

Dish: Ep 2, 8 June 2022:
Ted Lasso's Hannah Waddingham, Phil Dunster and a sea bass

Just so you know our podcast may contain the occasional mild swear word or adult theme.

Hello, I'm Angela Hartnett.

And I'm Nick Grimshaw. And this is Dish, our brand new podcast from Waitrose. Big day today, Angela. The day we've all been waiting for. The day that Angela's dreams come true.

Angela Hartnett (AH): I don't know why I'm laughing. It's hysteria.

NG: It's hysteria.

AH: It's hysteria.

Nick Grimshaw (NG): She has TLP, Ted Lasso panic.

AH: I'm very calm. I'm looking red. I'm looking red. I'm looking flushed.

NG: No, you're fine. You're fine. You're fine. So yeah, today we have Phil Dunster and Hannah Waddingham, who- Hannah actually has come straight from the set of Ted Lasso, which is really exciting. So we can get, hopefully, a little bit of goss on the new series, but yeah, I'm excited.

AH: Or maybe the coordinates of where they are filming so tomorrow when I walk the dogs I can just casually walk by.

NG: Yeah.

AH: If you can do that for me, Nick.

NG: A scoop or the coordinates. We should get you a part in it. They do have people pop up in it.

AH: Yeah, I could- no, but I'd be so pathetic. I'd just be standing there, like going...

NG: Oh my god, Jason Sudeikis?

AH: Oh my god.

AH: So on today's menu, we're going to have a fantastic Cocchi Rosa spritz. Then I've got some amazing sea bass and I'm doing a lovely, lovely ragu with tomatoes, butter beans, throwing loads of basil in there. Some parsley. And we've got a chilled red wine, a Fleurie.

So, with the sea bass dish, a little bit of prep. Slice your aubergines ahead. Roast those in a hot tray with nice olive oil for about 15, 20 minutes until they cook.

At the same time, you can be making your butter bean ragu. So, in a pan add your shallots, your garlic, olive oil, cook that down for about five, 10 minutes. So it's nicely cooked without any colour.

Add in your tomatoes, let those break down so they really start to form a stew-like consistency. And then add in your drained butter beans. Basically, warm that all through and then you've got beautiful ragu. And I like to finish it right at the end with loads of fresh herbs and basil, mint, parsley.

Cook your sea bass. Real technique is to slash the skin slightly. Then in a hot pan, nice olive oil. Make sure it's sizzling skin-side down so you get a nice crispy skin for about two minutes. Flip it over for 30 seconds and your sea bass is done.

So, the reason you slash the skin for a sea bass, or any fish with the skin on, is you want a nice crispy skin. So, you put it first in the pan, skin-side down, and it stops the fish tail curling up. Stir through your aubergines through your ragu and then serve your sea bass straight onto your ragu.

Hannah Waddingham (HW): Hello

NG: How are you? Get in here.

HW: This is the greatest perk of our job thus far. I'm not even joking.

NG: Okay, our guests today. Can we have a round of applause please for Phil Dunster and Hannah Waddingham.

Cheers

NG: Hi guys.

HW: Hi.

NG: Welcome.

HW: I am disproportionately excited.

AH: As are we. As are we.

NG: We are dead excited. Did you guys just come straight from set, right? Or Hannah, you did?

HW: I've evidently come straight from set because I'm definitely looking more spraucy than I usually do.

NG: I just presume you look like this at all times.

HW: Absolutely not.

Phil Dunster (PD): She does.

HW: I do not look like this all the time.

PD: And she, and she smells really nice.

HW:: I thought you were just going to go, "and she smells".

NG: And she smells.

PD: Brackets, 'really nice'.

HW: But yes, I have come straight from set. And I was literally like, no, no, no, no, no. Tell them I'll come afterwards. No please tell them I'll come afterwards. I'm not missing this opportunity.

NG: Oh, we're glad that you could make it. Why were you not in work today, Phil?

PD: I just- I just said no.

NG: Not doing it. Not doing it at all.

HW: We don't get to do anything together, ever.

NG: Oh, really?

HW: So, yeah. So this is lovely for us actually.

PD: First time we've ever been in the same room together.

HW: We don't get to do stuff on set, but obviously socially we do.

PD: Yeah, we grab each other when we can talk and just-

HW: Don't talk about the grabbing...

NG: Um, I saw you guys had quite fun night- was it the Emmys?

HW: The what?

NG: The- sorry-

NG: What love?

HW: The Emmys.

NG: Oh yes. Can we get some echo added in post?

HW: The Emmys.

NG: First of all, congratulations on winning an Emmy.

AH: Amazing.

NG: Loads of Emmys that night, Ted Lasso.

HW: Loads of Emmys.

NG: How was the party?

HW: I mean, just odd, it's odd. When you're like normal, silly English people and you go over there and they're all really fancy. You know, it's weird.

NG: It is weird. And it is weird when you do see people off the telly in a room and they look like the people off the telly, but then they might've seen you on the telly and then they go, 'hi'. And you're like, too weird.

PD: Yeah, it's too much. Fourth wall.

HW: Or, they come up and they're going 'oh my God. I love the show'. And you're like, 'you're Michael Douglas'. It's mental. You know me, I'm literally from Wandsworth Common and I'm a complete knob. It's really odd.

NG: It's so weird. Who did you have that night? Did you get to meet anyone that was really famous? Michael Douglas?

HW: Yeah. Michael Douglas. All of them from Schitt's Creek.

NG: Uh huh.

HW: Um, who else?

PD: Jean Smart.

HW: I mean, Jean smart, but Catherine O'Hara for me. I was just like, I didn't know what to say. I literally didn't know what to say to her.

NG: Some people are like too famous to meet in real life.

PD: Yeah. Yeah. I almost- almost to the extent where you, you feel bad for them. Cause you're like, people must just immediately vomit up to you.

AH: Quiver yeah.

HW: It's crazy. And then, you know-

PD: So, we had a lovely time! Apart from that it was great

HW: Do you remember when we all first got there. We were like homing pigeons for each other cause we like 'safety in numbers'. Cause there is all these 'famouses' around, as I call them. And you're just like, oh no, no, no, we just feel safe if we're together.

I got up on the stage and the other side of the stage, Kate Winslet's going 'ahhh' like this. And I was like, I get straight up there and go 'I love you'. Idiot. No decorum or anything at all.

AH: Best speech ever. Best speech.

NG: Aren't you a big, big Angela Hartnett fan?

HW: Ah, yes. Like to the point where I'm a little bit like 'don't make eye-contact'.

AH: Really? I'm sitting down. I might faint. I might have to have a little sip of water.

HW: Getting an email through saying, come and be with you (Nick) for start. Haven't even got on to you yet. I was like, hold on, wait a minute. Both of those people together, I was literally like, somebody got that wrong. Honestly-

AH: They may say that after this podcast.

HW: No but literally, there are times when you're like, I've got a very cool job because it leads to things like this.

NG: I mean when I got the memo that it was- 'so what do I do?' 'And then you just sit and Angela makes you dinner'. I was like 'obviously yes'. Because I can't get in her restaurant, so yes.

HW: I mean imagine how many people- I'm going to have to really watch that I don't sycophantically fan girl.

AH: That's alright. Don't worry. I've already decided I'm leaving my husband for you.

NG: Oh, quite the start. Wow.

PD: Where do we go from there?

HW: You two just talk amongst yourself.

NG: Oh, we'll just leave shall we, Phil?

PD: Yeah great.

NG: Yeah, we'll just go off.

PD: This is the real story here.

NG: Yeah, we'll go and get highlights.

PD: How many of these have you guys had? What's in yours? What are you having?

AH: Yes, what have you made us here? Come on.

NG: Oh Phil.

PD: Bring the segway bell.

NG: Phil's actually a producer on this podcast. We have made a cocchi rosa which is like an Italian, um, I hate saying this word, aperitif. I don't know why. And, uh, tonic water and some basil and strawberry, but that's good isn't it?

HW: I was actually wondering if, speaking the bit of Italian that I do, it may be a cocchi rosa but that just sounds so wrong.

AH: Cocchi is probably right.

NG: I have to talk about something that I read today when I was doing my Phil and Hannah research. I've never mentioned this to you, but I really like this. On your... it's all in one sentence on your Wikipedia, Hannah. It says "Hannah has starred on Broadway, Les Mis and Benidorm". And I love that so much.

PD: Keeping it real. One sentence.

HW: That's a cross-section of my personality right there.

PD: So, say it again.

NG: On Broadway, Les Mis and Benidorm.

PD: Um, they're both sort of a big street, like.

NG: I love it.

HW: Ridiculous.

AH: We're going to chat forever, I feel. So I'm going to feed.

NG: : So excited.

HW: God, I genuinely would have paid for this.

AH: We'll charge you at the end, Hannah.

NG: No, literally. You actually will be. But no, it's been mad doing this with Angela because, well, I, I love Angela and had met her once before, and then when I met her, I was like, she's so funny. And then plus the food. Do you know what I mean?

HW: I genuinely- honestly, I'm such a fan girl. I can't actually cope when you even say my name, I'm a bit like-

AH: Well, you see, this is where I'm getting fan girly. Like if you need a chef on set, you know...just putting it out there. Just one meal.

NG: Wait, wait, wait, wait. So you're doing series three now. How many more episodes? How many more days filming have we got?

PD: : Plenty.

HW: Got to make it a lot more now. Oh my god.

PD: Can't we get her on?

HW: We're shooting through to the middle of August.

PD: Yep.

AH: Nick we need a date in the diary.

HW: Oh my God. I'm telling you, Jason Sudeikis would be all over that. Cause he's a, he's a big foodie himself.

NG: I think- would you actually be up for that Angela?

AH: I would absolutely be up for that.

NG: Would you go down and cook for the crew?

AH: Without sounding like a total stalker Phil, you look amazing in Ted Lasso, you look fit, you look healthy, you know, what are you eating on set? Because we eat this nicely but we're also picking rubbish all day as well.

PD: Yeah. It's so hard because there's a lot of downtime where you're just knocking about and-

HW: Basically, paid to wait.

PD: Yeah. And to be fair, they're good on this, where it's not all like crap. It's not all just a bunch of chocolate. But it's, but it's like, well it's like fancy sweet food.

HW: Can I just say, him and Brett Goldstein are a little bit- you are a little bit 'my body's a temple' -a little bit because you have to be. Because you have to look like-

NG: Like a footballer.

HW: Yeah, sorry, like a footballer.

NG: Fit and totty. Or an athlete that he plays. But do you really have to like, make sure that going into Ted Lasso now. Better get them press ups ready.

PD: That's it? Yeah. I just think about-

NG: I don't know. I've never done it.

PD: Just mapping out my press-ups. Some squats. I've got to think about weights.

NG: Yeah. Would you have to take it- I mean if you're playing a footballer do you have to train like a footballer?

PD: Yeah. And it's, and it's, it's not just like, sort of going to the gym and doing, you know, like, uh, meathead sort of picking up heavy things and putting them back down again, you got sort of think- cause they're kind of leaner and they-

HW: Lean and defined. Oh dear.

PD: Yeah. She's getting hot. She's getting hot.

HW: I never get a chance to do any scenes with this lot. They probably do that on purpose.

NG: Yeah, it's a legal issue.

HW: Inappropriate.

PD: But Brett Goldstein, who plays Roy Kent. Um, you see, in first season, you see him taking his kit off a lot, which is- which I think genuinely is probably about 50% of the viewership is people...The DMs he gets off of that is, oh my God, exceptional.

NG: I know a lot of people that fancy him, actually.

PD: Yeah of course.

HW: He doesn't disappoint in the flesh.

NG: I think everyone I know fancies someone from the Ted Lasso cast.

HW: Come on!

NG: I think they really do. Angela? Like everyone you know fancies someone from Ted Lasso. Over the past few years, they've been like I'm obsessed with such and such from Ted Lasso.

HW: What a thrill.

PD: Great.

NG: Do people ever say, what do I know you from? I've had that and then I'm like,

HW: No, they don't say that to you?

PD: What do you say?

NG: Yeah they do. And it's embarrassing in the supermarket or something because I don't mind that bit, but the worst bit is I don't want someone to overhear and be like why is Nick Grimshaw listing his CV to someone in Waitrose.

Well, I've done radio and then I was in that and then I was – did you watch XFactor. No you didn't watch XFactor. Did you watch that? Oh is that out? No. You didn't watch that.

HW: I know you end up listing your CV.

NG: Yeah.

HW: I get to the point where I'm like, well, I don't know. What do you watch? You know...

PD: Benidorm?

HW: I can't believe people ever say that to you.

NG: I swear to God. Yeah, they do. And I have to list my CV and they're like, no, I'm not seeing any of that. And I'm like, ok bye then. I had one the other day when someone stopped me and went are you Ross Kemp?

PD: Wow.

NG: I was like I swear on my mother's life. On my mother's life. I was like... Ross Kemp? The bald man?

HW: Not even Roman Kemp?

NG: Yeah, I think they maybe thought radio, Roman Kemp confused with Ross Kemp.

PD: Very generous of you.

NG: Yeah. And it was really amazing, I was like... Ross Kemp.

HW: I mean... Doppelganger.

NG: You're listening to Dish with Angela Harnett and Ross Kemp. Yeah, quite close.

NG: Talk to me about your auditions because I always, I'm always am interested in, in actors going for auditions because you never know. And then when you get the part you're signed up and then it might be rubbish. So do you have any idea when your-

HW: That's the fear with American things.

HG: Oh really you just don't..

HW: What if you sign up for all these years, and then it's an absolute shocker?

NG: How do you know. You don't?

HW: I don't even know your audition story Phillip.

PD: I went in and originally auditioned. So, the part that basically for those who haven't seen it, there are two footballers who are very different from one another. The part that I played, Jamie Tartt.

NG: Great footballer name by the way. Yeah, absolutely.

PD: He did ask, he was like, there was like- it's Daniel Rogers or Jamie Tartt. And I was like, ahh, it's got to be Jamie Tartt.

NG: It's got to be the Tartt.

PD: It's got to be the Tartt.

PD: Yeah. By name, by nature. Um, and he was- initially it was like a Hispanic sort of part and me doing that is, you know, fairly problematic, I think.

HW: And even though there was Danny Rojas, there was that as well?

PD: So he was, he was originally Danny Rojas, but like very different sort of- Danny Rojas is very, very sweet character, very like, you know, joie de vivre and, uh, they basically didn't really know what they're looking for to begin with. They were like, we're not going to go your way. We're going to go somewhere else.

HW: God, I've heard that so many times.

PD: And then a few months later they said-

NG: Is that what they say? We're not going to go your way?

NG: That means you're not doing it.

HW: Basically you're not doing it.

HW: Ohhh – the food's arrived.

PD: Uh, I got the part later on and it was great.

NG: Okay, I'm going to take a picture of this for-

HW: God, I'm so annoyed. I didn't bring my phone in.

PD: This is the real deal, this here. This is the most delicious thing.

NG: Oh yeah.

PD: Look at you. You're blushing. Hannah.

HW: Because I'm overwhelmed.

NG: I love that Hannah and Angela, both mega fans of each other.

PD: But seriously, I was there at the Emmys and she wasn't like this with anyone.

NG: So Angela, what are we having to eat?

AH: So this is a great dish inspired from one of the Waitrose dishes. I've slightly tweaked it. Add lovely loads of fresh herbs in there. And I love with fish just that squeeze of lemon, but if you want to see it, it's butter bean tomato ragu roasted sea bass.

https://www.waitrose.com/home/recipes/recipe_directory/s/seabass-with-tomatoandbutterbeanragout.html

PD: And it's very nice.

HW: Literally melts down your throat. Oh my lord alive. For God's sake, woman. That is so tasty.

AH: Bon appetite.

PD: What, what is the secret to like ragu? Cause you'll know that my famous dish is ragu. That's the one I do at home. But like, cause it's, it's just about, it's not many ingredients in that. What makes a ragu a ragu?

AH: Um, the best way- the ragu I suppose the base of the sauce so it's quite thick. A good meat ragu is slow and long. The longer you cook it, the better it's going to be. And then great quality meat. They're the two things you need.

PD: Because I, I tried to make, I started making ragu with like fake meat with soy mince and it's not as good.

AH: Okay. Yeah. But then, you know, what you can do is make, excuse me, a vegetable ragu.

PD: Okay. Yeah.

AH: Like this. So, and then your tomatoes, your sort of base and then you can put courgettes in there. Aubergines. We put aubergines in this one. Just sort of anything that will stew down, but won't mush. You know, so yeah.

NG: You don't want mush.

AH: Celery could go in there. Fennel.

HW: If I put all this in a pan, it would a hundred percent not taste like this.

PD: We're doing your house next week.

HW: So not.

NG: It's always so simple and always so delicious what Angela does.

AH: That's very kind all of you.

HW: Oh my lord.

NG: We are having a Fleurie, which is paired with this and it's chilled. So we're having a chilled little Beaujolais moment.

HW: So tell me about the whole red chilled thing because I'm such a dick basically about wine. I don't, I don't understand. I thought red was never chilled.

AH: No certain ones like a Fleurie, Beaujolais, young wines are great chilled. I quite like red wine a bit colder actually.

HW: But what are the ones are- I can't believe I'm asking you a question. What are the reds that need to breathe in the room and do their thing.

AH: Oh like the big, big Burgundies, the Bordeauxs. All the big, heavy, old wines.

HW: I throw a great dinner party. But it's, if I could, I always have this problem with the whole time it takes to make things versus how long it takes to eat it.

AH: Right? Yeah.

HW: And also, my other half is literally beside himself that I'm here with you. Um, because he's, you know, director of food and beverage and is very much a foodie himself and is Italian and makes proper poor food from Calabria and is a beautiful cook. So, I don't bother.

AH: Oh right.

HG: You know, uh, Well, if you've got that in the house you don't need to.

HW: So, I just watch what I like to call cookery porn, which is you.

AH: Excellent.

HW: So there.

NG: So, you're actually starting in your own porno.

HW: Yes, I am.

NG: Do you cook, Phil? You do ragu.

PD: I do a ragu and I do an omelette and that's probably it.

HW: Is the omelette epic. Is it a good omelette?

PD: So I appreciate what you're doing here, but you know, you can, there's only so many ways you can skin an omelette. I think it's, um, it's like, it's, you know, it's Spanish omelette is probably as far as we go.

NG: It's good though.

PD: You know, it's comfort food, but no.

NG: Do you have an omelette for your tea?

PD: Yeah.

NG: I love an omelette at tea. It makes me feel like I'm dead European.

AH: You are dead European.

All: Cheers. Cheers everybody. Cheers.

PD: It's nonsense what I put together, but like, it's like some like smoked salmon and just a hunk of cheese.

AH: Smoked salmon wrapped around the hunk of cheese. Like a pineapple and cheese.

NG: I call that fridge tapas. You know where you're just like freestyling.

PD: That's it.

NG: I like that Brett Goldstein said that he likes to be called: Emmy award-winning Brett Goldstein.

HW: I think he was probably being a bit of a knobhead when he said that

NG: No I think he was actually being very serious. Because Hannah actually said that that's how she'd like to be referred.

PD: Cause I think that he was saying that he liked to be called Emmy nominee because the disappointment of him, this was before he then went on to win. So, you know, maybe the joke has a shelf-life, but the disappointment that people would feel in him, if he didn't win, you know- whilst he's a nominee...It's, you know, it's boundless. And then when he doesn't win it, his parents could be as disappointed as they were before.

Meera (Producer): I think he said, because then if I get hit by a bus tomorrow, everyone will feel more sorry for me.

NG: Thank you, producer Meera. Producer and of course, official Brett Goldstein correspondent.

PD: Love that.

HW: It sounds better. Emmy nominee.

HW: There you go.

NG: It does work.

HW: Both of us were quite taken with that for a while.

NG: Catchy. Very catchy. So, it sounds like you guys enjoy being on this show together and it looks like so much fun.

HW: It's a bit nauseating actually.

NG: Is it actually. I bet being around them all the time.

HW: No, no, we're, we're nauseatingly happy.

NG: Oh you're nauseatingly happy. Oh I just thought you were saying you- oh ok. No, fair. Very honest.

HW: No, we literally, like I described it once is I'd happily be stuck in a lift with any of them.

NG: That's lovely.

HW: Yeah, we're really happy bunch of campers, aren't we? But I do think that comes from Jason Sudeikis because he, of course, he comes from Saturday Night Live where you are a company of players and on this you don't feel that starry stardom of Ted Lasso. He is the first one to shine the old light on other characters. So, you all kind of want to meet him there. And, uh, it completely feels like a company sport. Doesn't it?

PD: That's totally, that's totally right. And I think it feels also like there's the foundation that Joe Kelly, who Joe Kelly and Brandon Hunt and Jason Sudeikis, who are all creators on the show, they have a, they know, they know sort of in their bones, what's going on with the show. And then they sort of give you your eight bars of jazz solo just to sort of do what you want, but you always know that you're going to come back round. And I think it is, I think it probably is. It comes down from the top where Jason is a really good delegator. He's like he gets people on and- I'm sure that, you know, as you guys will have on this where, you know, the show is at its best when you can trust people just to do their job.

PD: Yeah, yeah, yeah. I know what I'm doing and I know that you know what you're doing. Yeah.

AH: Yeah, he strikes you it's someone like that. And in his speech when he, you know, you know-

HW: He can't help but throw it out to everyone else.

AH: Even talking about the coach and his teachers and, you know, it was very much about all these people who inspired them. It wasn't all about Saturday Night Live. It wasn't all about Ted Lasso. It was all about, this is how I've got to this point. So, you feel he's quite a generous sort of, you know, person like that.

HW: Yeah, he is. I mean that first season, of course it is about Ted, but the way he shines the light elsewhere. Because those of us who, I mean, well, all of us, none of us were as established as him. He fully did that. You know, he found people that weren't famous, famous people, and he just found who he absolutely wanted for those roles and was not going to be turned on the subject. That's what I found in my meeting. And I don't, I don't mind saying it. There was a question from the bigwigs, you know, is she well-known enough?

He was like, I don't care whether she's well known enough. She is how I see her, how I hear her and that's the end of it.

AH: She's Rebecca.

HW: Yeah. But you feel it from him all the time. And when we're all together in a scene, honestly, it's like a load of people fangirling all over each other and I have to slightly remember to talk. Because I'm literally going, like just watching. This one (Phil). I am... if you look on social media, I am like the Phil Dunster fangirl.

AH: You are. I will vouch for that.

HW: Oh no, busted!

NG: But what a great character to play, like the footballer. Like the name alone, Jamie Tartt. It's so fab to play, right?

PD: It is. And, and I love football and I've always loved football and like-

HW: Arguably the best footballer in our show.

NG: I was going to say, I didn't want, that sounded like a lie, but when you watch your bits are actually good.

HW: They're all him though. They're not a body double.

AH: You score don't you? You do score.

PD: There was one. I mean, I'm not a genuinely, that was. It was a total fluke this one. Because I was like, no, no, no, no, no, no, no, no. But like it was forty yards out and there was, there's a, there's a particular goal- a free kick that we were trying to emulate, which is there's a, uh, Cristiano Ronaldo in the semifinal of the champions league basically did a Cristiano Ronaldo. Where he was just like, I'm just going to score. He sort of put the cheat codes on and he was like, I'm just going to score. And he scored this ridiculous free kick. That he did this special type of kick called a knuckle ball where the ball just weirdly moves in the air and it's, you know, rockets on. And I was like, I want to do that. That would be great. Uh, and so we're in the 15th take and it had just gone, boom, boom, boom.

HW: They don't need to know that bit.

PD: The people by the wall were getting hit. And they were like, okay, well, look. Just, just, we'll give you one more go, just hit it. And if it, if it doesn't work, then we'll just do CGI. We're sort of like put the ball in, in post-production. We'll just imagine that there's a ball- sort of computer generate it. And it's the most galling thing when you're like, when you love football and you want to get it right.

AH: Of course. You want to do it.

PD: Yeah. And then, like I said, there's nothing better for them to do than to say we're going to put it in post. So, I just sort of like put my head down and just like, absolutely caned it and it made me look great.

HW: Yeah. I mean, absolutely ridiculous. And all of our footballer guys, whether they're like the supporting artists or the main cast, they're all, they would all say the same.

NG: That they're big fans of Phil's footy, yeah.

NG: Yeah. Yeah. Yeah, yeah. Yeah. Cause I don't love football. Like I love everything around football.

HW: Neither do I.

NG: I love like everyone getting together. I love like a common ground to chat. I love when like the World Cup's on and you can get in a cab and just chat to a stranger-

HW: Social football.

NG: Love everyone going to the pub and taking their tops off. I love when everyone gets water cannoned. I love all that. But the actual game I struggle with.

AH: Much like Ted in-(laughter)

HW: You and I we're literally like the après ski of football.

NG: But watching Ted Lasso made me be like, maybe next season when it starts, I'll get into it. It did make me want to actually start like football, but I do say this every year. But are you not a fan of football at all, Hannah?

HW: I'm like you. I want to see the very, very best players being fabulous. Quite quickly. I've got no time for nil. Nil-nil. I want someone to go. Wow. Kapow. Like the first five minutes.

NG: I'd like it condensed to 30 minutes.

HW: What's wrong with that?

NG: 90 minutes!

HW: What's wrong with you. No, no, no, no, no.

NG: Nobody's got time for that.

HW: But I do like penalty shootouts when it all gets a bit 'oh oh oh'. I love all of that.

PD: Ian Wright is in it. And, of course, Arsenal legend. And there's a bit just before that game. He was, uh, he, it was in the script that he says, um, you know, it's gonna be a tough game for Richmond because Tottenham are a great side. And he was like, I can't say it. I'm just not going to say it.

NG: Amazing

PD: I'm sorry. And he was really lovely. He was just like, you're going to have to change it because I can't say that.

NG: It's just acting, Ian.

PD: Yeah man. But he was like, I can't go back to north London if I said that.

AH: Phil, this is what I do. I don't do puddings at home because I, you know, I do a main and I'll do nibbles. You know, I will do crisps as a canapé. Um, but I can't be bothered to do the pudding. So I always do a great cheese board. So this is a Waitrose raspberry and rosé wine tart. And I've cut some lovely strawberries, a little bit of icing sugar just to put on top. To jazz it up. Faking it as my own.

NG: It's good. Cause I always think when I have a dinner party, I'll just do a starter, a main and a dessert. And then, I can never be bothered to do the dessert, but a tart looks like you've made it.

AH: Yeah, it does.

HW: Yeah. Because it's not too dramatic. And you can jazz it up.

PD: Not too arrogant.

NG: It's not too arrogant. That does look homemade. You just don't mention it. Yeah.

PD: It tastes real good. There's a of love in there.

HW: That's why I'm a fan of an Eton mess because you just put a load of- as long as you you've bought it somewhere lovely, like Waitrose.

AH: Very good.

HW: But it's true. If you've got good ingredients, you can smooch it all together and-

NG: And no one will ask. The worst is when you do all day cooking- this is probably bad to talk about on a cooking podcast. But you do it all day and then everyone just eats it and they're like, 'yeah that was alright'.

HW: Yeah, it is.

PD: Time taken versus time of eating.

NG: Yeah, it's a bit of a con isn't it.

PD: It's weird. It's weird.

HW: That's why you have to have the passion.

AH: Yeah, you've got to want to do it. And also to have a go at them. I remember one Christmas I'd made for 20 of our family, 25. They're all there eating. And, then my cousin's wife, so she's married into the family, she's not even blood at this stage.

All: (Laughter)

HW: Awkward.

AH: And she makes this. She makes these Florentine biscuits. And she's one of these people. They're both annoying. They're lovely but annoying. For Christmas they make presents. You know what I mean? I mean who the hell has the time to make presents.

HW: I automatically hate them.

AH: So she's made these Florentine biscuits and my mum and my brother would go, oh these are lovely Angela. Have you tried these, Angela? You should get this recipe. And I said, are you lot kidding me here? I have just cooked Christmas lunch, made the fresh pasta course for 20 of you. And you're telling me about a bloody Florentine biscuit. So, I exploded and walked off in a huff. And my mum goes, well you're a very good cook as well, but these are very nice, Angela.

All: (Laughter)

PD: Well, has she got a podcast now?

AH: No.

NG: No.

AH: Emma, I love you.

NG: She does sound like a good guest. Should we have her on?

AH: She'll bring a present. She'll do it. Em, I love you Em. I love you.

NG: Phil and Hannah, thank you so much for joining us. We've had the best time thank you so much.

NG: All of the dishes and drinks covered on this show can be found on the Waitrose website at [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes)

NG: Food waste is a serious issue. We hate it. So we want to make sure that no food in the Dish kitchen is wasted. Any leftovers, if there are any, are parcelled up for our guests to take home or eaten by our wonderful crew.

AH: Subscribe to Dish from Waitrose, wherever you listen to your podcasts so you don't miss an episode.

NG: And make sure you leave us a review on Spotify and Apple Podcasts because we very needy and it helps people find the show too.