

DISH - Dame Mary Berry a mulled wine and a chicken and mushroom puff pie

NICK GRIMSHAW: Hello and welcome to Dish. I am Nicholas Grimshaw and opposite me across the kitchen island today we have the legend, the icon, Angela Hartnett, MBE OBE.

ANGELA HARTNETT: You never say Nicholas, you always say Nick.

NICK GRIMSHAW: No, it's a remix for December.

ANGELA HARTNETT: I always call you Nicholas.

NICK GRIMSHAW: You do call me Nicholas.

ANGELA HARTNETT: Like your mother. 'Nicholas!'

NICK GRIMSHAW: How are you?

ANGELA HARTNETT: Very well, thank you, and your good self?

NICK GRIMSHAW: Yeah, I'm good. I feel excited, it's Christmas.

ANGELA HARTNETT: I could put some fairy lights on you and you would light up with that pink jumper.

NICK GRIMSHAW: Yeah, I've got a nice festive jumper on, we've got mulled wine on the go.

ANGELA HARTNETT: Marvellous.

NICK GRIMSHAW: What are we eating today with our mulled wine?

ANGELA HARTNETT: So, we've got a fantastic organic leek and mushroom, chicken pie.

NICK GRIMSHAW: Mmm.

ANGELA HARTNETT: Now you will- and I say this in absolute terms of being very sort of, you know, regional - crust on the bottom and underneath, or not?

NICK GRIMSHAW: When my mum would make a pie, she'd just do the top.

ANGELA HARTNETT: Okay, I'm good, that's fine.

NICK GRIMSHAW: So, are you just doing the top?

ANGELA HARTNETT: Just doing the top.

NICK GRIMSHAW: Also, you would risk something quite serious and something quite appropriate for today, if you do do a bottom - a soggy bottom.

ANGELA HARTNETT: Yes, indeed.

NICK GRIMSHAW: And you don't wanna risk a soggy bottom with our guest today.

ANGELA HARTNETT: We certainly don't.

NICK GRIMSHAW: They coined that phrase. And joining us for a pie today, Mary Berry's coming up.

ANGELA HARTNETT: I know. And actually, you are wearing one of Mary's colours, she loves pink as well.

NICK GRIMSHAW: Does she?

ANGELA HARTNETT: She looks gorgeous in pink.

NICK GRIMSHAW: Oh yeah. Maybe me and Mary can have a little jumper share. Little swap today. So, Mary Berry's coming, which I'm dead excited about and it feels extra Christmassy.

ANGELA HARTNETT: Right, yeah.

NICK GRIMSHAW: I feel there's certain people I'm like, they're Christmas.

ANGELA HARTNETT: Indeed.

NICK GRIMSHAW: Mary Berry is one of them.

ANGELA HARTNETT: That's the Christmas you wanna go to, Mary's.

NICK GRIMSHAW: Oh my god, yeah.

[Frying sounds]

NICK GRIMSHAW: Should we welcome our guests then?

ANGELA HARTNETT: Yes please!

NICK GRIMSHAW: Shall we do this? We've been very excited that she's joining us. Simply iconic when it comes to food, the Cher of baking. A round of applause please for the legendary, the one, the only Dame Mary Berry.

[Applause]

NICK GRIMSHAW: Do you ever think about going just 'Mary'? Like Cher, like Madonna. Mary.

MARY BERRY: Or Delia.

ANGELA HARTNETT: Yes, Delia's like that now.

MARY BERRY: Delia is just Delia.

NICK GRIMSHAW: She is.

MARY BERRY: Oh, I think they might not find me, so I'll keep to two.

NICK GRIMSHAW: Berry's a great surname though, isn't it though? Don't wanna lose Berry.

ANGELA HARTNETT: Also, slightly Christmas, isn't it? Berries and stuff.

NICK GRIMSHAW: Oh yeah.

MARY BERRY: Oh, berries yes.

NICK GRIMSHAW: So, Mary, you have a Christmas special on the telly, tell us all about it.

MARY BERRY: It's the ultimate Christmas and it's a fairly classic Christmas. It's the sort of Christmases I've been doing and have got better and better as the years go by.

NICK GRIMSHAW: And you have, of course, Angela as one of the guests.

MARY BERRY: And Monica Galletti, and Rylan. What a collection.

NICK GRIMSHAW: What a gang.

MARY BERRY: All people that I admire, in different ways.

NICK GRIMSHAW: In different ways, yeah. Some are cooking, some are funny.

MARY BERRY: Gosh, we had a ball, didn't we?

ANGELA HARTNETT: We did, yes.

MARY BERRY: Rylan was there, picking sprouts. He wasn't quite sure what a sprout was, he knew he didn't like them, but he does now.

NICK GRIMSHAW: He does now.

MARY BERRY: Oh yes.

NICK GRIMSHAW: Only Rylan would not know what a sprout was. Mary, we thought we could start because it's December now, with a mulled wine. Do you like mulled wine?

MARY BERRY: I do, yeah. I love mulled wine. Glühwein. It reminds me of when you, when you come down skiing and you've been absolutely exhausted and knackered and fallen over and whatever, and you get to the bottom and what do you get? Mulled wine, glühwein.

NICK GRIMSHAW: Cheers, Mary.

ANGELA HARTNETT: Lovely to see you.

MARY BERRY: So, who made this then?

NICK GRIMSHAW: Good to see you.

MARY BERRY: Was it an Angela one?

NICK GRIMSHAW: The good people at Waitrose made this, this is their very own mulled wine.

ANGELA HARTNETT: Yeah, but you made it, didn't you?

MARY BERRY: Is it? It comes already made?

NICK GRIMSHAW: Comes ready-made. It's a Spanish mulled wine.

ANGELA HARTNETT: Okay.

NICK GRIMSHAW: And I just put in - it doesn't say do this, it says you can remix it how you like though - they said you can, you know, throw in a cinnamon stick or bit of orange, so I did.

MARY BERRY: Well, you did strain yourself, didn't you? Just putting a cinnamon stick.

NICK GRIMSHAW: I did, yeah. I got cinnamon stick in.

MARY BERRY: You could have put a dash of brandy in or something.

NICK GRIMSHAW: A bit of brandy, go on Mary! Brandy in the wine.

[Drinking pouring sounds]

MARY BERRY: I really love Christmas and, you know, I've been doing a few Christmases in my time and, and it's all a matter of being sort of sorted, or organised. I mean, there was the time when I did everything on the back of an envelope, then lost the envelope or whatever, you know, I start with a big sheet of paper, I think, 'I ought to order my turkey,' you know, and then you know, you tick things off, and it's a great thing to be ticking things off that you've done to get ready for Christmas.

NICK GRIMSHAW: I do love a list of Christmas.

ANGELA HARTNETT: Have you done all your puddings and cakes and everything like that?

MARY BERRY: Well actually, this Christmas we're going to Annabel, our daughter, and she's said what we're all doing, and I'm doing the turkey.

ANGELA HARTNETT: Right.

MARY BERRY: And I roast the turkey at home, and I've learned not to overcook it. So many times, even I have overcooked it. This time I'm cooking it without foil, I shall cover it with foil once it's done, then I shall put some tea towels over the top. I've got an old sleeping bag that's got no zip and I put that over the top in the corner of the kitchen and then I shall take that in the back of the car to Annabel.

ANGELA HARTNETT: To insulate. But you've got-

NICK GRIMSHAW: The sleeping bag?

MARY BERRY: Yeah, why not?

NICK GRIMSHAW: On a turkey?

ANGELA HARTNETT: To keep it nice and warm, you see.

NICK GRIMSHAW: I know, I'm just really imagining that.

MARY BERRY: Nick, it goes- once you take it out of the oven, it goes on cooking. And so if you want to insulate that, and so I shall pop it in the back of the car and it'll- we'll be having drinks and having lots of jollity, and then we will carve it.

NICK GRIMSHAW: And then we'll be like, get the sleeping bag. And the good thing about that is as well great for the turkey and then come Glastonbury time, your sleeping bag smells like turkey, which is a nice Christmas reminder.

MARY BERRY: I haven't thought about that. But seriously, it- you know, if you are sharing Christmas, some people, if you've only got one oven and you've got lots of people, you know, it's a good idea. I'm doing the trifle, and I'm doing trifle on my Christmas programme and it's the best.

ANGELA HARTNETT: It is, a proper trifle really is the best. Talk Nick through the trifle.

NICK GRIMSHAW: Yeah, tell us about a trifle. I do love a trifle.

ANGELA HARTNETT: And he's actually very into cooking, this one.

MARY BERRY: So, for my trifle, I, I choose a glass dish, preferably with straight sides. What I do is, I take trifle sponges and I split them and fill them with strawberry jam. And I then take the trifle sponge and cut it in half. So it's like a sandwich, cut it in half and press that up against the side of the actual dish you are doing it in. And then I use canned pears. Yes, not fresh pears, canned pears, and I save the juice and I make the juice up to a certain amount with sherry. So, it's a sherry trifle, okay? And then I also put custard, very important, and amaretti biscuits in the layer. And the custard, I don't make it, and I've found, I've tried all the delicious custards that there are, the very expensive ones, but the one I use is a tinned one because it's thicker. But to make it special, lashings of fresh cream in there, whipped, and then we made a caramel. Just a word on making caramel, put the sugar and water in the pan, it must be a stainless steel one, not a non-stick one because otherwise it will separate immediately or crystallise, and you just dissolve that over a low heat until you can see through it and the sugar is dissolved, then boil rapidly, and put your ear to it, and when it begins to get quiet look at the colour, it's a lovely straw colour. Take it off and then have a sheet of non-stick paper on a baking sheet, which I fix down with a little bit of butter otherwise, the paper slips all over. Then you pour it and zigzag it all over the cross and it looks much easier than doing spun sugar.

NICK GRIMSHAW: Oh, that is a good tip.

MARY BERRY: And it goes hard.

ANGELA HARTNETT: It's clever, it's very clever.

MARY BERRY: And you break those into shards and stand it up on top of the trifle at the last minute, and it looks brilliant, tastes wonderful.

NICK GRIMSHAW: I've never said this before, but can we have a round of applause for the trifle?

[Applause]

[Cutlery sounds]

MARY BERRY: Look at that then.

NICK GRIMSHAW: Wow Angela. Okay, that looks like a pie in a film about a pie, like that looks amazing.

MARY BERRY: I mean, that's jolly well perfect. It hasn't shrunk, it's got that lovely thick crust at the sides, and thank goodness you haven't put pastry underneath because that's too much and it might have a...

NICK GRIMSHAW: Soggy bottom!

[Applause]

NICK GRIMSHAW: Oh, I bet you wish you never bloody said soggy bottom. It must be like the bane of your life.

MARY BERRY: I know. When I was first cooking, I remember my teacher Miss Date of Home Economics - it was called Domestic Science then - and I can remember Miss Date saying, 'We mustn't have soggy bottoms,' so there's nothing new about it, really. It's come through the generations.

NICK GRIMSHAW: Angela, I feel like this pie looks so good that we should just put it in a museum and not eat it.

ANGELA HARTNETT: Shall I serve you, Mary?

MARY BERRY: Doesn't it look just perfect? Nothing fancy on top of it, cuts like a dream, and what have we got on the side?

ANGELA HARTNETT: So, we've got some cavolo nero with some bacon and shallots, which you can do similar thing with your sprouts at Christmas.

MARY BERRY: Gosh, this looks good.

NICK GRIMSHAW: Wow, this looks so good, Angela.

ANGELA HARTNETT: There we go.

NICK GRIMSHAW: And was this quite easy to do? Do you think this is a good sort of Christmas, not a Christmas day, but like a good over Christmas family one?

ANGELA HARTNETT: No, but if you do have leftovers it's a good way of using turkey.

NICK GRIMSHAW: Oh yeah, turkey pie.

MARY BERRY: Wouldn't this be perfect?

ANGELA HARTNETT: Turkey pie, yeah, it's a good way. I'll get you some- I'll give you a little pastry bit.

NICK GRIMSHAW: That looks fantastic. And how do we feel about making pastry, or just getting puff pastry from the shop.

ANGELA HARTNETT: Get puff pastry from the shop.

NICK GRIMSHAW: Yeah?

MARY BERRY: Life is too short.

ANGELA HARTNETT: Yes, thank you Mary.

MARY BERRY: To make puff pastry. And it takes skills, it takes time, and quite honestly, you can buy such good- you have the choice of one with butter, one with other fats. I always use it and it just needs a little bit of thinking about it, that you've got to get it out of the fridge just so you can roll it. Or you can even buy ready roll pastry, so...

NICK GRIMSHAW: Wow.

MARY BERRY: This has got tarragon in.

ANGELA HARTNETT: Yes, indeed, a little bit of tarragon. So, we've got organic chicken leek and mushroom puff pie.

NICK GRIMSHAW: Mmm! I've got it in my mouth, but if you want to get this recipe, or any of the recipes that we do, go on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes), you'll find them all there. So, talk to me, Mary, 'cause you know, I first saw you on the telly, but your cooking story and your, you know, career in food happened, you know, way before you were on tv. What was the first thing that made you fall in love with food that made you want to pursue a career in it?

MARY BERRY: Well at school, my school days were not memorable really. My favourite subjects were Break.

NICK GRIMSHAW: She got an A in Break.

MARY BERRY: And games, and games. And so at the beginning of term, I used to get- I was at Bath High School, and I used to get to the back of the classroom to bag the desk at the back so I wouldn't be bothered with teachers. When I was about twelve or thirteen, you were told that you would do Latin and Maths - well, that's a joke for a start. And then newly founded was Domestic Science, and that was in another building from school, and there was the most wonderful lady, Miss Date, and she began to say, when I was- I was really interested in this, it was food, we could eat it, take it home, little portions. And so, she

praised me a lot because I worked really hard at it and I wanted to please her. I remember taking home my very first thing that was made in a handle-less cup 'cause it was war time, and it was a treacle syrup pudding for one, and you know, you put the golden syrup in the bottom and the sponge on top and I took it to dad and he said, 'This is better than mum's.'

NICK GRIMSHAW: Oh wow.

MARY BERRY: That was wow. And he wasn't one to give praise. And anyway, so that was the subject that I was good at at school. And when it came time to leave, my parents went to see Miss Blackburn and she sort of was huffing and puffing and looking each side, 'Well, what could she do? I suppose she could be a children's nurse,' and my father said, 'Well, I pity the children.' And then she said, 'Well, she's rather good at cooking. So the moment I went to college, and I hadn't enough subjects in school cert or whatever it was then, so I had to do catering, which I am very pleased of 'cause you didn't need as many results to do that. So, I went and did catering, which I absolutely loved, but I always wanted to show people to cook. So, once I'd left, two or three years later, I went and did a City and Guilds teaching course. That set me on my way and I've always loved teaching because it's the subject I love and can do, and there are so many people who aren't academic. And I've noticed when I've been doing say something like Bake Off, you get the next day on the computer, a picture of a little person, a little- with a pie that perhaps- or whatever we've been doing, and it's a bit squiffy, and almost right, with two proud parents behind. And that child has never been praised for anything because they're not academic and yet they start to bake or to cook. And to be a teacher, which I consider I am, it's very, very rewarding and I love to show people a quicker way, you know, have a better Christmas.

ANGELA HARTNETT: Did you learn lots from your mother? Cause she was a good cook, your mother.

MARY BERRY: Mum was a very good cook, but it was wartime, and it was precious. And I think she thought perhaps- she did cook.

ANGELA HARTNETT: She couldn't really be frivolous.

MARY BERRY: Yes, exactly. So, the answer is mum cooked frugally and absolutely delicious things, but I didn't really- it was in school that Miss Date... And I kept up with her til' she died and she was at- she went to a nursing home in Monkton Combe near Bath, and I remember sitting on a sofa with her and she said, 'I've followed you through,' it's- she said it was rewarding for her. She was a lovely lady. You know, I meet other people who say, 'Wasn't she a wonderful teacher?'

NICK GRIMSHAW: Oh wow.

MARY BERRY: So, she's left a legacy.

ANGELA HARTNETT: Yeah, that's good.

NICK GRIMSHAW: That's amazing that you had that teacher, and amazing for her to get to see you do everything, you know, that was inspired from her.

MARY BERRY: Oh, she was an inspiration to me.

NICK GRIMSHAW: Angela, you are, you know- when we had Marcus Wareing on and we talked about the picture of all the chefs, you were the only woman chef in that picture. Was it quite male dominated when you, when you started out?

MARY BERRY: Well, there were in magazines, there were- it was Katie Stewart, who I admired enormously, there were- it was, on magazines and things, it was all women.

NICK GRIMSHAW: Right.

MARY BERRY: Different from the chefs.

ANGELA HARTNETT: Yeah, it was more- yeah, 'cause you'd have food writers that were female. You'd have, like you say, the magazines and then in the restaurants it was all men, wasn't it? That sort of way.

MARY BERRY: Yes, except people like Joyce Molyneux, and you know, some very wonderful women were there. But it was, it was men who cooked, wasn't it.

ANGELA HARTNETT: Yeah. It's weird how it's all changed. Well, thank the Lord it has.

MARY BERRY: But it's wonderful that it has changed, and my husband doesn't cook anything.

NICK GRIMSHAW: Does he not?

MARY BERRY: No. He's very good at supplying the wine.

NICK GRIMSHAW: Right, okay. That's good. That is important.

MARY BERRY: That's very important.

NICK GRIMSHAW: That is very important. Very vital. I mean, together, that's a dream team.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: Absolute dream team. And then you went to study in France?

MARY BERRY: I did. I went to the Paris Cordon Bleu. I was in a job at the time, I paid for the accommodation, which was a hostel, and my boss, he paid for the education. And so I went and I had no idea what it was, and I can remember walking up the street and I saw a bakery and I checked the number on the letter 'cause everything was written there, and I opened the door of this bakery and there was a little dumpy lady behind the counter and I said, 'Je cherche Madam Brassart.' that was about all the French I could do, and she said, 'Je suis Madame Brassart, 'and I thought, well, this is a cookery school. And I said, I said, I was asking for the school and whatever, and there was a little staircase going down and she said, 'En bas.' En bas, downstairs, so, I went downstairs, and the floor was wooden with sawdust all over it and nearly all the other people were American, and they insisted on doing it in French. I then looked into visitors' book and Katie Stewart had been there.

ANGELA HARTNETT: Oh wow.

MARY BERRY: And Muriel Downes, who started the Cordon Bleu in London.

ANGELA HARTNETT: It was definitely a thing that- that's where people thought, if you were going into catering or wanted to go- 'cause my mum kept saying to me, why are you going off to college to do history? Go to France, do a Cordon Bleu course. And that was the course you did, you know, you went on.

NICK GRIMSHAW: And was Cordon Bleu the- 'cause it's a name I always hear, obviously, but was it a school or a specific course?

ANGELA HARTNETT: A school.

NICK GRIMSHAW: Right.

MARY BERRY: It's a school, but there was no structure to the course, really. And of course. now there's great structure to it and it's a very good course. I mean, the one in Paris is good, the one in England is good. On the CV, it doesn't half look good. Whenever I went for a job or to do anything, they sort of, 'Oh, Paris Cordon Bleu.' And it, you know, they sort of bowed to it.

ANGELA HARTNETT: Yeah, of course they would.

NICK GRIMSHAW: But little did they know it was sawdust in a basement.

MARY BERRY: No, but I think the most important thing, and I will say to all the young that are working with food, it's experience. And the more experience in your university vac and your school vacs, if you can get in there and help and do, and really work at it and smile and be enthusiastic, on the CV it'll look better than other people who've done sweet Fanny Adams.

NICK GRIMSHAW: Amazing.

ANGELA HARTNETT: I love that expression, sweet Fanny Adams.

NICK GRIMSHAW: I love that expression so much. Is there anything that you learned there that you still remember or something that you still retain from there?

MARY BERRY: No.

NICK GRIMSHAW: No. Good, money well spent.

MARY BERRY: I learned much more at the Domestic Science college in Bath. I had very good tutors there, and I can remember all sorts of things. I remember making filo pastry, and that was an occasion when we were mucking about 'cause you had to pull it, and we were pulling it and having fun and I've never made it since. It's like puff pastry. Why make puff pastry?

NICK GRIMSHAW: Life's too short.

MARY BERRY: And filo pastry, it's great, but I'm not gonna make it.

ANGELA HARTNETT: God, can you have a word with Neil? He was trying to make it for three days on the trot.

NICK GRIMSHAW: Was he?

ANGELA HARTNETT: Oh, he was making it for some pastry chef that was going to The French House, and every night I had to live through the tribunals of why it wasn't working. I'm gonna say, 'Mary doesn't make it. Stop making it.'

NICK GRIMSHAW: Yeah, if Mary doesn't make it-

ANGELA HARTNETT: That's my- that's gonna be my motto in life.

NICK GRIMSHAW: and Angela doesn't make it-

ANGELA HARTNETT: don't make it.

NICK GRIMSHAW: Two strikes. No points.

ANGELA HARTNETT: So how did the TV come about?

MARY BERRY: The TV. At the very, very beginning. There was somebody called Arthur Negus, who had an antiques programme, and I was asked to go to Bristol, 'cause I lived in Bath, I was to cook- I did a Georgian dinner and a Victorian dinner, and we- you know, it was all researched and I had to do an udder pie.

ANGELA HARTNETT: Udder?

MARY BERRY: Right. One, two, three, four. So the udder was delivered to my parents' house in Charlcombe, Bath. The first thing I did, which was very saucy, I cut off one of the teats and put it through my brother's letterbox. He lived up the road.

NICK GRIMSHAW: So what, you used the whole udder, not just the teat?

MARY BERRY: No, it was the bottom part of the udder, but it came with four teats and the bottom part of the udder.

ANGELA HARTNETT: But was it like tripe? It must have had that sort of- no?

MARY BERRY: No, it was just very, very grisly and white, and it was tough.

NICK GRIMSHAW: Like a calamari.

MARY BERRY: I cooked it- a bit like calamari. So, I went and did those, and Humphrey Lyttleton was on the panel, I remember. What else did I have to- oh, sparrows. I had to cook sparrows, roast sparrows.

NICK GRIMSHAW: Oh my gosh. Oh, it was Victorian, we forgot. I was like, what was going on, but that was the theme.

MARY BERRY: And the BBC in Bristol delivered the sparrows in a bag to my parents' house. And I said, I will cook them, but I cannot take the feathers, so they took them back.

NICK GRIMSHAW: Took them back.

MARY BERRY: I also had to cook pike, and carp. I mean, it was a great lesson for me. But I enjoyed it.

[*Cutlery sounds*]

NICK GRIMSHAW: So, let's talk about the fact that you have published, which I'm obsessed with, and found this out only this morning, more than seventy-five books. Seventy-five books. What? That's a bookcase.

MARY BERRY: But what- no, no. I am very fortunate to have amazing help. Lucy Young came thirty-two years ago. We've worked together and we now do a series a year and a book a year. And it's a team effort and we love doing it.

NICK GRIMSHAW: And how do you go about doing it with recipes? Do you just have like, a little test in your kitchen and try things out on your family.

MARY BERRY: Well, we we're a team of three and Lucinda as well, and we, we sit down on a rainy day and think, now what are we enjoying? What should we have? What will we not do? I've brought you, for example, some cheese straws. So, we started off thinking, what do we really want with a cheese straw? And so we made one lot and they crumbled, so we decided to add an egg to it. Then we wanted it even more cheesy, so we took some of the butter out of it, the richness in butter, and put more cheese in. And I think we've arrived. You know, we'd love experimenting, tasting, and getting a recipe right. And then we've got to write it in a way that if there's a tricky part of the recipe and it's going to curdle, we've gotta tell people. And what if it does curdle, how can they get out of it? You know, they don't chuck it in the bin. We tell them to get another egg or whatever, you know, we want to hold the hand of the person who's following our recipes.

NICK GRIMSHAW: Yeah, and I think as someone that's not a cook like you two at all, there's always a sense of panic for me when I'm cooking, if I see something wrong or I'm reading a recipe and I'm like, oh, what does that mean? And the one thing that I've learned of Angela is like, relax. So, I like that idea of you saying that you hold the hand of the, of the baker or the cook. Cause we need that.

MARY BERRY: We do.

NICK GRIMSHAW: We do.

MARY BERRY: No, but I think everybody, you know, you want to make it a joy to do, and be comforting. I mean, it's really what, when I'm judging, the one thing I want to do is to give some positive thoughts. If something goes down in the middle, the person who's cooked it is so upset, and it didn't do that when they were at home. As a judge, if I come along and say, 'But the flavour of that is quite something, you put a little bit more lemon than everybody else and it is perfect.' You know, they don't want- I don't want tears.

NICK GRIMSHAW: No, you don't want tears. Yeah, that's what they said to me on Bake Off when I- I did the Stand Up To Cancer one.

MARY BERRY: You had the celebrity.

NICK GRIMSHAW: Yeah, and I had some disasters in the- like the, I made like an icing and that sort of went a bit funny and lumpy, I tried to make like candied beetroot for a chocolate cake and it was soggy, it wasn't crisp, but they did say, 'It tastes alright though.' And I did, it did stop me crying. Because I did practice at home, but when I was doing it at home, I was spending like, two hours, and then when you get in they're like, you've got forty-five minutes, I was like, what? I forgot about the time. That was my, that was my issue.

ANGELA HARTNETT: Quite crucial.

NICK GRIMSHAW: Shall we have some dessert?

ANGELA HARTNETT: We can.

NICK GRIMSHAW: I feel like December, I want dessert with like breakfast, lunch, and dinner. And a bit of January too. So, we are having a Yule Log, a Christmas classic. But Angela, we have decided to get this one from Waitrose, and the reason is, one, we love a Yule Log, very festive, but also because Waitrose donates 25% of the retail price of these logs sold to the Building Happier Futures Fund, which supports Action For Children and Who Cares? Scotland, which are brilliant charities who help young people from care. You can find out more on waitrose.com/happierfutures

ANGELA HARTNETT: Nice!

NICK GRIMSHAW: So, if you get one of these, a quarter of the price will help somebody at Christmas. So that's nice, isn't it?

MARY BERRY: It looks tremendous. Beautifully finished. I'd be proud if I piped that. It looks so tempting.

NICK GRIMSHAW: It's very fab.

MARY BERRY: And you've put a few raspberries around the outside which is lovely.

ANGELA HARTNETT: I know, I've fancied it up.

MARY BERRY: But it looks so tempting with a little bit of icing sugar over the top.

ANGELA HARTNETT: Marvellous.

NICK GRIMSHAW: Mary, do you get this time of year inundated with people being like, 'Oh, Mary, you won't just make me a quick batch of mince pies, would you?'

MARY BERRY: I don't, on the whole. I think I'm a bit fierce.

[Cooking sounds]

ANGELA HARTNETT: So how many years did you do Bake Off Mary?

MARY BERRY: Seven.

ANGELA HARTNETT: Seven? Wow. I didn't know that.

MARY BERRY: I loved every minute of it.

NICK GRIMSHAW: And it became so huge, didn't it, the show. It really took over, like the country totally fell in love with it.

MARY BERRY: The idea from Anna Beattie, it was a format, and it will always be good, it's a brilliant format. It's encouraging everybody to bake. And we were- had such fun. And Mel and Sue and Paul and me, we used to play cards when there was downtime, all funny jokey things.

NICK GRIMSHAW: Oh, fun, what nice show to do. And also, that's such a mad concept when you think about it like, the fact that it became so huge, it's such a simple premise.

MARY BERRY: Yes, but it, it worked. And of course, it was a godsend during, Covid for those who, particularly young people, who were cooped up in Covid, they could actually bake and do things.

NICK GRIMSHAW: What would be your one tip this Christmas, Mary, for anybody listening, and Christmas is a time where I'm like, let's cook!

[Ding sound]

NICK GRIMSHAW: Oh yeah. Mary, I wanted to talk to you about Ibiza, because there's this wonderful rumour that Mary Barry went to Ibiza and got right on the tequila. True? No, but I've heard this rumour before.

MARY BERRY: Did you?

NICK GRIMSHAW: Yeah!

MARY BERRY: Oh, you did. No, we went to Ibiza because a great friend Patrick was getting married to a girl from Ibiza. All the wives, we had one thing, one place we wanted to go to, and it was Pacha.

NICK GRIMSHAW: Amazing.

MARY BERRY: And the men weren't a bit keen, but they came. And I can remember thinking this is terribly exciting, and I can remember going up the steps into Pacha and then somebody came forward and stamped you. And I mean, this is years ago, I mean Patrick's got two daughters now, you know, sort of teens. And you had that stamp, and I've never been stamped before, I thought, will it ever come off? And we got inside and the boys went one way and we went the other, 'cause they didn't really want to be there, and it was like a rabbit warren and I, you know, you- it was narrow and lots of floors and lots of paths, and everybody was drinking and smoking, and in fact there was quite these fumes coming to you

and it suddenly struck me that you- if there was a fire, would we ever get out. But even- it was good fun and um, I know what goes on inside.

NICK GRIMSHAW: Yeah, I love that you went to Pacha, I love it so much.

[*Glass clinking sounds*]

NICK GRIMSHAW: Mary, thank you so much, thank you for joining us. Did you have fun?

MARY BERRY: Yes.

NICK GRIMSHAW: Oh good. Thank you so much.

ANGELA HARTNETT: You're the best guest, we love you.

MARY BERRY: Well, I know Angela quite well and I knew she wouldn't drop me in it.

ANGELA HARTNETT: Headlines tomorrow, 'Mary Berry hits Pacha nightclub.'

MARY BERRY: Why not?

NICK GRIMSHAW: And Mary's Ultimate Christmas is on the telly on Monday, 19th of December, so make sure you watch it with Rylan, Monica, and Angela. Amazing. Mary, have a great Christmas.

MARY BERRY: I'm looking forward to it. I'm almost ticking off the boxes as the days go by.

ANGELA HARTNETT: Have you found the sleeping bag, is it in the same place?

MARY BERRY: Oh, that'll come out again.

ANGELA HARTNETT: That'll come out.

NICK GRIMSHAW: Mary Berry, everybody.

[*Applause*]

ANGELA HARTNETT: If you would like to recreate today's dish for your friends and family, head to www.waitrose.com/dishrecipes That's where you'll find all the great meals we've created and ever made on this podcast. Follow Dish wherever you get your podcast, so you'll get it delivered to your device every week. And if you enjoy it, please leave us a great review.