

Dish: Ep 1, 8 June 2022

The starter with Nick, Angela and a risotto

Length: 13:10 minutes

TIMECODE	DIALOGUE
[00:00:02]	Nick Grimshaw Hello. I'm Nick Grimshaw.
[00:00:04]	Angela Hartnett And I'm Angela Hartnett, Michelin Star chef.
[00:00:06]	Nick Grimshaw And welcome to our brand new podcast.
[00:00:09]	Angela Hartnett In this series, we've invited some famous faces round for a meal.
[00:00:13]	Nick Grimshaw Obviously, Angela will be doing the cooking and I'm going to be doing the, sort of sous chef-ing and creating the drinks menu.
[00:00:21]	Angela Hartnett We can guarantee good food and plenty of laughs.
[00:00:24]	Nick Grimshaw Before we get the guests round though, we are going to have our first dinner date together, just me and Angela.
[00:00:30]	Angela Hartnett So pull up a chair and pour yourself a glass of Merlot.
[00:00:33]	Nick Grimshaw Or a brew. This is Dish from Waitrose.
[00:00:43]	Angela Hartnett So today I'm going to make a pea and pancetta risotto, finished with a touch of lemon and parmesan. So peas are just coming into season, really delicious and fresh and lovely. A risotto generally takes 20 minutes to cook, so from start to finish, once you put the rice in. So what we're doing now is our little soffrito base, which is just onion and garlic, and we're really cooking that so it's nice and soft without any colour. Then we're going to add our rice, add our white wine. And once we've done that, then we'll start adding our pancetta and peas to really get the flavour through the risotto.
[00:01:19]	Angela Hartnett So I'm going to add quite a bit of pancetta because I think that's the sort of flavour to it. I'm just going to literally slice it, don't worry about the fat, because that's where all the flavour is. Pea and pork, you know, it's a really lovely combination. So that's going to go in now and that will start to break up as it cooks. I'm going to add my risotto and I sort of do about a handful per person. I don't make it too prescriptive. And normally when I'm making risotto, I would now add butter to it, to just toast the rice for about 2 or 3 minutes. But because we've got all that lovely fat from the pancetta, you really don't need to add any butter

	at this stage. So, add a little glass of wine to your risotto. And then you basically want that to reduce so that you evaporate all the alcohol off if you like, but then you've got that lovely flavour of the wine coming through alrighty. Don't overwet the risotto, just add enough. And then literally you hear now the stocks being added because the sound's gone down. Now it's starting to come up again. It's going to sort of absorb all that liquid into the risotto.
[00:02:50]	Nick Grimshaw So I have made us a Bramble. This is gin, freshly squeezed lemon juice. So it's quite citrusy. And then some sugar syrup with some Chambord, which is like that black raspberry liqueur.
[00:03:06]	Angela Hartnett Yeah.
[00:03:07]	Nick Grimshaw There's some blackberries in it as well.
[00:03:08]	Angela Hartnett Yeah.
[00:03:09]	Nick Grimshaw Do you like that?
[00:03:10]	Angela Hartnett I do like it actually. You know why I like it? It's not sweet, because one of the reasons I hate cocktails is I find them too sweet.
[00:03:15]	Nick Grimshaw Same.
[00:03:16]	Angela Hartnett And I like the citrusness of it.
[00:03:18]	Nick Grimshaw Mm hmm.
[00:03:19]	Angela Hartnett What I do think, is this is dangerous because it's very drinkable.
[00:03:23]	Nick Grimshaw Yes.
[00:03:23]	Angela Hartnett I feel that you could just be here on a summer night and drink like two or three of these.
[00:03:28]	Nick Grimshaw And then next day you're calling Murano. I've got food poisoning!
[00:03:35]	Nick Grimshaw So I'm going to be making the cocktails...
[00:03:36]	Angela Hartnett Yeah.
[00:03:37]	Nick Grimshaw On this podcast. And you are going to be doing the cooking.
[00:03:40]	Angela Hartnett The cooking. Aye.

[00:03:42]	Nick Grimshaw I'm dead excited that we're doing this because I've been asked to do like podcasts before.
[00:03:48]	Angela Hartnett This is your first podcast?
[00:03:49]	Nick Grimshaw First podcast. And I've asked to do them before where it's been like a theme, or...
[00:03:53]	Angela Hartnett Right.
[00:03:53]	Nick Grimshaw Like there's like a game or like a hook and I don't know, I never really wanted to do them, but I really wanted to do this because it's I thought it's all the things that I love doing.
[00:04:03]	Angela Hartnett You like. Yeah.
[00:04:04]	Nick Grimshaw And I'm good at.
[00:04:04]	Angela Hartnett Yeah.
[00:04:05]	Nick Grimshaw So eating, drinking.
[00:04:06]	Angela Hartnett And chatting.
[00:04:07]	Nick Grimshaw And chatting.
[00:04:08]	Angela Hartnett Not necessarily in that order.
[00:04:12]	Nick Grimshaw No, not in that order.
[00:04:13]	Angela Hartnett Yeah yeah yeah.
[00:04:13]	Nick Grimshaw All right, let's eat, because I'm genuinely starving.
[00:04:18]	Nick Grimshaw So what is it? What have we got?
[00:04:19]	Angela Hartnett So we've got pea and pancetta finished with lemon and parmesan.
[00:04:24]	Nick Grimshaw Wow. Now that...
[00:04:26]	Angela Hartnett Bon appetit.
[00:04:26]	Nick Grimshaw Smells so good. Every time I go to a good restaurant, I'm always like, what is that delicious flavour? And I'm like...
[00:04:32]	Angela Hartnett And then it's butter.

[00:04:34]	Nick Grimshaw It is butter.
[00:04:35]	Angela Hartnett No, it is.
[00:04:35]	Nick Grimshaw You can't beat it. Do you eat anything? Is there anything that you're fussy about that you don't like?
[00:04:41]	Angela Hartnett Don't like coriander.
[00:04:42]	Nick Grimshaw Do you not?
[00:04:44]	Angela Hartnett That's one thing, don't like coriander. I eat any sort of type of food, I'll try anything once. But I don't, yeah, I find it too perfume-y, too soapy. I will eat it, but it's not, I wouldn't necessarily go loads on it like all the time.
[00:04:59]	Nick Grimshaw Yeah I love it.
[00:05:01]	Angela Hartnett People love it yeah. I know friends who love it, will literally eat it like bunches.
[00:05:03]	Nick Grimshaw I love it. I love it on my eggs in the morning or if you do like baked eggs. I love it on that.
[00:05:08]	Angela Hartnett Apparently you're smarter than me.
[00:05:10]	Nick Grimshaw Why?
[00:05:10]	Angela Hartnett Because that's what The New York Times said. Basically, there's something in the brain that people who love coriander are smarter than people who don't...
[00:05:17]	Nick Grimshaw I knew it.
[00:05:20]	Nick Grimshaw How's day one with Gordon Ramsay. What was that like? Cause famously.
[00:05:23]	Angela Hartnett Yeah.
[00:05:24]	Nick Grimshaw You know. Tricky fish.
[00:05:26]	Angela Hartnett Yes, yeah, very tricky fish. He used to call me Dizzy Lizzy.
[00:05:28]	Nick Grimshaw Did he?
[00:05:30]	Angela Hartnett Yeah.
[00:05:31]	Nick Grimshaw Who's Lizzy?

[00:05:31]	Angela Hartnett No idea. I think it was just because I...
[00:05:36]	Nick Grimshaw Angela, it's tough to rhyme with Angela.
[00:05:36]	Angela Hartnett Yeah, yeah, yeah.
[00:05:37]	Angela Hartnett The first day I knocked into him, I remember knocking into him, you know, when you have your funny bone. And I literally just smashed into him. And the expletives! But then he realised it was this girl in his kitchen that he couldn't... So he was like quite calm. My worst day ever was, because I started in the pastry, was Damian, who was the pastry chef at the time. I managed to make this like, you know, when you have a sweet tart, like an apple tart or something, you make this sweet pastry and you need the butter soft. And I had it hard in this machine and I put it in the machine, didn't put cloth on like covered the whole of the pastry section. And all you heard Gordon going was look, look what she's doing, look what Dizzy's doing, look what she's doing. And Damian was like, what the hell? And as I'm cleaning down in my panic, I switched the freezer off. So then I start melting the ice creams for lunch, you know, everything. And Damian, I remember sitting down... He was like this at the end. I mean, you just you basically expletive, expletive, everything today.
[00:06:32]	Nick Grimshaw I imagine Gordon loved that.
[00:06:35]	Angela Hartnett Oh my God, it was just like, what the hell? But there was a great one. He'd basically when he loses his patience, he told me to basically, you know, get out of the kitchen, blah, blah, blah. You're not helping with this. I'm going to make all these terrines. You're not allowed to help. Never touch a terrine again in your life.
[00:06:51]	Nick Grimshaw You'll never touch a terrine again in your life. What a threat.
[00:06:55]	Angela Hartnett At the end of service. He had this camera crew in and and he starts making them again. He says, Angela, get me everything. And thinking I'd walk off. But because there's a camera crew, that's why we got on because I was cheeky. I just stood there and started helping him. And under his breath he's basically going, go away, go away and I'm going, yes Gordon, yes Gordon. He goes you're not supposed to be helping. And I said I know Gordon, I know Gordon... Because there was a crew there I thought oh, he's not going to really scream and shout at a girl in front of these people.
[00:07:22]	Angela Hartnett How was Simon Cowell X Factor? Was he your Gordon-esque type? I imagine he's polite, isn't he?

[00:07:28]	Nick Grimshaw He is. I mean, I think he had the rep of being scary, like Gordon Ramsay.
[00:07:33]	Angela Hartnett Yeah. Yeah.
[00:07:35]	Nick Grimshaw But he's not really scary. He, I just don't think you'd seen anyone on the telly when everyone was shocked by Simon Cowell.
[00:07:42]	Angela Hartnett Yeah yeah yeah.
[00:07:43]	Nick Grimshaw At just being like, you're not very good.
[00:07:44]	Angela Hartnett Yeah, yeah, yeah, sure.
[00:07:45]	Nick Grimshaw And I never thought he said anything mean. He weren't, like, Gordon being like...
[00:07:49]	Angela Hartnett No yeah, yeah, yeah.
[00:07:50]	Nick Grimshaw Off out of here.
[00:07:50]	Angela Hartnett Yeah.
[00:07:51]	Nick Grimshaw He'd just be like, it's not going to happen.
00:07:52]	Angela Hartnett [Yeah you're not good.
[00:07:53]	Nick Grimshaw But I think his delivery made it sound so much worse. So dead! Like, darling, it's not going to happen. Forget it. We went to his house and it was like, going to judges houses in X Factor, like, it really looked like that. Like, it's all black and white and.
[00:08:11]	Angela Hartnett Oh, my God.
[00:08:12]	Nick Grimshaw You had, we had dinner outside, and it was on water surrounded by fire.
[00:08:17]	Angela Hartnett Oh, my God.
[00:08:19]	Nick Grimshaw Like on judges houses. I was like oh that's not a set!
[00:08:22]	Angela Hartnett No!
[00:08:25]	Nick Grimshaw That's your house! Yeah, but you know what made me really like him?
[00:08:27]	Angela Hartnett Yeah.

[00:08:28]	Nick Grimshaw Was he loved, he introduced me to a snack that I had previously avoided all my life and I always thought I didn't like. And he got me onto it, which was a beef flavoured Hula-Hoop.
[00:08:41]	Angela Hartnett Right, beef Hula-Hoop, I'll give it a whirl then...
[00:08:43]	Nick Grimshaw So whenever think of him, I think of beef Hula-Hoops. And I like the idea of him eating Hula-Hoops like popping them on his fingers.
[00:08:51]	Angela Hartnett Yeah, everyone eats Hula-Hoops like that! It's the best thing, I love it.
[00:09:00]	Nick Grimshaw Do you ever get celebrities in the restaurant who, like, want to come backstage and meet you. And see an oven. Because you do see pictures every now and then, of like a celebrity with all the staff in the kitchen and I'm like, who initiates that? Does the celebrity say, I'll go backstage.
[00:09:19]	Angela Hartnett No, that's the kitchen. I mean, we did one time, Gordon came in and of course the chefs...
[00:09:23]	Nick Grimshaw Gordon.
[00:09:23]	Angela Hartnett Gordon? Yeah. Gordon who, Gordon Ramsay. The chefs are always going to want to have a picture with him. So he came in the kitchen. But no, it would be if we ask them to come in.
[00:09:31]	Nick Grimshaw Right so have you asked anyone to come in?
[00:09:33]	Angela Hartnett We haven't. Because I'm really respectful of that. I mean, one time who did come in was we did ask Ricky Gervais.
[00:09:40]	Nick Grimshaw Yeah.
[00:09:40]	Angela Hartnett He came in and he was brilliant about it and he was super cool about it. But no, the most famous famous is Sir Michael Caine. He was... You know, when they're an absolute legend of a movie star, you know, I've seen him quite a few times, to a few restaurants and he'll always get up and stand up and go hi Angela, how are you? Which, you know, it's such a gentleman. And he came to the second night of Murano and I think I did end up comping his dinner because it was like gridlock in the kitchen. We couldn't get the food out quick enough and it was so slow. I think I comped four tables that night, it was just one of the worst. So I went and apologised. I said I'm so sorry. He goes I sensed Ang something weren't right in the kitchen, I sensed that.
[00:10:23]	Nick Grimshaw I love him calling you Ang. I sensed that Ang.

[00:10:29]	Angela Hartnett So where Murano is situated, you'll appreciate this, it's opposite Little House, which is Soho House so loads of celebrities hang out there. And then we're also got the Saudi Embassy behind us. So every day there's security circling our restaurant and people do walk in and go, what is that for? And will go, that's Angela's personal security. Two guys walking around with machine guns and it's all for me. But occasionally you do get, you know, celebrities over the road at Little House. And one time Harrison Ford was there. And he obviously, sensed we were a restaurant, we saw him come out, look at the menu. And then he walked in we think oh my God he's going to book. And he sort of asked about, he asked about takeaway and, you know, and they all sort of went uhh and I said yes of course we'll do takeaway. What would you like, what would you like? So we made him a takeaway meal, gave it to him, he took it home with him.
[00:11:20]	Nick Grimshaw Did, what did you have, did you have like...
[00:11:21]	Angela Hartnett We had, we rustled up. No, what we did was we have, we have loads of plastic containers in the kitchen cause you reuse them so we just packed it all nicely in plastic containers, labelled it and put it in a nice bag and sent it off with him.
[00:11:33]	Nick Grimshaw So would you do takeaway for anyone?
[00:11:36]	Angela Hartnett Certain people.
[00:11:37]	Nick Grimshaw Can we play a game of who, who would get takeaway?
[00:11:41]	Angela Hartnett Go on then.
[00:11:42]	Nick Grimshaw Cher.
[00:11:43]	Angela Hartnett Yes.
[00:11:43]	Nick Grimshaw Claudia Winkleman.
[00:11:45]	Angela Hartnett Oh, definitely.
[00:11:46]	Nick Grimshaw Sting.
[00:11:47]	Angela Hartnett Yes Sting, but I think he would be vegan won't he?
[00:11:49]	Nick Grimshaw I think Sting would be tricky.
[00:11:51]	Angela Hartnett He'll give me allergies I reckon Sting. He'd give you a list of what he can have in the takeaway and what he can't.

[00:11:56]	Nick Grimshaw Coleen Rooney.
[00:11:59]	Angela Hartnett Yeah.
[00:12:00]	Nick Grimshaw Give us a takeaway Ang!
[00:12:01]	Angela Hartnett Well, no, probably not because you know she's yeah, she's married to a ex-Man United player isn't she? And I'm Arsenal so I'd have to say no to that.
[00:12:12]	Nick Grimshaw Our first guests on Dish you can go listen to right now are the cast of Ted Lasso. So Hannah Waddingham and Phil Dunster, who play Rebecca and Jamie Tartt on the show, they were so good.
[00:12:25]	Angela Hartnett So much fun.
[00:12:26]	Nick Grimshaw So much fun.
[00:12:27]	Angela Hartnett I thought, I literally thought it was like, taxi, get them out of here. They wouldn't go!
[00:12:31]	Nick Grimshaw They wouldn't leave, which is a nice sign. And you can go listen to it right now.
[00:12:35]	Nick Grimshaw All of the dishes and drinks covered on this show can be found on the Waitrose website at waitrose.com/dishrecipes .
[00:12:48]	Angela Hartnett Subscribe to Dish from Waitrose wherever you listen to your podcasts so you don't miss an episode.
[00:12:54]	Nick Grimshaw And make sure you leave us a review on Spotify and Apple Podcasts because we're very needy and it helps people find the show too.