeah, yeah, yeah.

JAMIE-LEE O'DONNELL: It's like beetroot that hasn't been pickled.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: It's fine, but you're about like, oh no, I'm in the ground.

ANGELA HARTNETT: Yeah, yeah, yeah.

[everyone laughs]

JAMIE-LEE O'DONNELL: No, I'm down here.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: Yeah-

NICK GRIMSHAW: Sort of farmy.

JAMIE-LEE O'DONNELL: -we were on the table for a minute and I'm on the ground.

ANGELA HARTNETT: Yeah. *[laughs]*

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: I don't like it.

NICK GRIMSHAW: No doubt there, no doubt there.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You passed.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: Oh!

NICK GRIMSHAW: You passed, you passed, you passed, you passed.

ANGELA HARTNETT: Well, done.

JAMIE-LEE O'DONNELL: Delighted.

ANGELA HARTNETT: You were very quick as well.

NICK GRIMSHAW: Yeah, you were good.

ANGELA HARTNETT: Yeah, we have a lot of fast food that takes forever.

JAMIE-LEE O'DONNELL: I've recently realised through therapy that I'm quite competitive.

NICK GRIMSHAW: Oh!

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Go on.

JAMIE-LEE O'DONNELL: I had no idea.

[theme music plays]

NICK GRIMSHAW: Jamie, we come to the end of the show question-

JAMIE-LEE O'DONNELL: Okay.

NICK GRIMSHAW: -for your chance to win this Waitrose goodie bag.

JAMIE-LEE O'DONNELL: Can I get this to go?

NICK GRIMSHAW: Yeah, you can get that to go. You can.

JAMIE-LEE O'DONNELL: Oh!

ANGELA HARTNETT: Yes! And the salad-

NICK GRIMSHAW: You absolutely can.

ANGELA HARTNETT: -and the potatoes, whole thing.

JAMIE-LEE O'DONNELL: Oh.

ANGELA HARTNETT: Take the whole lot.

NICK GRIMSHAW: Um, your end of the show question-

JAMIE-LEE O'DONNELL: Thank you.

NICK GRIMSHAW: -is in this golden envelope. Okay.

JAMIE-LEE O'DONNELL: Oh, guys, this fits.

NICK GRIMSHAW: Okay. Yeah, here we go.

JAMIE-LEE O'DONNELL: Hi Jamie-Lee, thanks for joining us today on Dish. You are stunningly beautiful. Guys-

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Aw.

[everyone laughs]

JAMIE-LEE O'DONNELL: -shut up. It's been an absolute delight. We know you recently swapped Derry for Barcelona, so we're calling on your expertise. For a chance to win the Waitrose goodie bag, we'd like you to play Spanish tapas themed This or That.

NICK GRIMSHAW: Yes.

JAMIE-LEE O'DONNELL: Thanks, Team Dish. Thanks, Team Dish.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Okay, so-

JAMIE-LEE O'DONNELL: Okay.

NICK GRIMSHAW: -we're basically going to find the best tapas.

ANGELA HARTNETT: Jamie Lee?

JAMIE-LEE O'DONNELL: Yes.

ANGELA HARTNETT: Paella or tortilla?

JAMIE-LEE O'DONNELL: Paella. Paella.

ANGELA HARTNETT: Paella. Oh, there we go.

JAMIE-LEE O'DONNELL: Paella.

NICK GRIMSHAW: Jamon Ibérico or Manchego?

JAMIE-LEE O'DONNELL: Ibérico jamon.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Patatas bravas or croquetas?

JAMIE-LEE O'DONNELL: *[gasp]* Patatas bravas.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Gildas or boquerones?

ANGELA HARTNETT: I don't know what they are.

NICK GRIMSHAW: *[laughs]* That's the gildas.

JAMIE-LEE O'DONNELL: Gildas.

NICK GRIMSHAW: Oh, a stick.

JAMIE-LEE O'DONNELL: Oh.

NICK GRIMSHAW: And boquerones, that anchovies in vinegar.

JAMIE-LEE O'DONNELL: Oh, this one.

NICK GRIMSHAW: Gildas.

JAMIE-LEE O'DONNELL: Gildas.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Bocadillo de calamares-

JAMIE-LEE O'DONNELL: Yes.

ANGELA HARTNETT: -or gazpacho.

JAMIE-LEE O'DONNELL: Gazpacho. I don't like calamari because I've had too much of it when it was stringy.

NICK GRIMSHAW: Uh, pan con tomate or bread and aioli.

JAMIE-LEE O'DONNELL: Bread and aioli.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Isn't it amazing that in Spain you're like, yes, I will eat tablespoons of this?

JAMIE-LEE O'DONNELL: Yes.

NICK GRIMSHAW: But here you won't have a tablespoon of mayonnaise, would you?

JAMIE-LEE O'DONNELL: No, because it's not got garlic in it though.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: But do you have to dip something in it? I don't think they eat it by the spoon.

NICK GRIMSHAW: I do.

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: Okay.

NICK GRIMSHAW: Yeah, I do.

ANGELA HARTNETT: Okay.

JAMIE-LEE O'DONNELL: You're on holiday, do what you want.

NICK GRIMSHAW: I do, I do.

JAMIE-LEE O'DONNELL: With the cigarette at the same time.

NICK GRIMSHAW: You love it.

JAMIE-LEE O'DONNELL: I get it in there.

[crew laughs]

ANGELA HARTNETT: Yeah.

JAMIE-LEE O'DONNELL: Why not?

ANGELA HARTNETT: Uh, Crema Catalana or Basque cheesecake?

JAMIE-LEE O'DONNELL: Basque cheesecake.

NICK GRIMSHAW: Would you do a lunch vermouth or a late-night churros and chocolate?

ANGELA HARTNETT: Late night churros and chocolate.

NICK GRIMSHAW: Mm.

JAMIE-LEE O'DONNELL: I think vermouth is about to blow the head off you.

NICK GRIMSHAW: Yeah.

JAMIE-LEE O'DONNELL: I'm not used to it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JAMIE-LEE O'DONNELL: I can't do it.

NICK GRIMSHAW: So, Jamie-

JAMIE-LEE O'DONNELL: Mm-hm.

NICK GRIMSHAW: -our question is, which of those is the sexiest, do you feel?

JAMIE-LEE O'DONNELL: I think with a nice cava, the Manchego cheese-

NICK GRIMSHAW: Mm-hm.

JAMIE-LEE O'DONNELL: -can be really beaut, especially if you can get some pan and Alveoli? I was going to say areola.

NICK GRIMSHAW: Areola.

JAMIE-LEE O'DONNELL: That's nipples.

[crew laughs]

NICK GRIMSHAW: Manchego and bread-

JAMIE-LEE O'DONNELL: Manchego and areola.

NICK GRIMSHAW: -and some areola.

[everyone laughs]

NICK GRIMSHAW: No, she means the nipple area.

JAMIE-LEE O'DONNELL: I mean the nipple.

NICK GRIMSHAW: She means the nipple.

JAMIE-LEE O'DONNELL: They know what I mean, the nipple.

NICK GRIMSHAW: She wanted sharp and sexy foods.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: And that's what we've got.

JAMIE-LEE O'DONNELL: Sharp and sexy. And there's nothing sexier than my nipples.

NICK GRIMSHAW: Yeah.

[everyone laughs]

NICK GRIMSHAW: And I think that means the goodie bag is yours, Jamie.

ANGELA HARTNETT: I think it does.

NICK GRIMSHAW: The goodie bag is yours.

[applause]

NICK GRIMSHAW: The goodie bag is yours. That's saucy. That's saucy.

ANGELA HARTNETT: Lovely. Perfect for you.

NICK GRIMSHAW: Jamie, thank you so much.

JAMIE-LEE O'DONNELL: Thank you!

NICK GRIMSHAW: That was so fun.

ANGELA HARTNETT: Brilliant. Thank you so much.

JAMIE-LEE O'DONNELL: Thanks for having me.

ANGELA HARTNETT: Pleasure.

NICK GRIMSHAW: Round of applause for Jamie-Lee O'Donnell, everybody.

[cheering and applause]

JAMIE-LEE O'DONNELL: Thank you.

[theme music plays]

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

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

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

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

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