

DISH - Poppy O'Toole, a smoked aubergine salad and an English sparkling wine

NICK GRIMSHAW: Our podcast might contain the occasional mild swear word or adult theme.

NICK GRIMSHAW: Hello, I'm Nick Grimshaw.

ANGELA HARTNETT: And I'm Angela Hartnett.

NICK GRIMSHAW: Oh, are you?

ANGELA HARTNETT: Are you?

NICK GRIMSHAW: Oh yeah?

ANGELA HARTNETT: Are you? Haven't you just written a book, Nick? Oh, I didn't know that.

NICK GRIMSHAW: I'm just rolling a pomegranate on this episode of Dish-

ANGELA HARTNETT: Why is that?

NICK GRIMSHAW: Because we are having some pomegranate in our salad. My granddad used to work on the docks, my mum said he used to nick stuff.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: Not to like - not like tellies.

ANGELA HARTNETT: No, no, no.

NICK GRIMSHAW: Just like a pineapple or something. She said that one of the best things that she got was a pomegranate and a pin, and she got it one time and the kids would sit and they'd get their pin out with the pomegranate seeds like that, and she said it would take hours and we'd do it, I was like...

ANGELA HARTNETT: I bet your granddad liked that. Kept them occupied for a whole day.

NICK GRIMSHAW: Yeah, kept them quiet, all eight of them quiet.

ANGELA HARTNETT: So Nicholas, you're commis today, so we're gonna do smoked aubergine, freekeh and hopefully pomegranate salad, 'cause you're doing the pomegranate.

NICK GRIMSHAW: A pomegranate is hard to open, I will say.

ANGELA HARTNETT: And also, also, yeah 'cause I can- you're doing what I do. You're trying not to get juice and-

NICK GRIMSHAW: Trying to not splash it all over my top.

ANGELA HARTNETT: Everywhere. But it's a beautiful salad. We smoked the aubergine, and then we've got- and I've made some flatbreads as well, so we can dip into the smoked aubergine.

NICK GRIMSHAW: So, joining us today, we have a massive foodie. She's massive on TikTok as well. Like huge-

ANGELA HARTNETT: Massive

NICK GRIMSHAW: -on TikTok. Poppy O'Toole is her name. You may know her as Poppy Cooks.

ANGELA HARTNETT: Poppy Cooks.

NICK GRIMSHAW: On TikTok, where she's done quite major things that have gone very viral, like the fifteen hour potato trend. So yeah, we've gotta talk about the potatoes with her, so yeah, today joining us, Poppy Cooks. But Poppy won't cook, Poppy eats today.

[Cutlery sounds]

NICK GRIMSHAW: Okay, time to welcome our guest, responsible for making the humble potato trendy again.

ANGELA HARTNETT: Indeed.

NICK GRIMSHAW: Was it ever trendy, the potato? It's kind of a design classic.

ANGELA HARTNETT: This amazing person has made it trendy

NICK GRIMSHAW: Yeah, it's-

ANGELA HARTNETT: Everyone loves a potato.

NICK GRIMSHAW: Everyone's now into the potato. Put your hands together please, for Poppy O'Toole.

[Applause]

NICK GRIMSHAW: Hi Poppy.

POPPY O'TOOLE: Hi!

ANGELA HARTNETT: Hi Pops.

POPPY O'TOOLE: Hello. Hello, hello, thank you.

NICK GRIMSHAW: Welcome to Dish.

POPPY O'TOOLE: Thank you. I'm excited, it just smells absolutely blooming delicious in here.

NICK GRIMSHAW: It does smell good. We just realised we don't have an extractor fan in there, so it does smell good but it also smells like...

ANGELA HARTNETT: Cooking.

NICK GRIMSHAW: Yeah. So, you guys know each other?

ANGELA HARTNETT: We do indeed.

NICK GRIMSHAW: So where did you guys first meet?

ANGELA HARTNETT: We've met actually, BBC, doing The Food Programme one time.

POPPY O'TOOLE: Yes, that- I was trying to- and then Fortnum and Mason Awards.

ANGELA HARTNETT: Fortnum and Mason.

POPPY O'TOOLE: Yeah.

ANGELA HARTNETT: And then we went trekking in Peru!

NICK GRIMSHAW: Peru!

[Applause]

NICK GRIMSHAW: Oh, Peru.

ANGELA HARTNETT: It had to come back again, Peru.

NICK GRIMSHAW: Had to be mentioned. It's been ten minutes. So hang on, you did the trek in Peru as well?

POPPY O'TOOLE: Mm, I did.

NICK GRIMSHAW: How the hell was it?

POPPY O'TOOLE: It was intense, wasn't it?

ANGELA HARTNETT: Yes, it was.

POPPY O'TOOLE: It was like prop- like this- I went, I got all the gear, no idea sort of thing. I turned up with all my like trekking gear and I was like, the first day I was absolutely destroyed, like I couldn't breathe. I was like [*breathing sound*].

NICK GRIMSHAW: And what's that feeling? Because my nephew did it recently, he did Kilimanjaro and he, oh my, he was like the altitude sickness is horrendous. Like some people couldn't do it. What's the feeling, like pukey?

POPPY O'TOOLE: It's like having a really, really terrible hangover. Like really like- but you know when you are like-

NICK GRIMSHAW: That's how Ange dealt with it. She was like, oh, well.

ANGELA HARTNETT: It's not true mum, if you're listening.

NICK GRIMSHAW: No.

POPPY O'TOOLE: I was in bed one of the nights and I was just like, I don't know if I can actually do this.

ANGELA HARTNETT: You just feel breathless the whole time.

POPPY O'TOOLE: Breathless the whole time, your head's kind of pounding, a little bit sick in the stomach, yeah, just, it's just not, not the greatest of feelings, but the best feeling is when you get to the top and you're going, oh yes, I've done it, and then they're like, oh yeah, it's only another four hours down now.

NICK GRIMSHAW: Yes.

POPPY O'TOOLE: You're like, oh great, fantastic.

NICK GRIMSHAW: Oh god.

ANGELA HARTNETT: I know. And that's what we realised they have this Peruvian, 'Yeah, it's just five minutes.' I said, 'A real five minutes or Peruvian five minutes?' And I was going, that ain't- doesn't look like a camp that's near me. That is not in my sight of five minutes away.

POPPY O'TOOLE: No.

ANGELA HARTNETT: You think you can walk like, you know, like you'd walking the dogs, you think that's fine – 'cause actually it's, there is steepness, especially on that final day when we

got up to the Sun Gate where everyone was up there watching me cry into a wall going, 'Oh my god I can't.' You're literally walking at like a pace that you think this is ridiculous, but you cannot walk any faster because there's just no air.

POPPY O'TOOLE: I was yawning the whole time. My brain just wanted oxygen, I was like 'Ahh,' just kept going and going, going. But yeah, it was really incredible, and it is such a great 'cause and we had an absolute blast.

NICK GRIMSHAW: Would you guys do it again?

POPPY O'TOOLE: Yes.

ANGELA HARTNETT: Yeah definitely.

POPPY O'TOOLE: That's the worst thing is I would do it again knowing, knowing how hard it was.

ANGELA HARTNETT: No definitely. I keep persuading them India, I keep saying India, going up to Jaipur and Rajasthan, that would be amazing.

POPPY O'TOOLE: Yeah, that would be. Is that bit flatter, or...

ANGELA HARTNETT: I don't think it would be, I think it'd probably be even worse, but anyway.

NICK GRIMSHAW: But worth it.

ANGELA HARTNETT: But worth it.

NICK GRIMSHAW: Worth it.

ANGELA HARTNETT: Well, you know, you did that big thing for Comic Relief, you know. When you've raised the money, and what did we do, I think we need nearly quarter of a million in total.

POPPY O'TOOLE: Yeah.

ANGELA HARTNETT: £250,000, between thirty of us, which is pretty amazing, for Action Against Hunger, you know, a little pat on the old.

[Applause]

NICK GRIMSHAW: Amazing work, guys.

[Drink pouring sounds]

NICK GRIMSHAW: We are gonna have with our salad – ‘cause it's a little bit healthy, but we're trying to be a little bit healthy in January, but also I like to do not drinking before Christmas. So sometimes I do like-

ANGELA HARTNETT: 1st of December to the 2nd?

NICK GRIMSHAW: No!

ANGELA HARTNETT: Just checking.

NICK GRIMSHAW: Excuse me. Before I did this bloody podcast, I would do September, October, November.

ANGELA HARTNETT: Really?

NICK GRIMSHAW: And then start in December.

ANGELA HARTNETT: That's, that's very good. Okay, alright.

NICK GRIMSHAW: Yeah, for years.

ANGELA HARTNETT: For years!

NICK GRIMSHAW: And January, I'm like no, I do want a drink then, ‘cause it's boring, and it's dark at three in the afternoon.

ANGELA HARTNETT: Yeah, of course.

NICK GRIMSHAW: So, we're having a drink at 11am. And we are gonna have, from Waitrose of course, Ridgeview, which is hell for me to say ‘cause I can't say Rs and Vs. Ridgeview. And it is an English sparkling wine.

ANGELA HARTNETT: Lovely.

NICK GRIMSHAW: Yeah.

POPPY O'TOOLE: Ooh!

NICK GRIMSHAW: We've gone local.

POPPY O'TOOLE: It's all English sparkling wines at the minute as well, isn't it?

ANGELA HARTNETT: People are loving them.

POPPY O'TOOLE: They really exploded. But they are delicious.

NICK GRIMSHAW: They are delicious. I want to do one, I wanna find a vineyard up north.

ANGELA HARTNETT: Oh, should we get one? Let's buy one.

NICK GRIMSHAW: Shall we? Don't you think?

ANGELA HARTNETT: Cheers Pops, good to have you with us.

POPPY O'TOOLE: Cheers! Thank you for having me.

NICK GRIMSHAW: Cheers Poppy.

ANGELA HARTNETT: Pleasure.

NICK GRIMSHAW: Cheers!

ANGELA HARTNETT: Sorry.

NICK GRIMSHAW: Cheers, thank you, Angela.

ANGELA HARTNETT: Sorry. So, tell us about MasterChef, what you doing? This is all happening now, loads of stuff.

POPPY O'TOOLE: This is very, very exciting for me, because I have just grown up watching MasterChef. Like it's just like... I will be the new Gregg or John, I don't know which one, but for Young MasterChef.

NICK GRIMSHAW: Amazing.

POPPY O'TOOLE: It's on BBC Three, it is 18-25 year olds, and it's just getting some young talent into the kitchen and just seeing what they can do and the ambitions that they had is-

ANGELA HARTNETT: Do they have to be professional? No.

POPPY O'TOOLE: No, no, no, no. But they all kind of have, I don't know, a bit of like entrepreneurial spirit in terms of the food scene. Or just wanting to be better chefs actually, or just better cooks. So, it's just been incredible to see the talent come through and being able to kind of like help mould it, and maybe hopefully become successful in whatever they wanna do after.

ANGELA HARTNETT: Fantastic.

POPPY O'TOOLE: But it's been incredible, and I'm hosting it with the amazing Kerth Gumbs as well, who's another chef who did Great British Menu a few years ago, so, you know, it's just been, it's just been so much fun.

NICK GRIMSHAW: I bet.

POPPY O'TOOLE: Like, really good time.

NICK GRIMSHAW: Is it quite intense? Cause such an iconic show, is MasterChef. What's it like when you walk on the set on a show like that?

POPPY O'TOOLE: Well that was, I was gobsmacked 'cause I was like- literally, before I did all of this in the past few years, I applied to be on MasterChef Professionals.

NICK GRIMSHAW: Oh wow.

ANGELA HARTNETT: Oh, bless.

POPPY O'TOOLE: So, I applied to do it but I didn't get on so...

NICK GRIMSHAW: So you we're like, I'll just host it.

ANGELA HARTNETT: Yeah!

POPPY O'TOOLE: So you know, what my ambition, that was it, I was gonna go- I'm gonna go host it instead.

ANGELA HARTNETT: You're still on it, you've achieved it, it's fine.

POPPY O'TOOLE: So, I walked in on the first day and I was like, this is the actual studio. Like we are not messing around here, this is what everybody watches and I was just pinching myself for most of it, that I was actually having to judge these poor people, and they had me to deal with.

ANGELA HARTNETT: But you've done a bit of judging before, 'cause you did that show with Giorgio which I watched, which I loved, because partly I love your expressions, I loved all these celebrities going [*breathes in*] and Poppy comes over and just stares, she doesn't say anything, you know? And you are quite intimidating to some of them, but I think Poppy's not intimidating, she's lovely.

NICK GRIMSHAW: No but I think because- that was Celebrity Cooking School. There were people on there that like-

ANGELA HARTNETT: Really couldn't cook.

NICK GRIMSHAW: Really couldn't cook.

POPPY O'TOOLE: Really couldn't cook.

NICK GRIMSHAW: Really couldn't cook. And they know you can cook and have cooked and do cook. So I think if I had to cook- you are not intimidating as a person, but I'd find you quite scary if I was them.

POPPY O'TOOLE: Well, I wanted to go in being quite intimidating. If you want to come here and learn how to cook, we're gonna try and teach you the best that we can, and sometimes having someone standing over your shoulder going, 'Hm, you're not doing a very good job there,' sometimes does push you in the right direction to get better, 'cause otherwise it would've been- well, I mean it was chaos anyway, but it could've been even worse 'cause we would've let them get away with murder, otherwise.

NICK GRIMSHAW: Yeah!

POPPY O'TOOLE: We've gotta be a bit stern with the celebs.

NICK GRIMSHAW: You've gotta be stern with the celebs, yeah.

POPPY O'TOOLE: I was very nice with MasterChef. Stern with the celebs.

NICK GRIMSHAW: Stern with the celebs. Cause sometimes on Celebrity MasterChef I'm like, that looks rubbish, and Gregg and John are like, 'Ooh it's alright.' And I'm like, they are being nice to the celebrities.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: Giorgio Locatelli on the show as well. Did you know him beforehand, or did you meet on on?

POPPY O'TOOLE: No, met there and honestly, him and his wife Plaxy are the nicest people in the whole world.

ANGELA HARTNETT: They're lovely.

POPPY O'TOOLE: I love them. I want them to adopt me. They looked after me so much, 'cause he does MasterChef Italy, he knows what he's doing and I was just like, first thing I've ever done. Met Melvin Odoom as well. Honestly, when I say I'm gobsmacked at the things that happened to me, I genuinely am, 'cause I'm like, I literally was working in a kitchen a few years ago, like, how am I here? So I got to meet them, they were incredible, and then I got to meet all these celebrities, and then I got to like criticise their food, so we had like... Which was bizarre.

NICK GRIMSHAW: And who was on it? Cause we had Paul Chowdhry on this podcast.

POPPY O'TOOLE: Absolutely love him.

NICK GRIMSHAW: And Paul told us about his time on the show. How was Paul's cooking?

POPPY O'TOOLE: *[Laughs]*

NICK GRIMSHAW: That's not a good sign.

POPPY O'TOOLE: He put Baileys in a sauce with lamb, I think. I tried it and I was like, *[High-pitched]* yeah... Yeah...

NICK GRIMSHAW: Yeah.

POPPY O'TOOLE: At least he tried something new, like why not? But his humour absolutely kills me, 'cause it's so dark, and it's, some of the other celebs were like, couldn't quite- I, for me, it seemed like they were like, 'What?' like they were like, 'What are you doing?'

ANGELA HARTNETT: They didn't get.

POPPY O'TOOLE: And I, I tried to give it back a few times and said about cremating his food, or something along those lines, but he didn't get into the show, and I was like, no! I made him laugh! I was like, I made him laugh and it didn't get in the show.

NICK GRIMSHAW: We'll get it on the record that Poppy made a comedian laugh.

POPPY O'TOOLE: I did, and I was very proud

ANGELA HARTNETT: And who else did you have? You had Kerry Katona. She must have been nuts.

POPPY O'TOOLE: She was incredible. She was absolutely- I love her, I absolutely love her, she kept going, 'Oh, Poppy, I'm blessed. I am, I'm absolutely blessed. You know what? I've had a such an amazing career and I'm, and now I'm here, and now, you know, I do my OnlyFans and I, and I, and I'm, I'm blessed. I'm absolutely blessed.' And I was just like, I love her. And she- I got to witness her singing Whole Again.

NICK GRIMSHAW: Wow.

ANGELA HARTNETT: Oh wow.

NICK GRIMSHAW: That's good.

POPPY O'TOOLE: Yes, acapella. She was in the tent singing, and I was like, this is one of the best moments of my life.

ANGELA HARTNETT: She can sing, she's got a great voice.

POPPY O'TOOLE: She's incredible. And we were all just sat there like, 'Ah! Kerry Katona is singing.'

NICK GRIMSHAW: Kerry Katona is doing Whole Again. While she's doing a paella or something. Standard.

[Ding sound]

NICK GRIMSHAW: This is really tasty.

POPPY O'TOOLE: Mm-hm.

NICK GRIMSHAW: Because sometimes when you hear the word salad, you're like, oh... But this is really tasty. There are a lot of flavours going on in this, what's in it Ange?

ANGELA HARTNETT: We've got loads of mint, loads of lemon, got smoked aubergine, pomegranate that Nick did, Pops.

POPPY O'TOOLE: Mm!

ANGELA HARTNETT: It's not all about me cooking. Tahini in there, you know, love all those, sort of, you know, Middle Eastern flavours, pistachios, you've got a little bit of the crunch, and the freekeh, which is that lovely pulse that, you know, it just brings it all together. And then a little bit of flatbread. So you, Pops, started in restaurants?

POPPY O'TOOLE: Mm-hm.

ANGELA HARTNETT: Then like a lot of people after, post-Covid, loads of people were out of work and stuff. So then you just said, you know what? I'm just gonna do TikTok and make a potato. Tell us how that all happened.

POPPY O'TOOLE: Yeah, it was basically-

ANGELA HARTNETT: Cause now you are a sensation.

POPPY O'TOOLE: A sensation, apparently. It's what people say. So basically like you said, I've been working in kitchens for like a decade, like I've, I was a junior sous chef, I was working my way up and because of Covid yeah, they just were like, 'Oh, sorry, everyone's gotta go, we're closing.' Okay, fine, thought it would be about three weeks, which I think a lot of people assumed at the time.

ANGELA HARTNETT: Everyone did, yeah.

POPPY O'TOOLE: And so I called my mum and I was like, Mum, come and rescue us from London, we're going into lockdown right now. Let's go, before they close the motorways and charge us all, or whatever. So we went back to Birmingham, where I'm from. Went to stay with my mum and dad for a little bit, 'cause I thought they've got a garden, we're living in a flat in London, I'd rather be, you know, in a garden, I've got two dogs, they can run around, and my

little brother and sister are there. At the time they were about ten and twelve, and all they were doing was just sat on their phones and I was like, what's going on? Like TikTok was like going around at the time, and then I saw one food video - I could do that! Otherwise, I'm just sitting here actually doing absolutely nothing, eating crisps in my pants. Like, let's go and do something. So, we started making some videos. I did like a tomato sauce, I did like some churros, nothing like crazy, no potatoes at this point, which is weird, 'cause I should have just started off with them. And the ball just started rolling, people started following, people were enjoying it, I got a lovely message from a key worker saying, 'Oh, this tomato sauce is lovely after a long shift, like, thank you for your recipes and stuff,' and I was like, oh, is this actually affect- this is helping people.

ANGELA HARTNETT: Changing people, yeah.

POPPY O'TOOLE: So yeah, it just carried on. And then I did like this hash brown, potato came into it, and like a paper picked it up and were like, oh, we wanna put this on the, the Sun or whatever. And I was like, oh my god, okay, fine, absolutely. And then that kind of carried on rolling and people started carrying on following. And then I got asked if I wanted to do with book and I was like, okay, this is like all happening within like six months, and I'm like, wow, this is incredible. And like the place that I was working at had reopened at this point and they still let me go, and I was like, okay, fine, we go- we're just gonna carry on with this. I did one video of potatoes, and it was the first one I ever got that had a million views and I was like, right.

NICK GRIMSHAW: What was the first potato video that got a million views?

POPPY O'TOOLE: It was crispy parmesan potatoes. It was just little cut up crispy cubes, you roast them off, parmesan parsley, bit of garlic at the end, and that was it. And I wasn't gonna record it, so I had to go back and record the first bit because I didn't record it. My boyfriend was like, just do it 'cause we need to get some content out, go on, just do something. So, I did it and I was like, oh my god, people absolutely love potatoes, which is fair enough, I love potatoes, but I never thought it was gonna be quite as global a love for a potato. So, so then when it was lockdown in November, I went, let's just do twenty-five days of potatoes. Whilst we're in a lockdown, I know people are gonna be at home scrolling, so I just went through every recipe I'd ever had at any of my jobs, I was like, just thinking I was- Duchess potatoes, like all these random old-fashioned potatoes, so I was like, just get 'em out. I went from like a hundred thousand followers, which was massive as well. I was already thinking that was too much - week later there was 200,000 followers, another week later it was 300,000 followers, and then I did a compilation video, which, this is the big one, where I put all of my videos of potatoes behind, and I spoke very posh, I was like, 'Hello and welcome to Potato TikTok.' And it went absolutely wild. I think it had like, 22 million views or something. But I went to bed and woke up with a million followers and I was like, what on earth has happened?

I was panicking, I thought something bad had happened. I dunno what, I dunno what it would've been, but I was like like, I don't know what I've done in my life. Ahh! What's going on? My phone's going absolutely mad. And so then I had a million followers and I had five days left to

kind of impress these people, I was like, ahh, this is quite intimidating. So then just, you know, carried on making my potato videos after that. And then I was just, I was Potato Queen and I was like, I am very, very happy-

NICK GRIMSHAW: What an accolade.

POPPY O'TOOLE: -to be given that, like there's nothing better. Nothing better.

ANGELA HARTNETT: Yeah love it, Potato Queen.

NICK GRIMSHAW: Potato Queen.

[Applause]

NICK GRIMSHAW: Potato Queen.

POPPY O'TOOLE: Cheers.

[Ice pouring sounds]

NICK GRIMSHAW: Do you feel the pressure now, now that you've got, you know, all these followers and people are like, 'We want recipes!' Do you feel like the pressure of that now, does it make you feel different to how it was when you were making the stuff in lockdown?

POPPY O'TOOLE: It does a little bit, but I think I've also come a long way in terms of, I think my audience and stuff are kind of, very happy for me and on board with what I'm doing. So, I think they understand, 'cause I haven't been able to do quite a, a lot of stuff. I've been Peru-ing and we've been doing shows and all this sort of stuff, so I haven't been able to get some proper organic content out for a while. It's coming! It's on its way.

NICK GRIMSHAW: It's coming guys.

POPPY O'TOOLE: It's just, you know, you're here there and everywhere, but I think people are so, so, supportive of it, and I think being able to see the kind of story from where it started to where we are now, people enjoy. We're still riding the wave, we're still going with it, we'll see where it ends. I'll stop next year - everyone will be like, I've had enough of the potato lady.

NICK GRIMSHAW: Don't people send you- like are your DMs just full of potato pictures?

POPPY O'TOOLE: It is one of the best things to ever happen. Like some people have dick pics, I get potato pics. It's great. It's absolutely brilliant. Thank god, I'm bombarded with spud related content. Which is, I mean, what, what more could you ever want?

ANGELA HARTNETT: What does a girl want?

POPPY O'TOOLE: Well, yeah, absolutely. Carbs on carbs, don't need anything else.

ANGELA HARTNETT: Any that you've sort of thought, actually, you know what, I'm gonna try that and put it up there, or?

POPPY O'TOOLE: There was a few nice ones, like variations of like a tartiflette.

ANGELA HARTNETT: Okay, lovely.

POPPY O'TOOLE: With different things, you know, so it's different, but I was like, oh yeah, I'll have a go at that, like with some different bits in it, vegetarian ones and anchovies in it and stuff like that. So, I was like, oh, okay love that. People are very creative.

ANGELA HARTNETT: We're more about potatoes and bread in this country. Like in Europe, you know, France, it's all about bread, but we love our potato. Do you think that's helped loads of people with cost of living and- because you know it, you can still have a great meal with a simple potato recipe, can't you?

POPPY O'TOOLE: That's one thing that I think, everyone knows what a potato is. We know that they're cheap, we know that they're versatile, we know that they're blooming tasty. It's very universal, it's- you know, everyone has tried it, so it's not scary food in any way. And you can do so much with it and so many different meals, that it is really cost effective and it's really helpful at the minute and that's, I just wanted to make sure that all my recipes reflect kind of what's happening every day in the world.

ANGELA HARTNETT: The thing is also we produce loads of potatoes. It's not imported, you know? It's something you buy locally and people can grow them, you know, you've really sort of hit the nail on what is quintessentially sort of British in a way.

NICK GRIMSHAW: TikTok, I do love watching cooking on because it's so short. So like the recipes are just like boom, boom, boom, and it does make cooking look so easy.

POPPY O'TOOLE: TikTok is what, like a sixty second platform videos, that's all you get is just video, video videos, and like you said, it's so quick and also it does make it feel more achievable that you can do it. Which is great because that gets more people cooking, and that's all I wanna do, is make sure people are learning and cooking at the same time because it's just, it's such a great outlet of creativity.

NICK GRIMSHAW: I think Ange should get on TikTok.

ANGELA HARTNETT: I'd need Pops to give me a lesson.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: Because I'll be there for three hours. 'It's not finished! Why is it taking forever?!'

NICK GRIMSHAW: Angela always says to me, I'll put stuff up of my day and she'll be like, 'Do you have to document every b***** bit of your day?' And I'm like, yes.

ANGELA HARTNETT: I wake up, you know, and I suddenly say, my god, he's been up since six, now what's he rabbiting on about?

NICK GRIMSHAW: But I think you should give it a go.

ANGELA HARTNETT: Alright, I'll give it a go. We'll do it.

POPPY O'TOOLE: Yeah, we'll do a recipe together.

ANGELA HARTNETT: Definitely. Alright, yeah, that's...

NICK GRIMSHAW: There you go. There we go.

ANGELA HARTNETT: Let's do it.

POPPY O'TOOLE: This is when I don't realise what my life is.

NICK GRIMSHAW: Angela on TikTok, I love.

ANGELA HARTNETT: We're doing it.

NICK GRIMSHAW: I love it.

[Dinner table sounds]

NICK GRIMSHAW: Do you have a favourite potato, Poppy? Is there like one that's the one.

POPPY O'TOOLE: I love a classic roast potato.

ANGELA HARTNETT: Yeah. What did you do on Christmas day, roast?

POPPY O'TOOLE: Yeah. Roast, mash, dauphinoise.

ANGELA HARTNETT: Wow.

NICK GRIMSHAW: Oh, you do the potato options.

ANGELA HARTNETT: Three potatoes?

POPPY O'TOOLE: Well, I did it for my whole family, so I had quite a few of them. I was actually the fifteen-hour one as well.

ANGELA HARTNETT: Potato pave.

POPPY O'TOOLE: I did a potato pave.

NICK GRIMSHAW: You've got to talk about the fifteen-hour one. Because that potato, I mean, that is the famous potato.

ANGELA HARTNETT: Delicious.

POPPY O'TOOLE: That went viral, which was again, not intended. I just wanted to end with something that looked nice. So yeah, just potato pave, like, I just rebranded it, which is a very well-known, it's like a-

ANGELA HARTNETT: There's lots of restaurants that do something similar.

POPPY O'TOOLE: Lots of restaurants do it, it's all the same, like I just branded it the fifteen-hour potato. Because I saw like, there was a hundred-hour brownie, there was some, there was loads of these things going on, trendy sort of things where you name it an hour, so I was like, well it takes about fifteen hours give or take, you know, I'll just call it the fifteen-hour potato, and ooh, it's really kicked off. And so now I do the fifteen-hour potato with different things in it, like garlic or with cream or with a different fat or with, you know, vegetarian. And I'm like, oh, people absolutely love it. And it just went absolutely, it went wild.

NICK GRIMSHAW: So, talk us through the fifteen-hour potato, 'cause it's sort of like a compressed, layered potato, almost looks like if you're listening to this and you've not seen, it almost looks like if you squashed a lasagna down, but all the layers were potato.

ANGELA HARTNETT: Yes. Crispy on the outside, that's the thing.

POPPY O'TOOLE: A lot of people say it's a bit like a baklava.

NICK GRIMSHAW: Yeah, a bit like a baklava.

POPPY O'TOOLE: With the layers. So basically, you really, really thinly slice some potatoes, like you would almost a crisp, reduce some cream down, a bit of garlic in there, a bit of flavour, whatever you want, and then you pour that over your slices of potato, mix it all together, and then you line it into a tray. So you can do any kind of tray, I just do like a loaf tin. You line it and you basically layer up each individual slice of potato evenly and perfectly across the tray until it's full, bit of parchment on it, and you bake it for three hours at 120-130 degrees Celsius, fan, and then you basically set it in the fridge overnight with some weight on it, and that's like three hours of cooking, twelve hours of setting, that smushes it proper like compact together, and all the starch sticks together and all the cream like solidifies. Take it out, you cut it into whatever shape

you fancy - I like a nice log - and then you deep fry it. So that makes it really crisp, so it's cooked like, it's like- it's all perfectly cooked in the inside and it's all soft.

ANGELA HARTNETT: Soft and then crispy.

POPPY O'TOOLE: Yeah. And it's just, it's like a really pimped up hash brown.

ANGELA HARTNETT: I had some the other night, 'cause it is that- you see it in lots of places and it is- and cod's roe is lovely with that sort of stuff or anything you can just- or just melted cheese on top. I love that sort- anything. Anything with cheese.

POPPY O'TOOLE: Melted cheese on top, I'll be doing that next.

ANGELA HARTNETT: You know, like a really soft, like a brie or a Tunworth or something, and you just put it under the grill, and then onto that.

POPPY O'TOOLE: Okay. Well, yeah, I will be doing that.

ANGELA HARTNETT: You can credit me and Nick for that little, your next million people.

[Cooking sounds]

NICK GRIMSHAW: I've seen you in pictures with like Nigella Lawson, Jamie Oliver, Locatelli...

POPPY O'TOOLE: Angela Hartnett.

NICK GRIMSHAW: Angela Hartnett, MBE OBE. How does that feel when you are mixing with, you know, the chefs?

POPPY O'TOOLE: People can't see my face now, but I'm rolling my- it's literally stupid. Like these are like my idols, icons, legends. Like, growing up in kitchens you literally hear about these people, and also obviously watching telly, a lot of the time I was watching them on telly. And I met, I got, got to meet like Pierre Koffman as well, and I was like, these people are legends. I'm really bad with saying who I am or what I do, 'cause I'm- I don't think what I do is good enough to be telling these chefs. I'm like, 'Oh yeah, yeah, just do, yeah, I'm Poppy, nice to meet you!' Whereas I got to meet Jamie Oliver and I literally didn't know what to do and I said, 'Hi'- interrupted a whole conversation he was having, I went, 'Hi Jamie, I'm Poppy,' And he went, 'Oh yeah', and I was like- like really nice, he shook my hand, he was nice, but I just couldn't say anything else other than that. I was like, 'I love the gnocchi!' And I just- and then he was like, 'Okay, well thank you so much for coming, bye.' And I was like, oh no, I've missed my opportunity to be like, 'Oh yeah, so you know, we follow each other on TikTok, I did this,' and I just, I can't.

NICK GRIMSHAW: Straight to gnocchi.

POPPY O'TOOLE: Just, yeah, 'Love your gnocchi,' that was it.

ANGELA HARTNETT: Straight to potato, yeah, exactly.

NICK GRIMSHAW: But I guess-

POPPY O'TOOLE: Oh, I didn't even!

NICK GRIMSHAW: I guess TikTok's made his books seem like, really old fashioned, you know with like 30-Minute Meals. Now it's like, thirty minutes?

POPPY O'TOOLE: Sixty seconds.

NICK GRIMSHAW: Sixty seconds.

ANGELA HARTNETT: It's how you say, it's moved on from that, you know, like we were laughing earlier on talking about, you know, certain celebrities having their- you're being filmed twenty years ago, that was as you said, the first sort of Instagram. And you are now at the pinnacle of what's doing, and you know, it's up to everyone else to sort of follow and get on board in a way.

POPPY O'TOOLE: Yeah, absolutely. Get on board, come on!

ANGELA HARTNETT: Get on board.

NICK GRIMSHAW: Get on TikTok then, come on.

ANGELA HARTNETT: But no, but I remember we've got a mutual friend, Sam, and he goes, 'Poppy's that younger sister you always wanted. She's just great fun,' you know? And you know, and it's true you know, the energy. And that's why I think you are brilliant on TikTok, because I know I would wake up going, Jesus Christ, I can't be a**** to do this. And I'd be like, 'Yeah, put it in a bowl, yeah, yeah, there you go, boom, that's it.' And Nick knows well enough to know that it's absolutely a hundred percent true. Whereas I imagine you probably get up and go, I'm gonna do it, and you'll put on your game face, and you'll do it. And actually, it's not a game face 'cause you're naturally enthusiastic and got the energy and all the rest of it, so.

POPPY O'TOOLE: I try to, yeah.

ANGELA HARTNETT: That's why people love it.

POPPY O'TOOLE: Oh... I literally keep blushing through this.

ANGELA HARTNETT: She's looking down, she's so modest!

POPPY O'TOOLE: I can't do it.

ANGELA HARTNETT: Aw. Come on.

POPPY O'TOOLE: I just really enjoy it. So that's, that is what, you know- and when I was working in kitchens, I really enjoyed that. I just love everything to do with food, I find it so much fun to be able to do whatever I want, I get to cook whatever I want, and I get to hopefully entertain, and teach people at the same time, some delicious meals.

NICK GRIMSHAW: Definitely, I do think TikTok does make me feel like, oh, I could do that.

ANGELA HARTNETT: It's achievable, yeah.

NICK GRIMSHAW: It's more achievable than like a cookbook, say.

POPPY O'TOOLE: Yeah, well, you kind of have to make them, you have to make the recipes doable, 'cause otherwise it's a bit...

ANGELA HARTNETT: Pointless.

POPPY O'TOOLE: Pointless, yeah. So they have to be able to, you know- ingredients that you can easily source, techniques that aren't stupid - some take fifteen hours, but, you know...

ANGELA HARTNETT: No but that's just the cooking time. It's not really, it's more achievable.

POPPY O'TOOLE: Yeah, it's not hard, yeah, exactly. So it's not, I'm not doing anything too out there.

NICK GRIMSHAW: Speaking of recipes that are easy to do, how did this one rate Ange?

ANGELA HARTNETT: Very easy.

NICK GRIMSHAW: Really easy.

ANGELA HARTNETT: It's easy, yeah. It's a little bit of chopping, a little bit of mixing, roast the aubergine, yeah.

POPPY O'TOOLE: You were doing it when I came in.

ANGELA HARTNETT: Yeah.

POPPY O'TOOLE: And it's done.

ANGELA HARTNETT: Yeah. Pomegranate was the hardest bit, I feel.

NICK GRIMSHAW: It actually was the most annoying bit I think. And it weren't that bad actually.

ANGELA HARTNETT: Very good.

NICK GRIMSHAW: It was alright. Well that's good, I really like that, it's really tasty, really light as well.

ANGELA HARTNETT: Ultimately that's it. Everyone wants something tasty, delicious, and quick. Not everything's gonna be quick, and you can't rush certain things, but I think when you're all fast lives, kids, family, the whole thing, it's nice to be able to do something.

POPPY O'TOOLE: Yeah, definitely.

ANGELA HARTNETT: And Poppy does it all. Brilliant.

NICK GRIMSHAW: And if you wanna get this recipe, try it out, [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes) Well, good luck with Young MasterChef. Make sure everyone checks it out, it's on BBC Three now. Poppy, thank you so much for coming to join us.

POPPY O'TOOLE: No, thank you, thank you for having me. And also, thanks for the delicious meal.

ANGELA HARTNETT: Pleasure, pleasure.

POPPY O'TOOLE: It was fantastic.

ANGELA HARTNETT: Lots of fun. See you in India, if not before. TikTok lesson. Do you know I'm going to India now?

NICK GRIMSHAW: Yeah, you mentioned it. 2023, yeah. Last year Peru! Poppy O'Toole, everybody!

[Applause]

NICK GRIMSHAW: Thank you, Poppy!

ANGELA HARTNETT: Amazing.

NICK GRIMSHAW: Head to [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes) that's where you'll find all the meals we've ever made on the podcast.

ANGELA HARTNETT: Follow DISH wherever you get your podcasts, so it will be delivered to your device every week and if you enjoy it, please leave us a great review

NICK GRIMSHAW: If you don't, listen to something else...

(Laughter)

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