

Jesse Burgess rates our lemon chicken and sesame chilli oil cucumbers



ANGELA HARTNETT: Coming up on Dish-

NICK GRIMSHAW: With Jesse Burgess.

[theme music plays]

JESSE BURGESS: I was having nightmares of just running out of booze.

ANGELA HARTNETT: Yeah, yeah, yeah.

JESSE BURGESS: And I ordered 1,086 beers. Do you know how many were drunk?

NICK GRIMSHAW: How many?

JESSE BURGESS: 260.

NICK GRIMSHAW: No!

ANGELA HARTNETT: No!

NICK GRIMSHAW: The other food opinion was Marmite, and honey is the best toast topping.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: I agree.

JESSE BURGESS: Do you?

NICK GRIMSHAW: Yeah, it's a rarity for mw.

JESSE BURGESS: Sorry, calm down, Jess. Do! Do you?

NICK GRIMSHAW: It's a rarity, but yeah, absolutely delicious. The rest of yours was quite sausage forward. You would love Angela to make—

JESSE BURGESS: *[laughs]*

NICK GRIMSHAW: Well, that's what we've got.

JESSE BURGESS: I'm a sausage-focused guy.

NICK GRIMSHAW: Dish from Waitrose is a Cold Glass production. This podcast may contain some strong language and adult themes. Hello, welcome to Dish from Waitrose. I am Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: Hi, Angela Hartnett.

ANGELA HARTNETT: Hi, Nicholas Grimshaw.

NICK GRIMSHAW: How are you?

ANGELA HARTNETT: Very well, thanks, and your good self?

NICK GRIMSHAW: I'm good, I'm good, I'm good. I thought I was gonna, uh, see you for longer on Sunday.

ANGELA HARTNETT: Oh yes.

NICK GRIMSHAW: Basically, on Sunday, Ange was doing this great charity dinner. The Mother Teresa of kitchens, um, put on this great meal with-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -Action Against Hunger.

ANGELA HARTNETT: Yeah, like Sugrue South Downs.

NICK GRIMSHAW: And Sugrue South Downs-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -this great vineyard-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -in the South Downs. No idea where or what the South Downs is-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -but I was there. I'd never heard of it until Sunday. Never heard of it.

ANGELA HARTNETT: Brilliant.

NICK GRIMSHAW: So south of Down-

ANGELA HARTNETT: Yeah. *[laughs]*

NICK GRIMSHAW: -I presume. No idea. I basically was at a charity dinner that you did in November.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: At the end of the dinner, Ange said— it was hazy, but Ange was like, if you pay for this, you get this dinner in August.

ANGELA HARTNETT: Lunch in August.

NICK GRIMSHAW: Lunch in August.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: So, I was like, great, let's do it. Completely forgot about it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Loads. And then remembered on Tuesday. I was like, oh, look where that is.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I thought it'd be at Murano.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: I thought it'd be at your house. But no, in the South Downs. On a vineyard. We went out and it was Angela, Luke Holder, and Jess Philby.

ANGELA HARTNETT: And Jess Filby, yeah.

NICK GRIMSHAW: Um, and they cooked this incredible lunch-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -outside. We had like melon and, uh, ham.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We had some devilled eggs-

ANGELA HARTNETT: Yeah, with bottarga.

NICK GRIMSHAW: -with bottarga. And then we had veal.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Which was in-

ANGELA HARTNETT: Buttermilk.

NICK GRIMSHAW: -softened in buttermilk.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Delicious.

ANGELA HARTNETT: Have you ever had veal before? Yeah, yeah.

NICK GRIMSHAW: I have had veal, but that was-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -I never would order veal.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But I loved it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It was so-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -delicious with a Parmesan cream.

ANGELA HARTNETT: And then loads of veg on the table.

NICK GRIMSHAW: Loads of veg-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -great potatoes.

ANGELA HARTNETT: It was fun lunch.

NICK GRIMSHAW: It was really good.

ANGELA HARTNETT: Great for charity.

NICK GRIMSHAW: Yeah, amazing.

ANGELA HARTNETT: So, thank you for your contribution.

NICK GRIMSHAW: Well, thank you.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Delicious. So delicious. We have today, Jesse Burgess-

ANGELA HARTNETT: I know.

NICK GRIMSHAW: -joining us on Dish, who you may know from TopJaw, which has been going for like 10 years on Instagram and on TikTok and stuff where he will interview people-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -on the street about-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -the best places they've eaten-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -or they do sort of guides as well to different cities.

ANGELA HARTNETT: Yeah, like San Sebastian-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -or Paris and stuff like that.

NICK GRIMSHAW: Yeah. You go to Bilbao-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -you've no idea where to go-

ANGELA HARTNETT: Jesse will tell you.

NICK GRIMSHAW: -Jesse's your man. Um, and he's also got series 2 of this show to talk about, which is all around chefs and the sort of pursuit they're on to either get a Michelin star or to get their second-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -or their third.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Is that as many as you can have?

ANGELA HARTNETT: Yeah, yeah, yeah, 3, yeah.

NICK GRIMSHAW: Yeah, 3 is enough.

ANGELA HARTNETT: 3 is enough.

NICK GRIMSHAW: Um, the show's called Knife Edge, so Jesse will be here to tell us all about-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -that in a second.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Uh, first though, I've got an email, and you've got a letter.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Got an email from Freya.

ANGELA HARTNETT: Freya.

NICK GRIMSHAW: Freya got in touch with us, dish@waitrose.co.uk, if you want to email us ever, saying, dear Dish, brackets, Angela and Nick.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: That's us. This feels silly to type out and even slightly depressing, but it felt right to acknowledge the role that you've played recently in my life. I'm 30 years old and I've recently undergone chemo for breast cancer, and your episodes are a highlight of each week, whether I was feeling rough and timing my activities to an episode. In 40 minutes, I could get all of my tasks done and get back to bed. Or on the weeks when I felt good, I could take the episode out for a walk and a coffee, and it was like my mates chatting in my ears.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: You guys kept me company on some fairly dark days, and for that I'm so grateful. Lots of love from Freya. Oh, thank you, Freya.

ANGELA HARTNETT: Aw, that's very sweet.

NICK GRIMSHAW: I hope you're doing all right. I hope you're recovering well-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and I'm glad that we could—

ANGELA HARTNETT: Help you.

NICK GRIMSHAW: -be there and provide for you.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: For sure.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: If you do wanna get in touch with us, dish@waitrose.co.uk is the way to do it. Thank you, Freya. Glad we could be there.

ANGELA HARTNETT: Aw, bless Freya.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: And then I have this lovely letter.

NICK GRIMSHAW: You've got a letter like the olden days.

ANGELA HARTNETT: Look at this, proper-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -olden days, that arrived at Murano, and it's from a lovely little girl called Elizabeth, and she said-

NICK GRIMSHAW: Aw.

ANGELA HARTNETT: -dear Angela Hartnett, I do not write or contact by letter very much, so this is a good opportunity to get to know me.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: I'm Elizabeth Kingston, I'm 10 years old and a really big fan of your Dish Waitrose shorts. So, I think she means the little clips-

NICK GRIMSHAW: Yeah, little clips, yeah.

ANGELA HARTNETT: -that you see online. She's put dish in big, like, bold letters.

NICK GRIMSHAW: Bold letters.

ANGELA HARTNETT: Bless her. My letter is to inform you that I am offering, if you still do it or not, to be a guest who gets to ask questions. One example would be favourite way to eat eggs. My answer, French toast made by my dad.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: From Elizabeth Kingston.

NICK GRIMSHAW: I'd like to receive all letters like this, wouldn't you?

ANGELA HARTNETT: Aw, it's so sweet.

[crew laughs]

NICK GRIMSHAW: Oh, well, thanks, Elizabeth.

ANGELA HARTNETT: So, Elizabeth likes to eat eggs made by her dad, French toast.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It's the first French toast answer.

NICK GRIMSHAW: I don't think we've had that answer.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah. Thank you for that Elizabeth.

ANGELA HARTNETT: Good one. Thanks, Elizabeth. Bless you.

NICK GRIMSHAW: Yeah, email us or write a letter and send it to Murano.

ANGELA HARTNETT: We're gonna keep this letter in our archive of letters. I think we have 2.

NICK GRIMSHAW: Yeah. *[laughs]*

ANGELA HARTNETT: This is our second.

[crew laughs]

ANGELA HARTNETT: And both actually from children.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: I mean, that's, that's the world we live in these days.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Oh dear.

NICK GRIMSHAW: Aw, well, thank you, Freya. Thank you, Elizabeth. And it is time to welcome Jesse to Dish.

[theme music plays]

NICK GRIMSHAW: Time to welcome our wonderful guest today on Dish, the sort of perfect person to have on speed dial if you need someone's advice for where to eat-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -where to drink. Of course, a man who knows the best spots in London and finally has made it to us. Jesse Burgess is here, everybody!

[cheering and applause]

NICK GRIMSHAW: Hi Jesse!

ANGELA HARTNETT: Hi Jesse!

NICK GRIMSHAW: Welcome to Dish.

JESSE BURGESS: Thank you. That might be the largest round of applause I've ever had.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Do you want another one?

JESSE BURGESS: Yeah!

[cheering and applause]

NICK GRIMSHAW: Should we just keep it going through the four-

ANGELA HARTNETT: Every time you speak.

JESSE BURGESS: I started thinking I should have an audience on TopJaw.

NICK GRIMSHAW: You should.

JESSE BURGESS: That would be really nice.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: *[laughs]*

JESSE BURGESS: In the street.

NICK GRIMSHAW: Yeah. Wayyyy.

ANGELA HARTNETT: Just a crowd following you as you go around.

NICK GRIMSHAW: Good answer. Wayy!

ANGELA HARTNETT: Exactly yeah. How many of your podcasts do you do a day? Or your interviews rather? Because as you say, they're quick. I expect it's about 20.

JESSE BURGESS: *[laughs]*

ANGELA HARTNETT: No.

JESSE BURGESS: Not-

NICK GRIMSHAW: Angela, 20.

JESSE BURGESS: 20 just queue it up.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah.

JESSE BURGESS: One in one out.

NICK GRIMSHAW: Matt Damon's next. Come on, quick, out of here, Damon.

JESSE BURGESS: *[laughs]*

ANGELA HARTNETT: Go on, next, let's go.

NICK GRIMSHAW: We've got 19 more.

JESSE BURGESS: When we were just doing chefs at the start-

NICK GRIMSHAW: Yeah.

JESSE BURGESS: -maybe we did like 10 in a day.

ANGELA HARTNETT: Right. That's still quite a lot-

JESSE BURGESS: 20 is crazy.

ANGELA HARTNETT: -isn't it? No, I know, I know.

NICK GRIMSHAW: It's cra- 10s a lot though.

ANGELA HARTNETT: Yeah, 10's a lot though, yeah.

JESSE BURGESS: But now we don't normally ever do 2.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: Because it's among other things.

ANGELA HARTNETT: Yeah, sure.

JESSE BURGESS: It's a little bit formulaic.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, that's true.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: You've got yours next.

NICK GRIMSHAW: I know-

JESSE BURGESS: Literally next.

NICK GRIMSHAW: -we're gonna, we're gonna do it in- After this.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: I always loved when you said-

JESSE BURGESS: [laughs]

NICK GRIMSHAW: -where's your favourite coffee from? And Ange said, the blue one.

ANGELA HARTNETT: *[laughs]*

JESSE BURGESS: Yeah.

NICK GRIMSHAW: The blue one? And then she said, Caffee Zero.

JESSE BURGESS: Zero, yeah.

[crew laughs]

NICK GRIMSHAW: Meaning Caffè Nero.

JESSE BURGESS: *[laughs]*

NICK GRIMSHAW: I love the blue one.

ANGELA HARTNETT: Jesse will testify that this was very off the cuff.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: And I dropped my phone, and I had things flying out of there and everything.

JESSE BURGESS: Do you still have the case on your phone where you open it up, like a book?

ANGELA HARTNETT: No, no, I've got this thing. Oh, God.

[everyone laughs]

ANGELA HARTNETT: See, dropped my phone again. You, see?

JESSE BURGESS: You need the bookcase.

ANGELA HARTNETT: I've got this thing. The plastic cover.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: Am I allowed to look at this menu?

ANGELA HARTNETT: Yeah, of course you can.

NICK GRIMSHAW: You can look at the menu.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah, we can do whatever we like. Yeah.

ANGELA HARTNETT: Yeah.

[crew laughs]

NICK GRIMSHAW: We're starting with an IPA.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: Because we heard you like a, a hazy IPA-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -which is what we've gone for. And then, I mean, we can talk about food now if you want.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Do you want to?

JESSE BURGESS: No, I don't want to derail your interview.

NICK GRIMSHAW: There's—

JESSE BURGESS: Felt like it was just— it's there winking at me.

NICK GRIMSHAW: Get into it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Have a look at the menu. Yeah.

JESSE BURGESS: I'm into food.

NICK GRIMSHAW: Yeah. Jesse, you've been busy. We've just been hearing before we started, you've been everywhere recently. You've been in Frankfurt, you've been in Brazil, you've been filming everywhere—

JESSE BURGESS: Yeah.

NICK GRIMSHAW: -spending a lot of time in kitchens.

JESSE BURGESS: The main glamorous destinations are Frankfurt and Brazil.

NICK GRIMSHAW: Frankfurt and Brazil.

JESSE BURGESS: *[laughs]*

NICK GRIMSHAW: Not too shabby. Yeah. Where have you been? Where have you been everywhere?

JESSE BURGESS: Yeah, well, so combination of doing TopJaw. So, at the start of the year we were in um, Miami-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -and LA and Mexico City.

NICK GRIMSHAW: Mexico City.

ANGELA HARTNETT: Oh, wow.

NICK GRIMSHAW: Yes.

JESSE BURGESS: And then, yeah, with Knife Edge, we were doing Brazil, Germany, all over the-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -Nordics, different spots in America, other parts of Europe.

NICK GRIMSHAW: Yeah-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -so you spent a lot of time in kitchens. How's the Dish setup from that perspective?

JESSE BURGESS: *[laughs]* It's sweet, isn't it?

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Well, we're also having a beer to cheers not only your new show, which we need to talk about, but I believe it's anniversary time.

JESSE BURGESS: Wedding, yes.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: We just had our one- Our first year.

ANGELA HARTNETT: Aw.

NICK GRIMSHAW: Yes, congratulations.

ANGELA HARTNETT: Congratulations.

JESSE BURGESS: Thank you very much, we made it.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Made it. One year-

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: -rest is easy.

JESSE BURGESS: *[laughs]*

ANGELA HARTNETT: That's it, done.

NICK GRIMSHAW: And what was the food discussions around the wedding?

JESSE BURGESS: We divided and conquered-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -right? So certain things were Tory's department, certain things were my department.

ANGELA HARTNETT: Right okay.

JESSE BURGESS: The food-

ANGELA HARTNETT: Your department.

JESSE BURGESS: -was my department.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Okay.

JESSE BURGESS: Um, do you know Robin Gill?

ANGELA HARTNETT: Of course, very well.

JESSE BURGESS: He's wonderful, and he has a restaurant in London called Darby's. He has a couple actually-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: -but like his main one is Darby's. He cannot make anything that isn't delicious.

ANGELA HARTNETT: Mm.

JESSE BURGESS: Um, and he doesn't do wedding catering-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -or catering like at all really, but I said to him, would you cater my wedding? He said yes. And he did the canapés, things like beef shin croquettes. He actually calls them like Big Mac nuggets. Um, he did these like nori seaweed crisps with crab on top.

NICK GRIMSHAW: Oh, yes.

ANGELA HARTNETT: Lovely, yeah.

JESSE BURGESS: He did dressed oysters. Fancy, right?

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Mm-hm.

JESSE BURGESS: When we sat down, because I think sometimes at weddings, you're hungry-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -and I was like; I just don't want anyone to-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -be hungry.

ANGELA HARTNETT: Yeah, of course. Yeah.

JESSE BURGESS: So, you walk in, there was food on the table.

NICK GRIMSHAW: Yes.

JESSE BURGESS: Some people sit down.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: Henry VIII style. And there was things like incredible crudité, the bread he makes, whipped, like, smoked cod's roe-

ANGELA HARTNETT: Lovely yeah.

JESSE BURGESS: -which is-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -just beautiful. And then for the mains, he was bringing over like full lamb shoulders per 4 people.

NICK GRIMSHAW: Oh yes.

ANGELA HARTNETT: Lovely.

JESSE BURGESS: He made a lamb merguez ragu-

NICK GRIMSHAW: Mm.

JESSE BURGESS: -with like a crispy top-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -which is incredible.

NICK GRIMSHAW: Mm.

JESSE BURGESS: And these like light summery courgette salads and things.
And then did you want this much detail, by the way?

NICK GRIMSHAW: I do. It's exactly what I want.

[everyone laughs]

ANGELA HARTNETT: This is the whole podcast.

NICK GRIMSHAW: I really do.

ANGELA HARTNETT: Your wedding breakfast, yeah.

NICK GRIMSHAW: I really, really do.

JESSE BURGESS: And, and, and like, and he had like these bright like burrata peach salads and-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -I'm forgetting things, but just, I said to him, just overdo it.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: Like if there's food still on the tables, that's a good sign.

NICK GRIMSHAW: Uh-huh.

ANGELA HARTNETT: Mm.

JESSE BURGESS: Like-

NICK GRIMSHAW: Yeah.

JESSE BURGESS: -I just want people to ram it in.

NICK GRIMSHAW: Yes.

JESSE BURGESS: But yeah, that was just awesome. And then we had Black Bear Burger doing our evening food.

NICK GRIMSHAW: Oh yeah.

ANGELA HARTNETT: Nice, yeah.

JESSE BURGESS: Yeah. Which was if people weren't full enough.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: What did you have, Ange, on your wedding day? 'Cause you and Neil-

ANGELA HARTNETT: I had all sharing. Yeah.

NICK GRIMSHAW: Come on, people would be ready.

ANGELA HARTNETT: Well, I had the same as you. I had the table and Margot, you know, Margot Henderson, she gave me the-

JESSE BURGESS: Yeah.

ANGELA HARTNETT: -best advice. I said, oh, I dunno what to do. And she goes, just choose the food you love the most and then plan your wedding day around that time of year. And I love the summer.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So, we had like these great asparagus and crab salads.

JESSE BURGESS: Nice.

ANGELA HARTNETT: We had bold plates of tortellini on the table. We had big ribeyes of beef and just again, all on the table, all coming at the same time. And I

think that's what my feel, I said, want people to, the fact that at the end of it I'd ordered so much wine, we were still drinking for another half year after the wedding.

NICK GRIMSHAW: No. *[laughs]*

[crew laughs]

ANGELA HARTNETT: I mean, I'd gone overboard.

NICK GRIMSHAW: I thought you were gonna say half an hour.

ANGELA HARTNETT: No, no, no.

NICK GRIMSHAW: Half a year.

ANGELA HARTNETT: I basically overordered and then, you know-

NICK GRIMSHAW: F***** hell. *[laughs]*

ANGELA HARTNETT: -the next day I was like taking things like asparagus and crab to neighbours and stuff.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: 'Cause I just, but I wanted it generous. I don't like it-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: -when you feel, my mum's never forgotten going to a wedding where she asked for another potato and they said, no, there's only 2 per guest.

[everyone laughs]

ANGELA HARTNETT: And my mum goes, well, I dunno why they're marrying into this family.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: And I thought, she's got, she's got a point. She's got a point. You know? No, you want that. You know?

JESSE BURGESS: Yeah.

ANGELA HARTNETT: Yeah. So, I think it's, you know, and we had like loads of nibbles when people were standing-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -having drinks. And then at the end everyone went downstairs to a massive cheeseboard and Eccles cakes and-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -stuff like that, you know.

NICK GRIMSHAW: Oh yeah.

JESSE BURGESS: I overdid it on the booze as well.

ANGELA HARTNETT: Yeah, you do though, don't you? You don't want any, you don't wanna run out. Can you imagine?

JESSE BURGESS: No.

NICK GRIMSHAW: Go to the off-

JESSE BURGESS: Also, I was having nightmares-

ANGELA HARTNETT: Yeah.

JESSE BURGESS: -of just running out of booze.

ANGELA HARTNETT: Yeah, yeah, yeah.

JESSE BURGESS: Had a little spreadsheet of everything-

ANGELA HARTNETT: Yeah.

JESSE BURGESS: -and I ordered 1,086 beers. Do you know how many were drunk?

NICK GRIMSHAW: How many?

JESSE BURGESS: 260.

NICK GRIMSHAW: No.

ANGELA HARTNETT: No.

JESSE BURGESS: So, I had like 800 beers left over.

NICK GRIMSHAW: Wow.

JESSE BURGESS: I had a pallet, I had a whole pallet and the venue was going, you need to come and pick up.

ANGELA HARTNETT: He's gotta come and get these beers.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: Yes. And so, Tory's dad was just giving builders-

ANGELA HARTNETT: Yeah.

JESSE BURGESS: -cases of Stella for a long time. But we also had spicy margs-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: -and we had special martinis-

ANGELA HARTNETT: Have you got wine.

JESSE BURGESS: -Negronis.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah exactly, yeah.

JESSE BURGESS: And people were like; you have a couple of beers and then you move on.

NICK GRIMSHAW: Yeah, you move on.

ANGELA HARTNETT: Yeah, yeah, yeah. That's true. Yeah.

NICK GRIMSHAW: Good advice there.

[theme music plays]

NICK GRIMSHAW: Jesse, we should do your food likes and your dislikes.

JESSE BURGESS: Okay.

NICK GRIMSHAW: We always like to do this. You dislike, you said allergic to raw cherries, LOL-

JESSE BURGESS: *[laughs]*

NICK GRIMSHAW: -is what we got.

JESSE BURGESS: Well, yeah, because there are lots of common allergies-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -and I just think raw cherries is a really is a-

NICK GRIMSHAW: Yeah.

JESSE BURGESS: -weird one. It- It- They don't kill me.

NICK GRIMSHAW: No, we'll be fine.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: I went to see, like— Angela's heard this about 18,000 times.

JESSE BURGESS: *[laughs]*

NICK GRIMSHAW: I went to see, like a um-

ANGELA HARTNETT: 18,001.

JESSE BURGESS: *[laughs]*

NICK GRIMSHAW: She-

ANGELA HARTNETT: I'm just gonna go in the kitchen while you chat. No, no, genuinely.

[crew laughs]

ANGELA HARTNETT: Only because I've got-

NICK GRIMSHAW: No, no, no.

ANGELA HARTNETT: -to prep this all from fresh. I'm still here.

NICK GRIMSHAW: No, no, no.

ANGELA HARTNETT: I'm still here.

NICK GRIMSHAW: No, no, no. No, I went to see, like, a herbal nutritionist.

JESSE BURGESS: Right.

NICK GRIMSHAW: Basically, and she did all these tests on me because I kept having allergic reactions, but I couldn't figure out what it was. And she was saying, it's not one thing, it is histamines.

JESSE BURGESS: Yes.

NICK GRIMSHAW: And she was like, the cherries, or like, you know, maybe I'd have some cheese, and I'd get like a bright red face, but then not the next time. It was very weird.

JESSE BURGESS: Because I had a cherry in Morocco.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: Those things pack a punch.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: Don't know what it is about being in Morocco, but wow.

NICK GRIMSHAW: Especially if you're allergic to them. Wow.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: And then your loves. I like that you did this because sometimes people list like specific ingredients or sometimes people tell us a-

JESSE BURGESS: Okay.

NICK GRIMSHAW: -story with each thing, but you went for cuisines, which I liked. So, you said like classic British food, Cantonese food. Could we have a favourite dish or meal from each of the following?

JESSE BURGESS: Okay. Yeah, yeah, yeah.

NICK GRIMSHAW: So, you said classic British food. What would you, what would you go for as your favourite from that genre?

JESSE BURGESS: Saucy mash.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: Um, pie.

NICK GRIMSHAW: Pie.

JESSE BURGESS: A really good pie-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -really good gravy.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: Great mash.

ANGELA HARTNETT: Where's your best pie in London?

JESSE BURGESS: Red Lion and Sun-

NICK GRIMSHAW: Oh, yeah.

JESSE BURGESS: -which you've probably been to.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: Heath's place.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: And they always have a pie on, and that is a full pie-

NICK GRIMSHAW: Uh-huh.

JESSE BURGESS: -contained pie, and that is always awesome.

NICK GRIMSHAW: Yes.

JESSE BURGESS: It's always good, that pie.

NICK GRIMSHAW: Cantonese food-

JESSE BURGESS: Yes.

NICK GRIMSHAW: -what would you go for as your sort of favourite Cantonese dish?

JESSE BURGESS: I just, I think dim sum is just-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -the best thing ever.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: There's a place called Phoenix Palace-

NICK GRIMSHAW: Uh-huh.

JESSE BURGESS: -in Baker Street-

NICK GRIMSHAW: Yeah.

JESSE BURGESS: -and they do these lobster, crispy lobster dumplings-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -in a, like a mango sauce.

NICK GRIMSHAW: You know, I've never been there.

JESSE BURGESS: Hits.

NICK GRIMSHAW: I really want to go. Um, you said you love Punjabi food.

JESSE BURGESS: I love Punjabi food.

NICK GRIMSHAW: Yeah. What's your favourite dish, do you think?

JESSE BURGESS: Anything that comes out of tandoor is going to be good.

NICK GRIMSHAW: Yes.

JESSE BURGESS: I love the, like, dry crispy edges-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -that you get on meats-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -when it comes out of tandoor.

NICK GRIMSHAW: Filipino food.

JESSE BURGESS: Yes.

NICK GRIMSHAW: That's one of your other favourites that you love.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: What would you go for as your star Filipino dish?

JESSE BURGESS: I think Filipino flavours are incredible-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -and I think it's going to be a cuisine that we're going to see a lot more of in the Western world.

NICK GRIMSHAW: Uh-huh.

JESSE BURGESS: All their flavours, their textures, are great. It's— they're quite sour, acidic, punchy.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: Things like adobo. Like, you must have had like adobo-

NICK GRIMSHAW: I don't know if I have.

JESSE BURGESS: -chicken adobo or something.

NICK GRIMSHAW: Maybe I have.

JESSE BURGESS: It's just like vinegar, soy-

NICK GRIMSHAW: Uh-huh.

JESSE BURGESS: -garlic. But it's the sinigang, which is this like sour sort of soup they have-

NICK GRIMSHAW: Mm.

JESSE BURGESS: -which is kind of like a curry-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -but not like a curry.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: They do like kinilaw, which is like their version of, um, ceviche.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: They are just bold and punchy flavours.

NICK GRIMSHAW: Oh, wow.

JESSE BURGESS: And pork lechon, crispy pork-

NICK GRIMSHAW: Oh.

JESSE BURGESS: -in this like liver sauce-

NICK GRIMSHAW: Oh, yeah.

JESSE BURGESS: -that is so good.

NICK GRIMSHAW: Now, your also loves were hazy IPA-

JESSE BURGESS: Mm-hm.

NICK GRIMSHAW: -which we already have. The rest of yours was quite sausage-forward. You would love Angela to make—

JESSE BURGESS: *[laughs]*

ANGELA HARTNETT: Sausage?

NICK GRIMSHAW: Well, that's what we've got. It was quite—

JESSE BURGESS: Sorry, I just had some—

NICK GRIMSHAW: A lot of sausage. Sausage casserole-

JESSE BURGESS: Yeah.

NICK GRIMSHAW: -bangers and mash-

JESSE BURGESS: Yeah.

NICK GRIMSHAW: -that sort of thing.

JESSE BURGESS: I'm a sausage-focused guy.

NICK GRIMSHAW: We didn't do a sausage casserole today because we thought that it's genuinely 34 degrees outside. You can't tell in here, but it just felt, you know, I mean, I kind of really, anything at any time of the year.

JESSE BURGESS: Same.

NICK GRIMSHAW: I really, really would. I'm not like strict in like, oh, I don't want to roast in the-

JESSE BURGESS: Yeah.

NICK GRIMSHAW: -summer or anything like that. But yeah, you wanted a sausage casserole. We didn't do one.

JESSE BURGESS: Aw.

NICK GRIMSHAW: Have you been somewhere where you've had like the best sausage casserole-

JESSE BURGESS: Well-

NICK GRIMSHAW: -and you've loved it?

JESSE BURGESS: -growing up, my mum's favourite-

NICK GRIMSHAW: Aw.

JESSE BURGESS: -dish, like the dish that I loved of my mum's was a sausage casserole.

NICK GRIMSHAW: Uh-huh.

JESSE BURGESS: And even now I'll go home and-

NICK GRIMSHAW: She'll do it.

JESSE BURGESS: -I'll be like, you want to do that sausage casserole?

ANGELA HARTNETT: What does she put in it?

JESSE BURGESS: So, she basically slices up potato almost like going to do a dauphinoise or something, like very thin, and then she kind of puts like a broth into that with a lot of lardons, the sausages. I'm not sure what else, but it is really good.

NICK GRIMSHAW: Um, now another thing we always like to have on Dish is like food opinions that maybe raise an eyebrow.

JESSE BURGESS: Okay.

NICK GRIMSHAW: And we asked you for some of these. You supplied 3 excellent ones.

JESSE BURGESS: Okay.

NICK GRIMSHAW: Um, first of all, you had one about London and you think London is the best city in the world for food.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: Now I think that, and I, I don't know, like it's one of those things that I think maybe London's not always had that reputation of.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: And you still see like Americans like taking— complaining about British food.

JESSE BURGESS: Yeah, which is quite a lot of them have never been to Britain.

NICK GRIMSHAW: Right *[laughs]* right.

JESSE BURGESS: So, they might have just seen content of-

NICK GRIMSHAW: Yeah, like.

JESSE BURGESS: -some really sad looking fish and chips.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: Jellied eels.

NICK GRIMSHAW: A bad fried up or something.

JESSE BURGESS: Yeah. And they go, oh-

NICK GRIMSHAW: Yeah.

JESSE BURGESS: Or they might have come to the UK and gone to a touristy restaurant and had-

NICK GRIMSHAW: Yeah.

JESSE BURGESS: -that and gone, this sucks.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: Correct.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: But we don't just have Indian food.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: We have Kerala food and Punjabi food-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -and food from like the north of India-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -as well as the middle.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: We have such a dichotomy of every single type-

NICK GRIMSHAW: Yeah.

JESSE BURGESS: -of cuisine. And I also think our average quality of like restaurant is so much higher than anywhere else.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: And for a long time I think New York had that title and then London's just gone, poof.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: Through it.

NICK GRIMSHAW: What do you think that is? And what do you think that is, Angela? Like why has London had that shift, do you think? 'Cause it does feel, it always felt like New York had that thing about food-

JESSE BURGESS: Yeah.

NICK GRIMSHAW: -didn't it? What do you think it is?

ANGELA HARTNETT: I think it's the immigration thing, isn't it?

JESSE BURGESS: Yeah.

ANGELA HARTNETT: We have so many different nationalities coming here now. I think food's become, something that now everyone is, everyone's got an opinion on-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -everyone's got involved. And where we have now come like, become like New York, we've said it before on here, is we have neighbourhoods. You know, I've been going to New York for the last 30 years and you always have the neighbours. You have your Chinese, your Indian, your local Italian. And we never had that in London. You always had to come central. But now, I mean, you don't need to leave your neighbourhood.

NICK GRIMSHAW: I don't.

ANGELA HARTNETT: I don't need to leave mine. I don't know where, you know what I mean.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: You've got everything on your doorstep.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: And I think, and I also think because in some respects we don't necessarily, although I think we do, but people would argue we don't necessarily have a British cuisine. You know, you don't find many English restaurants, do you?

NICK GRIMSHAW: Mm.

JESSE BURGESS: Well, we have pubs.

ANGELA HARTNETT: It's an odd one.

NICK GRIMSHAW: We have pubs.

ANGELA HARTNETT: Yes

JESSE BURGESS: Which are only getting better and better and better.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah, that's true.

JESSE BURGESS: If you go to somewhere like the George in-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -Fitzrovia-

ANGELA HARTNETT: Yes.

JESSE BURGESS: -you have their Scotch egg that has black pudding.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: Like the sausage of the Scotch egg is laced with black pudding.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: And then they serve it with their own, like house-made brown sauce.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: It's incredible.

NICK GRIMSHAW: The other food opinion was Marmite, and honey is the best toast topping.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: I agree.

JESSE BURGESS: Do you?

NICK GRIMSHAW: Yeah, it's a rarity.

JESSE BURGESS: Sorry, calm down, Jess.

NICK GRIMSHAW: Do you?

JESSE BURGESS: Do you!

NICK GRIMSHAW: It's a rarity, but yeah, absolutely delicious.

JESSE BURGESS: Because it's just, I think everyone's aware now-

NICK GRIMSHAW: Mm.

JESSE BURGESS: -that sweet and salty-

NICK GRIMSHAW: It works.

JESSE BURGESS: -is the best flavour combination.

NICK GRIMSHAW: Yes.

JESSE BURGESS: And you have that earthy Marmite-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -you have the sweet honey-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -on good like sourdough toast.

NICK GRIMSHAW: Good toast.

JESSE BURGESS: Sorted.

NICK GRIMSHAW: Sensational. Um, you said finally table dishes need to be more of a thing.

JESSE BURGESS: Yes.

NICK GRIMSHAW: What's that.

JESSE BURGESS: Okay, so when you-

NICK GRIMSHAW: Like a sharer?

JESSE BURGESS: *[laughs]* Yeah. So, when you go to a restaurant, I mean, so many restaurants now are more sharing-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -concepts, right? Or the, the controversial small plates.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: But yeah, it's all about sort of like a bit of this, bit of that.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: But conventionally you go to a restaurant, and you have your main dish or whatever-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -and quite often you're thinking, oh, but you know, I'd love to try their pizza or this, that, the other dish. Just order it.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: So, if you're in a group, just order your thing and then a couple just table dishes.

NICK GRIMSHAW: Table dishes.

JESSE BURGESS: So, everyone can just scratch the itch-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -of the menu item that they so desired.

NICK GRIMSHAW: Yeah. I always like a floater sort of pizza.

JESSE BURGESS: Floater, yeah.

NICK GRIMSHAW: Just to try it. Yeah.

JESSE BURGESS: It's always good in food.

NICK GRIMSHAW: Just to try it. Maybe table dishes is a better name.

JESSE BURGESS: Yeah. *[laughs]*

NICK GRIMSHAW: Yes. But they're good points all round, Jesse.

JESSE BURGESS: Thank you.

[theme music plays]

NICK GRIMSHAW: Food is here, Angela.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: This looks great.

ANGELA HARTNETT: Thank you.

NICK GRIMSHAW: We have lemon chicken. Um, will you fill us in? Will you tell us how you made this-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -for us today?

ANGELA HARTNETT: So, we have a-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -lemon chicken-

JESSE BURGESS: Woo.

ANGELA HARTNETT: -by Su Ling, and it's really simple. So, you basically season your oil first. You take your spring onions, you cut the white bit of the spring onions, and you season your vegetable oil. Once you've sort of let them go slightly crispy, tiny bit brown, remove them from the oil, but keep the oil and discard the spring onion bit. And then you have eggs whisked in a plate. Then you have your cornflour mixed with white pepper and salt. They call it velveting.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And this is when you basically dip your chicken breasts into the egg mix, then into the cornflour. And it's the cornflour with this egg mix that basically locks in sort of the moisture of the chicken when you cook it and fry it. And then into that oil, you fry your chicken breasts until they're nice and golden brown, cooked in the centre, probably about, you know, 4 to 5 minutes. And then finish it, you make this lemon sauce, and the lemon sauce is unwaxed lemons, caster sugar, clear honey, all into a pan, and then add a little bit of cornstarch, and that sort of thickens it up, and that's your lemon sauce. And then finish with the green of the spring onions.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: And I love the combination of the sesame oil on the cucumber-

ANGELA HARTNETT: Yeah.

JESSE BURGESS: -with the lemon sauce as well.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm.

JESSE BURGESS: They're going well together.

NICK GRIMSHAW: Yeah, so you've done like a cucumber sesame oil.

ANGELA HARTNETT: Sesame oil, sesame oil cucumbers, yeah.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: So that's basically salt your cucumbers, you know, peel the skin, take it, remove all the sort of seeds inside, and then you've got fine salt, rice vinegar, crispy chilli, tahini, soya sauce, caster sugar, sesame seeds, and a little bit of coriander at the end. And then you can have some chilli on the end as well.

NICK GRIMSHAW: Mm, it's great. So good.

ANGELA HARTNETT: There you go.

JESSE BURGESS: Thank you, Angela.

NICK GRIMSHAW: Do you have any tips for the shallow frying?

ANGELA HARTNETT: Um-

NICK GRIMSHAW: 'Cause I saw you doing it and you, 'cause you are the chef, you were doing it while I was like talking to someone. It was like, look, so I was like-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -if I was doing that, I would be a hot mess.

JESSE BURGESS: *[laughs]*

NICK GRIMSHAW: And you were just like doing it so well. Like, what are your tips?

ANGELA HARTNETT: Well, I thought that, I mean, I, you know, it's, I'm always using a spoon. I mean, you must have seen so many chefs in kitchens. They always, certain people have certain, I always use a spoon to cook.

NICK GRIMSHAW: I think in this instance, tongs properly.

ANGELA HARTNETT: So, you basically turn your chicken on the side-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -you know, because you don't want it just crispy on top, crispy on the other, you know, it's thick, so you want it crispy on the side.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: And then hot oil, but not blistering-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -because if it's blistering when it goes in, it will start to burn.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And just keep turning it. And if you feel it gets a bit brown, change your pan, you know. Don't be afraid to then get a fresh oil if you suddenly feel it's not cooked-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -and you want to cook it a bit more.

NICK GRIMSHAW: And then what is the sort of tip to making this sort of glossy, sauce at home, how to make like that sort of glossy Cantonese.

ANGELA HARTNETT: You've got your lemon juice, your sugar, and your honey. And then it's when you add the cornflour, it's the cornflour, that's-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -cornflour starch-

JESSE BURGESS: Mm.

ANGELA HARTNETT: -that gives it that sort of glossy.

NICK GRIMSHAW: The gloss.

ANGELA HARTNETT: And it basically like acts as a roux, it thickens it.

NICK GRIMSHAW: Right.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: You know, and we've had it in every Chinese restaurant we've been to, haven't you? You know, you've had it with your pork and chicken and stuff-

JESSE BURGESS: Yeah.

ANGELA HARTNETT: -but it is cornflour and that's what, and you can have that, you see?

JESSE BURGESS: Exactly.

ANGELA HARTNETT: Cornflour.

NICK GRIMSHAW: Fantastic.

JESSE BURGESS: Very gluten-free Cantonese food.

NICK GRIMSHAW: Yeah, delicious.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: There you go.

JESSE BURGESS: So as a rule, when you have guests on this show on food-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -do people really eat everything?

NICK GRIMSHAW: I thought like the Hollywood stars wouldn't really-

ANGELA HARTNETT: Yeah.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: -go for it. Like Natalie Portman came on-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and I thought Natalie Portman's not gonna be chowing down a meal, is she?

ANGELA HARTNETT: Mm.

JESSE BURGESS: *[laughs]*

NICK GRIMSHAW: And she had seconds.

ANGELA HARTNETT: She did.

NICK GRIMSHAW: She was mad for it. If you wanna try this dish at home, all the ingredients and the recipe, the how-to-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -[waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes), they're all on there. Angela has recorded a video or will be recording a video-

JESSE BURGESS: Yeah *[laughs]*

NICK GRIMSHAW: -of how to do it.

JESSE BURGESS: It's very tasty.

ANGELA HARTNETT: Thank you, thank you Jess.

NICK GRIMSHAW: It's really good, yeah. And there's also a wine pairing as well.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: We've got a Sancerre to go with it, Ange.

ANGELA HARTNETT: So crispy Sancerre Sauvignon Blanc, high natural acidity, bright citrus notes, perfect with this lemon chicken.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: There you go.

NICK GRIMSHAW: Delicious, thank you.

ANGELA HARTNETT: Liking that?

JESSE BURGESS: Yeah, it is good.

ANGELA HARTNETT: Are you a wine drinker, Jesse?

JESSE BURGESS: Yeah, I do I, I, like wine. I do love beer.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: Like, to the point, not that it's a problem. *[laughs]*

NICK GRIMSHAW: Right.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: Like, should I drink less beer?

ANGELA HARTNETT: Yeah.

JESSE BURGESS: Yeah-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -probably. I just like it all.

ANGELA HARTNETT: Mm.

JESSE BURGESS: I'm like a human wheelie bin.

NICK GRIMSHAW: Hey, we should talk about Knife Edge-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -brand new series-

JESSE BURGESS: Mm-hm.

NICK GRIMSHAW: -of Knife Edge chasing Michelin stars. Season 2 is coming to Apple TV.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Um, first one was a huge success. It was so good, the first one. Tell us all about how you got involved in this-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -because I know that, well, you two now share a boss.

JESSE BURGESS: We do.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: Are you not sort of free from the throes of that?

ANGELA HARTNETT: Yeah-

NICK GRIMSHAW: Well.

ANGELA HARTNETT: -he's not my boss anymore.

NICK GRIMSHAW: Not anymore.

JESSE BURGESS: *[laughs]*

ANGELA HARTNETT: I sort of feel like it. Big G.

JESSE BURGESS: Once upon a time.

NICK GRIMSHAW: Yeah, once upon a time you shared a boss.

ANGELA HARTNETT: Big G.

NICK GRIMSHAW: Yeah, but fill us in.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Tell us all about it.

JESSE BURGESS: I had breakfast with Gordon in the early days of series 1-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JESSE BURGESS: -and it was all very nice. It's quite intimidating when Gordon isn't being ahhh-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -you know, when Gordon's just sat there with his arms like this, just looking at you-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JESSE BURGESS: -you go, oh, like-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -I've really got to deliver here-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -just in this conversation. *[laughs]*

NICK GRIMSHAW: Where did you go for breakfast?

JESSE BURGESS: Oh my God, what's that place that's just off Savile Row?

ANGELA HARTNETT: Oh, not Cecconi's?

JESSE BURGESS: Yes.

ANGELA HARTNETT: Oh, Cecconi's.

JESSE BURGESS: And he has a particular table; he likes to sit at a particular angle.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: And yeah-

ANGELA HARTNETT: Okay.

JESSE BURGESS: -probably shouldn't be saying that.

ANGELA HARTNETT: Thats alright.

NICK GRIMSHAW: What angle does he like to sit at?

JESSE BURGESS: *[laughs]* Sort of sideways.

[everyone laughs]

JESSE BURGESS: An even 45.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Sorry.

JESSE BURGESS: It can be so hard to tell the story.

ANGELA HARTNETT: So, hold on, you'd already started filming-

JESSE BURGESS: Not even that good.

ANGELA HARTNETT: -and then you-

NICK GRIMSHAW: *[laughs]*

JESSE BURGESS: No, so it was just before kick-off.

ANGELA HARTNETT: Right, okay.

JESSE BURGESS: And he just says— we're having this nice conversation, trading stories, yada yada yada, talking about TopJaw and stuff. And he just goes, you know, Jess, and, um, I really vouch for you to get this, so don't f*** it up.

NICK GRIMSHAW: Oh.

[crew laughs]

ANGELA HARTNETT: Pressure.

JESSE BURGESS: And I was like. *[laughs]* Oh.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: You know, when you sort of like think someone's joking and then they're like, oh they're not joking?

ANGELA HARTNETT: He's not joking, no.

NICK GRIMSHAW: And then for anyone that's not watched it, it's you following chefs sometimes for a, for a long time-

JESSE BURGESS: *[laughs]*

NICK GRIMSHAW: -for like a year, isn't it? 'Cause they're on a journey.

JESSE BURGESS: That's the story I've told to set the show up.

NICK GRIMSHAW: Yeah *[laughs]*

JESSE BURGESS: Um-

[crew laughs]

NICK GRIMSHAW: I think that-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -made me watch it.

ANGELA HARTNETT: You might **well have it** up now, Jess.

JESSE BURGESS: Yeah, yeah, yeah.

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

ANGELA HARTNETT: There may be a little letter in the post.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: *[laughs]*

JESSE BURGESS: He's waddling a bit there.

NICK GRIMSHAW: Yeah. *[laughs]*

ANGELA HARTNETT: *[laughs]*

JESSE BURGESS: Uh, yeah, it's called Knife Edge: Chasing Michelin Stars, and basically it follows chefs all over the world as they are desperately, like, working towards-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -winning a Michelin star. And either they're trying to go from 0 to 1-

ANGELA HARTNETT: Yeah.

JESSE BURGESS: -1 to 2, 2 to 3-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -or, or getting a, like, a Bib Gourmand or something.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: And, yeah, I mean, I, I got a call because I've just come from social media, never done TV, and I had a call from my manager Lucy Loveridge and she just said, listen, there's a show that's been made by Apple TV with Studio Ramsay, uh, about Michelin Guide-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -and about chefs all over the world trying to get stars.

ANGELA HARTNETT: Mm.

JESSE BURGESS: And I think I said to her, look, I, I don't think I've got a hope in hell of getting that gig. I did like a bunch of screen tests, so I went to Sweden, which seemed unnecessary to -

ANGELA HARTNETT: To do a screen test, yeah.

JESSE BURGESS: -to take me to Sweden to check if I was like right-

ANGELA HARTNETT: Yeah.

JESSE BURGESS: -for this thing.

NICK GRIMSHAW: Yeah *[laughs]*

JESSE BURGESS: And I don't feel like I get nervous like that much.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: Like when you're on camera so much-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -like what's another camera? But I was nervous.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: I was-

NICK GRIMSHAW: Yeah, maybe because it felt like auditioning maybe.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: It's different.

ANGELA HARTNETT: And also bigger, Apple TV.

JESSE BURGESS: I walked into lights.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: It's huge.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: I think I'd feel nervous for that-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -for sure.

JESSE BURGESS: Yeah, it was nerve wracking.

NICK GRIMSHAW: For sure. And then it's quite a fascinating process what they have to go through, like the Michelin world.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Like run us through what it's what it's judged on.

JESSE BURGESS: So, you got the stars, right?

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: And so back in the day-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -when it first started, it was a— the Michelin Guide was started by a tyre company, and they wanted people to drive more. But they launched the guide when there was about 3,000 cars on the road in-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -France. So not many. And they just wanted to sell every one of those tyres and get them to wear tyres down-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -more so they could sell more.

ANGELA HARTNETT: And it was all based on the fact that everyone in, you know, in the summer, like now in Paris, will all go down to the south of France.

JESSE BURGESS: Yeah

NICK GRIMSHAW: Right.

ANGELA HARTNETT: It's that-

JESSE BURGESS: From Paris to Cannes

ANGELA HARTNETT: I think it's the N68, whatever that road is.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You know, and there's— sorry to interrupt, but there's, um, Soph our Sophie Pick. Her family-

JESSE BURGESS: Yeah.

ANGELA HARTNETT: -have been in the guide since the beginning, and they have-

JESSE BURGESS: That's crazy.

ANGELA HARTNETT: -every single guide.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: From her grandfather. If you ever go to that restaurant, they're all in there.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: But anyway, I digress. Apologies. Go on, Jesse.

JESSE BURGESS: No, you didn't digress at all.

ANGELA HARTNETT: Mm.

JESSE BURGESS: So, 1 star is worth a stop. So, you're meant to be driving past and go, sure.

ANGELA HARTNETT: Yeah, let's stop.

JESSE BURGESS: Let's pull over.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: 2 star is exceptional cooking, so much so it's worthy of a detour.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: And 3-star is the pinnacle of cuisine. Make it your destination.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: And of course, as time's gone on and they became more and more, um, well respected-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -the standard got higher-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JESSE BURGESS: -and higher. And so, 1-star is a massive deal.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm, mm, mm.

JESSE BURGESS: Like, and, and 1-star is enough to be a destination restaurant-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -but they still talk about this like-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -archaic start.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: But I never knew that. That was the-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -the, the, the how it began.

ANGELA HARTNETT: The first inspector I talked to after I got my first star at the Connaught. And I said, well, how do you get— he goes, one star's consistency.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: So, you always have a consistent meal-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -every time-

JESSE BURGESS: Yeah.

ANGELA HARTNETT: -you go there. 2 star, which he says you start to see the chef's identity.

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: So, you would, you know, and actually if you look at people like Heston or Ferran, you know, you see their identity as a chef and their style. And a 3 star, he says you could do a blind tasting of those dishes-

NICK GRIMSHAW: And know it.

ANGELA HARTNETT: And know that's Heston.

NICK GRIMSHAW: Stop and know the chef.

ANGELA HARTNETT: That's Gordon Ramsay, that's yeah.

JESSE BURGESS: You know, like if you hear a track by Pharrell or something.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: Or Timberland-

ANGELA HARTNETT: Yeah.

JESSE BURGESS: -you go-

NICK GRIMSHAW: That's Timberland.

JESSE BURGESS: Probably them.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: That's what a 3-star-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Wow.

JESSE BURGESS: -dish should be.

ANGELA HARTNETT: Mm.

JESSE BURGESS: Like, you should just taste it and go, well, that's clearly Hélène Darroze or something.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Yeah, exactly, yeah.

JESSE BURGESS: Um, they judge on 5 main criteria. They do not care if they drop a fork.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: And someone comes and picks it up within 10 seconds or-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -whatever. And I love all these myths.

NICK GRIMSHAW: Yeah, yeah, yeah.

ANGELA HARTNETT: Mm.

JESSE BURGESS: And because having done this show and spoken to inspectors-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -and the CEO of Michelin, like, I've asked them all the questions.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: And I've still got more questions to ask, but it's all about the food on the plate in front of them, which is why places like a taco stand in Mexico City has got a star-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -or a noodle bar in Singapore has got a star.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah. Or the, or Jiro in the underground in Tokyo.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: 3-star.

JESSE BURGESS: Yeah. Or the omelette place in Thailand.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: It's all to do with personality on the plate.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: The, the consistency.

ANGELA HARTNETT: Mm.

JESSE BURGESS: So, they won't just inspect you once and go, bing, star. If an inspector comes in, they will then say, right, this needs to be checked.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: People will come in, other inspectors come in. They need to be unanimous.

ANGELA HARTNETT: Mm.

JESSE BURGESS: So, they'll meet before the ceremony-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -and like a jury, if one of them goes, I had a terrible time-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -or it wasn't quite it for me, boom, no star.

NICK GRIMSHAW: That's it.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Oh, wow. Totally unanimous.

JESSE BURGESS: So even if 3 of them are saying, I love this place-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, yeah, yeah.

JESSE BURGESS: -it's definitely worthy of a star, everyone needs to be convinced-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Wow.

JESSE BURGESS: -which is why every single service matters.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah. Wow.

JESSE BURGESS: So, personality on a plate, the consistency, the harmony of flavours-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm.

JESSE BURGESS: -which is kind of an obvious one.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: The mastery of cooking techniques.

ANGELA HARTNETT: Mm.

JESSE BURGESS: So, they can tell, you know, oh my God, this has taken an unbelievable amount-

ANGELA HARTNETT: Mm

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -of work or training.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: And then the quality of produce.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: Which is again kind of obvious, but-

ANGELA HARTNETT: Yeah.

JESSE BURGESS: -a 1-star restaurant is going to be using really exceptional produce.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JESSE BURGESS: And one of my favourite of the Michelin Guide is the Bib Gourmand. The whole point of the Bib Gourmand is, I'm gonna keep saying bib, 'cause saying Bib Gourmand sounds-

NICK GRIMSHAW: Yeah bib. Yeah.

JESSE BURGESS: -arsey.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: So, if you get a bib, it means that you are doing exceptional food, but at a really reasonable price.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: And so, they have, for each territory, they have like a different budget-

ANGELA HARTNETT: Yeah, yeah, yeah.

JESSE BURGESS: -that you need to fit within. And so, I think in the UK, it's like, if you can go have a meal for under-

ANGELA HARTNETT: Yeah.

JESSE BURGESS: -50 quid, you qualify for a bib.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: And of course, these guys aren't gonna be using the same ingredients that like a 2 or 3-star-

ANGELA HARTNETT: No sure.

JESSE BURGESS: -restaurant will be, but they'll still be doing really, really good cooking.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: So, they're really, really fun, those ones.

NICK GRIMSHAW: And that's why you see on your show or other shows like this, you're seeing those Michelin star chefs at work, like, you know, they're inspecting a potato.

ANGELA HARTNETT: Mm.

JESSE BURGESS: Oh yeah, yeah, yeah.

NICK GRIMSHAW: Like, this chef is like looking at it-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and feeling it-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and like, not that one. Like, they're really-

JESSE BURGESS: Mm-hm.

NICK GRIMSHAW: -taking the details.

ANGELA HARTNETT: Yeah, yeah, yeah.

JESSE BURGESS: If you ever see someone, come in with truffles-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -they did it, I think, when we were filming.

ANGELA HARTNETT: Yeah. With Mira yeah.

JESSE BURGESS: They came in with just like a Truffle, truffle basket.

NICK GRIMSHAW: Yeah, Mira, yeah.

ANGELA HARTNETT: We had truffles come here one time.

JESSE BURGESS: She has a truffle dealer.

ANGELA HARTNETT: Yeah, yeah, yeah.

JESSE BURGESS: Cash in hand.

ANGELA HARTNETT: Yeah cash.

NICK GRIMSHAW: *[laughs]*

JESSE BURGESS: They literally come in-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Uh-huh.

JESSE BURGESS: -with them in like a tea towel.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah, exactly, yeah.

JESSE BURGESS: And the chef will smell it and yeah *[laughs]*

ANGELA HARTNETT: Yeah, of course, yeah. No, but the whole point is, At the end of the day, I mean, I think Ducasse probably said it, you know, it's, we are actually, if you, if you've got quality ingredients, your job is halved. You know?

JESSE BURGESS: Yes.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You know, that's the whole point. You know, if you've got a great chicken, you don't need to do much to it 'cause it's gonna taste great anyway.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: You know, you have peaches that are in season or tomatoes that taste-

JESSE BURGESS: Mm.

ANGELA HARTNETT: -really beautiful and sweet and delicious. You know, it's when you're trying to cook a tomato in January, then you think, oh yeah, I've gotta, well-

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: -why cook a tomato in January?

JESSE BURGESS: Yeah.

ANGELA HARTNETT: You know? And that's what I think is so, you know-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -it makes sense. Yeah.

JESSE BURGESS: But-

ANGELA HARTNETT: But it's amazing how everyone thinks it's about the plates the artwork, you know, the atmosphere. And I don't think it's anything about— it's absolutely what's on that plate.

JESSE BURGESS: Yeah, you know, of course service does sort of matter-

ANGELA HARTNETT: Yeah of course, yeah.

JESSE BURGESS: -because if you get your plate cold or whatever.

ANGELA HARTNETT: Yeah, that's a big thing. Yeah.

JESSE BURGESS: Or, you know, that, that does affect things.

ANGELA HARTNETT: Mm, yeah.

NICK GRIMSHAW: Yeah. And then the inspectors, tell us about them because they, they're quite elusive and they live quite a-

JESSE BURGESS: Yeah.

NICK GRIMSHAW: -sort of mad spy-like-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -life.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: They can't tell anyone they're an-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -inspector.

JESSE BURGESS: No, they're like immediate family know-

NICK GRIMSHAW: Uh-huh.

JESSE BURGESS: -but they, they It's so mad.

NICK GRIMSHAW: It's so nuts.

JESSE BURGESS: They do—

NICK GRIMSHAW: I love that this goes on in this.

JESSE BURGESS: It seems like a film.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

JESSE BURGESS: Which is why I think this whole conversation is really kind of controversial-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -because people go, I don't believe it.

ANGELA HARTNETT: Mm.

JESSE BURGESS: They don't do that. It's all underhand.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: No, no, no, no, no. *[laughs]* They do live life like the CIA, which is crazy. They're paid well. They like employing former lawyers because lawyers are very black and white.

ANGELA HARTNETT: Yeah, yeah, yeah.

JESSE BURGESS: And they're not necessarily going to be emotionally-

NICK GRIMSHAW: not going to be emotional.

ANGELA HARTNETT: Yeah, yeah, yeah.

JESSE BURGESS: -invested with the chef. Because if you came to say, Ange's restaurant, got on really well with Angela, went, I'm just gonna give her 3 stars.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Yeah. *[laughs]* Me.

ANGELA HARTNETT: Yeah, yeah, yeah.

JESSE BURGESS: We all do.

NICK GRIMSHAW: We need to inspect that, yeah.

JESSE BURGESS: *[laughs]* 3.

NICK GRIMSHAW: Love it.

JESSE BURGESS: Let's make it 4.

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Yeah, yeah.

JESSE BURGESS: Um, you know, they don't want that.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

JESSE BURGESS: They don't want anyone engaging-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

JESSE BURGESS: -no one with this sort of like ulterior motive.

ANGELA HARTNETT: But it's interesting you say that because I've, I've-

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: -held a star. No, no, no, I've held a star since 2002 or '03, I can't remember. Anyway, a while. And it, back in the day when they, because maybe less restaurants, you would speak to an inspector.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: They would sometimes give you the card and say-

JESSE BURGESS: Right.

ANGELA HARTNETT: -we'll come back tomorrow day for a chat or something. Especially if they had any feedback or something. You don't get any of that now.

JESSE BURGESS: I think 'cause social media-

ANGELA HARTNETT: I-

JESSE BURGESS: -they always get rumbled.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And I think, yeah, exactly. They just don't do that because, you know, I was, 'cause you know, I was talking to someone who said, I said, just write to them, you know, be humble about it. Say you'd love to be inspected, blah, blah, blah. Ask for some feedback.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: They may write back, they may not. But you know, I met quite a few inspectors in the back in the day and thought, oh God, I recognise them when they've come in, or you know them. But you're right now.

NICK GRIMSHAW: Were they quite stern? Like, were they quite loyal?

ANGELA HARTNETT: No, I'll be absolutely honest. There was one time, and it's exactly what Jesse said, it's about consistency. There was one time I wasn't working that day. My head chef rang me at the time. He goes, Angela, we had the inspector in, and it wasn't good. And I went, oh right, brilliant. You know, he goes, he's coming back tomorrow. And I said, okay, I'm around tomorrow. So, he came back tomorrow, he had another meal again. And then I, and I knew him. So, I said, I went out and chatted to him. I said, listen, I know. He goes, listen, Angela, you've been with us a long time. This is a little heads up.

JESSE BURGESS: Oh.

ANGELA HARTNETT: You had a, we had a bad meal yesterday. This has been brilliant. You know, don't do it. You know, don't, don't screw up basically.

JESSE BURGESS: Watch out. Yeah.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And I think in that sense they're not stupid, you know, that because, you know, they're not gonna suddenly just take it away 'cause they know, they know restaurants are based around human beings.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You know, there's so many margins of error.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: You know, so be fair to someone, you know. But he said, you know, they wouldn't have give, they wouldn't have made me a 1 star then based on that meal.

JESSE BURGESS: Yeah. Oh.

ANGELA HARTNETT: That's it. Because, you know, in the sense he said-

JESSE BURGESS: Yeah.

ANGELA HARTNETT: -because, you know, there were too many mistakes and, you know-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -the head chef wasn't on it. I said, Jesus, this is a wake-up call. You know, for God's sake, you've gotta be on everything.

NICK GRIMSHAW: It's the most hardcore thing. Like, you know, the, it never stops and you're working all day and then it's like showtime.

ANGELA HARTNETT: Mm.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: And then you've gotta manage all these, you know, deliveries-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and bookings-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -and staff and people's emotions.

JESSE BURGESS: *[laughs]*

NICK GRIMSHAW: And then when you are levelling up the levels, like the pressure is nuts.

ANGELA HARTNETT: I also think, I dunno, based on chefs in London who I know wanted a star and still haven't got one, I think the worst thing you do is over-try for it.

JESSE BURGESS: Mm-hm.

ANGELA HARTNETT: I think cook the food you wanna cook.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: Cook for your restaurant. Cook for your customers, you know, and, and, and then I think it will come. Glory will come. But get whatever you are doing on that plate right.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And, you know, and put all that love and attention into doing that. Not think, oh God, I went to Gordon's, that's what they do, so I'm gonna do that.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: You know, forget that. Just cook the food you really-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: -love and want. And then I think it will come. But I think the worst mistake you do is try and just copy what other people do. Or you went to Mountain, and suddenly you're like, okay, I'm gonna do what, you know, and it's like, no, just cook great food.

JESSE BURGESS: I know chefs who have done that. They've, they've tried to do what they think Michelin wants.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: And then they just go, oh, you know what, f*** this, I give up.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: I'm just gonna make yummy food.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: Don't care.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: They get a star.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And then they get one. *[laughs]*

JESSE BURGESS: Literally within that. And they go, oh, okay.

NICK GRIMSHAW: Oh, okay.

JESSE BURGESS: Wish I hadn't spent 3 years doing that crap.

ANGELA HARTNETT: Yeah. Yeah. Yeah. And also, you have to run a business.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: You know, and I think that, and I, I did have one, Was it Michelin? Might've been Michelin. An inspector come in, they said, oh, maybe you've got too many tables at Murano. I said, I am running a business.

JESSE BURGESS: *[laughs]*

ANGELA HARTNETT: You know, I can't take away a table of 4 covers.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: You know how much that's gonna cost me in a year? You know? So, you have to run a business.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And also, people don't want to ever now eat in silent, you know, you two are too young, but I remember restaurants where it was hallowed.

NICK GRIMSHAW: No, I hate that as well. Worst thing.

[crew laughs]

ANGELA HARTNETT: You know, you want it, you want to have the atmosphere.

NICK GRIMSHAW: I always love; you mentioned Mountain. I always love going to Mountain. Mountain because it's so busy-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -and noisy. Yeah. And I, I love that because I always think that was my first experience of going to a restaurant as a kid.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: Like, we didn't go out to eat all the time, but we'd always go to this Italian-

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: -in town in Manchester-

JESSE BURGESS: It's bustling.

NICK GRIMSHAW: -on a Saturday.

ANGELA HARTNETT: Yeah, you want the bustle.

NICK GRIMSHAW: Packed and noisy. It was just like a family Italian.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: It was like busy and vibey.

ANGELA HARTNETT: But that's what you want. Yeah.

NICK GRIMSHAW: And I loved it. And I always like that in Mountain-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -because I'm like, we're out.

ANGELA HARTNETT: Yeah *[laughs]*

NICK GRIMSHAW: You know, I like that, that feeling.

JESSE BURGESS: It's fun that you mentioned Mountain because I think the-

ANGELA HARTNETT: Yeah.

JESSE BURGESS: -the there's a few common misconceptions with Michelin-star restaurants-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -that they are like that.

ANGELA HARTNETT: Mm.

JESSE BURGESS: They're super stuffy, they're white glove-

ANGELA HARTNETT: Yeah, yeah.

JESSE BURGESS: -it's like being in a jewellery store. Um, and, and to be honest, today it's not like that.

ANGELA HARTNETT: No.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: Like, I don't think I've ever been to a restaurant in the last, like, few years that has been-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: No.

JESSE BURGESS: -that stuffy. They're more just contemporary and just-

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: -just really good restaurants.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: And the other misconception, I think, is you mentioned about like taking away a four top-

ANGELA HARTNETT: Mm.

JESSE BURGESS: Like, I remember talking to Claude Bosi and he was saying that, you know, he had a 2-star restaurant called Bibendum.

ANGELA HARTNETT: Mm.

JESSE BURGESS: And he was saying, you know, that this, this table of 4 bailed, basically cancelled last minute and whatever. He said, what people don't realise is if the whole restaurant's full, including that table, I'll make some money. If that one table doesn't turn up, I'm not making any money. It's, it's the margins are so thin on, like, especially on fine dining. And I think sometimes you feel like when you go to a restaurant, you're spending a lot of money, it's all very elegant and high-end. You think, like, OK, the chef's going to be rich, or that the restaurant owner's going to be, like, driving off into the sunset in a Ferrari every day, like, see ya!

NICK GRIMSHAW: *[laughs]*

JESSE BURGESS: And it's just— and that's just not, like, the case. If you want to be rich, do not open a *[laughs]*-

ANGELA HARTNETT: A restaurant.

JESSE BURGESS: -a fine dining restaurant.

NICK GRIMSHAW: Fine dining restaurant.

JESSE BURGESS: Yeah, yeah, yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Mm.

NICK GRIMSHAW: You can see Knife Edge on Apple TV from the 25th of September. Season 2 is out. You can watch the first series right now.

[theme music plays]

NICK GRIMSHAW: Jesse Burgess, it is time for your fast-food quiz. I'm going to go and do my TopJaw with you.

JESSE BURGESS: Yes.

NICK GRIMSHAW: Um, momentarily. You do TopJaw standing up, obviously.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: So, we thought maybe we'd do Fast Food Quiz, stood-up edition.

JESSE BURGESS: Oi, oi, oi.

ANGELA HARTNETT: Ooh oo.

[everyone laughs]

NICK GRIMSHAW: Right, yeah.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: Okay. Are you ready, Ange?

JESSE BURGESS: Do you have like a klaxon's going off.

NICK GRIMSHAW: Mew, mew, mew, mew, mew.

JESSE BURGESS: Pew, pew, pew.

NICK GRIMSHAW: Jessie, it is time for your Fast-Food Quiz.

JESSE BURGESS: We all got— but if we're doing TopJaw-

ANGELA HARTNETT: Oh sorry.

JESSE BURGESS: -we've got to stand side by-

ANGELA HARTNETT: Who said.

JESSE BURGESS: Literally said no.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: What.

JESSE BURGESS: Yeah, do you remember?

ANGELA HARTNETT: No-

NICK GRIMSHAW: You stand that close.

ANGELA HARTNETT: -you were across the road from me.

NICK GRIMSHAW: Across the road?

JESSE BURGESS: Shut up.

ANGELA HARTNETT: Not across the road.

[crew laughs]

ANGELA HARTNETT: But you weren't that close. Were you?

JESSE BURGESS: Yes, Ange, always.

NICK GRIMSHAW: What you stand that close.

JESSE BURGESS: Always, always.

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

JESSE BURGESS: Poached.

ANGELA HARTNETT: What's your favourite sandwich filling?

JESSE BURGESS: Coronation chicken.

NICK GRIMSHAW: What is the best chocolate bar on the market?

JESSE BURGESS: Can I say double-decker?

ANGELA HARTNETT: Yeah-

NICK GRIMSHAW: You can.

ANGELA HARTNETT: -of course you can.

NICK GRIMSHAW: Yeah, yeah.

JESSE BURGESS: Nice.

ANGELA HARTNETT: Um, favourite form of potato?

JESSE BURGESS: It's gotta be chips, isn't it?

[crew laughs]

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: That's alright. Yeah.

NICK GRIMSHAW: What is the best crisp?

JESSE BURGESS: There's a brand called Savoursmiths. Just their like salted Savoursmiths.

NICK GRIMSHAW: Salted Chef's Choice.

ANGELA HARTNETT: Okay like that.

JESSE BURGESS: Or if I'm feeling a bit romantic, The truffle ones.

NICK GRIMSHAW: Oh yeah love romance.

[crew laughs]

ANGELA HARTNETT: Oh, very nice. What's your favourite kitchen utensil?

JESSE BURGESS: Dishwasher. Is that utensil?

ANGELA HARTNETT: Yeah.

[crew laughs]

ANGELA HARTNETT: That's a good one.

NICK GRIMSHAW: It actually is the best. Yeah

ANGELA HARTNETT: We haven't had that one before.

NICK GRIMSHAW: Actually, is the best.

ANGELA HARTNETT: That's the best one I like that one.

NICK GRIMSHAW: Actually, is the best. Actually, is the best, yeah. What is your favourite beverage, hot or cold?

JESSE BURGESS: IPA.

NICK GRIMSHAW: IPA.

JESSE BURGESS: Or coffee.

NICK GRIMSHAW: *[in a deep voice]* 'hazy.'

JESSE BURGESS: *[in a deep voice]* 'Hazy IPA.' Or coffee.

ANGELA HARTNETT: Or coffee.

NICK GRIMSHAW: Or coffee.

ANGELA HARTNETT: Okay. What's your favourite Sunday roast?

JESSE BURGESS: Chicken's reliable.

NICK GRIMSHAW: Yeah, you're fine with that.

ANGELA HARTNETT: That's good. Good choice.

NICK GRIMSHAW: What's the best pasta?

JESSE BURGESS: Pappardelle.

ANGELA HARTNETT: What's your favourite pizza topping?

JESSE BURGESS: I'm like ohh.

NICK GRIMSHAW: Now you know how we feel.

JESSE BURGESS: Um,

ANGELA HARTNETT: Yeah okay.

JESSE BURGESS: Pizza topping is, oh, stracciatella with some spicy sausage.

ANGELA HARTNETT: Okay, nice.

NICK GRIMSHAW: Oh yeah. And finally, dish from your childhood?

JESSE BURGESS: My mum's sausage casserole.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yes, lovely. Very nice. Very good.

NICK GRIMSHAW: Jesse

JESSE BURGESS: Thank you, Jesse.

[cheering and applause]

JESSE BURGESS: Thank you. I like standing.

NICK GRIMSHAW: You like standing.

ANGELA HARTNETT: It's nice, isn't it.

NICK GRIMSHAW: Maybe we should always stand.

ANGELA HARTNETT: Yeah.

[theme music plays]

NICK GRIMSHAW: Okay, Jesse.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: It's time for your end of the show question for your chance to win the Waitrose goodie bag.

JESSE BURGESS: Oh.

NICK GRIMSHAW: As brought over by Michelin-starred chef Angela Hartnett.

JESSE BURGESS: *[laughs]*

NICK GRIMSHAW: And for your chance to take home the goodie bag, all you gotta do is answer this question, Jessie. Okay, fact.

JESSE BURGESS: *[laughs]*

NICK GRIMSHAW: Ange, put your glasses on, put your glasses on, because there's actually 2.

ANGELA HARTNETT: Oh, right.

NICK GRIMSHAW: So, which one do you think we should ask? Because they're both quite spicy. This one.

[crew laughs]

JESSE BURGESS: Jesus.

NICK GRIMSHAW: Or this one.

ANGELA HARTNETT: Probably that one, I reckon.

NICK GRIMSHAW: *[laughs]* Yeah, I think that one.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: Okay, that felt evil *[laughs]* but it's fine.

ANGELA HARTNETT: It's fine. Jessie.

NICK GRIMSHAW: For your chance to win the Waitrose goodie bag, who do you—

JESSE BURGESS: Why am I nervous?

[crew laughs]

NICK GRIMSHAW: Well, it's a hard-hitting question. Do you think anyone on TopJaw had their answers written by someone else?

JESSE BURGESS: *[laughs]*

ANGELA HARTNETT: *[laughs]*

NICK GRIMSHAW: Do you think they did?

JESSE BURGESS: Yes.

NICK GRIMSHAW: Yes.

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: Who.

JESSE BURGESS: Yes.

NICK GRIMSHAW: Yes?

JESSE BURGESS: And by the way, not just one.

NICK GRIMSHAW: No.

JESSE BURGESS: Yeah, like a few.

NICK GRIMSHAW: And how can you tell?

JESSE BURGESS: *[laughs]* With one particular guest, they were being shouted from.

[everyone laughs]

NICK GRIMSHAW: That's a clue.

JESSE BURGESS: Yeah, yeah, yeah.

ANGELA HARTNETT: That's quite a big clue.

JESSE BURGESS: Um.

NICK GRIMSHAW: *[laughs]*

ANGELA HARTNETT: Yeah, yeah, yeah.

JESSE BURGESS: My Spidey senses.

ANGELA HARTNETT: Yeah, yeah, yeah.

NICK GRIMSHAW: And have you ever disclosed who that person was?

JESSE BURGESS: Listen, I think it's quite difficult for Idris Elba to go out, uh-

[everyone laughs]

JESSE BURGESS: -you know, being Idris Elba. There were, there was, there were some answers that were like, they were very much his-

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: -and maybe he had a helping hand on a few.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: On a few, others, yeah.

JESSE BURGESS: Yeah, great answers.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: Yeah.

NICK GRIMSHAW: Maybe he's too famous to be on.

ANGELA HARTNETT: And also, it's Idris Elba, who cares?

NICK GRIMSHAW: It is Idris Elba. Who cares?

JESSE BURGESS: Who cares? Who gives a shit?

NICK GRIMSHAW: Whatever, come on.

ANGELA HARTNETT: Idris Elba, he can do anything.

NICK GRIMSHAW: Let a man do what he wants.

JESSE BURGESS: Idris Elba is just off the scale.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: Like when he walks, I was like in a dark room and he then walked in this light and I was like, he's all dressed in black and I was like, you are-

ANGELA HARTNETT: Yeah.

JESSE BURGESS: You are just all cool.

ANGELA HARTNETT: His presence is, yeah.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: He was, I told you that he came to Merchant's Tavern once when Neil and I were cooking there and I was like, oh my God. And he came up to the pass, to talk to me and Neil 'cause he'd been booked in by Cooney, John Cooney.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And he goes, John Cooney came to sort of say hello to you, told me to come and say hello. And I just was like, ah.

NICK GRIMSHAW: *[laughs]*

[crew laughs]

ANGELA HARTNETT: And Neil was like, hello, I'm her boyfriend.

[everyone laughs]

NICK GRIMSHAW: Neil!

ANGELA HARTNETT: I said Neil, I love you, but this is Idris Elba.

NICK GRIMSHAW: No no Neil.

[everyone laughs]

NICK GRIMSHAW: In his like, chef-

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: -I'm her boyfriend.

[everyone laughs]

JESSE BURGESS: In his Scottish accent.

NICK GRIMSHAW: I'm her boyfriend.

JESSE BURGESS: What was the other question?

NICK GRIMSHAW: The other one-

JESSE BURGESS: I'm intrigued.

NICK GRIMSHAW: -do you want that one as well? You don't have to answer it

ANGELA HARTNETT: Yeah, go on.

NICK GRIMSHAW: The worst Michelin course you've ever eaten.

JESSE BURGESS: Oh, my goodness.

NICK GRIMSHAW: You don't have to answer, but we'd like you.

JESSE BURGESS: I know, but that's quite a fun question.

NICK GRIMSHAW: Yeah, quite fun.

ANGELA HARTNETT: Go on.

NICK GRIMSHAW: Yeah, have you ever had one where you're like, don't know about that?

JESSE BURGESS: Yeah, yeah.

NICK GRIMSHAW: Yeah?

JESSE BURGESS: Yeah.

ANGELA HARTNETT: I've had one.

NICK GRIMSHAW: Yeah.

JESSE BURGESS: Oh, really.

NICK GRIMSHAW: Go on, let's all say.

ANGELA HARTNETT: It was a slow-cooked egg.

NICK GRIMSHAW: Oh.

ANGELA HARTNETT: Which I hate anyway.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: Yeah.

ANGELA HARTNETT: I like an egg to just be cooked. I don't like this 24-hour egg.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: And it had um, this foam on top-

NICK GRIMSHAW: Mm.

ANGELA HARTNETT: -with this spice, like curry spice foam on top. And I just thought, I can't believe they sent this out as an extra course for me. It was too much.

JESSE BURGESS: I had-

NICK GRIMSHAW: Foaming curried egg, yeah.

JESSE BURGESS: -I had this dish, and it was a, it was a steak dish. And the chef had said, I am such a good saucier.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: And I'm always like-

ANGELA HARTNETT: Mm.

JESSE BURGESS: -I don't like that you're telling me you're such a good saucier.

NICK GRIMSHAW: Now the expectation.

JESSE BURGESS: Well, and just also like, why would you be saying that you're a great saucier?

ANGELA HARTNETT: Yeah, yeah, yeah. Then you expect-

JESSE BURGESS: A great saucier-

ANGELA HARTNETT: Yeah.

JESSE BURGESS: -I would not say he's a great saucier.

ANGELA HARTNETT: Yeah. Mm.

JESSE BURGESS: And this sauce was just— and hey, we know I love Marmite.

NICK GRIMSHAW: Mm-hm.

JESSE BURGESS: Marmite, honey on toast-

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Mm.

JESSE BURGESS: -perfect. The sauce was Marmite.

ANGELA HARTNETT: Wow.

JESSE BURGESS: He had made this really yeasty, thick-

ANGELA HARTNETT: Really reduced. Yeah.

JESSE BURGESS: -Sauce. So reduced that-

ANGELA HARTNETT: Claggy.

JESSE BURGESS: -it's not even sauce anymore.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Yeah.

JESSE BURGESS: Claggy dough like.

ANGELA HARTNETT: Yeah, yeah.

JESSE BURGESS: And he just pasted it all on-

NICK GRIMSHAW: Mm.

JESSE BURGESS: -and just ruined this beautiful bit of beef.

NICK GRIMSHAW: Mm-hm.

ANGELA HARTNETT: Oh.

NICK GRIMSHAW: And also, Marmite, you want a little smushy bits.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: You don't need a full portion serving it.

JESSE BURGESS: Also, you'd never cook a steak and go, Marmite.

[crew laughs]

NICK GRIMSHAW: No.

ANGELA HARTNETT: No.

NICK GRIMSHAW: No. Never. Never. No. Well, thank you for sharing.

ANGELA HARTNETT: Pleasure.

NICK GRIMSHAW: Thank you for sharing.

JESSE BURGESS: OK, so this is mine?

ANGELA HARTNETT: Yes!

NICK GRIMSHAW: The good bag is yours, Jesse, of course.

[cheering and applause]

NICK GRIMSHAW: Of course, Jesse. Honest.

ANGELA HARTNETT: Honest, honest.

NICK GRIMSHAW: Honestly. Jesse, thank you for coming.

ANGELA HARTNETT: Thank you.

JESSE BURGESS: That was so much fun. Thank you very much for having me.

ANGELA HARTNETT: Thanks for having us.

JESSE BURGESS: The guests you have on the show are incredible, so it feels very imposter syndrome—

NICK GRIMSHAW: No.

ANGELA HARTNETT: Aw stop.

JESSE BURGESS: —to be here. But thank you very much.

ANGELA HARTNETT: Pleasure. It's been wonderful.

NICK GRIMSHAW: Thank you.

JESSE BURGESS: Thank you for the food.

ANGELA HARTNETT: Uh, lovely.

NICK GRIMSHAW: Round of applause. Jesse Burgess, everybody.

[cheering and applause]

NICK GRIMSHAW: You can see the new series in September.

JESSE BURGESS: Thank you, guys. Thank you, guys.

NICK GRIMSHAW: Thank you, Jesse. Thank you.

[theme music plays]

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

ANGELA HARTNETT: Just search Dish. If you want to make any of the meals I cook on Dish, head to 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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