

Dish: Season 2 - Episode 7 - 16th November 2022

Name of episode Martin Kemp and a creamy mushroom & cavolo nero pasta

NICK GRIMSHAW: Hello, I'm Nick Grimshaw, and this is my esteemed pod wife and Michelin-star chef other-half, Angela Hartnett, MBE OBE!

ANGELA HARTNETT: Aw, bless. Hello, how are you?

NICK GRIMSHAW: Yeah, good.

ANGELA HARTNETT: You're looking very buff.

NICK GRIMSHAW: Am I?

ANGELA HARTNETT: Yes.

NICK GRIMSHAW: You're such a liar. I've just been telling Angela that I've been going weightlifting.

ANGELA HARTNETT: Yes, you can tell.

NICK GRIMSHAW: No, you can't tell, where can you tell?

ANGELA HARTNETT: I saw you lift a whole table earlier on, you were like 'Hrhhh!'

NICK GRIMSHAW: 'Hrrrh!' I'm like the Hulk. But anyway, welcome everybody, welcome to this, this is Dish from Waitrose, and today we've got-speaking of buff, a real stud-muffin of the eighties joining us... Martin Kemp is going to be with us on Dish today. Have you met Martin Kemp before?

ANGELA HARTNETT: Never. I've met his brother, but never him.

NICK GRIMSHAW: Never Martin.

ANGELA HARTNETT: He was my crush, out of the Spandau.

NICK GRIMSHAW: Martin?

ANGELA HARTNETT: Yes...

NICK GRIMSHAW: Well, have you ever seen Martin's- no you've not.

ANGELA HARTNETT: No, I've never met him.

NICK GRIMSHAW: Let me tell you, when you see his face in real life it's striking.

ANGELA HARTNETT: Really?

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: He is the better-looking brother.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: By far. Sorry Gary.

NICK GRIMSHAW: Hi to Gary if you're listening.

ANGELA HARTNETT: Sorry Gary. I mean, you're lovely and all.

NICK GRIMSHAW: Gary is lovely.

ANGELA HARTNETT: It's a matter of taste.

NICK GRIMSHAW: Exactly.

ANGELA HARTNETT: We can't all love the same people.

NICK GRIMSHAW: Exactly. Tomatoes, tomatoes.

ANGELA HARTNETT: Indeed.

NICK GRIMSHAW: Gary or Martin. What are we going to cook your favourite Kemp?

ANGELA HARTNETT: My favourite Kemp loves Italian food, which is perfect you see, it was all meant to happen. So I'm cooking him a bowl of pasta, with lovely mushrooms.

NICK GRIMSHAW: What are we having, just mushroom pasta? Not just.

ANGELA HARTNETT: Just. Just fresh pasta with a mushroom cream sauce.

NICK GRIMSHAW: Oh, delicious.

ANGELA HARTNETT: Yes, and hopefully he'll sign a book for us, 'cause he's talking about his book, isn't he?

NICK GRIMSHAW: He is, yeah, it's a book all about the eighties. And I loved earlier, our producer Claire was like, 'Martin's on to promote the eighties.' As if he was on to promote like, the decade. Alright well let's get cooking.

[Cooking sounds]

NICK GRIMSHAW: A round of applause for our guest, Martin Kemp everybody!

[Applause]

MARTIN KEMP: Thank you very much, thank you.

NICK GRIMSHAW: Hi Martin Kemp. How are you?

MARTIN KEMP: I'm really well thank you, yeah. You guys?

ANGELA HARTNETT: Very well.

NICK GRIMSHAW: Yeah, we're good.

MARTIN KEMP: You've got a beautiful place here.

NICK GRIMSHAW: Thanks.

ANGELA HARTNETT: Fifty-thousand people here. It's marvellous.

NICK GRIMSHAW: They're all here. This is where we reside, it's where we live.

MARTIN KEMP: The more people you've got in a studio, office type thing, the better laugh you can get.

NICK GRIMSHAW: Yeah, I think so. I like it, I personally like the attention.

ANGELA HARTNETT: Do you?

NICK GRIMSHAW: I really do.

ANGELA HARTNETT: Are you an attention seeker?

NICK GRIMSHAW: I really like it, like some people on the radio don't like loads of people in the room with them, I'm like, get in. I love it.

MARTIN KEMP: Cause you're, you know, it's about percentages. You're bound to make one person laugh.

NICK GRIMSHAW: We pray.

MARTIN KEMP: And hopefully that can spread.

NICK GRIMSHAW: Yeah, fingers crossed. But how are you, how is life? You're busy. You're always busy though I feel.

MARTIN KEMP: I am always busy, you know. I like busy life, I do. My wife Shirly, she likes me busy 'cause it gets me out of the house. When we first got together, she used to say, 'Oh you're not going to work again are you?' and now she says, 'When are you going to work?' To kick me out.

ANGELA HARTNETT: Don't ever retire.

NICK GRIMSHAW: She actually booked him for this.

MARTIN KEMP: But I love being busy.

NICK GRIMSHAW: And we want to speak to you about Italian food, because we've heard, which is great news for us, we have Angela Hartnett, MBE OBE, that you love Italian food. Have you been to Angela's restaurant, have you been to Murano?

MARTIN KEMP: I haven't.

ANGELA HARTNETT: Don't worry, Martin.

MARTIN KEMP: But I will do.

ANGELA HARTNETT: No, no, that's fine.

MARTIN KEMP: Where is it?

ANGELA HARTNETT: Mayfair.

MARTIN KEMP: Oh no, I will definitely come.

ANGELA HARTNETT: Nick can bring you.

NICK GRIMSHAW: I haven't been.

ANGELA HARTNETT: Yeah, he hasn't been.

MARTIN KEMP: You've not? Has anybody been?

ANGELA HARTNETT: Yeah, there's a 'for sale' sign up at the moment. 'Leased'.

NICK GRIMSHAW: We need to fix that.

MARTIN KEMP: But no, I do love Italian food. All through the eighties the biggest place that Spandau were at its height was Italy, so we spent months and months touring up and down that country, from the top to the bottom, and the food is absolutely an addiction. It is beautiful.

NICK GRIMSHAW: We need to get you in there.

ANGELA HARTNETT: No, I know, I'll just come and make Italian pasta for you, in the back while you do your little decks, that sort of thing.

NICK GRIMSHAW: Do you ever have any icons of the eighties in Murano? Have you had over the years?

ANGELA HARTNETT: We've had some- I mean, we've had, Sir Michael Caine's been in, we've had Paul McCartney, we've had some amazing guests actually, and still do to be fair. But we're quite discreet, we don't have all the paps out there.

NICK GRIMSHAW: Oh, you don't tell everyone.

ANGELA HARTNETT: No, no, that's why people come back. Because it is discretion.

MARTIN KEMP: I only ever met Michael Caine once right, and I'll drop a name - I might drop two, or three actually.

ANGELA HARTNETT: Clunk, clunk, clunk.

MARTIN KEMP: But I was living in Los Angeles for a few years, and I was staying with George Michael, so we- you know, he's one of my best pals. So we're going out one evening, and he says we're going to Quincy Jones and Michael Caine's joint 60th birthday party. So we get there and the room is filled with the biggest names you can ever imagine, and Michael Caine was sitting on one chair, and you know when you get to the table and everyone does that jostle, where shall I sit, where shall I sit? No one sat next to Michael Caine. So, it was me and Michael Caine all evening, chatting James Bond, chatting London, chatting his career, and it was the loveliest evening. But it was the only time I've spoken to him, but it was like, for a few hours, and we had so much in common, 'cause we come from the similar sort of working class background, and growing up with outside toilets and no bathrooms, and all of that, so we kind of just hit it off and it was lovely.

NICK GRIMSHAW: What about cooking at home- who does the cooking, is it you or is it Shirly?

MARTIN KEMP: I'll be really honest: my wife does most of the cooking. She really loves it, she's really good at it, but we do do this thing that whoever cooks, the other person washes up and takes care of all of that and puts it all away. That is my life in a way, washing up.

NICK GRIMSHAW: Weirdly, my boyfriend actually does love cleaning, more than the cooking, so I always do the cooking, he finds that boring and the cleaning enjoyable.

MARTIN KEMP: No, that's weird.

NICK GRIMSHAW: I think he is wired wrong.

ANGELA HARTNETT: He loves a little cloth, doesn't he.

NICK GRIMSHAW: Loves a cloth.

MARTIN KEMP: I can never really enjoy my food if the washing up is left til afterwards. It's got to be done before, you gotta cook it, you gotta wash it up, put it away, make it clean, rinse it down-

ANGELA HARTNETT: How do you manage that, though?

MARTIN KEMP: I can hear everybody going, 'Yeah, yeah.' And that's true, it is true.

ANGELA HARTNETT: No, but you make something- you've got a steak in a pan, what do you do, put the steak on a plate and then wash the pan up?

MARTIN KEMP: Yes, yeah, you've got to get it ready.

ANGELA HARTNETT: It must be freezing cold your food all the time.

MARTIN KEMP: No, it's not, no, no!

NICK GRIMSHAW: Shirly's having her tea at half eleven at night, like...

MARTIN KEMP: No, it is- let's call it lukewarm.

ANGELA HARTNETT: Are you one of those that if you put your last mouthful, you whip the plate away like, 'I'm cleaning that', before you've finished?!

MARTIN KEMP: No, I don't do that, but I do make sure, or try and make sure, that there is no washing up on the sides, if I'm eating in the kitchen. If I'm eating in the kitchen the last thing I want to see, that really puts me off, is washing up. It's got to be clean.

NICK GRIMSHAW: Or sit with it behind you. Do you know what I mean.

ANGELA HARTNETT: Or just don't eat in the kitchen.

NICK GRIMSHAW: Yeah, get in the lounge. And then in terms of eating, do you eat everything, is there anything that you avoid?

MARTIN KEMP: I don't eat red meat.

NICK GRIMSHAW: Okay.

MARTIN KEMP: I haven't since I was a young kid, you know, maybe sixteen seventeen. My dad had a heart attack when he was really young, and it just kind of like changed my eating habits a little bit, so now I just eat really fish and chicken, but not that much fish, I'm never a big fan of that fish. And I tell you why, you might have cooked it today-

NICK GRIMSHAW: We've not, don't worry.

MARTIN KEMP: But I'll tell you why, because it makes the house smell slightly afterwards, and I can never get up in the morning and smell last night's dinner, I really can't get on with that.

NICK GRIMSHAW: Do you know what, I'm with you on that. When we were getting our kitchen decorated, I said to the builder, 'Do I need an extractor fan?' and he was like, 'Not if you don't want one.' I was like, I don't want one then, 'cause it was just like, right in the middle of the kitchen, and now you're going to bed and it's like, fish was nice, wasn't it? And your bedroom smells of it.

MARTIN KEMP: It's all in your bedroom.

NICK GRIMSHAW: Yeah, and all your clothes.

MARTIN KEMP: But you know what you can get now, you can get these little extractor fans that pop out of the oven, can't you?

ANGELA HARTNETT: Oh yeah.

MARTIN KEMP: That's really good. I'll tell you the other thing that's good as well, have you got one of those taps that does everything?

ANGELA HARTNETT: What, hot and cold one?

NICK GRIMSHAW: We've got one here!

MARTIN KEMP: It's brilliant! It's brilliant. Hot, cold, fizzy water.

ANGELA HARTNETT: Oh fancy, fizzy water, that's a new one.

MARTIN KEMP: Fizzy water as well, how does it do it, it's magic! Honestly!

[Drink clinking sounds]

NICK GRIMSHAW: We're going to talk about your book in a little bit, which is- it's a memoir about the eighties, right?

MARTIN KEMP: Yeah, yeah, it's called Ticket to the World, it's a memoir about that decade. My kind of take on that decade.

ANGELA HARTNETT: So, when you were touring, the whole band thing...

MARTIN KEMP: Yeah, everything from beginning to end, really, and it goes outside of just my life, because my life kind of relates to everybody else's life, in a way. I was in the band but I was no different to people that followed the band, and especially like, the older you get, the more you can stand back from it and look at it as- almost I look back on it as if it was somebody else who lived that decade. So it's my story, but it's in touch with everybody else's. And it was such an unbelievable decade, it was like heightened life for ten years, d'you know what I mean, everything was larger than life, from your hair to your shoulder pads, to the amount of money that was going around in those days, it was a heightened decade. So, it's a- it was a fabulous thing for me to do, to look back and to enjoy those moments again that I'd forgotten about. Which we all do as we get older, you know.

NICK GRIMSHAW: How was it to like, sit and write, did you like have a way to do it, did you get up and write in the morning or?

MARTIN KEMP: Yeah, I love writing. Writing's a real passion for me, it's something that I can close the door and I can go off into my imagination. I write a lot on the road as well, you know, if I'm travelling from one place to another and I'm in the back of a car for like four or five hours, then I'll take my laptop and I'll write there, and I put a pair of headphones on so that it cuts out any road noise and you can just get into your own brain.

NICK GRIMSHAW: Yeah, Spandau on Spotify.

MARTIN KEMP: Yeah...

NICK GRIMSHAW: Right away.

MARTIN KEMP: It is something that, I've grown up writing, and I found it later in life, I wasn't great at school, and I walked out of school with, I think it was a couple of O-Levels, but I always think with school, people start to find a point in their life where they like to learn, and mine came a little bit later than

school, and I don't think it's the same for everyone, for some people it comes a little bit later, it did for me, so I love it.

ANGELA HARTNETT: And you've got time to do it, in a way now.

MARTIN KEMP: Yeah.

ANGELA HARTNETT: It's perfect.

MARTIN KEMP: But I fill all my gaps with writing. I'm working on something else at the moment and I just can't put it down, I'm addicted to it.

ANGELA HARTNETT: I just imagine Shirlie like, 'Go on, get out in that shed and write, get out of the house.'

MARTIN KEMP: Yeah, that's it, yeah. 'But it's cold out there, Shirl!'

ANGELA HARTNETT: 'Out!'

NICK GRIMSHAW: 'Outside. Get out there.' And did you like, ring people to reminisce about the stories, or did you get other people's takes on it, 'cause I've heard some people, when they're writing, will call around and be like, oh do you remember that night when we went there, or did you just rely on your memory of it?

MARTIN KEMP: Honestly, it was just my memory really, it was my memory and my takes on other people, so I mean, you know I've got a brain full of eighties anecdotes, that er...

ANGELA HARTNETT: Spill the beans.

NICK GRIMSHAW: Buy the book!

MARTIN KEMP: Well, from the ridiculous to the sublime, you know, and there are a couple that I forgot about, people reminded me of over the last few years that I put in. I forgot about this one, I can't believe I forgot about it, but I was doing this show once, this Q&A thing, just a one-off thing and this fella- I was taking some questions from the audience and this guy stood up and he goes, 'Do you remember me, I'm Mark from Wales,' he was Steve Strange's friend, and he said, 'Do you remember the night we went out with Michael Jackson, on the lash?' I was like, 'What?', and then all of a sudden it just came flooding

back, the whole thing, and me walking down Regent Street with Michael Jackson, the both of us pissed! And walking along and me looking at his little socks and thinking, 'This is Michael Jackson!'

ANGELA HARTNETT: And his tiny socks.

MARTIN KEMP: And I'll tell you where we went, we went from, I think it-do you remember Legends, in the eighties?

NICK GRIMSHAW: No...

MARTIN KEMP: No, before you, most probably. Legends to the Limelight.

ANGELA HARTNETT: Oh yeah, I remember the Limelight.

MARTIN KEMP: That was on the corner of Charing Cross Road.

ANGELA HARTNETT: Yeah, Shaftsbury Avenue.

MARTIN KEMP: And we walked from one club to another.

NICK GRIMSHAW: Did he go backwards?

MARTIN KEMP: I wish I could say he did. But you know, maybe in my memory I could twist him round a little bit. But yeah it was just like, you know, you forget about those things sometimes and it was a lovely memory to come back to.

NICK GRIMSHAW: I like that you forgot, that's a good life when you're like, oh my god! I went clubbing with Michael Jackson. That's the sign of a good life.

MARTIN KEMP: I also questioned myself, I thought, what was wrong with my brain? How didn't I keep that one in there?

NICK GRIMSHAW: How could I not remember that?

MARTIN KEMP: I must have been way off, you know, that night.

NICK GRIMSHAW: I guess it's when you're doing so much stuff, though, you're touring and you're travelling and you're meeting so many people, like you probably met millions of people, seen millions, you know.

MARTIN KEMP: Yeah, I always thought of myself as like, some kind of weird anecdote collector, you know, some kind of vampire that just eats people's anecdotes up. Because I was always the guy that didn't want to go home in case something else happened, you know, fear of missing out we call it nowadays.

NICK GRIMSHAW: And do you still get that, do you still get, like, fear of missing out?

MARTIN KEMP: No, no, no, I just want to miss out now. Yeah, I lock the doors and I look out the window in case anybody comes up the drive, you know.

NICK GRIMSHAW: You quite like that. Cause I remember I was like that, like you could never turn down an invite, and I'd be like, 'Why didn't I get invited to that?' and now I love not getting invited to things.

MARTIN KEMP: Yeah, absolutely. I am much more, go home, me and Shirlie we'll have dinner, find something great to watch on television, and you know, sometimes she's got something great to watch downstairs and we split up, and I go upstairs to watch something great on my end, and that's our evening you know. And then we meet up.. at the right time... But we're past having kids so that don't matter anymore, you know.

NICK GRIMSHAW: Yeah, that's done. That's done. So, the book, all about the eighties and all about that decade of course, what are your like, food memories of the eighties, what was good- 'cause we were trying to remember, weren't we Ange, what was good eighties food?

MARTIN KEMP: Good eighties food?

NICK GRIMSHAW: Like, a vol-au-vent?

MARTIN KEMP: Spag bol?

ANGELA HARTNETT: Spag bol!

NICK GRIMSHAW: Spag bol!

MARTIN KEMP: Spag bol is the big one, you know- I'll tell you, because-

NICK GRIMSHAW: It wasn't prawn cocktail and all that...

MARTIN KEMP: Yeah, at parties, you know, New Year's Eve or something, you would have the vol-au-vents, the Black Forest gâteau that would drop apart, you would have those, but really, I think the thing that changed most people's lives was spag bol. Because before spag bol came along right - and my brother was the first person to bring it into my house, he came home and cooked it one day - but before that came along food was super bland. It was meat and two veg. And then spag bol came along and all of a sudden everybody went international.

NICK GRIMSHAW: Chef's hat on.

MARTIN KEMP: It was amazing. So that changed the world.

NICK GRIMSHAW: Spag bol is actually one of Angela's favourite recipes. As an Italian she hates it, don't you?

MARTIN KEMP: Then I've got a question for Angela.

ANGELA HARTNETT: No, because the thing is, it doesn't exist in Italy. You have tagliatelle with bolognese, you just don't do it with spaghetti, that's the thing. But the Brits do it with spaghetti.

MARTIN KEMP: I've got a question for you.

ANGELA HARTNETT: Go on.

MARTIN KEMP: Are you milk in or milk out?

ANGELA HARTNETT: Milk out.

MARTIN KEMP: Milk out?

NICK GRIMSHAW: Milk?

ANGELA HARTNETT: Yeah, some people do it in, some people do it out. But I do it out, because I do it like my grandmother, she never put milk in.

NICK GRIMSHAW: In spaghetti bolognese?

ANGELA HARTNETT: In the sauce you can put a bit of milk, you see.

MARTIN KEMP: Yeah, when it's all cooked-

ANGELA HARTNETT: See, you know how to make a proper sauce, it's just I've got to change the pasta, you need it with this stuff, Martin, tagliatelle. Come on.

MARTIN KEMP: But when the sauce is cooked, and it is sitting there for a little bit, fermenting, whatever it does, right. Congealing.

NICK GRIMSHAW: Congealing, they love that word in the kitchen.

MARTIN KEMP: You add a little bit of milk to give it a little bit better thickness and consistency.

ANGELA HARTNETT: Little luxury as well, yeah.

MARTIN KEMP: Everybody over the side here is going, 'Mmmm.'

NICK GRIMSHAW: Has anyone ever heard of that? I've never heard of that.

MARTIN KEMP: Yeah, you do.

ANGELA HARTNETT: It's true.

NICK GRIMSHAW: Milk in?

ANGELA HARTNETT: I don't do the milk in, but lots of people do and it is lovely.

MARTIN KEMP: I thought milk in was more traditional. Is that wrong?

ANGELA HARTNETT: No but that's- thing is about Italian, we were talking about it yesterday with a friend of ours, it's just, there's so many- everyone has their own little version of stuff, you know. We have this, they call it torta di patate which is potato cake, and it's the region my grandma comes from, and there's probably five sister-in-laws, and they all do a different version. They're all related, but my grandmother will make it one way, her sister makes it another way, you know, 'cause they've all got their own idiosyncrasies.

MARTIN KEMP: Because when you're in Italy the food from Milan down to the very southern tip, you know, down in Naples or something, it changes so much.

ANGELA HARTNETT: Exactly.

MARTIN KEMP: It's such a huge country that it goes from Milan where it's really refined cooking, and then you get down to Rome, which is my favourite, which is a bit of both, and when you get down to Naples it's quite rustic, isn't it?

ANGELA HARTNETT: Yeah, and it's also climate related. So, down in the south, much hotter more vegetables, olive oil, tomatoes, the north colder, more parmesan, meat, that sort of thing.

MARTIN KEMP: It's more rustic, it looks like, more farm-y, which I love.

NICK GRIMSHAW: Yeah, we love a farm-y plate. I do love a farm-y plate, that's a bit rustic. And then I guess when you're travelling the world in the eighties you got to places you'd never ever been before and try different food that you'd never had before, do you remember going and trying something for the first time? And being like, what the hell is this?

MARTIN KEMP: Yeah, yeah, I was really lucky growing up, you know, it was an incredible way for me to grow up, to be able to travel the world like that. Wherever you went with a record company in those days, they would take you to the very best restaurant in that town, you know, it wouldn't be, let's all go to pizza, you know, and do that. It would be the best restaurant. And so, I remember going to Japan once, and the thing that shocked me the most was the first time I ever ate sushi. And I was sitting behind one of those cold bars, you know, where you can see, it's got the glass on top of the counter, and we're sitting at the bar and there was this mollusc moving around, still live, and he was moving around in there, and because, you know, it is what it is, we said, 'I'll try that one.' And as he chopped it and he put it on my rice, it was still moving around. Which- it was quite nice, but it was kind of tough.

NICK GRIMSHAW: Yeah, little bit- it's still alive. It's like, 'Bit chewy,' he's like, 'Yeah, I'm alive.'

MARTIN KEMP: But you know, after twenty sakes I would have had anything.

NICK GRIMSHAW: But I imagine going and having, like my mum only had like- we went on holiday in like 2017 or summat, and that's the first time my mum had sushi, you know, as a woman born and bred in Manchester, working class - not a thing. It like blew her mind. So, I imagine having sushi in the eighties, most people are like, 'What are you talking about?'

MARTIN KEMP: It was, the first time I had it. What shocked me was getting to Japan and seeing that everybody was eating it. It wasn't just a one-off, you know, specialist thing, everybody was eating it all the time, and you know, you would walk past those windows and there would be plastic versions of sushi on little plastic plates, you know, no menu, you could choose it from your plastic model.

[Cooking sounds]

NICK GRIMSHAW: Do you need a hand, Ange, or are you okay?

ANGELA HARTNETT: No, I'm here. It's done.

MARTIN KEMP: Oh look, I bought you a little present as well.

NICK GRIMSHAW: Did you?

MARTIN KEMP: Yeah, I bought you a present. You might want this, I don't know if you might want this afterwards really, but this is a bottle of apple juice from my garden.

NICK GRIMSHAW: Is it really? Oh wow.

MARTIN KEMP: There you go.

NICK GRIMSHAW: Wow, thanks Martin.

MARTIN KEMP: Not at all, my pleasure.

NICK GRIMSHAW: I love the noise the room made then, 'Oooh!'

MARTIN KEMP: You can all try it. I picked the tree at the weekend and then you take it straight up to a little farm that's up the road from me, and they press them all and give it back to you in a bottle.

NICK GRIMSHAW: Oh, I love that.

MARTIN KEMP: That's for you guys.

NICK GRIMSHAW: Thanks Martin.

MARTIN KEMP: Not at all, my pleasure, my pleasure.

ANGELA HARTNETT: That's great.

NICK GRIMSHAW: Look at that, fresh apple juice. That is a nice gift.

ANGELA HARTNETT: I know, very nice gift. Bon appétit.

NICK GRIMSHAW: Now every time we do this Angela, I'm like, 'I'm not actually that hungry,' and now- every time it gets put in front of me, I'm starving.

MARTIN KEMP: I think I could eat pasta at any time of the day. It is my favourite food in the world.

NICK GRIMSHAW: It is delicious, this.

MARTIN KEMP: It's funny that most people, if you ask most people nowadays, they go, oh I like curry, where it's kind of taken over, but if you ask me, when you've got proper fresh pasta, you can't beat it.

NICK GRIMSHAW: You actually can't. Fantastic.

MARTIN KEMP: Can I ask you a personal question, though, Angela?

ANGELA HARTNETT: Yeah, of course.

MARTIN KEMP: Did you make the pasta?

ANGELA HARTNETT: Yeah, I did.

MARTIN KEMP: Oh, did you? Great.

NICK GRIMSHAW: Tell us what we're having, come on.

MARTIN KEMP: It's delicious.

ANGELA HARTNETT: Wild mushroom and cavolo nero tagliatelle. Nice parmesan.

NICK GRIMSHAW: Where would this come from in Italy? Up north?

ANGELA HARTNETT: The north, yeah.

NICK GRIMSHAW: Feels northern.

ANGELA HARTNETT: It feels northern, you know why? Because of the cream. The south you wouldn't get the cream like you said, it's much lighter in the south, that sort of thing.

MARTIN KEMP: The south they just go 'Bang!' there it is. Plop.

NICK GRIMSHAW: This is delicious, Angela.

MARTIN KEMP: 'Have you got any sauce?' 'Put your own sauce.'

NICK GRIMSHAW: Yeah, get your own sauce. I'm going to try some of this apple juice.

MARTIN KEMP: Well, it used to be like that with- oh, go on then.

NICK GRIMSHAW: Oh, that's good.

MARTIN KEMP: Yeah.

NICK GRIMSHAW: That's just apples from your garden?

MARTIN KEMP: Just apples yeah, there's nothing else put in that at all. No preservatives, anything.

ANGELA HARTNETT: Oh, that is really lovely.

NICK GRIMSHAW: Also, sorted for Christmas presents. That is a charming Christmas gift, isn't it? Some fresh apple juice from our orchard. You can't beat that, can you? Love that. So, we want to talk to you about some of the iconic moments of your life. We've got to talk EastEnders because, such an iconic role

and such a moment in telly, that. Do people still come up to you and still talk to you about that, I bet they do. I mean, I do. I literally am.

MARTIN KEMP: People of a certain generation. When EastEnders was offered to me, it was like, everybody around me was saying, don't do it, don't do it. It's going to ruin your career, don't do it.

ANGELA HARTNETT: Really?

MARTIN KEMP: Well because they hadn't had any name actors in that show before, right? Everybody had grown up with EastEnders, so I was kind of the first one of those name actors to go in. But when it was offered to me, it was only really about five years after I had gone through the whole brain tumour business, that I went through in the nineties, about '95, and so for me, I was struggling to get myself together, you know, and my brain wasn't working properly still from the operation, you know. To the point where sometimes if I wanted to walk left, I would walk right, or like I couldn't think about putting things in order, or anything like that. Learning lines was just way out there. When EastEnders was offered to me it was a chance for me to get over it, so it wasn't just me taking EastEnders on because I thought yeah, it was a good gig – it was me trying to get my life back together. I honestly didn't even know if I could remember the lines because my brain was so messed up from it, you know. So, when I look back at EastEnders, it's more than just, yeah, it was a good job. It was the thing that helped me recover, more than anything else.

ANGELA HARTNETT: Moved you forward in your life.

MARTIN KEMP: Yeah, it moved me forward and left that whole nightmare behind.

ANGELA HARTNETT: You're still considered one of the iconic characters on there.

NICK GRIMSHAW: Yeah, you are.

ANGELA HARTNETT: And those storylines, yeah. It's true.

MARTIN KEMP: Yeah, but they killed me off.

NICK GRIMSHAW: They did kill you off, but that's what you want, I think that's the dream situation.

MARTIN KEMP: I'll tell you what happened was I went in one day and I said, I'm leaving, my time's done, I've done everything I can do. So, I went upstairs, spoke to the boss, I said, 'I've got to go.'

ANGELA HARTNETT: That's funny in itself, I never think actors go in and say that. I think it's the producers or writers are out there going, 'Who are we going to kill of this week?' So you went, oh.

MARTIN KEMP: Yeah, I said, 'My time's up,' I knew it was, because by the time- on EastEnders, it's the sort of show, you realise your time is up when you're going round doing the same story but in a different suit. Do you know what I mean? So, you've said those lines before, and I thought, my time's up, I've got to go. So, I went upstairs, and I told them, and the producer said to me, 'Listen, you've been a big character, you can come back on to the show any time, we'll never kill you off,' you know, we want your character to be alive in case we want you to come back. So anyway, I walk out, and I go back in a few weeks later, they called me upstairs, they said, 'Martin, what are you going to do when you leave EastEnders, where are you going next?' I said, 'Well actually, I got a contract with ITV.' So, I go back in a month later: killed me off. I opened the script, and I look at it: 'Steve Owen gets blown up.'

[Drink pouring sounds]

NICK GRIMSHAW: So we've got to talk about this, because this is one of those stories that I've heard and I don't know if it's just urban legend and an amazing story, that one of yours- or my maybe even your first date with Shirlie, was gate-crashed by...

MARTIN KEMP: By George.

NICK GRIMSHAW: By George Michael.

MARTIN KEMP: Yeah, course it was. I mean-

NICK GRIMSHAW: It's such a ridiculous sentence when you think about it.

ANGELA HARTNETT: But Shirlie was backing singer for Wham! wasn't she?

MARTIN KEMP: Yeah. But you've got to have the whole story, right? The whole story is, Shirlie- the first time I ever saw Shirlie she was on Top of the Pops in Young Guns, and I was absolutely infatuated with her. Two weeks later,

just by chance, I go to this party and she's the other side of the room, so I'm looking at her thinking, oh my goodness, I've got to go over there, and it's, you know, it takes you like an hour or so to get it together. And so as I go over there- I didn't know at that time, but Shirlie used to have posters of me on her bedroom wall as a kid, but I never knew this, right? So I gave my number to Shirlie to call me so that we could go out on a date. So I arranged to go with Shirlie on this date at the Camden Palace, which is now KOKO, and as I'm walking down Camden, and I can see the front of the building, I'm thinking, oh my goodness, no, she's brought a wingman, which is the last thing you need on a date, you know. And it was George, and I spent all evening trying to lose him. All evening.

ANGELA HARTNETT: 'Go and get me some drinks, George.'

MARTIN KEMP: All evening.

NICK GRIMSHAW: Was there any luck, could you get him away, could you bat him off?

MARTIN KEMP: Well, we went down the back staircase at one point, and then he still turned up. But listen, I loved George dearly and I miss him like crazy.

ANGELA HARTNETT: Yeah, I bet.

NICK GRIMSHAW: Did you meet him ever, Ange?

ANGELA HARTNETT: I met him once, he came to York & Albany just to eat, but I was just very giggly and, 'Oh my god that's George Michael.' No because honestly, he was in the music- Spandau, dare I say Duran Duran, that was the era I grew up, you know. You were always my favourite in Spandau Ballet.

NICK GRIMSHAW: She did tell us that earlier.

ANGELA HARTNETT: I was like, Gary? No, Martin! No, but that was- I remember going to see all those different bands, you know, The Police were the ones you start, and then you know, it was just great- it was a great era for music.

MARTIN KEMP: It was a great era.

ANGELA HARTNETT: Absolutely.

MARTIN KEMP: I mean, that was the thing about the eighties, what I write about in the book, you know, is that we were at this turning point, because when I first got into music it was the late seventies, so it was like, punk, and I loved it, I love punk. But it was so basic, you know, there was like, you had drums, guitar, and a singer, and that was your lot, right? Bass guitar. But as we went into the eighties, technology changed so much that we were given this thing that changed the world, which was called a synthesiser. Technology changed so fast during the eighties that it allowed bands to make music that would still sound good today.

NICK GRIMSHAW: Mm, yeah.

MARTIN KEMP: And so, it was such a big difference.

NICK GRIMSHAW: Amazing decade, amazing stories. So, the book's out now, so what's it called again?

MARTIN KEMP: It's called Ticket to the World.

NICK GRIMSHAW: Ticket to the World.

MARTIN KEMP: You know, from that line in True.

ANGELA HARTNETT: Yes, of course, yeah.

MARTIN KEMP: Which I'm not going to sing, 'cause I'm a bit croaky.

NICK GRIMSHAW: No, not right now. He's had cream, he can't perform.

MARTIN KEMP: I'll leave that to Hadley he can sing that for you. I'll get him to record it and I'll play it back to you.

NICK GRIMSHAW: Thank you so much for joining us.

ANGELA HARTNETT: Thank you.

MARTIN KEMP: Not at all, my pleasure.

[*Applause*]

NICK GRIMSHAW: All the recipes and drinks can be found on the Waitrose website at [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes)

ANGELA HARTNETT: Follow Dish from Waitrose wherever you get your podcasts. Tell your friends, tell your family, and why not leave us a review on Spotify and Apple Podcasts.

NICK GRIMSHAW: We can't all have a Michelin-star chef in the kitchen, but you can get some Michelin-star advice. Email questions for Angela to dish@waitrose.co.uk