

## **DISH - Alison Hammond & Dermot O'Leary, Salt Cod Fritters and Arancini**

**NICK GRIMSHAW:** Our podcast might contain the occasional mild swear word or adult theme. Hello everybody, welcome to Dish this week in what we are calling the Crimbo Limbo Special. And it's a funny old time this time, like a lot of people hate this time, don't they? Like the bit between Christmas and New Year.

**ANGELA HARTNETT:** Me included.

**NICK GRIMSHAW:** Do you hate it?

**ANGELA HARTNETT:** Well, I've moved into this house, you've never let me go. I've been stuck here, locked in this room since the 21st of December. I'm hostage, help! Help!

**NICK GRIMSHAW:** We're still at mine.

**ANGELA HARTNETT:** With the dogs, you and this crew. No, I love this time of year.

**NICK GRIMSHAW:** I love this time because you don't have anything to do.

**ANGELA HARTNETT:** Exactly.

**NICK GRIMSHAW:** No one's been annoying being like, 'What you doing for Christmas?' 'Who's coming around at Christmas?' There's no pressure. You can just eat whatever you want, you could have a drink at like quarter to 11 in the morning and everyone's like, well, yeah, it's the 27th of December. Try that in March and you're in rehab.

**ANGELA HARTNETT:** And also, everyone's sort of in a great mood, isn't it? Everyone's just like, 'Ooh we're gonna go and see Auntie Dorothy,' and everyone's like, 'Yeah, let's go see her!'

**NICK GRIMSHAW:** Yeah and you see your family. I love this time.

**ANGELA HARTNETT:** I do.

**NICK GRIMSHAW:** Well, today we are gonna be cooking, well ... Angela's gonna be cooking and I'm gonna be watching her. And today we have two people who are the kind of perfect, pick me up for the Crimbo Limbo time. We have Dermot O'Leary.

**ANGELA HARTNETT:** Oh, love Dermot.

**NICK GRIMSHAW:** Who I would love to be, this sounds weird, but like locked in a house with over Christmas . Not like that! But you know what I mean? Like if you had to spend this weird time with anyone.

**ANGELA HARTNETT:** The thing about Dermot, he's- in the years I've known him he's just himself the whole time. I've never known a bad mood Dermot.

**NICK GRIMSHAW:** No, he's just never in a bad mood.

**ANGELA HARTNETT:** Always up, always cheering.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** He's a great guy.

**NICK GRIMSHAW:** He is great. And Dermot I feel would be good at Christmas because you know, he'd have a little bit of a drink, he'd have a snack, he loves his food, and also, good dancer. Have you watched his videos on a Saturday morning?

**ANGELA HARTNETT:** He's a proper dancer.

**NICK GRIMSHAW:** That camera's too low. Dermot is joining us with Alison Hammond, who is sort of national treasure, I say. Deeply iconic. So funny. Alison Hammond and I have already discussed that Dermot's camera is too low. And Alison said to me before, 'He knows what he's doing.'

**ANGELA HARTNETT:** Exactly. He's no fool to showbusiness, our Dermot.

**NICK GRIMSHAW:** Exactly. So we have joining us today, a special treat in this weird old time of the year, Alison Hammond and Dermot O'Leary.

**ANGELA HARTNETT:** Yes, can't wait.

**NICK GRIMSHAW:** I don't know about you but by the time it gets to this part of the year, we're all pretty full. We're all like, can't be bothered cooking? Like Christmas Eve? Yeah. Christmas Day? Yeah. Boxing Day? Yeah. Now, 28th you're like.

**ANGELA HARTNETT:** Get an Indian.

**NICK GRIMSHAW:** Yeah, let's just... Do you know what I love at this time, like picky bits.

**ANGELA HARTNETT:** Yes, well that's what we're gonna have. Things that we might have had left in the fridge, you know, that we can use up. So, I'm gonna do this lovely smoked mackerel pâté on toast, I'm gonna do these lovely parsnips which I wrapped in filo pastry with a little bit of parmesan, I've nicked some of these salt cod fritters from Neil at The French house, some little bruschetta with prosciutto and some lovely burrata cheese, and some arancini from work, so-

**NICK GRIMSHAW:** Oh my god.

**ANGELA HARTNETT:** Little nibbly things. You don't have to have everything, could just have one thing, but it'll get your taste buds going. Full of flavour and that's what we want.

**NICK GRIMSHAW:** Also like, I dunno if it's because we eat so much at this time of year, you need stuff that's like really salty, really cheesy, like, flavoursome.

**ANGELA HARTNETT:** Exactly. That's what we're gonna have, full of flavour, full of nibbles.

**NICK GRIMSHAW:** And I think with all those yummy, salty, cheesy flavours, we want like a nice Pinot Gris'.

**ANGELA HARTNETT:** Oh, look at you.

**NICK GRIMSHAW:** Yeah. I googled that

**ANGELA HARTNETT:** Look at you with your wine knowledge. Cheeky. Where is it from?

**NICK GRIMSHAW:** It's from New Zealand actually. The Ara Single Vineyard.

**ANGELA HARTNETT:** Look at you.

**NICK GRIMSHAW:** I used to live there.

[Cooking sounds]

**NICK GRIMSHAW:** I think we should welcome our guests to the Dish table. We are joined by the hottest new duo on the box. One has an iconic laugh. One has got serious dance moves.

**ANGELA HARTNETT:** Are you talking about us?

**NICK GRIMSHAW:** It's like looking in a mirror! A round of applause for Dermot O'Leary and Alison Hammond.

[Applause]

**ALISON HAMMOND:** So good to be here.

**DERMOT O'LEARY:** This is a TV show.

**NICK GRIMSHAW:** Right?

**DERMOT O'LEARY:** This is not a podcast.

**NICK GRIMSHAW:** I know, there's forty-five people working on the podcast.

**ALISON HAMMOND:** I can't believe there's so many people involved. This is amazing.

**ANGELA HARTNETT:** More than This Morning, actually.

**ALISON HAMMOND:** Really!

**NICK GRIMSHAW:** It is, yeah. How are you guys?

**ALISON HAMMOND:** We are honoured to be here.

**DERMOT O'LEARY:** We had our This Morning Christmas party, in James Blunt's pub.

**NICK GRIMSHAW:** Oh.

**ALISON HAMMOND:** And James Blunt rocked up to our party-

**DERMOT O'LEARY:** With Chris Evans.

**ALISON HAMMOND:** With Chris Evans, who was there with some competition winners.

**ANGELA HARTNETT:** Where's his pub?

**DERMOT O'LEARY:** It's in Chelsea somewhere?

**ALISON HAMMOND:** It's in Chelsea. It's beautiful.

**ANGELA HARTNETT:** And when you say This Morning, it was all of you

**DERMOT O'LEARY:** Phil, Holly, and it was about twenty-six of us.

**ALISON HAMMOND:** What's it called, something and Pheasant. So nice.

**DERMOT O'LEARY:** Fox and Pheasant? It was really nice, yeah. Sort of upstairs, dining room table kind of vibes.

**NICK GRIMSHAW:** And was it an all-dayer?

**ALISON HAMMOND:** It wasn't. It was after the show, 'cause obviously Phillip and Holly were doing the show, so then we all rocked up about one.

**DERMOT O'LEARY:** It was kind of an all-dayer. Alison doesn't really drink.

**ALISON HAMMOND:** So you bought me a Baileys.

**DERMOT O'LEARY:** She does drink Baileys.

**NICK GRIMSHAW:** That's for people who don't drink though, innit? Like, Baileys.

**DERMOT O'LEARY:** Right, Alison had a lovely Baileys which, you know, you do drink Baileys-

**ALISON HAMMOND:** Which was a double.

**DERMOT O'LEARY:** Yeah, alright.

**ALISON HAMMOND:** I said, don't give me any alcohol.

**DERMOT O'LEARY:** Just for the record, a double Baileys doesn't really count.

**NICK GRIMSHAW:** Yeah, it's festive.

**ALISON HAMMOND:** I was like, Dermot, listen, I don't wanna drink, I just wanna keep it nice and chill. Straight away-

**DERMOT O'LEARY:** I'm a great enabler.

**ALISON HAMMOND:** -the double Baileys is coming out.

**NICK GRIMSHAW:** Straight on the double Baileys.

**DERMOT O'LEARY:** I double booked myself, so I had a Christmas-

**ANGELA HARTNETT:** Oh, on purpose?

**DERMOT O'LEARY:** No, but I had a Christmas thing, Alexander Armstrong asked me to do this reading at this church in Knightsbridge.

**ANGELA HARTNETT:** Which you couldn't really slur to be honest.

**DERMOT O'LEARY:** Right? So, I was having- so I had a pint of Guinness and I had a couple of glasses of wine.

**ALISON HAMMOND:** You were really good actually.

And I just thought, okay, now is my cut-off because- and as soon as I turned up to the church, I was like, thank you, I did the right thing.

Thank you, Lord.

Because there's like hundreds of people in there, beautiful kind of high-Anglican church, going like, 'La la la la la!' And I've got to read a writing from, from this guy, from this private in the First World War about going over No Man's Land. And all I can think, I'm reading it - I read it a few times before, but I was just reading it on the night, on the cab, on the way there going, 'Thank God, I'm not drunk.'

**NICK GRIMSHAW:** Yeah. Not the one.

**ALISON HAMMOND:** Meanwhile, I'm back at the Fox and Pheasant, killing it. Absolutely killing it.

**DERMOT O'LEARY:** Making that double Baileys last five hours.

**ALISON HAMMOND:** I'm doing reels, I'm on the table.

**DERMOT O'LEARY:** Evans came up with Blunt and they were sort of having a-

**ALISON HAMMOND:** It was so good, they had a sing-song.

**NICK GRIMSHAW:** I saw a video of it, actually, Chris Evans, in my head now Chris Evans is not like nineties Chris Evans, and in the video that I saw, he was, more nineties Chris Evans than ever, he had a beer in one hand, wine in the other, and was like [*sings*], and I was like, like wow, still thirsty?

**ALISON HAMMOND:** He still likes to party. They were with some competition winners who had paid like thirty grand to have lunch with Chris Evans-

**DERMOT O'LEARY:** With Chris Evans and James Blunt.

**ALISON HAMMOND:** And James Blunt. And then the next thing, he brought them all, there was Holly Willoughby, Dermot O'Leary, Gok Wan.

**DERMOT O'LEARY:** I still don't know if they got their money's worth.

**NICK GRIMSHAW:** Pretty good going.

**DERMOT O'LEARY:** And then Blunt did a French exit, he was like, guys, I've gotta go, thank you so much, I've gotta go. Help yourself to everything, but I really do need to leave.

**ALISON HAMMOND:** And then he went, it's on the house.

**NICK GRIMSHAW:** Did he?

**ALISON HAMMOND:** Yeah!

**DERMOT O'LEARY:** Evans went, it's on the house, and then James Blunt went, no, no.

**NICK GRIMSHAW:** Definitely not.

**DERMOT O'LEARY:** Hundred percent.

**NICK GRIMSHAW:** There's no way.

*[Champagne popping sound]*

**NICK GRIMSHAW:** Well guys, we're excited you're here today. Angela has been cooking up a storm in my kitchen. We should say, by the way, if you are listening to this - 'cause it is a podcast, you probably are listening to it - we're not in the regular Dish studio, we're at my house. So Angela came over and cooked for you guys this morning. How is it cooking here first of all, Ange?

**ANGELA HARTNETT:** Love your kitchen.

**NICK GRIMSHAW:** Yeah? Is it quite cheffy?

**ANGELA HARTNETT:** Very cheffy. I like the fact you've got messy drawers as well.

**NICK GRIMSHAW:** Yeah, you've got to, haven't you. Also, we don't have an extractor fan and I was like, yeah, I don't think you need one for toast.

**ALISON HAMMOND:** Is that all you eat?

**NICK GRIMSHAW:** That's as much as I do really.

**ANGELA HARTNETT:** He's been burning candles all morning to avoid any smell.

**NICK GRIMSHAW:** That's what we do. But what have we got today? What have we got for Alison and Dermot.

**ANGELA HARTNETT:** So, we've got loads of like nibbly stuff for Christmas. So we've got smoked salmon, bruschetta with prosciutto, salt cod fritters, baked parsnips, and parmesan filo fingers, mackerel pâté and pickled cucumber, and then we've got mince pies afterwards. No pasta, O'Leary, no sausages.

**NICK GRIMSHAW:** Now Dermot has been already complaining. That there's no pasta.

**ANGELA HARTNETT:** You invite someone over and start dictating what they want.

**DERMOT O'LEARY:** Can I just say something like, I am- I'm only like, I've got my tongue half in my cheek because I love your podcast and I watch it and whenever I watch it, like in that lovely kind of smoky studio and there's always someone there going, 'Mmm,' just like, twirling pasta around, like, 'Oh, this carbonara is amazing.'

**NICK GRIMSHAW:** Not today.

**DERMOT O'LEARY:** I got out of bed this morning so excited, I was like, what is she gonna cook for us today?

**NICK GRIMSHAW:** Which pasta are we gonna have?

**DERMOT O'LEARY:** And I'm excited about all this, but I'm also excited about what's coming after this.

**NICK GRIMSHAW:** Yeah, don't worry.

**ALISON HAMMOND:** I'm getting straight involved, I'm not messing around.

**NICK GRIMSHAW:** Yeah, Alison get straight in.

**ALISON HAMMOND:** I'm not even talking. I'm so excited.

**NICK GRIMSHAW:** Now we were talking about buffets, Alison. You were saying you quite like buffet action.

**ALISON HAMMOND:** For Christmas, I like a buffet. I don't wanna-

**ANGELA HARTNETT:** Do you put it all out, then?

**ALISON HAMMOND:** Literally, on the island. Put it all on the island. Everyone just helps themselves, I don't have to do it. And what you get is you get clean plates because everyone puts what they are definitely gonna eat. I'm not dishing anything up, they have what they wanna have, it's the perfect way to do it.

**DERMOT O'LEARY:** Alison's a very good cook.

**ANGELA HARTNETT:** I bet, actually. What'd you do for Christmas? What are you cooking?

**ALISON HAMMOND:** The typical roast. Typical, I think I'm gonna go for a pork-

**ANGELA HARTNETT:** Turkey?

**ALISON HAMMOND:** And Turkey.

**ANGELA HARTNETT:** Pork and turkey.

**ALISON HAMMOND:** I do like a ham though. It's like, I either do pork or ham. But I might go for the pork this year cause I did ham last year.

**DERMOT O'LEARY:** I love pork.

**ALISON HAMMOND:** Isn't it lovely. So yeah, just everything.

**DERMOT O'LEARY:** Leftover roast pork the next day, so nice.

**ALISON HAMMOND:** Oh, delicious. And turkey sandwiches, oh my goodness.

**NICK GRIMSHAW:** Does anyone want wine, by the way?

**DERMOT O'LEARY:** Do you have some or not?

**NICK GRIMSHAW:** Yeah, I'm having some, it's Christmas!

**ALISON HAMMOND:** It's Christmas.

**DERMOT O'LEARY:** I'll let it pass my lips.

**NICK GRIMSHAW:** I like to keep a rule of like a few months of being sober, and then December, just drunk

**DERMOT O'LEARY:** Knowing you, I've seen you in September, October, November - I don't remember this.

**ANGELA HARTNETT:** He's never seen you in without a drink in your hand.

**DERMOT O'LEARY:** I don't remember this quarter of abstinence.

**NICK GRIMSHAW:** I do a few months every year, thank you.

**ALISON HAMMOND:** Do you?

**NICK GRIMSHAW:** Yeah. Five months last year.

**DERMOT O'LEARY:** Wow, well done.

**NICK GRIMSHAW:** No drinking.

**ALISON HAMMOND:** That's brilliant.

**NICK GRIMSHAW:** Yeah. In dog months. No, in real months.

**ALISON HAMMOND:** So, do you find when you go back to drink, you only need a little bit?

**NICK GRIMSHAW:** No, I really thought that'd happen, I thought I'd look like really gorgeous, and like really healthy and have loads of energy. Look exactly the same, feel exactly the same. And then when you start drinking, I thought, wow, I wonder what's gonna happen. Same.



**ALISON HAMMOND:** What was the point of that?

**NICK GRIMSHAW:** Yeah, waste of five months. So, we are having, with our little canapés prepared by Angela, we are gonna have a Pinot Gris', which is from Ara Single Vineyard, which is a New Zealand wine, and this is like the Waitrose pairing suggested thing.

**DERMOT O'LEARY:** Oh, nice.

**NICK GRIMSHAW:** Good with like salty, cheesy stuff.

**DERMOT O'LEARY:** Great.

**NICK GRIMSHAW:** Yummy.

**ALISON HAMMOND:** I can't tell you how nice this is. Is that the cod?

**ANGELA HARTNETT:** That's the salt cod, yeah.

**ALISON HAMMOND:** Oh my goodness, that is delicious.

**ANGELA HARTNETT:** Cheers, Happy Christmas.

**NICK GRIMSHAW:** Thanks for coming round.

**ALISON HAMMOND:** Happy Christmas.

**NICK GRIMSHAW:** Cheers.

**ALISON HAMMOND:** This is so nice, that cod!

**ANGELA HARTNETT:** It's good, isn't it? I've gotta credit where due, Neil made these, my husband.

**NICK GRIMSHAW:** What, your husband made these?

**ANGELA HARTNETT:** He did. Well, I finished them and cook them, but he made the base.

**ALISON HAMMOND:** So did he like blend it and then you cooked it? Fry it off?

**ANGELA HARTNETT:** You make like a roux and then you add the salt cod to it.

**ALISON HAMMOND:** Oh my goodness.

**ANGELA HARTNETT:** Bit of lemon, bit of parmesan.

**ALISON HAMMOND:** I can't tell you how nice it is.

**NICK GRIMSHAW:** Wow, that is good.

**ALISON HAMMOND:** Delicious.

**ANGELA HARTNETT:** He does well.

**NICK GRIMSHAW:** Really good. Is that quite easy to do?

**ANGELA HARTNETT:** Easy peasy. It's all easy peasy.

**NICK GRIMSHAW:** Cause an arancini ball, I think if I went round to like Alison's or Dermot's and they whipped out an arancini ball, I'd be like, guys... I'd be on the phone like, 'Alison Hammond made arancini balls.' But is that quite an easy?

**ALISON HAMMOND:** I bet it isn't it?

**ANGELA HARTNETT:** Yeah, it's not that difficult.

**NICK GRIMSHAW:** It looks impressive. And it sounds impressive.

**DERMOT O'LEARY:** So how do you make that?

**ANGELA HARTNETT:** Yeah, so roux, which is flour and butter, cooked out, like you make gravy. You make that, add your eggs to it as if you're making it then a choux pastry, and then you mix- literally fold in your cod, parsley, and lemon.

**NICK GRIMSHAW:** Every single time that we do this podcast, I have visions of like, I'll actually do this. But who cooks at yours? Cause Alison's in charge of Christmas Day at hers. Dermot, what about yours? What's the Christmas Day plan?

**DERMOT O'LEARY:** Well just before Alison cooked me a Caribbean chicken. Wasn't jerk chicken was it?

**ALISON HAMMOND:** No, it's called brown chicken. It was lovely.

**DERMOT O'LEARY:** She did it when I went up to see her before we started sort of the run again. So at the end of the summer, 'cause we haven't seen each other in a couple of months.

**ALISON HAMMOND:** I was a bit nervous, you know.

**DERMOT O'LEARY:** And bless her, she always comes down to London, so I just thought, no, I'm gonna go up, so I went up to Birmingham.

**ANGELA HARTNETT:** Based on how he was?

**ALISON HAMMOND:** I was nervous. I was. So I seasoned up the food and I was scared because I hadn't seasoned it the night before, so I was seasoning it in the morning, I was like, oh, is it gonna come out alright? I put so much love into this chicken, I'm telling you, basted it, I put all little bit of all purpose seasoning. Trust me. Even I was impressed. When it was cooked, I was like, this is absolutely delicious, he's gonna love it. He didn't stop eating it. He had seconds, he took some home to Dee.

**DERMOT O'LEARY:** We had such a nice afternoon. It was. We ended up going to the doctor's.

**NICK GRIMSHAW:** What? Why?

**ALISON HAMMOND:** So I was gonna cancel Dermot 'cause Aidan had a real sore throat. And I just thought, you know what, I'll just take Aidan to the doctors, you know, Dermot can chill out in the house, whatever. Anyway, next thing I know, he was like, 'I'm coming with you.' I was like, 'No, you really don't have to come with me,' 'No, I'm coming with you.'

**NICK GRIMSHAW:** Because they'll think we're filming a VT if you come to the doctors.

**ALISON HAMMOND:** Oh my god, it was hilarious. We got to the doctors, they were all like so starstruck by Dermot, walked into the doctors, he's sitting in the doctors, we're waiting for the doctor, he comes into the doctors-

**DERMOT O'LEARY:** Did make a really weird moment where there's this old guy that's like- all social distancing, this old guy in the waiting room, Aidan, me and Alison, and the old guy's just kind of going... Then we go in, I didn't think I was gonna go in to see the doctor, but by then I was like, in for a penny in for a pound.

**ALISON HAMMOND:** I was like, this is Aidan's TV dad. We all sat down. So then we do the, obviously he's trying to explain what's wrong with this throat, and she's talking through it. And then all I can remember is cut to, Dermot is getting measured by the doctor because he wants to know how tall he is.

**DERMOT O'LEARY:** Once the initial danger passed and we knew that he might need a bit of antibiotics, and Alison went full Jamaican mum, she was like, 'Can you sign him off or can you not sign him off work? What's going on here?' Alison was basically writing the prescription for him, in the thing. Wow, so impressive. And then I looked up - and me and Alison always had a thing of who's taller and I went, 'Doctor is, is that accurate?' she said, yeah. And so it was like, 'Can I measure how tall I am?'

**ALISON HAMMOND:** It's like, it's five foot seven, you know it's five foot seven.

**DERMOT O'LEARY:** She knows I'm five foot nine. I mean, we had such an- and then we went, and then we went to the pharmacy.

**NICK GRIMSHAW:** Oh my god, what a day.

**ALISON HAMMOND:** This is the best bit.

**DERMOT O'LEARY:** And it's like in a tiny little suburban part of Birmingham, Knowle isn't it?

**ALISON HAMMOND:** Yeah.

**DERMOT O'LEARY:** Beautiful. And we went to the pharmacy and we were in the pharmacy, three of us in the pharmacy, and the woman comes out, Mrs. Perkins and I turn around and by then we're sort of like, we...

**ALISON HAMMOND:** You'd got a job in the actual pharmacy.

**DERMOT O'LEARY:** 'Are you Mrs. Perkins?' And it went on for fifteen minutes.

**ALISON HAMMOND:** We kept doing everybody. 'Mrs. Smith?'

**DERMOT O'LEARY:** 'Mrs. Smith?'

*[Dinner table sounds]*

**NICK GRIMSHAW:** So how did you guys first get together?

**ALISON HAMMOND:** It was someone's idea, wasn't it? I don't know who's idea it was.

**DERMOT O'LEARY:** You were part of the This Morning family, had been there for a long time, and then about two years ago ITV said, you fancy doing a few Fridays? I said, love to.

**ALISON HAMMOND:** So, had you never even thought about it then?

**DERMOT O'LEARY:** Not really. Just largely because you know, either I was busy or, you know...

**NICK GRIMSHAW:** You know, he likes the big Thursday night out.

**DERMOT O'LEARY:** Yeah. Was it 2020 we started?

**ALISON HAMMOND:** Yeah.

**DERMOT O'LEARY:** Right.

**ALISON HAMMOND:** It was two years ago.

**DERMOT O'LEARY:** Right.

**NICK GRIMSHAW:** Was it? Wow.

**ALISON HAMMOND:** But literally, they came to me and said, would you like to do the Fridays? I was like, yeah, let's do it. Yeah. I didn't know initially who it was with. And then I found out it was Dermot O'Leary, I was like, oh my gosh, I'm so starstruck. Dermot O'Leary, how am I live up to that?

**DERMOT O'LEARY:** You don't need to say my surname by the way, we're really good friends.

**ALISON HAMMOND:** Yeah exactly, but he's Dermot O'Leary. You know, obviously now it's Big D.

**NICK GRIMSHAW:** Now you're like, get to the chemist with me.

**ALISON HAMMOND:** It was a big thing. And also it was Covid, we couldn't sit next to each other, I mean, I was like, I didn't touch you for the first year.

**DERMOT O'LEARY:** You didn't meet me, we didn't have a lunch, we didn't have a room read of a script. I mean, This Morning you don't do that, you literally get the script in your, you get the brief pack the night before.

**ALISON HAMMOND:** There's no rehearsal.

**DERMOT O'LEARY:** You do your homework the night before, no rehearsal, you get there, you rehearse the top and then you're in. You think how long it takes people to get to know each other on television, have some sort of chemistry, know each other, know each other's beats and nuances, know not to irritate each other, not to talk over each other. We had none of that. It was literally, you're on air now. And it was a huge baptism of fire for both of us. We even got our Zoom wrong to start with. Let's have a chat over Zoom.

**ALISON HAMMOND:** We should talk before we go through the show.

**DERMOT O'LEARY:** So, I'm on my Zoom looking at a black screen. Alison's on her zoom looking at a black screen, and neither of us do anything for half an hour.

**ALISON HAMMOND:** So rude!

**DERMOT O'LEARY:** Every ten minutes we'd text each other going, are you on this? And then we just go okay, why don't we just speak to each other on the phone? It's about half an hour, what's your Zoom link? Anyway, when we first started, like Alison said, we couldn't even sit next to each other.

**ALISON HAMMOND:** We had no guests. Everything was down the line.

**DERMOT O'LEARY:** We hadn't co-hosted before, that's a different discipline as well.

**ALISON HAMMOND:** And most of the stuff that we normally do, like Dermot normally works on his own, I normally work on my own. It was like a massive- it was huge wasn't it, to then come together, and it's like we've just found our feet, haven't we? It's weird how over those two years...

**ANGELA HARTNETT:** And you've built confidence in how you're doing it, you've developed your own style, haven't you, after that.

**DERMOT O'LEARY:** As soon as you get over a few- those early hurdles and hookups and those things that kind of make you and define you and you know you're there for each other and you know you trust each other. Then you can start to build the relationship.

**NICK GRIMSHAW:** It's fun when you start to spot the things and work out the things that will like set each other off. So when I like think about that, I know what is gonna make Ange go mad. Do you know what I mean? When you find those little things that I know if I say something, like it'll drive her mad.

**ALISON HAMMOND:** Yeah, I love that.

**NICK GRIMSHAW:** 'Why don't we do like, ready made something,' she'll be like, 'What?!'

**ALISON HAMMOND:** Literally, he's like that all the time. Do you remember when you'd got that book that book off the shelf and started reading it? You knew exactly how that was gonna set me off. I couldn't believe it. But he just took this book off the shelf, I can't remember what he was called. It was called Fanny Hill, wasn't it?

**DERMOT O'LEARY:** As soon as I saw it on the shelf I was like- there's this area of This Morning, which is the This Morning library, and it's so absurd 'cause no one ever goes there.

**NICK GRIMSHAW:** This Morning library?

**ALISON HAMMOND:** Yeah, there's real books there. like first edition books and everything. Like did you know that?

**ANGELA HARTNETT:** Wait, where is that?

**DERMOT O'LEARY:** In the corner, you never-

**NICK GRIMSHAW:** I think this might be an exclusive, I've never heard of the This Morning library.

**DERMOT O'LEARY:** And she went, 'Babs, what are you reading?' And then I knew the title was gonna set her off. I went, 'Oh you'd love, it's right up your street, Fanny Hill.' And then she wet herself. And I opened, and then, and the description of the book, like, 'Fanny Hill: Memoirs of a woman of pleasure'. Couldn't get her off the ground for half an hour.

**ALISON HAMMOND:** Its terrible. That was live TV as well. I love live TV, though, isn't the best? Do you remember when the alarm went off? The fire alarm. I didn't know what to do, I just started laughing.

**DERMOT O'LEARY:** Hey, we had Mel B on, which in itself is hurricane, so how, how can the interview of Mel B going be any more unpredicable?

**NICK GRIMSHAW:** A fire.

The fire alarm goes off.

**ALISON HAMMOND:** Honestly, the fire alarm, we were in another building, weren't we? We were doing it outside the studio, and literally the fire alarm went off and I was like, oh my god, and then Mel B gets up, sit between us, and starts reading the auto. I was literally wetting myself. I was like, we need to get to a break, just go to a break.

**NICK GRIMSHAW:** Mel B is...

**ALISON HAMMOND:** I just love that woman.

**NICK GRIMSHAW:** Mel B and live TV, plus the fire is, that's a, that's a tough day in the office guys.

**ALISON HAMMOND:** Honestly it was awful.

**DERMOT O'LEARY:** I think the fire just spontaneously happens 'cause the two words, Mel B and light, are in the ether.

**ALISON HAMMOND:** It's brilliant. It was so funny.

**NICK GRIMSHAW:** I saw her once on Halloween, and I went as Rita Ora. So I wore the outfit and looked like Rita Ora - didn't look like Rita Ora obviously. So, all night people were like, who are you? And I went to a party and Mel B was there and I said to her, 'Do you know who I am?' as in, who am I dressed as, and she went, 'Course I do, you're that bloke off radio.' And I was like, no I'm not walking round the party being like, d'you know who I am? I love, she was like, 'That bloke of radio.' Obsessed with her. Obsessed with her.

**ALISON HAMMOND:** I love her.

**DERMOT O'LEARY:** She's amazing, isn't she.

**NICK GRIMSHAW:** Have you guys ever had Miriam Margolyes on?

**ALISON HAMMOND:** She's hilarious.

**NICK GRIMSHAW:** Oh my god.

**ALISON HAMMOND:** She's not been on our show though.

**NICK GRIMSHAW:** Thank god.

**ALISON HAMMOND:** But I'd love her to come on our show.

**NICK GRIMSHAW:** Would you?

**DERMOT O'LEARY:** Have you had her on this show?

**ALISON HAMMOND:** I really would.

**NICK GRIMSHAW:** I'd love her on this. Don't if I'd love her on live.

It'd just be 'Beeeeeep.'

**ALISON HAMMOND:** No, they get her on the show all the time, don't they.

**NICK GRIMSHAW:** I reckon that's when they've not been the paper for a few weeks and they're like, get Miriam in, or Mel B.

*[Cutlery sounds]*

**ANGELA HARTNETT:** Speaking of This Morning, you, Angela have also had your turn on This Morning many a time.

**ALISON HAMMOND:** Yes.

**ANGELA HARTNETT:** I know, I love a little cooking slot.

**DERMOT O'LEARY:** Love Angela coming on.

**ANGELA HARTNETT:** I love it. No, I did a good couple of years with Eamonn and Ruth, I used to do the Friday day.

**DERMOT O'LEARY:** Did you come on often?

**ANGELA HARTNETT:** Literally every Friday for about a year and a half.

**ALISON HAMMOND:** Did you?

**ANGELA HARTNETT:** Yeah, it was really great.

**NICK GRIMSHAW:** And how was it cooking on the telly, cause I imagine that nothing could be more stressful, cause you've got like three minutes.

**ALISON HAMMOND:** Yeah, they've got tight- you used to have like the earpieces, where they tell you.

**ANGELA HARTNETT:** I have the earpiece. But then you've got people like these guys, you know, and I'm doing it. You'll say, 'Well what about that?' And stuff like that.

**ALISON HAMMOND:** 'You've got a minute left.'

**DERMOT O'LEARY:** I'm a nightmare though 'cause I ask loads of questions.

**ANGELA HARTNETT:** You do actually.

**ALISON HAMMOND:** But that's good though! Do you like that? Do you like that?

**ANGELA HARTNETT:** I don't mind that. But then the trouble with me is I stop, and I start doing this with the hands, and then it's like, 'You've got a minute left.'

**NICK GRIMSHAW:** Loose Women's on in a minute.

**ANGELA HARTNETT:** Yeah, exactly. But I liked it. I need to start coming on regularly, with you on a Friday.

**ALISON HAMMOND:** I just love the fact that you actually come on and your food tastes so good. The only way you can tell whether me and Dermot like your food is if it's still there at the end.

**DERMOT O'LEARY:** I get a bit annoyed when all they do is a cake, but I love having lunch at work. And you get the most amazing cooks and chefs cooking lunch for you. They go, today it's a chocolate tart.

**ALISON HAMMOND:** It's not all about us though, D.

**DERMOT O'LEARY:** I know it's not about us.

**ALISON HAMMOND:** It's about the viewers, we've got to have some cake.

**DERMOT O'LEARY:** I get it.

**ANGELA HARTNETT:** He wants cake and a pasta.



**DERMOT O'LEARY:** If it's cake, I want it to be a two cook Friday.

**ANGELA HARTNETT:** I'm with you. I'm with you. Savoury before.

**ALISON HAMMOND:** But it just means we have to go for lunch afterwards, doesn't it?

**ANGELA HARTNETT:** But you know, it's a compliment when you say, can I take that home?

**ALISON HAMMOND:** That's how, that's a compliment.

**ANGELA HARTNETT:** Dermot and Alison, they go to- 'cause you've got an amazing home ec. Julia there, and she goes, I'll get some Tupperware.

**ALISON HAMMOND:** Can you wrap it up for us?

**ANGELA HARTNETT:** And that then I think well, I've delivered if they're taking it home.

**DERMOT O'LEARY:** Al feeds the five thousand. She goes, 'Oh, do you know what Aidan would love that.'

**NICK GRIMSHAW:** And everyone down at the chemist.

**DERMOT O'LEARY:** Then you know what, I've gotta go to- my driver would love this.

**ALISON HAMMOND:** I always put everyone first, don't I? What's that all about?

**NICK GRIMSHAW:** I've had it before when I did a show and they were making it live on the telly, and then they gave it to me and they made like this, like seafood as they served it to me, they put it down and someone just went, 'Don't eat the clams, they're not cooked.' And it was like all clams. And I was like, oh, just like raw, fishy, like not really cooked. But I hate eating on the telly. You know, you've got like, you don't- you can't get enough in to have a yumminess.

**ALISON HAMMOND:** I don't mind it on a podcast though.

**NICK GRIMSHAW:** On a podcast. Fantastic. Eat away, get away.

**ANGELA HARTNETT:** That's a bit of a worry.

**NICK GRIMSHAW:** Yeah.

**DERMOT O'LEARY:** When we do a sweet or dessert at the end of the show rather than the main course, we get our lunch then from a Caribbean food stall across the way.

**ALISON HAMMOND:** Across the road isn't it.

**DERMOT O'LEARY:** Called the Plantain Tree. They do really good stuff.

**ALISON HAMMOND:** Delicious.

**DERMOT O'LEARY:** We have a nice little...

**ALISON HAMMOND:** He's like that every day, 'Should we have a Caribbean?' Like, I have it all the time at home babe.

**NICK GRIMSHAW:** 'Shall we have another one?'

**ANGELA HARTNETT:** Would you, if the opportunity came, do it full-time?

**ALISON HAMMOND:** Do you know what, I know my- oh, are you talking about the show? I was thinking about a Caribbean restaurant. No, I was thinking would you have a Caribbean restaurant?

**ANGELA HARTNETT:** I was talking about This Morning.

**NICK GRIMSHAW:** Well either, would you-

**ALISON HAMMOND:** Well, I would definitely have a Caribbean restaurant. I think it would do really well, don't you think?

**NICK GRIMSHAW:** I think it would be really good.

**DERMOT O'LEARY:** Keep it small.

**ALISON HAMMOND:** You'd call it- what would I call it? Pepper Pot.

**NICK GRIMSHAW:** Hammond-

**ALISON HAMMOND:** I thought you said Hammond's Dry!

**NICK GRIMSHAW:** I would never dare. I'd never dare.

**DERMOT O'LEARY:** Dry is Alison speak for like, oh whatever...

**ANGELA HARTNETT:** Go on then, and the other one. Would you do This Morning?

**DERMOT O'LEARY:** I think it's a nice thing if someone said to me, you're doing Fridays for the next ten years, I'd be over at the moon. I love it.

**NICK GRIMSHAW:** Get Ange on there.

**ALISON HAMMOND:** It's perfect for Dermot cause he lives in London.

**DERMOT O'LEARY:** But with you as well. Wouldn't want to do it without you.

**ANGELA HARTNETT:** Aww.

**ALISON HAMMOND:** He says that, when he gets offered it he'll be like, 'Bye!'

**NICK GRIMSHAW:** 'See you Alison. Fridays were great and all.'

**ALISON HAMMOND:** 'It's been great.'

**DERMOT O'LEARY:** I would do it without you, but I just wouldn't want to do it.

**NICK GRIMSHAW:** If push came to shove, if he had to.

**DERMOT O'LEARY:** If you tell me you don't want to do it, fine.

**NICK GRIMSHAW:** If you don't wanna do it, with the travel.

**DERMOT O'LEARY:** I'm not gonna go down with the ship.

**ALISON HAMMOND:** 'I still love you, bye!'

**NICK GRIMSHAW:** Would you do Dish without me.

**ANGELA HARTNETT:** No, I don't think I would.

**NICK GRIMSHAW:** You wouldn't?

**ANGELA HARTNETT:** No, 'cause it's us doing it together, isn't it?

**ALISON HAMMOND:** Oh, that's so nice.

**ANGELA HARTNETT:** And also you complement each other. I know what I can do well, but I do these things better with someone. I could never present my own show, never in a million years. I just wouldn't be able to do that. But I good with someone.

**ALISON HAMMOND:** You need the bants, don't you?

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** You need the bants.

**ANGELA HARTNETT:** That's why I like This Morning, 'cause you're not there chopping, you know, just looking at, you're chatting to people, and then you come out with more stories, it's much more interesting. Whereas if you're on your own doing like, yeah, Nigella is amazing, but I could never do that all that Nigella does, not of that.

**NICK GRIMSHAW:** I could imagine you've been a bit sultry, popping downstairs in a negligee.

**ANGELA HARTNETT:** That's for me and Neil.

**NICK GRIMSHAW:** Oh, that's for you and Neil, not BBC.

**ANGELA HARTNETT:** Not BBC.

**NICK GRIMSHAW:** No way.

**ALISON HAMMOND:** 'Here we have some cod balls.'

*[Glasses clinking sounds]*

**DERMOT O'LEARY:** Love the glasses by the way.

**NICK GRIMSHAW:** Do you like them?

**DERMOT O'LEARY:** Are they available online at Waitrose?

**NICK GRIMSHAW:** I think so.

**ANGELA HARTNETT:** Very John Lewis, very John Lewis.

**NICK GRIMSHAW:** Everything is from John Lewis around this square metre really.

**DERMOT O'LEARY:** Stop it.

**ALISON HAMMOND:** Really, and the table?

**NICK GRIMSHAW:** Yeah.

**ALISON HAMMOND:** So this is the actual Dish table?

**ANGELA HARTNETT:** This is the actual Dish table.

**NICK GRIMSHAW:** This is the Dish table.

**ALISON HAMMOND:** Oh my god, I'm so starstruck.

**NICK GRIMSHAW:** Dish chairs.

**ALISON HAMMOND:** You should get people to sign it, do you not think?

**NICK GRIMSHAW:** Or carve into it.

**ALISON HAMMOND:** Carve into it, yeah.

**DERMOT O'LEARY:** So many beautiful main courses are eaten here.

**ANGELA HARTNETT:** And sausages.

**NICK GRIMSHAW:** Yeah, sausages.

**ANGELA HARTNETT:** Pasta.

**NICK GRIMSHAW:** Pasta, everything.

**DERMOT O'LEARY:** If this table could speak.

**ANGELA HARTNETT:** I feel I've really failed.

**ALISON HAMMOND:** No, you haven't, you haven't

**DERMOT O'LEARY:** You haven't at all.

**ALISON HAMMOND:** Look how much we've eaten.

**DERMOT O'LEARY:** And I could eat those salt cod fritters all day.

*[Dinner table sounds]*

**ANGELA HARTNETT:** Do you still have your restaurants yeah?

**DERMOT O'LEARY:** No.

**ANGELA HARTNETT:** No, oh, right.

**DERMOT O'LEARY:** Oh, no, no. If you really want to lose a lot of money in a vanity project invest it in a restaurant. No, and I was like, me and my wife were really super involved. Like Dee got involved in the interiors and I was like, you know, I genuinely-

**ANGELA HARTNETT:** This is one down in Brighton, yeah?

**DERMOT O'LEARY:** Now, to be fair, that- like before I got into television, I worked in hospitality. So I do...

**ALISON HAMMOND:** You knew a bit.

**DERMOT O'LEARY:** I'm not a cook, but I know my way around a kitchen and I've done front of house and you know, I- so it wasn't like I was walking in like a footballer.

**ANGELA HARTNETT:** You weren't naïve.

**DERMOT O'LEARY:** Exactly, yeah, yeah. But we had a beautiful property in Brighton and the thing that I didn't account for is that when you start in a restaurant, everyone comes to you and then quite quickly you just become a restaurant. Do you know what I mean?

**ANGELA HARTNETT:** Yeah.

**ALISON HAMMOND:** What do you mean? Like everyone gets excited.

**DERMOT O'LEARY:** Everyone gets excited about the new restaurant, and you go, this is amazing, we're really busy.

**ANGELA HARTNETT:** You're busy, you're packed.

**ALISON HAMMOND:** Oh okay.

**DERMOT O'LEARY:** And then after- and then it's up to you as to whether you are good enough. And we were, we had a really good restaurant, incredible chef, we were a hundred percent purely sustainable. And we were open for seven years, which is not bad.

**ANGELA HARTNETT:** That's not bad, yeah.

**DERMOT O'LEARY:** And we had five great years and then two terrible winters. And that kind of, you know, is what did for us. But what we tried to do was market ourselves as a kind of quite spit and sawdust, like come in, mix mash crockery kind of vibe. And we quite quickly

became a bit more of, let's go there on a Friday night, my parents are in town, I'll take them Fishy Fishy.

**ANGELA HARTNETT:** Bit more fancy.

**DERMOT O'LEARY:** Yeah, not like white tablecloth fancy, a little bit. And so once you've defined by that, it's quite hard to get that back. Weirdly, I wouldn't not do it again. Like I loved every second of it, it was so stressful and I didn't get involved to be a day-to-day partner and it became a day-today partner. I would literally wake up, check my phone and see if the weather was good in Brighton, 'cause if the weather was good, we'd have a great day, if the weather was bad, we'd have a terrible day. I'm glad I did it, and in retrospect, I think if we'd had a smaller place, we'd still be open. But we got to a point where, especially in the winters, the costs are too high. Because the thing is you've still gotta buy the stuff, and you've still gotta pay the people and all those things, you know? And you wanna stand by your staff and look after them.

**ANGELA HARTNETT:** And you can't sort of say, well, you're off for the winter, you know? It's not like a ski resort that naturally closes.

**DERMOT O'LEARY:** No.

**ALISON HAMMOND:** Imagine if you didn't do it.

**NICK GRIMSHAW:** Yeah exactly.

**ALISON HAMMOND:** I think it's amazing to do did, you know, you've got balls.

**DERMOT O'LEARY:** Well, I'd have a slightly bigger house. Could have put money in there. But d'you know what, no, in all seriousness-

**ALISON HAMMOND:** And all those memories that you made.

**ANGELA HARTNETT:** But then I think if someone came to you and said, you know, I've got this site, or- you know, if you went, you'd invest in something else, but not be the day-to-day running.

**DERMOT O'LEARY:** When TV was just a, you know, a distant dream for me, the idea of getting into telly, it was, you know, it was so intangible. I thought a) I'd be a chef, and then I'd be, I'd hopefully be a restaurateur one day. I love the camaraderie of a kitchen. It's just, it's quite- it's so similar-

**ANGELA HARTNETT:** Very unique.

**DERMOT O'LEARY:** -so similar to television.

**NICK GRIMSHAW:** And you're seeing each other every day and like there's a gang of you, and you've got the job to do.

**ALISON HAMMOND:** I wanna get a restaurant now.

**NICK GRIMSHAW:** Yeah same! I'm inspired.

**ALISON HAMMOND:** I don't care if I lose it. I don't care if I go bankrupt. I wanna just do it, you make me wanna do it.

**NICK GRIMSHAW:** I want a restaurant!

**ALISON HAMMOND:** I want to do it!

**ANGELA HARTNETT:** Let me get my Apple Mac, let's write this all down.

[Cooking sounds]

**NICK GRIMSHAW:** So say you love restaurants and you love like the theatre of a restaurant.

**DERMOT O'LEARY:** And anything like, it doesn't have to be super fancy-shmance. I love like- in fact the opposite for me. Like the more kind of hands dirty, spit and sawdusty, the more I prefer it. And the more sort of homecooked and home...

**NICK GRIMSHAW:** Same. So if we go to yours, do you take it quite serious?

**DERMOT O'LEARY:** I wouldn't take it seriously, no.

**NICK GRIMSHAW:** We're not having like a salad, we're having-

**DERMOT O'LEARY:** We might have a salad, but I wanna try and make it the best salad possible.

**ALISON HAMMOND:** Come on, tell the truth. You live on top of a pub, you're taking them to the pub and you're gonna eat there. He's done it to me all the time. Go round, ooh, I'm gonna get nice steak from Dermot.

**NICK GRIMSHAW:** Here we go.

**ALISON HAMMOND:** End up in the pub.

**DERMOT O'LEARY:** Well, for a year. I haven't really had a good kitchen, so can't really cook too well. We're gutting our house at the moment, we lived there for nine months, maybe a year. We moved into a beautiful house and we love it, but they've had the same cooker since 1972. There's a setting on the cooker that said 'baked ham', so it was literally you-

**NICK GRIMSHAW:** On the cooker?

**DERMOT O'LEARY:** On the cooker.

**ANGELA HARTNETT:** Love that.

**ALISON HAMMOND:** I want him to keep it exactly the same.

**DERMOT O'LEARY:** I've also got a- Alison, you came for a night, there's like rubble falling on your head.

**ALISON HAMMOND:** I'm telling you, it was amazing.

**NICK GRIMSHAW:** Alison's like, it's rustic.

**ALISON HAMMOND:** I said to him, just leave it. He's like ripping the whole thing apart, I'm like, leave it the way it is, I love this, got this lovely conservatory.

**DERMOT O'LEARY:** All the stuff we're getting rid of is the recent stuff. We're keeping the really old stuff.

**ALISON HAMMOND:** You promise?

**DERMOT O'LEARY:** Yes!

**ALISON HAMMOND:** Amazing.

**DERMOT O'LEARY:** It's lovely- we're all about the old.

*[Drink pouring sounds]*

**ALISON HAMMOND:** It's Christmas, so we thought we'd bring you something. What did you bring them?

**DERMOT O'LEARY:** Okay. I'm quite nervous about this. About fifteen years ago I bought a little place in Italy.

**ANGELA HARTNETT:** Oh yeah, in Puglia.

**DERMOT O'LEARY:** Right, in Pulia, right in the heel, in Solento, so right in the, the tip of the stiletto.

**NICK GRIMSHAW:** And you've got us a two week stay this summer. So nice!

**ALISON HAMMOND:** Just the two of you.

**NICK GRIMSHAW:** Oh my god!

**ALISON HAMMOND:** You can do your podcast right from there.

**NICK GRIMSHAW:** Dermot, aw thank you.

**ALISON HAMMOND:** So, so generous.

**DERMOT O'LEARY:** In all- seriously, I'd love to have you down there, right.

**NICK GRIMSHAW:** Guys? We're all going to Italy!

**DERMOT O'LEARY:** Big team... Very big team.



**NICK GRIMSHAW:** That is the nicest gift.

**DERMOT O'LEARY:** So... anyway, it's sort of sett inan olive group, so it's an old masseria set in an olive grove, and we, and we bought it with afew other people and after a while we bought them out. We rent it out in the summer.

**ALISON HAMMOND:** But for you it's free!

**ANGELA HARTNETT:** Yeah!

**DERMOT O'LEARY:** You can come down. Like seriously, I don't mind that all. Anyway, Antonio is the olive barron, so he literally, he planted the trees, he looks after the olives all the time, so this is our olive oil.

**NICK GRIMSHAW:** Wow, from your house?

**DERMOT O'LEARY:** Yeah.

**ALISON HAMMOND:** Is it?

**NICK GRIMSHAW:** Oh my good god.

**DERMOT O'LEARY:** I put it in here. So I'm quite nervous.

**ALISON HAMMOND:** I like the tin.

**DERMOT O'LEARY:** I'm quite nervous about the-

**ANGELA HARTNETT:** I love the tin. It's gorgeous.

**DERMOT O'LEARY:** Decanted some of this for these guys.

**ANGELA HARTNETT:** How much is he making a year?

**DERMOT O'LEARY:** We make a lot. We make about-

**ANGELA HARTNETT:** Do you sell it or you-

**DERMOT O'LEARY:** No, we just sort just give it out and keep it.

**NICK GRIMSHAW:** Dermot, wow.

**ALISON HAMMOND:** You just give it out? I've never had one of these.

**NICK GRIMSHAW:** Alison's like, weird....

**ALISON HAMMOND:** I love olive oil.

**NICK GRIMSHAW:** We've gotta try some of this right now.

**DERMOT O'LEARY:** Course I can.

**NICK GRIMSHAW:** 'I always just give it out – not to Alison.'

**ALISON HAMMOND:** I give out to my really good friends.

**NICK GRIMSHAW:** Oh my god, yum.

**ANGELA HARTNETT:** It's a great colour.

**DERMOT O'LEARY:** I hope you like it.

**ALISON HAMMOND:** Oh, I love a bit of olive oil.

**NICK GRIMSHAW:** Love a bit of olive oil.

**ALISON HAMMOND:** Olive oil and bread. Bit of balsamic. Ooh! Let's have a look.

**NICK GRIMSHAW:** Mmm. Wow, Dermot, that's delicious.

**ANGELA HARTNETT:** It's really smooth at the beginning and then you just get that little kick of-

**NICK GRIMSHAW:** Full flavour, yeah.

**DERMOT O'LEARY:** What is that? I don't know what-

**ANGELA HARTNETT:** Like, the pepperiness of it? I think it's just, it's just the type of olive, I think.

**NICK GRIMSHAW:** So Dermot, you brought us delicious olive oil.

**ALISON HAMMOND:** That was a really, really nice.

**ANGELA HARTNETT:** That really was delicious.

**NICK GRIMSHAW:** So good. Alison, I see that you have something that you've grown on your farm as well. On the orangery.

**ALISON HAMMOND:** Yes, so we are going to the orangery. And this is a present that I can't do without every Christmas. Grew up with them. It's a Terry's Chocolate Orange.

**NICK GRIMSHAW:** Ooh!

**ANGELA HARTNETT:** Lovely.

**ALISON HAMMOND:** I should have bought two, I'm so sorry.

**NICK GRIMSHAW:** No, we'll share it.

**ANGELA HARTNETT:** Thank you, Alison.

**NICK GRIMSHAW:** Thank you so much.

**ALISON HAMMOND:** Love chocolate orange.

**NICK GRIMSHAW:** I did see it on the telly the night. I'd not see on for ages, I saw it on the telly, and I said to Mesh, I said, 'I'd love a chocolate orange.'

**ANGELA HARTNETT:** There we go.

**ALISON HAMMOND:** I don't like when they mess with it and make it like, white chocolate or dark orange chocolate.

**NICK GRIMSHAW:** The orange is enough.

**ANGELA HARTNETT:** The original.

**ALISON HAMMOND:** This is what we need.

**ANGELA HARTNETT:** Classic.

**ALISON HAMMOND:** The original. You've gotta give it a little tap.

**NICK GRIMSHAW:** Oh, I love it.

**ALISON HAMMOND:** Yeah, don't mess around, d'you know what I mean.

**NICK GRIMSHAW:** Do you always think of Dawn French?

**ALISON HAMMOND:** I do.

**NICK GRIMSHAW:** Always think of Dawn French.

**ALISON HAMMOND:** 'It's not Terry's, it's mine.' Yeah. Love it.

**NICK GRIMSHAW:** Should we try some of this as well like we did with the olive oil?

**ALISON HAMMOND:** Give a little tap.

**NICK GRIMSHAW:** I'll give it a tap.

**ALISON HAMMOND:** There you go. That's a good one.

**ANGELA HARTNETT:** That was a good tap.

**ALISON HAMMOND:** That's a good tap.

**NICK GRIMSHAW:** Broke my wrist.

**DERMOT O'LEARY:** He knows his way around it.

**ALISON HAMMOND:** It's a good table. Oh, there you go.

**NICK GRIMSHAW:** Oh, actually...

**ALISON HAMMOND:** Did it not do it?

**NICK GRIMSHAW:** It wasn't enough.

**ALISON HAMMOND:** Oh god, come on.

**NICK GRIMSHAW:** Terry's?

**ALISON HAMMOND:** Bit harder babes.

**NICK GRIMSHAW:** Oh, there we go.

**ANGELA HARTNETT:** Oh, there you go.

**NICK GRIMSHAW:** You have to unwrap, and then tap.

**ALISON HAMMOND:** And then tap.

**DERMOT O'LEARY:** Do you unwrap and then tap?

**NICK GRIMSHAW:** Guys, try it.

**ALISON HAMMOND:** This is actually really nice after dinner. A couple of segments that turns into like the whole thing.

**ANGELA HARTNETT:** Yeah, yeah, yeah.

**NICK GRIMSHAW:** Oh, it's so good.

**ALISON HAMMOND:** Oh yeah, so good.

**NICK GRIMSHAW:** You know why it's good, 'cause you don't have it all the time, do you?

**ALISON HAMMOND:** If I go at Christmas and see under the Christmas tree and not see that square, I'm really upset. I'll go and get my own.

**NICK GRIMSHAW:** She knows it by weight.

**ALISON HAMMOND:** I know straight away, my sister always gets me one.

**DERMOT O'LEARY:** Oh okay, your sister.

**ALISON HAMMOND:** No matter what.

**NICK GRIMSHAW:** Well, they are incredible gifts, genuinely.

**ANGELA HARTNETT:** Thank you.

**ALISON HAMMOND:** Did you enjoy those?

**ANGELA HARTNETT:** Delicious.

**NICK GRIMSHAW:** Thank you.

**DERMOT O'LEARY:** I love chocolate orange.

**NICK GRIMSHAW:** Shall we have a little mince pie?

**ANGELA HARTNETT:** Oh yes, lovely.

**NICK GRIMSHAW:** Shall we.

**ALISON HAMMOND:** Oh yeah. I

**NICK GRIMSHAW:** Do you like a mince pie?

**ALISON HAMMOND:** Can I get mine heatup for like ten seconds?

**NICK GRIMSHAW:** Yeah!

**DERMOT O'LEARY:** With a bit of cream.

*[Microwave sounds]*

**NICK GRIMSHAW:** I wanna talk about growing food because you know, we're at mine now and my vision was for next year, I wanna like, get rid of them bushes at the back and start growing a bit of veg. Mesh is like, absolutely not. And I'm like, why not?

**ALISON HAMMOND:** It's a great idea.

**NICK GRIMSHAW:** He's like, nah. But don't you have an allotment, Alison?

**ALISON HAMMOND:** Well, I used to have an allotment when I, when Aidan was really little, I used to have this like two bedroom flat, and I realised that he didn't know where any of our food come from. So, I went and got myself an allotment, went on the list, got a lovely little patch. And I actually got like, someone to come and like renovate it, so I had all the raised beds and everything. It was absolutely amazing. But obviously I was working quite a lot, couldn't maintain it. The first year I grew the most amazing corn, Aidan would come and water it and everything. Honestly, it was, the corn was delicious. I grew it, beetroot-

**DERMOT O'LEARY:** So nice for him as well.

**ALISON HAMMOND:** -potatoes, carrots, everything. So, the first year I did really, really well, and then the second year I got- I started getting really busy, so I wasn't on top of it. Weeds were growing. Anyway, loads of them started complaining about my little lot, because they were all jealous of it. Cause bear in mind that I've done it so- pimped it up so lovely. But obviously it'd overgrown, and I kept getting these complaints to the point where I just do you know what? I don't wanna be here anymore, I'm getting so many complaints, so many letters and everything, and they just wanted to get it so that they could have it. Because obviously it wasn't very-

**NICK GRIMSHAW:** Jealous of Alison's corn!

**ALISON HAMMOND:** Yeah, they were jealous of my corn.

**DERMOT O'LEARY:** In your tidy beds.

**ANGELA HARTNETT:** Don't worry, they're mansions now, Alison Hammond Palace.

**ALISON HAMMOND:** Yes, I'm gonna get my own allotment.

**ANGELA HARTNETT:** You'll be fine.

**NICK GRIMSHAW:** Yeah, screw those guys.

**DERMOT O'LEARY:** Lovely thing to do though.

**ALISON HAMMOND:** It was lovely, Aidan loved it.

**ANGELA HARTNETT:** When we're down in Italy we can grow them.

**NICK GRIMSHAW:** Yeah, we can all move to Dermot's farm in Italy, can't we?

**ALISON HAMMOND:** Yes, we can.

**DERMOT O'LEARY:** Farm?

**ANGELA HARTNETT:** Grow our tomatoes.

**NICK GRIMSHAW:** We'll get down, yeah.

**ALISON HAMMOND:** Go and play in the olive groves.

**NICK GRIMSHAW:** Well guys, thanks so much for coming round.

**ALISON HAMMOND:** Thank you, it's been brilliant.

**NICK GRIMSHAW:** It's been so nice.

**ALISON HAMMOND:** What a Dish experience.

**NICK GRIMSHAW:** Delicious food, Angela.

**ANGELA HARTNETT:** Thank you very much.

**ALISON HAMMOND:** I especially loved everything.

**ANGELA HARTNETT:** Thank you, Neil, for your salt cod fritters.

**NICK GRIMSHAW:** And do come back and we will do a pasta for Dermot next time. It's a deal. Next time or-

**DERMOT O'LEARY:** Next time.

**NICK GRIMSHAW:** -Angela will come on This Morning and do your pasta. And I'll come and I'll just watch. Alright, plan, there we go.

**ANGELA HARTNETT:** Let's do it. That's a plan.

**NICK GRIMSHAW:** And don't forget you can watch of course, Alison, and Dermot every Friday on this morning on ITV and ITVM.

**ALISON HAMMOND:** Oh, amazing.

**ANGELA HARTNETT:** Love you both.

**NICK GRIMSHAW:** Alison Hammond, Dermot O'Leary, everybody!

[Applause]

**NICK GRIMSHAW:** Thank you, guys.

**ALISON HAMMOND:** Thank you having us.

**NICK GRIMSHAW:** See you on Friday on This Morning.

**DERMOT O'LEARY:** So much fun!

**NICK GRIMSHAW:** If you would like to recreate today's Dish for your friends or family, or maybe a stranger in the street, head to [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes). That is where you'll find all the meals we've ever made on the podcast.

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**NICK GRIMSHAW:** If you don't, just listen to something else. We can't all have a Michelin-star chef in the kitchen, but you can get some Michelin-star advice. Email your questions for Angela, whatever they are to [dish@waitrose.co.uk](mailto:dish@waitrose.co.uk).