

Sophie Willan falls for our golden chicken, tomatoes and green beans



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: How are you, Ange?

ANGELA HARTNETT: I'm very well, thanks. How are you?

NICK GRIMSHAW: Yeah, I'm good, I'm good, I'm good.

ANGELA HARTNETT: Busy week?

NICK GRIMSHAW: Yeah, I've had a very, you know I've had a mad busy week.

ANGELA HARTNETT: Ah you've been in Spain!

NICK GRIMSHAW: I have.

ANGELA HARTNETT: España.

NICK GRIMSHAW: Yes, sí, sí,

ANGELA HARTNETT: Sí, sí, sí.

NICK GRIMSHAW: It did make me think we— I to drastically learn-

ANGELA HARTNETT: What learn Spanish?

NICK GRIMSHAW: -a language-

ANGELA HARTNETT: Oh right.

NICK GRIMSHAW: -or just something, it can't be good, can it, for the old brain-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -that after all these years-

ANGELA HARTNETT: Do you just speak louder in English?

NICK GRIMSHAW: No, same.

ANGELA HARTNETT: “Two beers, please!”

NICK GRIMSHAW: No, same volume.

ANGELA HARTNETT: Same volume.

NICK GRIMSHAW: Thank you. So yes, loud.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Um, same volume. But it did make me think, it's-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -I mean, we've got to learn.

ANGELA HARTNETT: Yeah, of course.

NICK GRIMSHAW: Not you, you've got your Italian, haven't you?

ANGELA HARTNETT: Just.

NICK GRIMSHAW: Sí, sí.

ANGELA HARTNETT: But I need to, I need to practice it better.

NICK GRIMSHAW: Um, today we welcome the excellent Sophie Willan-

ANGELA HARTNETT: Love Sophie.

NICK GRIMSHAW: -to Dish. Um, we love Sophie Willan. Sophie actually did a Dish episode with us, which you-

ANGELA HARTNETT: Our first live Dish.

NICK GRIMSHAW: Our first live one.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Which was back in 2024.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: It's 2 years ago now.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: It's about 300 people-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -400 people. Um, we did it at a place not too far from here in sort of King's Cross.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: London Podcast Festival-

ANGELA HARTNETT: There we go.

NICK GRIMSHAW: -is what it was at.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And we had Sophie Willan on as our live guest. But if you were there, you will have heard it and you'll have seen it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But if you were, you know, if you weren't-

ANGELA HARTNETT: Didn't record it.

NICK GRIMSHAW: -we didn't record it.

ANGELA HARTNETT: Nothing.

NICK GRIMSHAW: So, we met her, we met her there and hung out with her there.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then afterwards we all went for a drink together-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -like the whole team-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -because it was like our first live show.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah, Sophie came with us, do you remember?

ANGELA HARTNETT: Yeah, she was there.

NICK GRIMSHAW: And then the next time we saw her was at my birthday.

ANGELA HARTNETT: Yes, I got— I shared a taxi with her from your birthday. It was such an extravaganza, one venue to another.

NICK GRIMSHAW: Oh, did you?

ANGELA HARTNETT: Yes, me, her, and Jade.

NICK GRIMSHAW: Oh, love that.

ANGELA HARTNETT: And Neil, I think. There was quite a few of-

NICK GRIMSHAW: Neil, I think.

ANGELA HARTNETT: -us piled into this little taxi-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: -um, all the way to the second venue, yeah.

NICK GRIMSHAW: Well, she said that night when we did Dish Live-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: I guess it was, it must be when I was-

ANGELA HARTNETT: Near your birthday.

NICK GRIMSHAW: -near my birthday. And she was like *[in a Bolton accent]* 'Oh, I, uh, I hear you're having a do.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[in a Bolton accent]* 'Are you having a do for your birthday?' I said, 'I am, yes.' She said, 'I'd love to come along.'

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: I said, 'Well, come along!' Because I'd invited our mutual friend Andrew.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Andrew Gallimore.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: And she said *[in a Bolton accent]* 'Oh, Gallimore says you're having a do.'

ANGELA HARTNETT: Oh Gallimore.

NICK GRIMSHAW: 'I'd very much love to come.'-

ANGELA HARTNETT: And did she then bring-

NICK GRIMSHAW: -'Would that be all right?' And she brought Jade Adams as well.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So yeah, she was like, 'I'd very much like to come.'

ANGELA HARTNETT: No, she's great.

NICK GRIMSHAW: So, she came. She's a great addition to a party.

ANGELA HARTNETT: They were all a great

NICK GRIMSHAW: Great addition to a party. Well, since we last seen Sophie Willan, she's won another BAFTA.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: She's got 3 BAFTAs now-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -for the excellent Alma's Not Normal. She's also had a baby.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Which I've not seen her since she had a baby.

ANGELA HARTNETT: No, me neither.

NICK GRIMSHAW: I can't wait to see her. Uh, she's also, uh, taken over hosting duties of the Great British Sewing Bee. But before we get her in, should we talk about seasonality?

ANGELA HARTNETT: We shall indeed.

NICK GRIMSHAW: What should we talk about?

ANGELA HARTNETT: Bean season.

NICK GRIMSHAW: Bean season.

ANGELA HARTNETT: Bean season. Not just green beans, although they are green beans here.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Well, there's yellow beans you get in at the moment. You also get the dried beans that you have, like the Borlotti beans-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -the cannellini beans, but they're all coming in fresh now.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: So, it really is the bean season coming in. So, these are lovely flat beans-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -similar to a runner bean.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But not, uh, but slightly more tender, I think, than a runner bean, yeah, because you know the runner bean, they've got sort of like the edge is slightly rougher and you always have to take the side from there. And then you've got your classic green beans, and then you also can have a fine bean as well.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: But yeah, so I love beans, one of my favourite veg.

NICK GRIMSHAW: What would you do now it's bean season?

ANGELA HARTNETT: Bean season. These, I would blanch them-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -and then either do them in a really lovely like Dijon mustard vinaigrette, like a-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -really nicely Dijon mustard, or you can sauté them with a bit of garlic, shallots, and then finish them with a load of toasted hazelnuts. You

can put them in a lovely tomato sauce, you know, so basically blanch them, then braise them down in a lovely sort of tomato ragu. So, you've got a lovely side dish.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: My grandmother used to do them and just cook them and just in vinaigrette. But again, like a bit like a potato, when you make a potato salad, put the seasoning on when they're hot.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: And we tend not to do that in the UK because we like our green beans to look green, but actually they're not as flavoursome. You know, it's a— when they slightly lose their colour, it means when they're cooked-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and then they've got much more flavour to them. And then also when they're hot, they'll absorb all that vinaigrette flavour and mustard flavour.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So always do something like that when it's warm.

NICK GRIMSHAW: That's a good tip.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: A really good tip.

ANGELA HARTNETT: You know, Neil's biggest gripe and mine is when they're not cooked properly, you know, when they're squeaky.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You know, and, you know, and they just, you know, they squeak basically when you try it. And it's like, no, what is, cook your beans properly.

NICK GRIMSHAW: So, how long are we talking?

ANGELA HARTNETT: Well, I think you've got to cook them for about 4 or 5 minutes. But like anything, the recipe is a guide-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -or even the cooking temps. And then taste it-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -you know, cut a bean, put it in your mouth and check that it's cooked.

NICK GRIMSHAW: We don't want it squeaky.

ANGELA HARTNETT: We don't want it squeaky.

NICK GRIMSHAW: And would you put them in cold water after?

ANGELA HARTNETT: No, I don't.

NICK GRIMSHAW: No, no.

ANGELA HARTNETT: Because again, if I'm adding the vinaigrette-

NICK GRIMSHAW: If you want it hot.

ANGELA HARTNETT: -if I put it in the cold, yeah-

NICK GRIMSHAW: Yeah

ANGELA HARTNETT: -in the hot, absorb it. It doesn't bother me that it loses because it's colour.

NICK GRIMSHAW: No.

ANGELA HARTNETT: I want the flavour.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: That's what you want.

NICK GRIMSHAW: Before we get Sophie in, I've got an email from-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -uh, Ellie from Australia.

ANGELA HARTNETT: Ellie, hello!

NICK GRIMSHAW: Hi Ellie, uh, who says, ‘Hi guys, weekly watcher of episodes, absolutely adore you both. Thank you, Ellie. Um, but I need to settle a very heated debate I'm currently having with my partner. He thinks roast tomatoes belong on a roast dinner.’

ANGELA HARTNETT: Mm-hm.

NICK GRIMSHAW: ‘I for one am deeply upset by this, but what are your thoughts? Love from Ellie in Adelaide.’ Well, hi Ellie.

ANGELA HARTNETT: Hi Ellie.

NICK GRIMSHAW: A roast tomato on a roast dinner.

ANGELA HARTNETT: The only roast I would argue you could put it on— not— listen, it's everyone's preference, isn't it?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Um, it's chicken. I could put it— I could see it in the summer-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -some lovely roasted tomatoes.

NICK GRIMSHAW: Mm-hm. But would you call a roast, like, because if I on a Sunday roast a chicken-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and do it without vegetables-

ANGELA HARTNETT: Yeah, roast potatoes.

NICK GRIMSHAW: -and salads and potatoes.

ANGELA HARTNETT: Yeah, yeah. You wouldn't call that a roast dinner?

NICK GRIMSHAW: I wouldn't, I won't call that a roast dinner.

ANGELA HARTNETT: You feel that's just a lovely chicken supper?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Do you know what I mean?

ANGELA HARTNETT: Got you now, I get you, I get you.

NICK GRIMSHAW: Where's the roast dinner?

ANGELA HARTNETT: Well, listen I mean-

NICK GRIMSHAW: Maybe it's gravy?

ANGELA HARTNETT: Maybe, maybe it's the gravy thing.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, because you wouldn't put gravy with roast chicken, salads-

NICK GRIMSHAW: No.

ANGELA HARTNETT: - and potatoes.

NICK GRIMSHAW: No.

ANGELA HARTNETT: But you could put your roasted tomatoes.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But then if you're doing it, as you say, with your sage and onion stuffing, your potatoes, your cabbage, your pit, whatever you put on it-

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: -we agree with you. No tomatoes.

NICK GRIMSHAW: No tomatoes.

ANGELA HARTNETT: We're saying that. I mean, I wouldn't fall-

NICK GRIMSHAW: Roast tomatoes.

ANGELA HARTNETT: -out of love about a tomato.

NICK GRIMSHAW: No.

ANGELA HARTNETT: You know, I think there's bigger problems, you know, in a relationship than that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But you know.

[crew laughs]

NICK GRIMSHAW: Like, like what?

ANGELA HARTNETT: Well, you know-

NICK GRIMSHAW: Like what?

ANGELA HARTNETT: -went off and had an affair or something.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You know, I think that's something to worry about.

NICK GRIMSHAW: It's a classic case-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -of, she doesn't care.

ANGELA HARTNETT: Yeah-

[everyone laughs]

ANGELA HARTNETT: -I mean, you know, I think I'm glad you care so much, but honestly, don't worry about it.

NICK GRIMSHAW: Yeah, do-

ANGELA HARTNETT: Give him the tomato.

NICK GRIMSHAW: -what you want.

ANGELA HARTNETT: Yeah, do what you want.

NICK GRIMSHAW: Do what you want.

ANGELA HARTNETT: Give him the tomatoes, you don't have the tomatoes.

NICK GRIMSHAW: Yeah, Sophie Willan has a food thing that will cause more of a problem than this.

ANGELA HARTNETT: What's her one, remind me?

NICK GRIMSHAW: It involves crumpets and Pot Noodles.

ANGELA HARTNETT: Oh, yes.

NICK GRIMSHAW: Like, that's when we've got to have a talk.

ANGELA HARTNETT: Yeah, you know, it's not pineapple on a pizza. That's-

NICK GRIMSHAW: No.

ANGELA HARTNETT: -divorce.

NICK GRIMSHAW: We hate that.

ANGELA HARTNETT: Yeah, won't be going down there. But tomato, we can live with. More importantly, is it a ripe tomato? That's the key.

NICK GRIMSHAW: That's the key.

ANGELA HARTNETT: If it's not a ripe tomato, then definitely divorce him.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: If you do want to get in touch with us, uh, you can do so by emailing us dish@waitrose.co.uk. Right, let's get Sophie Willan in, shall we?

ANGELA HARTNETT: Yes, let's do.

NICK GRIMSHAW: Let's do it.

[theme music plays]

NICK GRIMSHAW: Let's welcome our guest. They are here.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Angela, uh, thrilled to say that our guest on Dish this week has not one, not two, but three BAFTAs.

ANGELA HARTNETT: Oh, I know.

NICK GRIMSHAW: Almost too many.

ANGELA HARTNETT: Yeah.

[crew laughs]

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Rude now really.

SOPHIE WILLAN: Greedy.

NICK GRIMSHAW: So many.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Greedy, greedy. Uh, please make some noise for the massively talented writer, comedian, actor, up there with the, uh, pasty balm in terms of the greatest things to come out of Bolton.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: It's the one and only Sophie Willan, everybody!

[cheering and applause]

NICK GRIMSHAW: Hi, Sophie!

SOPHIE WILLAN: Hello!

ANGELA HARTNETT: Hi, Sophie!

NICK GRIMSHAW: 3 BAFTAs!

SOPHIE WILLAN: I know, it's greedy, really.

NICK GRIMSHAW: 3 BAFTAs!

SOPHIE WILLAN: Yes.

NICK GRIMSHAW: Where are they?

SOPHIE WILLAN: They're in my living room-

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: -at the minute, but I'm having an office built in the garden, so they'll be bobbing in there.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: The BAFTA office?

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Well, yeah, why not?

NICK GRIMSHAW: The BAF- BAFTA-

SOPHIE WILLAN: Well, I don't want to do that, you know, you see people on Zooms, and they've got all the awards behind them.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: I think a bit naff, isn't it?

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: So, they'll just be in another bit of the office.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: It's good to remember when you're writing-

NICK GRIMSHAW: Yes.

SOPHIE WILLAN: -and you think, this is s***.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: *[laughs]*

SOPHIE WILLAN: And you go, it's all right, you did okay.

ANGELA HARTNETT: Yeah. I've written good. I've written well.

NICK GRIMSHAW: Yeah, I've written good.

ANGELA HARTNETT: Yeah, yeah.

SOPHIE WILLAN: It also helps when you're hungover.

ANGELA HARTNETT: Yes.

SOPHIE WILLAN: And you look over at them.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh-huh.

SOPHIE WILLAN: And you go, I'm not a complete f***** idiot.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: It's okay.

NICK GRIMSHAW: That is good. Yeah, because if-

ANGELA HARTNETT: Oh, makes sense.

NICK GRIMSHAW: -you're hungover and you're like, 'Oh, I'm terrible.'

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: And you're like, oh, actually it's all right I've got 3 BAFTAs.

SOPHIE WILLAN: It's all right.

ANGELA HARTNETT: So, this is the last time we saw you moving into this house.

SOPHIE WILLAN: I was, yeah.

ANGELA HARTNETT: And it's all sorted now?

SOPHIE WILLAN: Yeah, it's sorted, but then I met someone too quickly.

ANGELA HARTNETT: Oh.

SOPHIE WILLAN: So, he moved in.

ANGELA HARTNETT: Okay.

SOPHIE WILLAN: And it's a small space.

ANGELA HARTNETT: Right.

SOPHIE WILLAN: Well, basically what happened, I split up with someone. I think that's when I saw you.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Wasn't it?

ANGELA HARTNETT: Dancing at Nick's party.

SOPHIE WILLAN: Yeah, but I went on Feeld, put DTF.

NICK GRIMSHAW: Right.

SOPHIE WILLAN: I tell you what, I had the busiest 2 weeks of my life.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: *[laughs]*

SOPHIE WILLAN: It was exhausting. And then I went on the normal apps-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -and then I met Carniel, which could have been a civilised date-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm.

SOPHIE WILLAN: -but I actually got really pissed-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -you know, by accident. You know, you're a bit nervous.

NICK GRIMSHAW: A bit nervous. Mm-hm.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: Yeah, and I got a bit drunk, and then we were walking back, and I just suddenly needed a piss, and everything had closed, and I was, I just, and then I ran to, I just, this big building, I wasn't really looking, and I just squatted, and he went, "That's the Houses of Parliament!"

[everyone laughs]

SOPHIE WILLAN: I couldn't believe he called again after that.

NICK GRIMSHAW: He was like, "We should move in together."

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: "Let's do this."

ANGELA HARTNETT: Yeah fab!

SOPHIE WILLAN: As I left, I went, "Oh, probably never see each other again, but great to meet you." Then he messaged me.

ANGELA HARTNETT: Oh.

SOPHIE WILLAN: So that was quite nice, actually.

ANGELA HARTNETT: And that's it. Yeah, now it's him.

SOPHIE WILLAN: And now he's in the house.

NICK GRIMSHAW: Yeah *[laughs]*.

SOPHIE WILLAN: This is the problem.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: You put DTF-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -and then before you know it, you're decorating a nursery.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: It's all very quick, all very quick. It's too much.

SOPHIE WILLAN: It's too much, yeah, you're asking the difficult-.

NICK GRIMSHAW: Well, a lot has happened then since we've seen you.

ANGELA HARTNETT: Yeah exactly.

NICK GRIMSHAW: Jesus Christ.

SOPHIE WILLAN: Yeah, I crammed a lot in that 2 weeks.

ANGELA HARTNETT: Yeah, yeah. *[laughs]*

NICK GRIMSHAW: Yeah. *[laughs]* It was quite the fortnight.

SOPHIE WILLAN: Yeah, yeah.

NICK GRIMSHAW: And how have you been getting into, you know, mum life?
Have you been enjoying it?

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: I think I've done all right.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: I mean, I thought I would really struggle-

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: -and I've just normally struggled-

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: -which I think is good, isn't it?

ANGELA HARTNETT: Mm.

[crew laughs]

SOPHIE WILLAN: You know?

NICK GRIMSHAW: Yeah, yeah. I don't think anyone's like, "It's easy!"

SOPHIE WILLAN: No, no.

NICK GRIMSHAW: It's hardcore.

SOPHIE WILLAN: And I'm glad I've done it later.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: I think if I'd have done it younger, I'd have found it really difficult.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: But he's, I'm very lucky. He's a very chilled out baby.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Which I don't know where he's got that from.

NICK GRIMSHAW: Yeah. *[laughs]*

SOPHIE WILLAN: But he's lovely.

ANGELA HARTNETT: Maybe his dad?

SOPHIE WILLAN: No, he's not.

ANGELA HARTNETT: No, he's not, no.

SOPHIE WILLAN: No he's not. He's got that Caribbean-

ANGELA HARTNETT: Okay right.

NICK GRIMSHAW: Mm.

SOPHIE WILLAN: -energy as well.

ANGELA HARTNETT: Oh right.

SOPHIE WILLAN: So it's like a Caribbean and a northerner.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: It's like, I don't know how he's-

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -managed to be.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: But he's lovely.

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: Aw, fab.

SOPHIE WILLAN: And we're getting in a good routine.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: You know, just there's not much sleep-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -at the moment.

ANGELA HARTNETT: Are you taking turns to look if you're working or your husband's working?

SOPHIE WILLAN: Yes, but then it's difficult 'cause we're both working-

ANGELA HARTNETT: Right okay.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -at the minute.

ANGELA HARTNETT: Right, okay, yeah.

SOPHIE WILLAN: So, but you work it out, don't you?

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Last night I did the night shift.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: He woke up at 1, screamed till 3:30.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And what do they want? Like, what is that?

SOPHIE WILLAN: He wants just comfort.

NICK GRIMSHAW: Comfort.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Okay.

SOPHIE WILLAN: So, I gave him a bottle-

NICK GRIMSHAW: Fair.

SOPHIE WILLAN: -that was fine.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah, yeah.

SOPHIE WILLAN: You know, we all want comfort-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -at 1am, don't we really?

NICK GRIMSHAW: So, you've been up at what time today?

SOPHIE WILLAN: 1 till 3:30.

NICK GRIMSHAW: Oof.

ANGELA HARTNETT: Okay.

SOPHIE WILLAN: But it's all right.

NICK GRIMSHAW: That's all right. Yeah, it's fine.

SOPHIE WILLAN: Because this was later-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -so I was pleased about that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yes.

SOPHIE WILLAN: When I've been filming something-

NICK GRIMSHAW: Mm-h,.

SOPHIE WILLAN: -and then the call time's at 6 in the morning.

ANGELA HARTNETT: Oh, that's hard yeah.

SOPHIE WILLAN: And if you've been up through the night, that's horrific.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: But this is doable.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Yeah. Well, welcome-

SOPHIE WILLAN: And I'm drinking prosecco so—

NICK GRIMSHAW: -and cheers.

ANGELA HARTNETT: Yeah cheers.

NICK GRIMSHAW: You've been up for hours.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: You've done a day's work already.

[crew laughs]

NICK GRIMSHAW: Cheers everybody. And well, actually, we should say kind of welcome back to Dish.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Because we were talking about before you came in, we have done this before, but it was, it was a live show.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: So like Woodstock or something, you had to be there.

SOPHIE WILLAN: Yeah, yeah.

ANGELA HARTNETT: Mm.

[crew laughs]

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I don't know.

ANGELA HARTNETT: Yeah, but no, we had a great time.

SOPHIE WILLAN: It was lovely wasn't it.

ANGELA HARTNETT: It was brilliant. It was good fun.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Then saw you again at your 40th.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yes, that's right.

SOPHIE WILLAN: Yeah, me, you, and your husband in the back of the cab, sloshed.

NICK GRIMSHAW: Do you know what's funny? I got the pictures back-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and you had on a, you had fantastic makeup on that night-

SOPHIE WILLAN: Oh.

NICK GRIMSHAW: -I remember. And you had sort of a, uh, 1940s wet look.

SOPHIE WILLAN: Jade did it for me.

ANGELA HARTNETT: Oh, yes she did. Yeah, she did.

NICK GRIMSHAW: So fair.

ANGELA HARTNETT: And that's right. Yeah.

NICK GRIMSHAW: Proper look.

SOPHIE WILLAN: It looked great.

ANGELA HARTNETT: It was like you in the Gatsby or something yeah.

NICK GRIMSHAW: Yeah, like that sort of hair, it looked so good. Anyway, I must have seen you and give you a kiss because all my pictures after I encountered you, lipstick on my nose-

SOPHIE WILLAN: Oh my god! *[laughs]*

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -like a lipstick mark here, and I'm like. So in all the pictures-

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: -of my birthday-

SOPHIE WILLAN: I've ruined them for you.

NICK GRIMSHAW: - it's like Rudolph nose-

ANGELA HARTNETT: *[laughs]*

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: -of like your lipstick on.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: And I was like, “Why do I look like that?” And then as I went through-

ANGELA HARTNETT: You realised, brilliant.

SOPHIE WILLAN: Investigation.

NICK GRIMSHAW: -I was like, Sophie Willan, Sophie Willan. It was great fun.

SOPHIE WILLAN: I think I did that to a few people actually.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh right.

SOPHIE WILLAN: There was a few lipstick marks.

NICK GRIMSHAW: There-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -was a lot actually, a lot of the pictures.

[everyone laughs]

SOPHIE WILLAN: I'm a friendly girl.

NICK GRIMSHAW: Oh, they met Sophie as well. Yeah, look at that one. Uh, well, thanks for coming today, and thanks-

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: -for sharing your food likes and dislikes as well.

SOPHIE WILLAN: Right yeah.

NICK GRIMSHAW: We always like to start with these. Um, these are fantastic. So we're going to start with your food loves.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: You said pot noodle on a crumpet.

SOPHIE WILLAN: Yes.

NICK GRIMSHAW: Um, you said, I know I don't want to discuss it, pot noodle on a crumpet. Have you ever-

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: Never tried it, never tried it.

NICK GRIMSHAW: I've done a pot noodle sandwich. Delicious.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Well, you know where I'm going then.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Absolutely delicious. Love a crumpet.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Love a Pot noodle. Makes sense.

SOPHIE WILLAN: Carb on carb.

NICK GRIMSHAW: Carb on carb.

SOPHIE WILLAN: Lovely, delicate.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: You know, you've got your crumpet beautifully-

NICK GRIMSHAW: Mm.

SOPHIE WILLAN: -cooked.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: It has to be toasted perfect, not soggy.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: And then, you know, you make sure you drain your noodles.

ANGELA HARTNETT: Right yeah.

SOPHIE WILLAN: You don't want to get all that.

NICK GRIMSHAW: No.

SOPHIE WILLAN: And then you just delicately sort of sprinkle them on.

ANGELA HARTNETT: Layer them on yeah.

SOPHIE WILLAN: It's a delicacy.

NICK GRIMSHAW: Would you do, it's a delicacy, yeah. Uh, would you do a condiment on top of that?

SOPHIE WILLAN: I do put a bit of soy sauce sometimes.

NICK GRIMSHAW: Oh yeah, yeah.

ANGELA HARTNETT: Soy sauce jazz it up a bit.

SOPHIE WILLAN: Jazz it up a bit. Salt and pepper, salt and pepper.

ANGELA HARTNETT: Yeah. Nice.

SOPHIE WILLAN: Always salt and pepper my crumpets.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And the crumpet needs to be like hot, firm, because sometimes you do it one, I always have to do it like 3 times, a crumpet-

NICK GRIMSHAW: Yeah, crumpet.

ANGELA HARTNETT: -in a toaster.

SOPHIE WILLAN: Yeah, yeah. I don't think people toast them enough.

ANGELA HARTNETT: No, they don't.

SOPHIE WILLAN: I actually get quite angry about that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, I'm with you there.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: If you have a crumpet, it's gotta be like that.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: And like enough butter that it sort of bleeds through.

SOPHIE WILLAN: Yeah, and you gotta move fast with the butter.

NICK GRIMSHAW: Got to go fast.

ANGELA HARTNETT: Yes, yeah.

SOPHIE WILLAN: 'Cause if you leave it too long, it's—

ANGELA HARTNETT: It sits on the top.

NICK GRIMSHAW: No, you've gotta move fast.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Okay. Have you ever done pot noodle sandwich?

ANGELA HARTNETT: No, never.

SOPHIE WILLAN: No.

NICK GRIMSHAW: Also good.

SOPHIE WILLAN: Is it not soggy, that though? That's where I-

NICK GRIMSHAW: No, again, drain it. You want to do it slightly drier.

SOPHIE WILLAN: Yeah, yeah, okay.

ANGELA HARTNETT: Between breads, obviously.

NICK GRIMSHAW: Yeah, between bread, like white cheap bread.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: This is obviously-

ANGELA HARTNETT: How on earth can you-

NICK GRIMSHAW: -my um, pre-gluten days.

ANGELA HARTNETT: Does it hold together? I was going to say, even if you drain it-

NICK GRIMSHAW: Well, you're not travelling with it.

[everyone laughs]

NICK GRIMSHAW: You're like eating it over a sink or something.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: Okay, alright.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: You're hungover, let's be honest.

ANGELA HARTNETT: Yeah, yeah let's be honest, yeah.

NICK GRIMSHAW: You've got bigger problems-

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: Yeah *[laughs]*.

NICK GRIMSHAW: -you know. You've dropped a Lucozade in your bed.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: It's a disaster out there.

SOPHIE WILLAN: It'll be a Warburton's loaf-

NICK GRIMSHAW: A Warburton's toasty loaf.

ANGELA HARTNETT: Warburton's, yeah.

SOPHIE WILLAN: Which is a Bolton company.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Is it?

ANGELA HARTNETT: Okay.

SOPHIE WILLAN: It's from Bolton.

ANGELA HARTNETT: I didn't know that.

SOPHIE WILLAN: Someone said, is there any dynasties in Bolton? I was like, well, we've got Warburton's.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: It's the only dynasty.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It's been there for years, years, centuries.

SOPHIE WILLAN: Yeah since the 50's.

NICK GRIMSHAW: Did you always have it-

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: -the orange one, toasty loaf.

SOPHIE WILLAN: Oh yeah.

NICK GRIMSHAW: The orange.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's almost a bit too big for the toaster.

ANGELA HARTNETT: Yes it is.

SOPHIE WILLAN: Its-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Oh I love that toast. It's so good.

SOPHIE WILLAN: I love that.

NICK GRIMSHAW: You also said Lancashire potato cake.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Um, love potato cake. I've not had one for years.

SOPHIE WILLAN: No, because you've, have you, do you go back up?

NICK GRIMSHAW: I do, yeah. We used to go to a bakery called Martin's.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: Yeah, I do know Martin's.

NICK GRIMSHAW: A bit of a chain. Not a big chain.

SOPHIE WILLAN: Well it's Wigan, Prestwich. Yeah-

NICK GRIMSHAW: Yeah, yeah.

SOPHIE WILLAN: -your end.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, my ends, Oldham.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Yeah. And you get potato cake from there. We'd always get that on a Saturday morning.

SOPHIE WILLAN: Oh, that's good. Yeah, Green Olsches is another one.

NICK GRIMSHAW: Oh yes, yes.

SOPHIE WILLAN: They do a potato cake.

ANGELA HARTNETT: Would you have it with a fry-up, or how would you have it?

SOPHIE WILLAN: I just think they're lone wolves.

NICK GRIMSHAW: Yeah lone wolves.

ANGELA HARTNETT: Yeah, lo- just like-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -okay, right, okay.

SOPHIE WILLAN: Just loads of butter.

ANGELA HARTNETT: Do you toast them? No?

SOPHIE WILLAN: Toast it.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Take it out, bob holes in it.

ANGELA HARTNETT: Right okay.

SOPHIE WILLAN: And then you put your butter on, your salt and pepper.

ANGELA HARTNETT: Okay.

SOPHIE WILLAN: And if you've got proper ones-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -they're delicious.

NICK GRIMSHAW: Ugh.

SOPHIE WILLAN: They're really lovely.

NICK GRIMSHAW: So good.

ANGELA HARTNETT: Right okay.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Oh, can we have potato cake one day.

ANGELA HARTNETT: I need to try it.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: So good.

ANGELA HARTNETT: I just got to check toast in the oven.

NICK GRIMSHAW: She's leaving.

SOPHIE WILLAN: *[laughs]*

NICK GRIMSHAW: Um, you also put butter pie.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: I don't know butter pie.

SOPHIE WILLAN: You should do. Yeah-

NICK GRIMSHAW: What's Butter pie?

SOPHIE WILLAN: -sorry, that's quite accusatory. You should do.

[crew laughs]

NICK GRIMSHAW: You should do, she knows you.

SOPHIE WILLAN: It's a Lancashire, like, you know.

NICK GRIMSHAW: I don't know it.

SOPHIE WILLAN: Oh, it's lovely. I think it is butter beans.

NICK GRIMSHAW: Right.

SOPHIE WILLAN: In a pie.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Okay.

SOPHIE WILLAN: It's delicious-

NICK GRIMSHAW: Mm.

SOPHIE WILLAN: -but only in Lancashire. You can't really get them that much now.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Right.

SOPHIE WILLAN: But it's one of the best. They do them at Green Alshes.

NICK GRIMSHAW: Right, yeah.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: I've never heard of butter pie. One thing that I always remember as a childhood, uh, as a childhood delicacy, it reminded me of like potato cakes and milk roll-

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: -was black peas.

SOPHIE WILLAN: Oh.

NICK GRIMSHAW: Do you know when you'd have like black peas on-

SOPHIE WILLAN: Yeah, yeah.

NICK GRIMSHAW: -like bonfire night?

SOPHIE WILLAN: I actually got my cousin to bring me some down-

NICK GRIMSHAW: Ugh, I love black peas.

SOPHIE WILLAN: -for bonfire night.

ANGELA HARTNETT: What are the black peas?

SOPHIE WILLAN: Uh, you, you, you stew them off-

NICK GRIMSHAW: Mm.

SOPHIE WILLAN: -don't you?

ANGELA HARTNETT: Right.

SOPHIE WILLAN: I don't actually know.

ANGELA HARTNETT: So they're black beans or they're peas?

SOPHIE WILLAN: They're peas-

ANGELA HARTNETT: Right.

SOPHIE WILLAN: -dried peas.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Dried peas. Yeah.

SOPHIE WILLAN: You can get a bag and you put them in water and I think it's with vinegar-

NICK GRIMSHAW: Vinegar, yeah.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: -I can't remember, and then-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Because it's stodgy.

SOPHIE WILLAN: -serve them in a little cup.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Right, okay. So a bit like, um, mushy peas but not as mushy.

NICK GRIMSHAW: Mm.

SOPHIE WILLAN: Not as mushy.

NICK GRIMSHAW: Not as mushy.

ANGELA HARTNETT: Okay.

SOPHIE WILLAN: Yeah. And you have them with red cabbage as well. That's nice.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh, okay, nice. I love a bit of red cabbage.

SOPHIE WILLAN: Yeah, that's-

NICK GRIMSHAW: Delicious. Um, as for dislikes, you said deconstructed food.

SOPHIE WILLAN: Yeah, I had a lemon meringue pie, but it wasn't, was it?

ANGELA HARTNETT: No.

NICK GRIMSHAW: Deconstructed.

SOPHIE WILLAN: Deconstructed.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: It was, I had a meringue little piece came-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -and then a bit of lemon where they go, like that.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: Really original.

NICK GRIMSHAW: *[laughs]*

SOPHIE WILLAN: And then a few crumbs-

ANGELA HARTNETT: Oh yeah.

SOPHIE WILLAN: -of the, of the pastry.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: I was furious.

[everyone laughs]

SOPHIE WILLAN: 'Cause I was pregnant as well.

ANGELA HARTNETT: Did you send it back and say, this is-

SOPHIE WILLAN: Well, no, I ate it.

ANGELA HARTNETT: Yeah okay.

SOPHIE WILLAN: I was pregnant-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -so I ate it. But I was so angry about it.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: I have had a deconstructed veal shin, which I've never quite recovered from, all in little jars.

SOPHIE WILLAN: Oh no.

NICK GRIMSHAW: What?

ANGELA HARTNETT: It was just nonsense.

SOPHIE WILLAN: No.

ANGELA HARTNETT: It was absolute nonsense.

SOPHIE WILLAN: No.

NICK GRIMSHAW: Where was that?

ANGELA HARTNETT: At this-

NICK GRIMSHAW: Don't give the name.

ANGELA HARTNETT: -in this Italy, a 2-star in Italy, in Northern Italy. Yeah, I just-

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Yeah, yeah. Given that something-

SOPHIE WILLAN: Two Michelin star?

ANGELA HARTNETT: -like a braised yeah, yeah.

SOPHIE WILLAN: Right.

NICK GRIMSHAW: Not a 2-star hotel. Yeah, yeah.

[everyone laughs]

SOPHIE WILLAN: Had to clarify that.

NICK GRIMSHAW: Yeah, yeah.

SOPHIE WILLAN: Do you find that a lot in the cheffing world though? There's a lot of that-

ANGELA HARTNETT: It went through a phase of it.

NICK GRIMSHAW: Yeah, I wonder what it was.

ANGELA HARTNETT: I didn't think people did it so much anymore-

SOPHIE WILLAN: Right.

ANGELA HARTNETT: -because I think people are going back to the fact people just want to be honest cooking.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: But I don't see it so much. You do get it occasionally.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: You do. I don't know where it all came from, but it certainly was a trend for a-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -while, yeah.

SOPHIE WILLAN: But the thing I would deconstruct is a vanilla slice.

ANGELA HARTNETT: Right, okay.

SOPHIE WILLAN: That's the only thing-

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -I'd deconstruct because it structurally is problematic.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It's hard to eat, yeah.

SOPHIE WILLAN: What the f***!

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: *[laughs]*

SOPHIE WILLAN: Have you ever? Because you, you-

ANGELA HARTNETT: You can't.

SOPHIE WILLAN: -eat it like a sandwich and the custard drips out.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Yeah, yeah, yeah. You need serrated knife to go down.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: But then when even smaller, it pushes out.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Pushed out.

ANGELA HARTNETT: That's true.

SOPHIE WILLAN: So you have to deconstruct it yourself.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, yeah.

SOPHIE WILLAN: So I end up cutting through the middle of the vanilla.

ANGELA HARTNETT: Yeah, because you want the icing-

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: -on both sides. Yeah, I'm with you there.

SOPHIE WILLAN: Disaster.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: I love the vanilla slice though.

SOPHIE WILLAN: *[laughs]*

ANGELA HARTNETT: I love that. Yeah.

SOPHIE WILLAN: They are really beautiful-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -aren't they, but they're hard work.

NICK GRIMSHAW: Hard to eat.

ANGELA HARTNETT: Hard to eat.

NICK GRIMSHAW: What's the thing that you made here with the layers?
Mille-feuille.

ANGELA HARTNETT: Mille-feuille for Stephen Graham, but similar to a
vanilla slice.

SOPHIE WILLAN: Oh, right a mille-feuille.

ANGELA HARTNETT: Yeah, a mille-feuille where it's layers of puff pastry.

SOPHIE WILLAN: Oh.

ANGELA HARTNETT: You get puff pastry and then we put cream through-

SOPHIE WILLAN: Oh.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and add raspberries, then more puff pastry, then cream,
raspberry. But it's like the construction-

NICK GRIMSHAW: As soon as you touch it.

ANGELA HARTNETT: -of vanilla.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: And as soon as Steven touched it, it did pft-

SOPHIE WILLAN: Yeah *[laughs]*

ANGELA HARTNETT: -like that, but you'd serrate it, you know.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: That's how you got to cut it.

SOPHIE WILLAN: So, is there an actual method then, you're saying, to eating it?

ANGELA HARTNETT: No, I think you literally know when you're ordering it, it's going to go everywhere.

SOPHIE WILLAN: Yeah

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So-

SOPHIE WILLAN: But why do they sell them in Greggs?

NICK GRIMSHAW: *[laughs]*

SOPHIE WILLAN: Because if you're on the go-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: -you can't be-

ANGELA HARTNETT: I mean.

SOPHIE WILLAN: -like, say you're just-

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: -on your lunch break, you'd be late when you're like, "Sorry, boss, I just had an incident with a vanilla slice."

[everyone laughs]

SOPHIE WILLAN: It'd be everywhere, wouldn't it?

ANGELA HARTNETT: I think for that very reason-

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: -to give people an excuse to-

SOPHIE WILLAN: That's it.

ANGELA HARTNETT: -be late, you know.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You just take your time, isn't it?

SOPHIE WILLAN: But it's not an on-the-go food, is it?

ANGELA HARTNETT: No-

NICK GRIMSHAW: It's not an on-the-go.

ANGELA HARTNETT: -it's not an on-the-go food.

SOPHIE WILLAN: No.

NICK GRIMSHAW: It's not one for the tube.

ANGELA HARTNETT: Not like a sausage roll.

SOPHIE WILLAN: No.

ANGELA HARTNETT: That's all-encompassing.

NICK GRIMSHAW: Although that's quite crummy.

ANGELA HARTNETT: Oh, that could be crummy, yeah.

SOPHIE WILLAN: Yeah, but you just, that's a bat-off, isn't it?

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: You bat that off.

ANGELA HARTNETT: Bat that off.

SOPHIE WILLAN: I have a tray every time I eat because of these.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

[theme music plays]

NICK GRIMSHAW: When we did the live show, Sophie-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: -we had a really nice time because we had margaritas.

SOPHIE WILLAN: Oh, I know.

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: And I know that you're a fan of margaritas-

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: -um, it was your go-to cocktail when we did the live show.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: And but then we also spoke a bit about Gaviscon.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Um, and your love of, uh, the wonderful beverage. Is that beverage-

ANGELA HARTNETT: Beverage.

NICK GRIMSHAW: -medicine?

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Um, yeah. And we spoke about this here that we've got on the table now, Tequila Rose.

SOPHIE WILLAN: Tequila Rose, it's basically Gaviscon with tequila in.

NICK GRIMSHAW: Yes.

SOPHIE WILLAN: Oh, I didn't tell you!

NICK GRIMSHAW: What?

SOPHIE WILLAN: After I spoke about it on your show, they sent me loads of them.

NICK GRIMSHAW: No way!

ANGELA HARTNETT: Oh wow.

SOPHIE WILLAN: I got loads of them.

NICK GRIMSHAW: Did you?

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Tequila Rose?

SOPHIE WILLAN: My agent's got them, the f***** never gave me them.

[everyone laughs]

SOPHIE WILLAN: I bet he's drank them all. But it's lovely.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: If you've got acid reflux or, you know, you've been out and had a wild night.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: And you've got to go out again, you think-

ANGELA HARTNETT: Mm, yeah.

SOPHIE WILLAN: -start with those.

ANGELA HARTNETT: Right

NICK GRIMSHAW: *[laughs]*

[crew laughs]

SOPHIE WILLAN: It's really good.

NICK GRIMSHAW: Sort you out.

SOPHIE WILLAN: It's a bit like Yazoo, isn't it? The milkshake.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: My mum-

[crew laughs]

ANGELA HARTNETT: The bottle's quite something as well, I think-

SOPHIE WILLAN: Yeah, it's lovely. My mum's got a real sweet tooth.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: She's not, she's obviously got issues with drugs.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: Um, but we don't drink much. But because she likes sweet things, I took her to the pub, it was Christmas Eve. I was like, just try one. She went "F***** they're brilliant!"

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

SOPHIE WILLAN: I've not been able to get her off them. She loves them.

NICK GRIMSHAW: She loves them.

ANGELA HARTNETT: I'm gonna go and get you something to eat.

NICK GRIMSHAW: Okay.

SOPHIE WILLAN: Great.

NICK GRIMSHAW: Other dislikes that we discussed-

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: -was you don't eat coconut because of an allergy.

SOPHIE WILLAN: Well, I've, I've realised now I'm not allergic to coconut anymore.

NICK GRIMSHAW: You are joking.

SOPHIE WILLAN: No, I'm not. Well, I was intolerant.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: And I used to just, you know, swell up like a-

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -blowfish-

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -and then, but now I don't.

NICK GRIMSHAW: Well-

SOPHIE WILLAN: Great-

NICK GRIMSHAW: -congrats.

SOPHIE WILLAN: -because I live with the chef and he's always doing Caribbean food-

NICK GRIMSHAW: Oh yeah.

SOPHIE WILLAN: -which has a lot of coconut in it-

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: -so I'm really relieved.

NICK GRIMSHAW: Oh yeah, great news-

SOPHIE WILLAN: You know.

NICK GRIMSHAW: -great news. Uh, you also described breakfast buffets as a bit creepy.

SOPHIE WILLAN: They are creepy.

NICK GRIMSHAW: *[laughs]* A bit creepy.

SOPHIE WILLAN: They are a bit creepy.

NICK GRIMSHAW: Why?

SOPHIE WILLAN: Well, have you ever been to a breakfast buffet-

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: -that's not, well, maybe you go to nicer places. The ones I was going to, the scrambled egg's been there for years.

NICK GRIMSHAW: I do not like that, yeah.

SOPHIE WILLAN: And then there's that, the watery layer-

NICK GRIMSHAW: No.

SOPHIE WILLAN: -around the egg.

NICK GRIMSHAW: It don't work.

SOPHIE WILLAN: And the fried eggs always look poached.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: Which I get very upset about. If you've not got a crispy layer around an egg, f*** off!

NICK GRIMSHAW: Yeah, yeah.

[crew laughs]

NICK GRIMSHAW: And we also spoke when we did our live show about your granddad.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: And your granddad's love of food. And he enjoyed cooking, didn't he?

SOPHIE WILLAN: Well, he was a chef.

NICK GRIMSHAW: Right.

SOPHIE WILLAN: He was a saucier, Angela. Do you know what that is?

ANGELA HARTNETT: Oh yeah.

SOPHIE WILLAN: A sauce man.

ANGELA HARTNETT: Yeah, he was in charge of all the fish and meat and-

SOPHIE WILLAN: Which I think-

ANGELA HARTNETT: -doing all the sauces.

SOPHIE WILLAN: -is a big thing, isn't it?

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: It's this like second after the head chef.

SOPHIE WILLAN: Is it?

ANGELA HARTNETT: Yeah. I know, it's a big role, yeah.

SOPHIE WILLAN: Yeah, but he's very passionate about food, but he's quite hard work.

NICK GRIMSHAW: Uh-huh.

SOPHIE WILLAN: You don't want to, he's got a Keith Floyd energy as well.

NICK GRIMSHAW: Right.

SOPHIE WILLAN: He drinks way too much.

NICK GRIMSHAW: *[laughs]*

SOPHIE WILLAN: He's, by the time you get your food, he's hammered.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: And you can't be in the kitchen when he's cooking-

NICK GRIMSHAW: Uh-huh.

SOPHIE WILLAN: -because he gets quite domineering-

NICK GRIMSHAW: Uh-huh. And didn't he have a great story of you guys being with him in Mallorca? Maybe?

SOPHIE WILLAN: The thing about Grandad, he's wild. He wanted to cook something, so we went out to get a punnet of tomatoes. He actually came back with two Mallorcan strangers.

NICK GRIMSHAW: *[laughs]*

SOPHIE WILLAN: And he didn't speak the same language, but Grandad does that annoying thing, you know, when he's speaking to a Spanish person, he just starts speaking a little bit, uh, like he's talking in a different language.

[crew laughs]

NICK GRIMSHAW: But it's a not.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: And he brought them back and me and his wife were just sat there. He's like, "These are my new friends, like, get everyone!" And we all just sat with them like, what the f*** is going on?

NICK GRIMSHAW: Who are these?

SOPHIE WILLAN: Yeah, that was weird.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: Yeah, but, and there was another time me and him, we went out and he's really good at gambling, Grandad. He's got real-

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -I don't know how he's so good, but he put a few-

[crew laughs]

SOPHIE WILLAN: -bit of cash down-

NICK GRIMSHAW: Uh-huh.

SOPHIE WILLAN: -and then we just, we made like hundreds of euros. We were having a whale. So, we got really, really drunk and it went on and on and on. And then we went, there was only one place left. We went, "Oh, that's nice with the big windmill. Great, let's go in there." It was a prostitute bar. I didn't realise until we got in there.

NICK GRIMSHAW: Uh-huh.

SOPHIE WILLAN: My Grandad was holding court with all these prostitutes, right? And he's singing Lancashire poetry to them. But when I were a lad with my mum and dad, I near had any fun. And he's doing this, and I went, "We've got to go."

NICK GRIMSHAW: We've got to go, Grandad.

SOPHIE WILLAN: And then we left, and then he went one way, I went the other way. I ended up coming home in a police car because I didn't know how to get home. And I got home, and Grandad was stark bollock naked on the kitchen floor holding a piece of salami.

[everyone laughs]

SOPHIE WILLAN: He'd obviously just got back and gone to the cupboard, had a big bite light of it and just fallen back on the floor.

NICK GRIMSHAW: You don't want to see your granddad naked.

SOPHIE WILLAN: Well, no.

NICK GRIMSHAW: No.

SOPHIE WILLAN: To be honest. The thing is, I just, what I'll do now is I'll see him in little, we have to be quite sensible.

NICK GRIMSHAW: Right, and does he still live in Mallorca?

SOPHIE WILLAN: Yeah, he's still in Mallorca.

NICK GRIMSHAW: Aw.

SOPHIE WILLAN: Yeah, yeah, he's good actually.

NICK GRIMSHAW: Oh, granddad.

[theme music plays]

NICK GRIMSHAW: Okay, food is here. Ange, tell us, what have we got for Sophie?

ANGELA HARTNETT: We have golden chicken with tomatoes and green beans.

NICK GRIMSHAW: Mm.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: So, you take your chicken thighs.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: Season them up, roast them in a pan so they're nice and crispy skin and golden. Remove them from the pan and then in the same pan add your tomatoes with loads of garlic and lightly sauté it for like half a minute. Add some white wine, then add your chicken back into that and your green beans, and then you could put it in the oven, and you cook it until your chicken thighs are cooked. Probably about 15 to 25 minutes. And then we've served it with a little bit of, um, toasted bread with-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -a bit of parsley and garlic. And then to finish it, you add some lovely dill on top.

NICK GRIMSHAW: Oh yeah, it's nice with the dill.

ANGELA HARTNETT: There you go, yeah.

SOPHIE WILLAN: Really lovely, yeah.

NICK GRIMSHAW: That's really great.

SOPHIE WILLAN: The dill's coming out of there.

NICK GRIMSHAW: It really is.

ANGELA HARTNETT: Yeah, it's nice like that. Yeah. So, and you can serve it with a nice green salad. And yeah, no-

SOPHIE WILLAN: Mm.

ANGELA HARTNETT: -I think it's an easy dish. So, I cooked it all on the stoves top.

SOPHIE WILLAN: Mm-hm.

NICK GRIMSHAW: In a pan?

ANGELA HARTNETT: So, in a pan, so a big pan, and you know, the lid on, um, all flat. Um, but if you want to, you can put it in the oven and cook it for about 20 minutes and it will do exactly the same thing.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: Mm.

NICK GRIMSHAW: Okay, perfect.

SOPHIE WILLAN: I don't cook.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: Well, I did, I did actually used to cook.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: I cooked an Indian shepherd's pie regularly.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: But then my ex-boyfriend, it was probably one of the reasons we broke up actually-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: “You've been banging on about that Indian shepherd's pie you cooked 12 years ago, and I've never had it!”

ANGELA HARTNETT: Oh

SOPHIE WILLAN: I thought it sums me up actually because-

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: -you know, you've got this idea of yourself when you were younger 'cause you've-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -done one thing once-

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -but I've not done it since.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: I was, it was a lovely shepherd's pie-

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -but I just can't be bothered anymore.

NICK GRIMSHAW: No. *[laughs]*

[crew laughs]

SOPHIE WILLAN: That's the thing.

ANGELA HARTNETT: Well, now you live with-

NICK GRIMSHAW: Well, now you're with a chef.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: So, I mean, hard to.

SOPHIE WILLAN: It's horrible actually. It's wonderful-

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: -but you don't wanna be in the kitchen. Are you quite difficult?

ANGELA HARTNETT: No, I think I'm quite easy.

SOPHIE WILLAN: Yeah. In the kitchen-

ANGELA HARTNETT: but I live with a chef.

SOPHIE WILLAN: Oh yeah. But you are a chef as well, aren't you?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: So that is, that balances it out.

ANGELA HARTNETT: Yeah, we can do, but Neil's messy and I'm tidy.

SOPHIE WILLAN: Yeah, right.

ANGELA HARTNETT: So, I spend a lot of time tidying up.

SOPHIE WILLAN: I don't cook with him because nothing's good enough.

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Oh.

SOPHIE WILLAN: I made scrambled eggs once.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: I did make Eggs Benedict-

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -and I made my own hollandaise sauce.

NICK GRIMSHAW: Wow. That's hard.

SOPHIE WILLAN: It actually was quite tricky-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -and I did it and he couldn't believe I'd done it.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: So, I was quite pleased with that.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: But I've never done anything since.

NICK GRIMSHAW: Erm, no.

SOPHIE WILLAN: You know.

NICK GRIMSHAW: Let him do it.

ANGELA HARTNETT: Does he not show you? Sorry. And support you?

SOPHIE WILLAN: No, he's offered to show me, but I've said I don't want to learn.

ANGELA HARTNETT: Oh, I see.

[crew laughs]

NICK GRIMSHAW: All right.

SOPHIE WILLAN: Because I don't, it's like, do you know what? That, stay in your own lane, you're good at that bit.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: I'll do other bits.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Well.

SOPHIE WILLAN: And then it's nice, isn't it?

NICK GRIMSHAW: Yeah. If he likes it.

SOPHIE WILLAN: He loves cooking-

NICK GRIMSHAW: Uh-huh.

SOPHIE WILLAN: -I love eating.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah. Perfect. Then it works then.

NICK GRIMSHAW: It's a perfect couple. Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What does he do that's like your favourite thing? Is there something that he does that you're like, love when he does that?

SOPHIE WILLAN: When I'm ill, he makes a Caribbean soup for me.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: So, he does all his elevated fancy stuff.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: But also, he does really homely Caribbean food-

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: -which I just love that.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: I think that's my favourite really.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: But the soup is lovely with the dumplings.

NICK GRIMSHAW: Oh love, yeah.

ANGELA HARTNETT: Oh, really nice.

SOPHIE WILLAN: Yeah, and he does a great brown stew.

ANGELA HARTNETT: Oh, very nice.

SOPHIE WILLAN: And the rice and peas, which have coconut in.

ANGELA HARTNETT: Oh, which you never used to like, yeah.

SOPHIE WILLAN: I didn't swell up like a blowfish.

NICK GRIMSHAW: Didn't swell up.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Didn't swell up. Ange, this is seemingly, when you read that recipe out then-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -like the easiest, quickest thing in the world.

ANGELA HARTNETT: It was quite easy to do. Yeah, you can add other stuff to it. You can add a bit of chilli to it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You can have some capers to it as well if you wanted to. I think if the sauce feels watery-

NICK GRIMSHAW: It's so tasty.

ANGELA HARTNETT: -just take a little bit off and reduce it down separately.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: Um, but other than that, I think it is quite an easy thing to do. And you could do it with drumsticks if you wanted-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -but it works really well with thighs.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And I think it's perfect with thighs.

SOPHIE WILLAN: The thighs juicier, are they?

ANGELA HARTNETT: Yeah, they're juicier and it's nice to cook them on the bone and stuff.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So, I think it's good. And if, you know, you, you could use some flat beans with this. You could put a little bit of stemmed broccoli right at the end with it.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So yeah, it could work, yeah.

NICK GRIMSHAW: How did you get the skin crispy even though it's quite saucy? Just cook chicken first.

ANGELA HARTNETT: Cook the chicken first on the skin side down first.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: So, when you brown it off first, you basically put skin side down to get it really crispy

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Because it will lose a little bit of the crispness when it cooks in the sauce.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: But you've got that lovely colour to it, which is what you want. Because when you came in the kitchen and said, "Oh, what's all this smoke?" And put open the window, that's when I was cooking the chicken thighs.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I love the sliced garlic because sometimes you'll-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -chop it fine, sometimes you'll use your microplane.

ANGELA HARTNETT: Yeah, this is nice it's like—

NICK GRIMSHAW: How come you sliced it for this one?

ANGELA HARTNETT: Um, recipe called for it sliced, and I think it works nicely.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: Mm.

ANGELA HARTNETT: Because you're not really sautéing it; you're cooking it in the sauce-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -so you get lovely garlic flavour.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: That sauce is nice.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: It's really light, isn't it?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Very light.

SOPHIE WILLAN: Really nice.

NICK GRIMSHAW: This is a good one.

SOPHIE WILLAN: Delicious. Yeah.

ANGELA HARTNETT: And there's a wine pairing.

NICK GRIMSHAW: Mm.

SOPHIE WILLAN: Oh, nice.

ANGELA HARTNETT: Would you like to, have it? It's a Calvet Sancerre Rosé-

SOPHIE WILLAN: Right.

ANGELA HARTNETT: -a dry, fresh rosé from the Loire Valley.

SOPHIE WILLAN: Ooh.

ANGELA HARTNETT: If you'd like to try it, Sophie.

SOPHIE WILLAN: I'll try it with this-

NICK GRIMSHAW: Try a little bit, try a little bit.

ANGELA HARTNETT: Yeah, why not. Yeah, it's your morning off, isn't it?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And if you want to try this recipe or any of the recipes that we do on Dish, waitrose.com/dishrecipes is where to find them. You can also get videos online of Ange making this.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: To show you how-to do our chicken.

[theme music plays]

NICK GRIMSHAW: I'd never make food in a recipe book if there's no picture.

SOPHIE WILLAN: Definitely not.

NICK GRIMSHAW: Not a chance.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Not, not a chance.

SOPHIE WILLAN: Yeah, and also all the language: sauté this, whatever this.

NICK GRIMSHAW: Yeah, I'm like, what do you mean?

[crew laughs]

SOPHIE WILLAN: To see what it means.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Someone once said to me that I was doing a cookery class with them, and they said, and you forget because you write it, and you know-

SOPHIE WILLAN: Mm.

ANGELA HARTNETT: -what you put it mean. And they'd read a recipe when they'd said, 'reduce by half,' this sauce. So, the guy threw half out.

[crew laughs]

SOPHIE WILLAN: *[laughs]*

ANGELA HARTNETT: I kid you not. I said, "Don't be ridiculous." He goes, yeah, he goes, but lit, and if you think of it literally, he's, you know, but if you didn't know what it means-

NICK GRIMSHAW: Reduce by half.

ANGELA HARTNETT: -yeah.

NICK GRIMSHAW: Yeah, you do say things like 'cook it out' and stuff.

ANGELA HARTNETT: Cook it out.

SOPHIE WILLAN: Cook it out, what does that mean?

NICK GRIMSHAW: Cook it down.

ANGELA HARTNETT: Yeah, cook it out. It means cook it really-

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: -but-

SOPHIE WILLAN: Just get something out to the point.

ANGELA HARTNETT: No, no, to the point that it's cooked and ready.

SOPHIE WILLAN: Right.

ANGELA HARTNETT: You know, and it's like when Neil and I always laugh when you say to the chef, 'cause like cooks will go, "When's that ready?" And we go, "When it's ready, when it's cooked out." You know, so you have this sort of mad language in your own head-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -that you understand-

SOPHIE WILLAN: Mm. Mm.

ANGELA HARTNETT: -and other chefs do and cooks, but.

NICK GRIMSHAW: Really tasty.

ANGELA HARTNETT: Thank you.

SOPHIE WILLAN: That's good. Wow.

NICK GRIMSHAW: Really tasty. Thanks, Ange.

ANGELA HARTNETT: Pleasure.

NICK GRIMSHAW: This is a good like easy dinner to make.

ANGELA HARTNETT: Easy dinner, yeah.

NICK GRIMSHAW: Easy dinner.

ANGELA HARTNETT: You can make it.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: We'll be making this for Elijah before you know it, Sophie.

SOPHIE WILLAN: I don't think I will, Angela.

ANGELA HARTNETT: No, come on.

SOPHIE WILLAN: What I'll do is I'll come to you to make it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: We'll come to where you are.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: Oh yeah,

NICK GRIMSHAW: We've got a lot to talk about. You're up to a lot of stuff.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You're writing a book.

SOPHIE WILLAN: I am writing a book.

NICK GRIMSHAW: How's that going?

SOPHIE WILLAN: Lovely.

NICK GRIMSHAW: How's the process?

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: Um, actually great-

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -because writing a series is really difficult.

ANGELA HARTNETT: A fictional book?

SOPHIE WILLAN: It's non-fiction-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -and it's memoirs-

ANGELA HARTNETT: Okay.

SOPHIE WILLAN: -but it's short stories-

ANGELA HARTNETT: Right.

SOPHIE WILLAN: -and it's going to be dedicated to Elijah. It's for my adult son.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: Wow.

SOPHIE WILLAN: So, it's a series of like think pieces and bits of advice. From my own personal experiences-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -that I'd like to share with him that I can't share with him as a child-

ANGELA HARTNETT: Yeah,

SOPHIE WILLAN: -because it'd be nice for him to have boundaries.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: I didn't have boundaries-

ANGELA HARTNETT: Right.

SOPHIE WILLAN: -so I knew everything. But I think not having boundaries gives you a bit of a wisdom and an understanding of other people's experience-

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -outside your own.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: But then it is good to have boundaries, otherwise you have to have a lot of therapy.

NICK GRIMSHAW: Yeah

ANGELA HARTNETT: Yes.

SOPHIE WILLAN: So, you know, so I want to dedicate this book to him. So, I've written a few chapters of it so far and I've planned the whole thing out.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: You know, just loads of different things. There's one, be good to the gays and the dolls-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -and then I do a whole bit on, you know, well, me coming up through the queer circuit and then the Pink Pound-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -and our responsibilities-

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -as allies and all of that. I think for having a son, you do feel a responsibility, I think, to kind of-

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: -you know, share your perspective-

ANGELA HARTNETT: Yeah, sure.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -as a woman as well.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, yeah.

SOPHIE WILLAN: So that's what it'd be about

NICK GRIMSHAW: Great to have like who it's for in-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: -your mind when you're writing. So, every day when you sit down to write-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -you're like, this is the direction, this is what it's for.

SOPHIE WILLAN: Definitely.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Probably quite a helpful destination.

SOPHIE WILLAN: Well, I had it with Alma, Alma's Not Normal. So obviously you're writing it for everyone. You want it to have a universal appeal-

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -but it's also a love letter to certain people.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: So, Alma's Not Normal was a love letter to care experience people-

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: -and, you know, people like my mum-

ANGELA HARTNETT: Yeah, yeah.

SOPHIE WILLAN: -and things like that.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: So, it's kind of, you know, I think it really helps-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -having that focus.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: You write with more, I think, empathy-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, for sure.

SOPHIE WILLAN: -and love then I think.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm. When will it be done and out? Do you know?

SOPHIE WILLAN: Well, I was going to get it out this Christmas.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: But then I got this Netflix, uh, series.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: It's a drama role.

ANGELA HARTNETT: Oh.

SOPHIE WILLAN: This is why I dyed my hair, because-

ANGELA HARTNETT: Oh wow.

SOPHIE WILLAN: -I thought it'd be sensible, you know.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I love your hair like this.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Do you like it?

NICK GRIMSHAW: Yeah, I really do.

ANGELA HARTNETT: Yeah, it's fabulous.

SOPHIE WILLAN: Yeah, I wanted to just be a bit more serious, not Alma.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Yeah, yeah, yeah, yeah.

SOPHIE WILLAN: So, I thought it'd make me look different-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -you know. But that's quite a long process.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: That's like 2 and a half months filming. It's a big series.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Right.

SOPHIE WILLAN: Um, so I've put it back a little bit, and then we're doing Sewing Bee.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Okay.

SOPHIE WILLAN: So, it'll be next Christmas it comes out now, not this Christmas.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Oh, okay.

ANGELA HARTNETT: Well, that gives you a bit of time.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Bit of time.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, loads time. So, can you tell us about the Netflix show? No?

ANGELA HARTNETT: No.

NICK GRIMSHAW: Is it a secret? No.

SOPHIE WILLAN: I don't think I can annoyingly.

ANGELA HARTNETT: Okay.

SOPHIE WILLAN: But it's dead exciting.

NICK GRIMSHAW: That is exciting.

[crew laughs]

ANGELA HARTNETT: We're excited for you.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Perfect.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: I've never done anything like this.

NICK GRIMSHAW: Uh-huh.

SOPHIE WILLAN: All I say, it's like, you know, that serious big kind of-

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -you know.

NICK GRIMSHAW: Oh, I can't wait to see-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -find out more.

ANGELA HARTNETT: Come back on, tell us about that then.

SOPHIE WILLAN: Mm.

ANGELA HARTNETT: How's Sewing Bee then?

SOPHIE WILLAN: Sewing Bee's fab.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Oh yeah.

SOPHIE WILLAN: It's just the lovely production company.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: Esme and Patrick are the judges. They're both fabulous.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: And they're quite a funny little double act, you know. They're always bickering and-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -then they'll be out doing karaoke together and stuff-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Love.

SOPHIE WILLAN: -like that. It's just fantastic. Just a really fun, camp-

ANGELA HARTNETT: Yeah, yeah.

SOPHIE WILLAN: -lovely show.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: It's just great. And all the contestants, you get really attached to them.

ANGELA HARTNETT: Yeah, I bet.

SOPHIE WILLAN: You know, as the time goes on-

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -you know, you're really rooting for them.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: I love these types of shows though.

SOPHIE WILLAN: Yeah, they're very nice, aren't they?

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Like, so for me, it feels like-

ANGELA HARTNETT: Very easy.

NICK GRIMSHAW: - very like British-

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -easy, comforting.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: It's comfort.

NICK GRIMSHAW: It's a competition, but it's not like-

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: -life or death.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Which I like.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: I like it. It's because you don't get too upset. Mind you, some of the contestants do get really-

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -emotional.

ANGELA HARTNETT: Yeah, I bet.

SOPHIE WILLAN: There was one contestant on, she had partial sight in 'cause she'd lost her sight in.

ANGELA HARTNETT: Right.

SOPHIE WILLAN: And, but she was chatting very passionately and she's a wonderful woman. I think it's gonna end up on Love of Huns or something-

NICK GRIMSHAW: Right, right

SOPHIE WILLAN: -you know-

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -it's a moment.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: She's going, you know, “Just because I've lost a bit of my sight, it's not stopping me, so I feel fantastic, duh, duh, duh.” And then we get, I'm looking at that thing and I went, “This is fantastic. So why have you picked, you know, um, streaky bacon as your pattern?” And she went, “What?” I said, “Streaky bacon as your print.” She went, “It's roses.”

ANGELA HARTNETT: *[laughs]*

SOPHIE WILLAN: I was like, “No, it's streaky bacon.”

ANGELA HARTNETT: *[laughs]*

[crew laughs]

SOPHIE WILLAN: She'd covered this bag in a print with streaky bacon.

NICK GRIMSHAW: *[laughs]* Oh my—

SOPHIE WILLAN: Yeah, but she thought it was roses because she'd lost a bit of her sight.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: Oh. *[laughs]*

SOPHIE WILLAN: But it was funny though.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: I was like, “Listen, Lady Gaga did it!”

NICK GRIMSHAW: Yeah, come on.

[everyone laughs]

SOPHIE WILLAN: I said, “You are punk, you know-

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: -this is fabulous.” And then she reclaimed it then, she felt fabulous.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Oh, bless her.

SOPHIE WILLAN: I thought there's that moment we both just stood there in silence for a second as we looked down at this bacon bag.

[everyone laughs]

NICK GRIMSHAW: It's not bacon, babe.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: So, you could have a bacon bag.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: I'd love a bacon bag.

NICK GRIMSHAW: As a chef.

ANGELA HARTNETT: That'd be fabulous, yeah.

SOPHIE WILLAN: It actually was really cool.

ANGELA HARTNETT: I bet it was, yeah.

SOPHIE WILLAN: It was better than roses.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: It was more punk.

[crew laughs]

ANGELA HARTNETT: Yeah, much better, yeah.

SOPHIE WILLAN: Yeah, it's funny with sewing because you have to learn all the language-

ANGELA HARTNETT: Right.

SOPHIE WILLAN: -but I still don't know what I'm saying.

ANGELA HARTNETT: Right, yes.

NICK GRIMSHAW: Right. *[laughs]*

SOPHIE WILLAN: Yeah. I'm like, "Oh, so you're doing a sort of cross-stitch, blah, blah, blah." You know, whatever.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: I have no idea what it is.

SOPHIE WILLAN: No idea.

ANGELA HARTNETT: No idea.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: Looks good though.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: That streaky bacon-

SOPHIE WILLAN: That's it.

ANGELA HARTNETT: -looks amazing.

SOPHIE WILLAN: And the best bit is talking to the contestants.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: You go around-

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: -you have a bit of a laugh with them.

ANGELA HARTNETT: Yeah. And are they afraid of the, not afraid of the judges, who do they sort of want?

SOPHIE WILLAN: They all want to impress Esme.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Esme, right, okay.

SOPHIE WILLAN: Yeah, she's the one, 'cause she comes around like a little hobbit.

ANGELA HARTNETT: Yeah. *[laughs]*

NICK GRIMSHAW: *[laughs]*

SOPHIE WILLAN: Like a judgey, little hobbit.

[everyone laughs]

SOPHIE WILLAN: I've called her that, you know.

ANGELA HARTNETT: *[laughs]*

SOPHIE WILLAN: Patrick's a bit more friendly with everybody.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: Yeah, yeah. Esme

SOPHIE WILLAN: You don't want to f*** with Esme.

NICK GRIMSHAW: No.

ANGELA HARTNETT: Oh right, okay.

[crew laughs]

SOPHIE WILLAN: You know-

ANGELA HARTNETT: That's, that's-

SOPHIE WILLAN: -she's amazing.

ANGELA HARTNETT: -the by-line isn't it, yeah.

NICK GRIMSHAW: She really gets in there, I think, with a look as well.

SOPHIE WILLAN: Yeah, she does.

NICK GRIMSHAW: She's very like-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: It's because she can't see.

[everyone laughs]

NICK GRIMSHAW: Well, we can see the Great British Sewing Bee very soon.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: So, I can't wait to see the new series.

SOPHIE WILLAN: Whoop.

[theme music plays]

NICK GRIMSHAW: Sophie Willan.

SOPHIE WILLAN: Yes.

NICK GRIMSHAW: Are you ready for your fast-food quiz?

SOPHIE WILLAN: Yes.

NICK GRIMSHAW: What is-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -your favourite way to eat eggs?

SOPHIE WILLAN: Boiled. Well, I don't know if I feel that.

[crew laughs]

NICK GRIMSHAW: No, it's good, come on.

ANGELA HARTNETT: Okay. What's your favourite sandwich filling?

SOPHIE WILLAN: Um, tuna mayonnaise.

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

SOPHIE WILLAN: Oh, mash.

NICK GRIMSHAW: *[laughs]*

[crew laughs]

ANGELA HARTNETT: What is your favourite herb?

SOPHIE WILLAN: Pfft. The mixed one.

[everyone laughs]

SOPHIE WILLAN: I was gonna say that.

ANGELA HARTNETT: Provençal, maybe, yeah.

SOPHIE WILLAN: You what?

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: Italian mixed herbs.

ANGELA HARTNETT: Oh, nice, Italian mixed herbs.

NICK GRIMSHAW: Italian mixed herbs.

ANGELA HARTNETT: Yeah, I like that one.

NICK GRIMSHAW: What's the best flavour of crisp?

SOPHIE WILLAN: Salt and vinegar.

NICK GRIMSHAW: Correct.

SOPHIE WILLAN: Yeah, yeah.

ANGELA HARTNETT: What's your favourite chocolate bar?

SOPHIE WILLAN: Caramel.

ANGELA HARTNETT: Caramel.

NICK GRIMSHAW: What's the best bean?

SOPHIE WILLAN: Baked.

NICK GRIMSHAW: *[laughs]* Baked bean!

SOPHIE WILLAN: Yeah, yeah.

[crew laughs]

ANGELA HARTNETT: What's your favourite Sunday roast?

SOPHIE WILLAN: Oh, beef.

ANGELA HARTNETT: Beef.

NICK GRIMSHAW: What is the best pasta in your opinion?

SOPHIE WILLAN: Spaghetti.

NICK GRIMSHAW: Mm-hm.

SOPHIE WILLAN: Do I have to go as fast as I thought-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, this is it. I like it. This is how it should be.

SOPHIE WILLAN: Right okay.

ANGELA HARTNETT: What's your favourite toast topping?

SOPHIE WILLAN: Butter and salt and pepper.

NICK GRIMSHAW: Correct answer, I feel.

ANGELA HARTNETT: Yes, I like that one.

NICK GRIMSHAW: What's the best nut?

SOPHIE WILLAN: Oh God, I don't really like them. Peanut.

NICK GRIMSHAW: Peanut.

ANGELA HARTNETT: Oh okay.

[crew laughs]

SOPHIE WILLAN: No, cashew, cashew.

NICK GRIMSHAW: Cashew, cashew.

[crew laughs]

ANGELA HARTNETT: Okay, all right.

NICK GRIMSHAW: Cashew.

ANGELA HARTNETT: Cashew, cashew. What's your favourite dish from your childhood?

SOPHIE WILLAN: Oh, steak pudding, chips, peas, and gravy.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: I love that answer!

SOPHIE WILLAN: Yes.

NICK GRIMSHAW: Delicious.

ANGELA HARTNETT: Steak pudding, chips, peas, and gravy.

NICK GRIMSHAW: And finally, what is the best beverage in your opinion, Sophie Willan?

SOPHIE WILLAN: Oh, champagne.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Nice.

SOPHIE WILLAN: I've changed.

NICK GRIMSHAW: Yeah, she's changed.

ANGELA HARTNETT: Changed

NICK GRIMSHAW: That's the 3 BAFTAs.

ANGELA HARTNETT: Woo-hoo!

SOPHIE WILLAN: Yeah. *[laughs]*

ANGELA HARTNETT: Love that.

NICK GRIMSHAW: Thank you, Sophie.

SOPHIE WILLAN: Thank you it's been-

NICK GRIMSHAW: Champagne.

SOPHIE WILLAN: -lovely.

NICK GRIMSHAW: Yes, it is good.

ANGELA HARTNETT: That was the best fast-food quiz.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You were quick.

NICK GRIMSHAW: Because people are rubbish at it.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Because you've got to be fast, that's the point.

ANGELA HARTNETT: Now everyone chats and stuff—

NICK GRIMSHAW: That's the point, fast food quiz.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: Yeah, they justify their—

NICK GRIMSHAW: Thank you.

ANGELA HARTNETT: -yeah. Well done.

SOPHIE WILLAN: Thank you. Yeah, because you're supposed to be caught off guard, because I didn't know boiled egg was my favourite egg.

NICK GRIMSHAW: Exactly.

ANGELA HARTNETT: Now you know.

SOPHIE WILLAN: You find things out.

NICK GRIMSHAW: It's your primal instinct.

[crew laughs]

ANGELA HARTNETT: My favourite egg is, as well, boiled egg.

SOPHIE WILLAN: Is it?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Some people are like, "Well, I like the-" and it's like, no-

ANGELA HARTNETT: Yeah-

NICK GRIMSHAW: -no, get to it.

ANGELA HARTNETT: -and then give us three answers, yeah.

SOPHIE WILLAN: And it drags on-

NICK GRIMSHAW: Oh, it's boring.

SOPHIE WILLAN: -I bet your knakered by the end. Yeah. *[laughs]*

[crew laughs]

[theme music plays]

NICK GRIMSHAW: We come to the end of the show question. Sophie Willan.

SOPHIE WILLAN: Yes.

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

SOPHIE WILLAN: Oh God. Oh, I would love that.

NICK GRIMSHAW: Here. Uh, all you got to do is answer the question in this envelope-

SOPHIE WILLAN: Okay.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and the bag is yours, Sophie.

SOPHIE WILLAN: Right, oh, pressure.

NICK GRIMSHAW: Okay.

SOPHIE WILLAN: Can I not just take it home anyway? You won't let me, will you?

NICK GRIMSHAW: We woul- we would.

ANGELA HARTNETT: Well, we would.

SOPHIE WILLAN: No, I'm joking [*laughs*]

NICK GRIMSHAW: Yeah, we would. we would, we would.

ANGELA HARTNETT: We're not mean on this show.

NICK GRIMSHAW: We would, wouldn't we?

SOPHIE WILLAN: To win the Waitrose goodie bag-

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: -please make Angela a pot noodle on a crumpet.

ANGELA HARTNETT: [*laughs*]

SOPHIE WILLAN: Right, okay. I can do that.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Right.

NICK GRIMSHAW: Okay.

SOPHIE WILLAN: I could do that in my sleep.

NICK GRIMSHAW: No, come on.

[*crew laughs*]

ANGELA HARTNETT: Go on then.

NICK GRIMSHAW: I'm- Are you gonna actually do it at the counter?

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: Okay well let's-

ANGELA HARTNETT: Let's do it.

NICK GRIMSHAW: Alright Sophie.

[theme music plays]

NICK GRIMSHAW: So, to win the Waitrose goodie bag-

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: -you've got to make a delicacy.

SOPHIE WILLAN: Yeah.

NICK GRIMSHAW: It's a delicious meal.

SOPHIE WILLAN: Mm-hm.

NICK GRIMSHAW: Give us the title again.

SOPHIE WILLAN: 'Pot noodle on crumpet.'

NICK GRIMSHAW: ‘Pot noodle on crumpet.’

SOPHIE WILLAN: Or [*in a French accent*] ‘Po-noodlà on crumpete’

NICK GRIMSHAW: [*in a French accent*] ‘On crumpete.’

ANGELA HARTNETT: [*in a French accent*] ‘On crumpete.’

NICK GRIMSHAW: Okay, talk us through the method. How do we do this Sophie?

SOPHIE WILLAN: Well, yeah, firstly you've got to toast—

NICK GRIMSHAW: Concentrate.

ANGELA HARTNETT: I'm concentrating.

NICK GRIMSHAW: Concentrate.

SOPHIE WILLAN: Yeah, you've got to toast these perfect.

NICK GRIMSHAW: Right okay.

ANGELA HARTNETT: Yeah, that is tricky.

SOPHIE WILLAN: And then, do you know what, I'm going to get started.

ANGELA HARTNETT: Yeah, I was gonna say.

NICK GRIMSHAW: Yeah, get started.

ANGELA HARTNETT: Come on.

NICK GRIMSHAW: Get them in the toaster.

SOPHIE WILLAN: And then you've got your pot noodle, it's marinating.

ANGELA HARTNETT: Okay.

SOPHIE WILLAN: You know, I've got my sachet in already.

ANGELA HARTNETT: What are you adding to that though?

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: So, what-

ANGELA HARTNETT: What's that in that lid-

SOPHIE WILLAN: -I'm going to do when I get out of here, I'm going to fish it out.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Right.

SOPHIE WILLAN: And then sprinkle it on the top, and then I'll just add a little bit of soy sauce.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Oh, okay.

SOPHIE WILLAN: Yeah-

NICK GRIMSHAW: Would you-

SOPHIE WILLAN: -and a bit of salt and pepper.

ANGELA HARTNETT: A little salt and pepper.

NICK GRIMSHAW: This is something that you make, you know, seasonal changes at Murano.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: I can feel that.

NICK GRIMSHAW: Switching up the menu.

ANGELA HARTNETT: Tagliatelle.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: We could do that-

NICK GRIMSHAW: Tagliatelle, on a crumpet.

ANGELA HARTNETT: -tagliatelle on a little bit of focaccia, we could do something similar.

NICK GRIMSHAW: When would you say this meal is best enjoyed?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What's your optimum situation?

SOPHIE WILLAN: It's usually a hangover cure-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Okay.

SOPHIE WILLAN: -I would say.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: And it's a comfort.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Maybe on a rainy day.

ANGELA HARTNETT: Oh yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Watch a nice movie.

SOPHIE WILLAN: Nice film.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Or something, yeah.

SOPHIE WILLAN: Or if you're due on, or you're having a s*** period.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Right.

SOPHIE WILLAN: Like moments like that where you feel-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: -I'm allowed this.

ANGELA HARTNETT: Oh right.

NICK GRIMSHAW: You need comfort.

ANGELA HARTNETT: You need to say, is this-

SOPHIE WILLAN: Oh.

ANGELA HARTNETT: -Oh, that is a good crumpet.

NICK GRIMSHAW: Oh, that is a good crumpet. Ok, watch the speed, look.

ANGELA HARTNETT: That's a good-

SOPHIE WILLAN: That one's not ok.

ANGELA HARTNETT: No.

NICK GRIMSHAW: No.

ANGELA HARTNETT: So, they goes back in.

NICK GRIMSHAW: That goes back in.

SOPHIE WILLAN: That goes back in.

ANGELA HARTNETT: Right, OK. So-

SOPHIE WILLAN: It's all about the feel.

NICK GRIMSHAW: Speed.

ANGELA HARTNETT: I feel like this is Generation Game.

NICK GRIMSHAW: Look at this.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Speed, look at-

ANGELA HARTNETT: Speed yeah.

NICK GRIMSHAW: -that spreading there.

ANGELA HARTNETT: Yeah, yeah.

SOPHIE WILLAN: Now that butter's a little bit hard in my opinion.

ANGELA HARTNETT: Okay, all right. Yeah.

NICK GRIMSHAW: Apologies-

ANGELA HARTNETT: Don't- yeah-

NICK GRIMSHAW: -apologies, Chef.

ANGELA HARTNETT: Yeah yeah.

SOPHIE WILLAN: That's all right.

ANGELA HARTNETT: Sorry, sorry, sorry.

NICK GRIMSHAW: That is looking good.

ANGELA HARTNETT: No but its yeah-

SOPHIE WILLAN: But looking good.

ANGELA HARTNETT: -because you don't want it sitting, you want it melting in, don't you?

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: Yeah, do. But you see now we've got this-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -going on.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: And what I do sometimes is I just pop it on top.

ANGELA HARTNETT: Oh nice, nice.

NICK GRIMSHAW: Oh, good chef tip.

ANGELA HARTNETT: Yeah, good, yeah.

NICK GRIMSHAW: Keep it hot, keep it hot.

ANGELA HARTNETT: Good keep it hot.

[crew laughs]

ANGELA HARTNETT: Yeah, a little pepper on the toast.

NICK GRIMSHAW: Bit of pepper in the toast

SOPHIE WILLAN: Yeah sorry. Oh.

NICK GRIMSHAW: Oh, there's some— quite a lot of smoke in there.

ANGELA HARTNETT: The oven might yeah.

NICK GRIMSHAW: Yeah oh.

SOPHIE WILLAN: I'll pop that off-

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: -that's gone wrong actually.

ANGELA HARTNETT: Yeah okay.

NICK GRIMSHAW: Oh yeah.

[crew laughs]

NICK GRIMSHAW: Don't worry about that one.

SOPHIE WILLAN: You know what, we'll do half each.

NICK GRIMSHAW: Halves.

ANGELA HARTNETT: Okay, alright.

NICK GRIMSHAW: Okay, yeah, okay.

ANGELA HARTNETT: Here we go

SOPHIE WILLAN: Yeah, there we go.

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: Yeah okay.

ANGELA HARTNETT: Okay yeah.

SOPHIE WILLAN: That's better, isn't it?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, just a mild hangover, say.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: Yeah, this is more like, you know-

NICK GRIMSHAW: Yeah.

SOPHIE WILLAN: -if it was at a Michelin.

NICK GRIMSHAW: Yeah

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

[crew laughs]

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It's a good starter.

ANGELA HARTNETT: This is a deconstructive—

NICK GRIMSHAW: Drain the-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -pot noodle there.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: You seeing this drainage?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Draining. *[laughs]*

ANGELA HARTNETT: Up, up, up high.

SOPHIE WILLAN: Up high.

ANGELA HARTNETT: I feel that's important.

SOPHIE WILLAN: That's nice, good.

ANGELA HARTNETT: Yeah, yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: That's it.

NICK GRIMSHAW: Drainage.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: And then we just go like this.

NICK GRIMSHAW: Mm.

SOPHIE WILLAN: And actually, what's nice is we're getting a little bit of the sauce.

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: You can actually-

NICK GRIMSHAW: Au jus? Is it au jus?

SOPHIE WILLAN: -create a little jus.

ANGELA HARTNETT: Yes, yes.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[everyone laughs]*

NICK GRIMSHAW: Oh, actually looks- That actually looks really good.

ANGELA HARTNETT: Love that, love that. Yeah.

NICK GRIMSHAW: Oh yeah, look at that.

ANGELA HARTNETT: That is yeah.

SOPHIE WILLAN: I feel like I'm on art attack actually.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: *[laughs]*

SOPHIE WILLAN: And then-

NICK GRIMSHAW: And then.

SOPHIE WILLAN: -just to finish it off-

ANGELA HARTNETT: Yeah.

SOPHIE WILLAN: -a little bit of a—

ANGELA HARTNETT: So only that amount of noodles? Oh, I thought I— Okay.

SOPHIE WILLAN: You don't want to go crazy.

ANGELA HARTNETT: You don't want to go crazy.

SOPHIE WILLAN: You drain your pot noodle afterwards.

NICK GRIMSHAW: Yeah *[laughs]*

ANGELA HARTNETT: Okay fair enough.

SOPHIE WILLAN: And then I'm gonna just add a bit of soy sauce.

ANGELA HARTNETT: Oh, now you're showing off-

NICK GRIMSHAW: Oh, look at that.

ANGELA HARTNETT: -aren't you, down there?

NICK GRIMSHAW: Oh

[crew laughs]

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: Ange look at that.

ANGELA HARTNETT: So not on top there?

SOPHIE WILLAN: No.

NICK GRIMSHAW: Look at that.

ANGELA HARTNETT: No.

SOPHIE WILLAN: No, because you don't want it soaking in. You want to be able to dip at your own leisure.

ANGELA HARTNETT: Oh-

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: -I see.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: Dip at leisure.

SOPHIE WILLAN: I know, this is a finger food.

NICK GRIMSHAW: It's, finger food.

ANGELA HARTNETT: Finger food.

SOPHIE WILLAN: Finger food.

ANGELA HARTNETT: Finger food.

NICK GRIMSHAW: It's finger food.

ANGELA HARTNETT: Alright. There we go.

NICK GRIMSHAW: I can't eat gluten-

SOPHIE WILLAN: Can't have gluten.

NICK GRIMSHAW: -unfortunately.

[crew laughs]

NICK GRIMSHAW: It's a nightmare. I'm allergic.

ANGELA HARTNETT: So, you dip.

SOPHIE WILLAN: I bet you're relieved, aren't you?

NICK GRIMSHAW: No, I'd love this.

ANGELA HARTNETT: You dip. Alright. Cheers Sophie

SOPHIE WILLAN: Cheers. Yeah.

NICK GRIMSHAW: Oh. Mm.

SOPHIE WILLAN: Mm. oh.

NICK GRIMSHAW: Can't believe you've got Ange eating a pot noodle.

SOPHIE WILLAN: Mm.

NICK GRIMSHAW: How is it?

ANGELA HARTNETT: Alright.

SOPHIE WILLAN: Not happy with it.

NICK GRIMSHAW: That reaction.

SOPHIE WILLAN: She's not happy.

ANGELA HARTNETT: But you know what?

NICK GRIMSHAW: Uh oh.

ANGELA HARTNETT: I can see why you have it like hangover.

SOPHIE WILLAN: Yeah.

ANGELA HARTNETT: It ticks all those boxes.

NICK GRIMSHAW: Yes. Salty.

ANGELA HARTNETT: Salty. Fatty.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It works.

NICK GRIMSHAW: Butter.

ANGELA HARTNETT: Mm.

SOPHIE WILLAN: Mm.

NICK GRIMSHAW: Mm. How do you think it goes down?

ANGELA HARTNETT: Nice. I like this, like the scrape.

NICK GRIMSHAW: Yeah. She got the goodie bag.

ANGELA HARTNETT: Oh yeah, you got a goodie bag.

NICK GRIMSHAW: Got the goodie bag.

[cheering and applause]

NICK GRIMSHAW: Sophie Willan.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Chef Sophie. Chef Sophie.

ANGELA HARTNETT: Well, done Sophie.

NICK GRIMSHAW: It smells fantastic.

[theme music plays]

NICK GRIMSHAW: Well, Sophie, thank you. That was fantastic. Great to see you. A round of applause-

ANGELA HARTNETT: You were brilliant, lovely.

NICK GRIMSHAW: -for the wonderful Sophie. You're brilliant. So lovely, Sophie Willan everybody.

[cheering and applause]

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: Cheers, Sophie.

ANGELA HARTNETT: Cheers, Sophie.

NICK GRIMSHAW: Thank you, Sophie.

ANGELA HARTNETT: Thank you. You've been brilliant. Brilliant.

NICK GRIMSHAW: That was fun.

SOPHIE WILLAN: Very fun.

[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 wanna 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.

VOICEOVER: Waitrose, the home of food lovers.