

Frankie Bridge, festive baked-eggs and an English sparkling wine (Series 2, Ep 9 30th November)

Just so you know, 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: And welcome to Dish. And I feel quite Christmassy today.

ANGELA HARTNETT: I know, you've got sparkles, you're twinkling.

NICK GRIMSHAW: Yeah.

ANGELA HARTNETT: It's the tinsel in your hair.

NICK GRIMSHAW: It's the tinsel, that'll do it. When does Christmas begin in your house, Angela? When does the tree go up?

ANGELA HARTNETT: So, I do love a tree, I like to do it the 1st of... December.

NICK GRIMSHAW: 1st of June.

ANGELA HARTNETT: I was about to say January. 1st of December 'til the 6th, 'til Epiphany, I keep it up yeah.

NICK GRIMSHAW: Keep it classic.

ANGELA HARTNETT: Exactly.

NICK GRIMSHAW: That's the way to do it, I think, no earlier than December the 1st.

ANGELA HARTNETT: And loads of lights.

NICK GRIMSHAW: I just love this time of year 'cause it's even more of a reason to have people round.

ANGELA HARTNETT: Yes, indeed.

NICK GRIMSHAW: Do you know what I mean, you'd have people round on like, Tuesday, Wednesday lunchtime, like, doesn't matter does it? Whenever.

ANGELA HARTNETT: When am I coming over then?

NICK GRIMSHAW: Whenever you want, Tuesday, Wednesday lunchtime? We have someone joining us today who loves Christmas, so I imagine at this time of year they are off their head on sort of, Father Christmas endorphins. Frankie Bridge is going to be joining us, we're not going to do a Christmas dinner, but we are going to do something quite-not festive in terms of Christmas, but I guess festive in terms of temperature outside, this is like a hearty-

ANGELA HARTNETT: It's a hearty, warming, sort of breakfast-y dish, so it's a take on the Turkish eggs, so it's like, loads of tomato, mushroom, sausages, baked eggs, all together. Delicious.

NICK GRIMSHAW: This is good for like, a good brunch.

ANGELA HARTNETT: I think good brunch, this is sort of a Boxing Day brunch meal, I think. Get rid of that hangover, you can use other stuff, put a bit of turkey in there, put a bit of the roast potatoes, you're loving it.

NICK GRIMSHAW: One pan spesh as well.

ANGELA HARTNETT: Exactly, little bit of spice, bit of Tabasco.

NICK GRIMSHAW: Our guest today has pop music coursing through her veins. She is in a pretty exclusive club: the 'I've been in two really successful pop groups' club – it's Frankie Bridge!

[Applause]

NICK GRIMSHAW: Hi Frankie Bridge!

FRANKIE BRIDGE: Hi! I was wondering what exclusive club I was part of.

NICK GRIMSHAW: Very exclusive, not many people.

FRANKIE BRIDGE: I'm very excited about that.

NICK GRIMSHAW: There's like, not many people in the 'I've been in two groups' club.

FRANKIE BRIDGE: No, not many.

NICK GRIMSHAW: How are ya?

FRANKIE BRIDGE: Good thank you, yeah.

NICK GRIMSHAW: Thanks for coming to see us.

FRANKIE BRIDGE: That's alright, very excited.

NICK GRIMSHAW: Are you hungry?

FRANKIE BRIDGE: I'm so hungry, I purposefully didn't eat breakfast.

NICK GRIMSHAW: Ok good.

ANGELA HARTNETT: Marvellous.

FRANKIE BRIDGE: So, no pressure.

ANGELA HARTNETT: No pressure. But do you love food, like cooking and stuff?

FRANKIE BRIDGE: [*Sigh*]

ANGELA HARTNETT: Oh, that was a big hesitation.

FRANKIE BRIDGE: I'm not the best cook, no. And... no.

ANGELA HARTNETT: So, who cooks in the house?

FRANKIE BRIDGE: Well, funny, not...

NICK GRIMSHAW: Chef.

FRANKIE BRIDGE: Yeah, not really people, yeah. You know, Wayne's not a great cook either, but I would say he probably does it more often than me, and my issue is getting the food in the house in the first place and cooking before it goes off.

NICK GRIMSHAW: Shopping?

FRANKIE BRIDGE: Shopping, that's what I was looking for. Not very good at that, and the only thing I am good at cooking is a roast dinner.

NICK GRIMSHAW: Okay.

FRANKIE BRIDGE: Which I feel is alright.

NICK GRIMSHAW: Yeah, there's a lot of pots going on in a roast, timing is key.

FRANKIE BRIDGE: Both of my parents are great cooks, so I just feel like maybe I was- I think you go either way.

ANGELA HARTNETT: The genes move.

NICK GRIMSHAW: Skips a generation.

FRANKIE BRIDGE: Yeah, you either learn from them or you go, you're really good at that, I'll let you do that, there's no point in me learning.

NICK GRIMSHAW: Right. And do they come round and cook, do you ever call on them and be like, 'Can you come round and make something delicious?'

FRANKIE BRIDGE: Yeah, so I'll be like, 'Mum, Dad, do you want to come round for a roast on Sunday?' and they're like, 'Yeah.'

ANGELA HARTNETT: 'And peel the potatoes.'

NICK GRIMSHAW: 'You can't bring some potatoes, chicken and veg, can you?'

FRANKIE BRIDGE: No, she literally- the last time they came round she did the whole shop for me, and then brought it round and then cooked it all.

NICK GRIMSHAW: You've been spoilt, that's what it must be.

FRANKIE BRIDGE: Alright, Grimmy, let's not call each other names already. But yes, basically, yes.

NICK GRIMSHAW: That's what it might be. But do you not like doing a food shop? I love a food shop.

FRANKIE BRIDGE: Yeah, but I always come out with things I don't need, like I'm the person that will-

ANGELA HARTNETT: But everyone does though?

FRANKIE BRIDGE: Like come out with the biscuits and the stuff like that, rather than- or I'll buy things that I see and fancy and then go, don't really know what that concoction would make.

NICK GRIMSHAW: Don't really know what that is.

ANGELA HARTNETT: I want to see your trolley, it's going to be something like, you know, loads of rosé, chocolate bars...

FRANKIE BRIDGE: Love rosé.

ANGELA HARTNETT: Crisps, no meat, no veg, nothing that you need, you know.

FRANKIE BRIDGE: I buy a lot of frozen veg that's been in there for a long time, that I'm like- because things go off, I think, I'll buy the frozen stuff, technically fresher, and then I forget about it. This is why I went out first on MasterChef.

NICK GRIMSHAW: Yeah, that's why- oh my god, how was MasterChef? As someone that can't cook, no offence.

FRANKIE BRIDGE: Well, I wasn't on it for very long, so I don't really know. All the mums from the school were like, 'Oh, I see we've got a mum on the MasterChef,' and I was like, 'Yeah, I'm not on it very long.' And my theory is, Gregg Wallace went out first in my year of Strictly, so I feel like he was holding that against me and then that's why I went out.

NICK GRIMSHAW: Probably.

ANGELA HARTNETT: Yeah, vindictive.

NICK GRIMSHAW: Very vindictive.

FRANKIE BRIDGE: So vindictive! Everyone sees that right?

NICK GRIMSHAW: Yeah, classic Gregg Wallace.

ANGELA HARTNETT: Mind games.

FRANKIE BRIDGE: So classic. You heard it here first.

NICK GRIMSHAW: What did you make on MasterChef? What was your one dish?

FRANKIE BRIDGE: You know what, I can't really remember. What I do remember was that I think I cooked something that I thought was beef, what's a bit like beef that's not beef?

NICK GRIMSHAW: Pork?

FRANKIE BRIDGE: Pork! I think it was pork.

NICK GRIMSHAW: It's a good start.

FRANKIE BRIDGE: And because I only know how to do a roast dinner I was like, I'm going to roast it, and then the other one, what's his name?

NICK GRIMSHAW: John Torode.

FRANKIE BRIDGE: John came round and was like, you know, what you doing? And I was like, 'I'm roasting it,' and he was like, 'How long are you going to roast it for?' I was like, 'I don't know.' And he went, 'Well how long do you roast a chicken for?' I was like, 'I don't know...', just however long it says to do it on the packet, you know, the chicken in a bag, very good at those. So yeah, and I think I thought something was rosemary and it wasn't rosemary.

NICK GRIMSHAW: It's just a plant. It's a cactus.

FRANKIE BRIDGE: I was just screwed from the start. So yeah.

NICK GRIMSHAW: I love the idea of you in a MasterChef outfit on the MasterChef set, 'How long do you cook a chicken for?' 'I don't know.'

FRANKIE BRIDGE: They did say that I had the cleanest station that they've ever seen on the show.

ANGELA HARTNETT: Yes!

NICK GRIMSHAW: Congrats on that, congrats on that Frankie.

[Applause]

NICK GRIMSHAW: It's because she didn't cook, that's why. Spotless! Well thankfully Angela is in charge of the cooking on this podcast.

FRANKIE BRIDGE: Thank god, yeah. But I appreciate food.

ANGELA HARTNETT: Well, that's good.

FRANKIE BRIDGE: I appreciate you.

NICK GRIMSHAW: And Christmas time now, Christmas big time for food, do you have any, like, particular Christmas favourites, 'cause Christmas dinner's like, the elite Sunday roast, innit?

FRANKIE BRIDGE: It's just like a perfect roast, yeah.

NICK GRIMSHAW: It's like a top-tier roast. But what about like, the lead up, do you do anything that you love, like Christmassy flavours that you enjoy?

FRANKIE BRIDGE: I mean, I love a mulled wine.

ANGELA HARTNETT: Okay nice.

FRANKIE BRIDGE: Love a mulled wine.

NICK GRIMSHAW: Do you love a mulled wine for the taste of it, or just because of the vibe?

ANGELA HARTNETT: The romance, yeah.

FRANKIE BRIDGE: I think it's a bit of both if I'm honest.

ANGELA HARTNETT: But you don't like red wine, you said?

FRANKIE BRIDGE: No, yeah, not mature enough for red wine.

ANGELA HARTNETT: But you like it sweetened though?

FRANKIE BRIDGE: Yeah, it's got other stuff in it, and it's warm. Whereas with red wine, I don't, it's not hot and it's not cold, I don't understand it.

NICK GRIMSHAW: Whereas when it's mulled, it's like, red wine, bowl of potpourri in, delicious.

FRANKIE BRIDGE: And you put the word 'Christmas' anywhere near it, I'm like, 'It's amazing!' Apart from eggnog, not into eggnog.

NICK GRIMSHAW: No, not into it.

ANGELA HARTNETT: Okay, fair enough.

I keep seeing things in shops, like 'Apricot in Brandy', and I'm like, mmm! Cause it's got a Christmas logo, I'm like, the same as you, I'm sold.

FRANKIE BRIDGE: I might be lured in by that. I'm someone, I kind of start Christmas around September time.

ANGELA HARTNETT: Right, okay.

FRANKIE BRIDGE: You know, like, I'll have my first mince pie in September, I have put a tree up in September before.

ANGELA HARTNETT: No way!

FRANKIE BRIDGE: Selfishly, my child was born in October so I can't really now go before that, you know, I've got to wait, and my other child really likes Halloween.

NICK GRIMSHAW: So, you've got to wait 'til November.

FRANKIE BRIDGE: I've got to wait, it's annoying.

NICK GRIMSHAW: So, when is the tree up in yours? On the regs. November?

FRANKIE BRIDGE: Like, November, as soon as I can in November.

ANGELA HARTNETT: Is everything, like, proper, you know, it matches the tinsel with the baubles and the lights.

FRANKIE BRIDGE: Oh no, there's no tinsel in my house.

NICK GRIMSHAW: No tinsel.

ANGELA HARTNETT: Oh, is that a bit naff?

FRANKIE BRIDGE: Excuse me.

NICK GRIMSHAW: There's no tinsel. I don't know who you think I am.

FRANKIE BRIDGE: We're classy in my house.

NICK GRIMSHAW: Wow.

FRANKIE BRIDGE: Wayne hates it 'cause he loves tinsel, and I'm like, no, no tinsel.

ANGELA HARTNETT: It's bit harsh.

FRANKIE BRIDGE: I love the smell of it.

NICK GRIMSHAW: Smell?

FRANKIE BRIDGE: Yeah, have you not ever smelt tinsel?

ANGELA HARTNETT: I think that's slightly weirder than not having tinsel. But to be fair I don't actually have tinsel, I don't know why I'm asking you.

NICK GRIMSHAW: Giving me a hard time, thanks Angela.

ANGELA HARTNETT: We used to as a kid, come on, we always had tinsel as a kid. And it was never ever long enough, and it was always different.

NICK GRIMSHAW: Always halfway round.

ANGELA HARTNETT: I just do lights and baubles now, and crackers, little crackers. Yeah, okay.

FRANKIE BRIDGE: Yeah, I like a bit of a mishmash, like I think I just kind of copy what my mum and dad did back in the day, and they had like a real mixture. I still mainly stick with like, red and gold and greens, 'cause that's quite traditional, loads of lights, lights out the front, so yeah, I just love it.

[Drink pouring sounds]

NICK GRIMSHAW: So, would you say what we're having this morning is a festive breakfast?

ANGELA HARTNETT: Yeah, I think it sets you up for Christmas Day, so it's basically all the stuff you want for breakfast but in one pan. Easy.

FRANKIE BRIDGE: I love things that come in one pan.

ANGELA HARTNETT: And it's ready, it's ready if you're happy to do a bit of eating.

NICK GRIMSHAW: I'm starving.

ANGELA HARTNETT: Alright, marvellous.

FRANKIE BRIDGE: I brought you a dessert.

NICK GRIMSHAW: Did you?

FRANKIE BRIDGE: Yeah, although we're having brunch, I don't know if you have dessert, but I brought you some mince pies.

NICK GRIMSHAW: Oh, yes mince pies.

ANGELA HARTNETT: Oh, bless you.

FRANKIE BRIDGE: They're from Waitrose.

NICK GRIMSHAW: Well thanks for our mince pies. I actually do like a dessert after breakfast,

FRANKIE BRIDGE: Oh.

NICK GRIMSHAW: I love a little bit of cake after eggs.

ANGELA HARTNETT: Do you?

NICK GRIMSHAW: Love it. Me and my sister always do it.

FRANKIE BRIDGE: Is that a thing?

NICK GRIMSHAW: Well, yeah, if you're greedy like us, yeah.

FRANKIE BRIDGE: Gluttonous.

NICK GRIMSHAW: Like a little biscuit after breakfast with a cup of tea.

ANGELA HARTNETT: How do you have your mince pies? Do you heat them in the oven, do you have them cold, cream, what do you do with them?

FRANKIE BRIDGE: Well, it depends which ones I'm having if I'm honest. So, if I'm having my Waitrose ready-made ones, they're cold, yeah, just have them on the go, 'cause I get through those pretty quickly, not gonna lie, and if I'm having homemade ones, they're warm, but I don't have them with anything else.

NICK GRIMSHAW: No, I don't, I like them just straight up.

FRANKIE BRIDGE: And that was my other thing that I bought you, which now feels really offensive to you, so maybe I should- I don't know if it's ruder to give Nick just a present, or give you one and it's your job, but I'm going to go with it, and it's laminated just for you.

NICK GRIMSHAW: Okay.

ANGELA HARTNETT: What is it?

FRANKIE BRIDGE: It's a mince pie recipe that my mum makes, I think it might be...

ANGELA HARTNETT: I know whose that is, I know.

FRANKIE BRIDGE: Which again is offensive 'cause it's another chef.

ANGELA HARTNETT: No, no, it's not offensive at all.

FRANKIE BRIDGE: But she puts-

ANGELA HARTNETT: That's Delia Smith.

FRANKIE BRIDGE: Yes! She puts orange rind in the...

ANGELA HARTNETT: That's- my mum makes that recipe.

FRANKIE BRIDGE: Oh, yeah!

NICK GRIMSHAW: Aw.

FRANKIE BRIDGE: To me that is Christmas, 'cause mum literally gets orders from like, all our friends and family and she has to batch cook them, and then they go in the freezer, and they go like that.

ANGELA HARTNETT: That's exactly what my mum does! My mum starts in about November, making mince pies, but because she's, you know, she's near her nineties now my mum, we have to go and help her do the pastry, but she basically goes, they're for Ren, they're for you and Anne, they're for- they're all frozen-

NICK GRIMSHAW: And this is the recipe?

ANGELA HARTNETT: And that's it. And it's Delia.

NICK GRIMSHAW: Thanks Frankie, I'm going to make them.

FRANKIE BRIDGE: I've tried.

ANGELA HARTNETT: They're the best.

FRANKIE BRIDGE: I did like, one good batch, and then the others weren't as great, so I'm just like, Mum, you can continue to make them. Honestly, do them this year Grimmy.

NICK GRIMSHAW: I'm gonna make them this year.

ANGELA HARTNETT: But I think warmed...

FRANKIE BRIDGE: Yes, they have to be warmed.

ANGELA HARTNETT: And serve them with a little bit of double cream.

FRANKIE BRIDGE: But isn't there something creamy in them?

ANGELA HARTNETT: Not in those ones, she must have some luxury ones.

FRANKIE BRIDGE: No see, my mum does add something creamy into them.

NICK GRIMSHAW: Oh, does she?

FRANKIE BRIDGE: Which I actually thought on the way here, I don't think that's on there.

NICK GRIMSHAW: Get her on the phone.

FRANKIE BRIDGE: Got to add something in it, yeah.

NICK GRIMSHAW: Get her on.

[Cocktail making sounds]

NICK GRIMSHAW: Angela, what do we have before us, what is this called?

ANGELA HARTNETT: So, before your sweet mince pie breakfast, we're gonna do a savoury, so this is basically baked eggs with tomato, and the recipe would normally be black pudding, but we've done it with sausages. So it's just lovely eggs, mushrooms, onions, sausages and, yeah, tomato.

NICK GRIMSHAW: That looks like a good sort of, Boxing Day breakfast.

ANGELA HARTNETT: Right, I'm going to serve you, Frankie.

FRANKIE BRIDGE: I'm excited.

NICK GRIMSHAW: Hey, why did we not have black pudding Angela?

ANGELA HARTNETT: Because Frankie doesn't like it, and we look after our guests Nicholas.

NICK GRIMSHAW: We do.

FRANKIE BRIDGE: I'm sorry.

NICK GRIMSHAW: We're going to have with our eggs some English sparkling wine, some Nyetimber.

FRANKIE BRIDGE: Ooh.

ANGELA HARTNETT: There's toast there if you want it. So you'll go Christmas to mum and dads?

NICK GRIMSHAW: Hang on.

[Wine cork pops]

FRANKIE BRIDGE: No, so they all come to me.

ANGELA HARTNETT: But they cook.

FRANKIE BRIDGE: But they cook.

NICK GRIMSHAW: Wow.

FRANKIE BRIDGE: And supply all the food.

NICK GRIMSHAW: What an invite.

ANGELA HARTNETT: Anyway, it's great you're having that Christmas Day. What are all your trimmings?

FRANKIE BRIDGE: Bit of everything really, I'm not really a stuffing girl, but Wayne's big on stuffing so we always have to make sure we've got stuffing.

ANGELA HARTNETT: Wayne has stuffing, right.

FRANKIE BRIDGE: You know what? I travelled a long way to get here... I'm glad I'm getting fed at least.

NICK GRIMSHAW: That'll be the headline.

FRANKIE BRIDGE: Loves a good stuffing. I can't even think, I make my mum do Yorkshires even if it's chicken.

ANGELA HARTNETT: That's alright.

FRANKIE BRIDGE: She does all the parsnips and all that, which I've only really just got into as well, I'm more of a green veg kind of gal, and then, which isn't very traditional, I love like, apple pie or apple crumble. So she always does one of those.

ANGELA HARTNETT: Do you have Christmas pudding?

FRANKIE BRIDGE: She makes one every year, but I never eat it.

NICK GRIMSHAW: But good to look at.

ANGELA HARTNETT: Someone threw something out the other day to me, they said they've started doing mushy peas with their roast, and they said they do it at Christmas dinner.

FRANKIE BRIDGE: Really?

ANGELA HARTNETT: Which I was floored by.

FRANKIE BRIDGE: Really, is that a disgrace to you?

ANGELA HARTNETT: Well no, I just couldn't quite imagine it, but then she's convinced me, she says, you've got to try it, it will absolutely transform your roast, and Christmas lunch.

FRANKIE BRIDGE: See, I never used to eat cauliflower cheese either, and now I can't have it without it.

ANGELA HARTNETT: There you go, you see.

FRANKIE BRIDGE: And we normally have a gammon, and then we all finish that off the next day, and then my dad does a bubble and squeak the next day, and then they all have salmon in the morning, what do you call it, smoked salmon.

NICK GRIMSHAW: Smoked salmon, yeah.

FRANKIE BRIDGE: Smoked salmon in the morning, and I'll just go for the toast 'cause I don't like smoked salmon. But yeah, I just pick and choose what I like. But I think it's more just, like, the tradition of everything and like, just the fact that my mum makes it all.

ANGELA HARTNETT: No but isn't it one of those things that you just end up having nuts, my mum always buys nuts, like whole nuts.

FRANKIE BRIDGE: Yeah, the ones that you have to crack.

ANGELA HARTNETT: And I say 'Mum, you don't buy that all year round', she says, 'No but you have to have nuts.'

NICK GRIMSHAW: You have to at Christmas.

ANGELA HARTNETT: And they just sit there in this bowl, we don't have a nutcracker, it's ridiculous.

FRANKIE BRIDGE: I have memories of my dad sitting there with his little nutcracker.

NICK GRIMSHAW: You can get them done now, guys.

ANGELA HARTNETT: Yeah, exactly.

NICK GRIMSHAW: It's not the Dickensian era. Mums love buying that, like, got my nutcracker! It's like, it's fine thanks, you can get pistachios deshelled. It's 2022. But I always- my mum always gets Pringles in December, but she'll never get them any month, and she always got them in December.

FRANKIE BRIDGE: And what are those other ones that taste like Marmite? What are those ones?

NICK GRIMSHAW: Twiglets.

FRANKIE BRIDGE: Twiglets! Always those like, barrels of Twiglets, never eat them any other year, yeah.

NICK GRIMSHAW: I love a Twiglet.

FRANKIE BRIDGE: I know. I feel like those kind of like, traditional things have started to be weeded out by like, I don't know, I don't know if my kids will really realise and notice those things as much as I did, so I try and really force it on them, you know.

NICK GRIMSHAW: Yeah, really force it down their necks, yeah.

FRANKIE BRIDGE: You do like it!

NICK GRIMSHAW: You do like the Twiglets.

[Cooking sounds]

NICK GRIMSHAW: You couldn't have this on Christmas Day morning, could you?

ANGELA HARTNETT: Well, it depends when you have your lunch, doesn't it, if you're an early bird lunch probably not, but if you have a late lunch you could.

FRANKIE BRIDGE: Yeah, if you've got kids on Christmas Day, you're eating at about three in the morning.

NICK GRIMSHAW: Oh yeah, of course.

FRANKIE BRIDGE: Yeah, it's a lot of like, it's a lot of hours to eat in.

NICK GRIMSHAW: It's a lot of hours, yeah. What's your Christmas Day plan, what do you do, you get up, have your brekkie, is it presents then? Cause some people wait 'til after lunch, which I think's a bit...

FRANKIE BRIDGE: Yeah, I find that really stressful.

NICK GRIMSHAW: Bit weird.

FRANKIE BRIDGE: Yeah, I think that's weird. But I think again it's just how you've been brought up, like we were allowed to do our stockings first thing in the morning -we had to go wake up mum and dad, and nan and grandad, obviously - we did them straight away, then it was like, everyone had breakfast, and then we started opening presents, and then as I got older they'd make us wait until they'd all had a shower, which was really annoying, and then now mum tried to get out of stockings and that's an absolute no-no from me and my sister, so we still get stockings.

NICK GRIMSHAW: Still get them now?

FRANKIE BRIDGE: Still get stockings, and she still provides the advent calendars, as well. Dunno, I think, doesn't everyone have like, a way of doing things?

NICK GRIMSHAW: Yeah, what do you do in yours?

ANGELA HARTNETT: So we- 'cause there tends to be tons of us, we don't do it at someone's house, we end up doing it at one of the restaurants. We always do presents after lunch.

FRANKIE BRIDGE: You must have so much patience.

ANGELA HARTNETT: Oh, as a kid I think we always opened the one, you know, one in the morning, and then we sort of did wait 'til afterwards I think. I don't know, we were quite... I don't know, it's different.

FRANKIE BRIDGE: Do you all like, watch each other open a present?

ANGELA HARTNETT: Well, we always had our stockings which I loved, I loved the stockings, we always had a satsuma, always had a nut, don't know why we had a nut in our stocking. So, we always did stockings first, and they were always by the fireplace, 'cause we had the fireplace, and we did leave out stuff for the reindeer. I still- we still do that for nieces and nephews and stuff, do the reindeer and the stockings, I like that.

NICK GRIMSHAW: What about cooking on Christmas Day, Angela, do you have to do it 'cause you're a chef?

FRANKIE BRIDGE: Yeah, do you have to do everyone?

ANGELA HARTNETT: I do do it, and I don't mind doing it, and like I said, I mean we've had up to like, sometimes thirty people, so there's a hell of a lot of us.

FRANKIE BRIDGE: Is that just family, or have you just got a lot of friends?

ANGELA HARTNETT: It's a lot of family, and then I'm quite- if people are by themselves, I feel really... so we always have extended friends and stuff, loads of people like that. But we sort of all go in the day before and do a bit of the prep altogether, like, all the cousins and stuff, which is quite cool.

NICK GRIMSHAW: So, you all come to the restaurant on Christmas Eve? That's cute.

ANGELA HARTNETT: Yeah, and my nephews come along and stuff, so it's nice 'cause we used to do that with my mum and grandmother, now that sort of tradition carries on. And actually Christmas Day I quite like it, 'cause, you know, you have to talk a lot on Christmas Day, and so I quite like being in the kitchen, like sometimes I'm with my mate Adam-

FRANKIE BRIDGE: God forbid.

ANGELA HARTNETT: And the pair of us will just put on, you know, a bit of music, open a bottle of bubbles, and we'll just chat, and everyone comes in, 'Can I help?' 'No, no! Don't need any help!', 'cause we just want to have a chilled out moment, and then I can talk from two o'clock onwards. I can't be talking all day.

NICK GRIMSHAW: So, you've got to do it for like, thirty people?

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: And I think on Christmas Day, 'cause you want it to be so right 'cause you want- everyone wants it to be perfect and there's a pressure on it, so if you're doing it for thirty, that sounds terrifying. But you know, most households will do it for, what, like five, six, ten maybe, whatever – what's your one tip to make Christmas Day work best?

ANGELA HARTNETT: Less. Less is more. I know that sounds ridiculous, we've all been talking about, we do this, we do that, do the other, but don't try and overcomplicate it by doing too many things. And do things like, do like a red cabbage slaw, do something cold that you've got there, just to ease it, you know, so you don't have so many things- and do stuff ahead, like stuffing you can make ahead. But I think everyone goes slightly OTT, and then it- you know, I forget stuff, I sat down the other year and thought, bloody hell the parsnips, forgot those.

FRANKIE BRIDGE: Not the parsnips.

ANGELA HARTNETT: You know, you forget stuff, doesn't matter, and also, people don't know what you've forgotten.

NICK GRIMSHAW: Where do we stand on the sprouts, Frankie?

FRANKIE BRIDGE: Well... I've recently got into sprouts.

NICK GRIMSHAW: Ooh!

FRANKIE BRIDGE: Ooh! Yeah, turns out the palate is maturing slowly. I don't know, I think they're a bit bitter, but 'cause they're a Christmas thing I have to have them anyway.

NICK GRIMSHAW: And how do you do a sprout, not just boiled?

FRANKIE BRIDGE: Well, I've never actually cooked one, I'm gonna be honest.

ANGELA HARTNETT: How does mum do them?

FRANKIE BRIDGE: Yeah, mum does.

NICK GRIMSHAW: Yeah, how does mum do sprouts?

FRANKIE BRIDGE: I don't really know, like, adds a bit of bacon and stuff, you know.

NICK GRIMSHAW: Oh yeah, disguise the sprouts.

FRANKIE BRIDGE: I've only ever had them if they're like- if I do a Christmas dinner it's all, you know, shop-bought, and then I just have to figure out the timings and it all goes in the oven. It is a controversial one, isn't it, a sprout. My kids are like, 'Urgh!' but they're like mini cabbages, no?

ANGELA HARTNETT: Yeah, exactly. I think it's 'cause we've all had them, like you say, when they're so boiled and they're mushy, and then they are horrible, but I think if they're fried in some bacon, little bit of shallot and stuff I think they're lovely, little bit of thyme in there, delicious.

NICK GRIMSHAW: Yeah, I love a sprout. Angela, I don't know if it's because we're talking about Christmas, but this actually does taste Christmassy.

FRANKIE BRIDGE: It tastes like Christmas.

NICK GRIMSHAW: It really does, it's so good. So, why is this tasting so delicious, what have we got, we've got sweet onions in it, red onions?

ANGELA HARTNETT: We've got red onions cooked down, so any onions slow cooked is lovely and sweet, then we've got mushrooms in there, sausages, tomatoes, and then finish with egg, and the egg is baked and everything. So, you know what's that- like the Turkish say, shakshuka.

FRANKIE BRIDGE: That's what I was thinking, it's quite similar.

ANGELA HARTNETT: But it's not as spicy and you've got sausage and stuff in there, so, meat, but yeah, it's all stuff that works. It's a fry up basically, all together.

NICK GRIMSHAW: All together in the pan.

FRANKIE BRIDGE: How long does it take you to cook?

ANGELA HARTNETT: Twenty minutes? Not long.

NICK GRIMSHAW: Easy.

FRANKIE BRIDGE: Oh, perfect.

ANGELA HARTNETT: Yeah.

NICK GRIMSHAW: I think you should try this out, Frankie.

FRANKIE BRIDGE: I will.

ANGELA HARTNETT: On Christmas Day.

NICK GRIMSHAW: Will you actually?

FRANKIE BRIDGE: Yeah, I really like it, 'cause I like the shakshuka.

NICK GRIMSHAW: I love a shakshuka.

FRANKIE BRIDGE: I like the idea of it, but I don't like spicy things.

NICK GRIMSHAW: Right. If you want to try it like Frankie, you can find the recipe on [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes)

[Bell ding sound]

NICK GRIMSHAW: Let's talk about the telly, 'cause you've done some dream telly shows in your time.

FRANKIE BRIDGE: Telly shows.

NICK GRIMSHAW: Strictly. Loose Women. I'm A Celeb. MasterChef. Actually, all iconic TV shows.

FRANKIE BRIDGE: I know, yeah, I'm running out.

NICK GRIMSHAW: Yeah. Now Dish, the podcast.

ANGELA HARTNETT: Were you in Australia for I'm A Celebrity?

FRANKIE BRIDGE: No, so I did it in Wales.

ANGELA HARTNETT: Ah, with Vernon?

FRANKIE BRIDGE: Which is why I did it. No, I was after Vernon. You watched it avidly, obviously.

ANGELA HARTNETT: Obviously, yeah. Sorry.

FRANKIE BRIDGE: Yeah, I was the year after and I've always wanted to do it, I feel like it's kind of like a rite of passage, but the thought of being on the other side of the world to my kids kind of always put me off, even though I wouldn't be able to see them or speak to them, that would just be a step too far.

NICK GRIMSHAW: Just a bit far isn't it, Australia.

FRANKIE BRIDGE: Yeah, and they're at school now so I can't like, drag them out, so for me when it came up and it was in Wales I was like, okay cool, this is the time to do it - freezing.

NICK GRIMSHAW: Definitely worse.

FRANKIE BRIDGE: Should have ditched the kids and gone with Australia.

NICK GRIMSHAW: Yeah.

FRANKIE BRIDGE: But, less deadly animals, so it's like, pros and cons.

NICK GRIMSHAW: Less deadly animals, yeah. At least you know when you're going to sleep nothing's going to crawl on you.

FRANKIE BRIDGE: That's what I mean.

NICK GRIMSHAW: Sure, in the tasks, fine, but at least when- like, sleeping in a jungle like that...

FRANKIE BRIDGE: I'd be so nervous about that. It was cold but I didn't have to deal with all of that. It's mad, like, you can't even imagine what it's going to be like when you go in there.

NICK GRIMSHAW: Scarlett Moffatt told us it's worse than it is on the TV.

FRANKIE BRIDGE: It's worse. Because they put in most of the funny stuff, like it's funny, I didn't watch a lot of it back, but it's funny, I've seen clips and I'm like, they really just show mainly the nice parts, and actually everyone's an emotional wreck and it's really hard. No it is, it's funny, like I was only in there for like, three weeks, and I felt like I was in there for three months.

ANGELA HARTNETT: Really.

FRANKIE BRIDGE: Like, I've never felt so desperate to stay somewhere and so desperate to leave at the same time. Because you become obsessed about things that you didn't know you were ever worried about, like, I'm sat here today, I don't care what the time is – in there all I cared about was what time it was, and we'd all try and like-

ANGELA HARTNETT: Why though? Cause you were counting down to get out?

FRANKIE BRIDGE: Because you don't know.

ANGELA HARTNETT: Oh, because you didn't know.

FRANKIE BRIDGE: No, it's just because you don't know.

NICK GRIMSHAW: You don't know the time.

FRANKIE BRIDGE: You don't know anything. So like, we kind of figured out about four/half-four it got dark, so you kind of remember that, and

then as the show starts going live you can hear Ant and Dec rehearsing, 'I'm a celeb, get me out of here!' so you can hear then on the little fire things, so then you know it's eight/half-eight. Then the show starts, and then after that you know it's half-ten and then past that you lose all sense of time.

NICK GRIMSHAW: It's interesting that you say that 'cause there is something quite reassuring in knowing when you wake up like, how long you've slept. And I don't know what that is in our brains, I love being like, ooh seven hours.

FRANKIE BRIDGE: And also, you know that they're waking you up and putting you to sleep- not putting you to sleep, but they turn off all the lights at like, the show finished at half-ten, then someone's got to do a trial and then you've got to wait for food, and then you've got cook and eat it.

ANGELA HARTNETT: So, when you say it's live, it goes live but then you're doing other stuff throughout the day that then they cut into the live show, is that how it works?

FRANKIE BRIDGE: Yes.

ANGELA HARTNETT: Okay.

FRANKIE BRIDGE: So, someone being voted out and all that is live, and then they edit the rest of the show, so you've got to do all that stuff before going to bed, so it's like three, four in the morning, and then they wake you up in the afternoon.

ANGELA HARTNETT: Do you have any time to yourself? Like- or no, you're literally like...

FRANKIE BRIDGE: Yeah, not really. You can try and get some time to yourself but. It's funny as well, because of covid, so everyone's pretty much- when you're getting taken to stuff, no one's really allowed to talk to you, they all have their watches covered so you can't see the time, like no one really converses with you, and then because of covid they were that step further away from you. So, you feel like you're quite like, ostracised really, from everyone, so it kind of adds to it. But it was amazing, not sure that like, if my best friend was like, 'Shall I do the jungle?' I'd be like, 'Yeah, don't know...'. But it's hard 'cause I didn't do Australia, so...

ANGELA HARTNETT: Sure.

NICK GRIMSHAW: And then you also did Strictly which is difficult I imagine in a different way.

FRANKIE BRIDGE: Completely different way, yeah.

NICK GRIMSHAW: Because that is just such a commitment, isn't it? Full-time job.

FRANKIE BRIDGE: It's a massive commitment. Again, that was actually about three months, my first son turned one while I was on the show, and then I was pregnant at the end of the show – it wasn't Kevin's baby, it was Wayne's, which is like, normally the opposite way round on there, so I did well.

NICK GRIMSHAW: You really bucked that curse. Total opposite.

FRANKIE BRIDGE: I know. But it was amazing, it's a show that I've watched, sat and watched with my mum and dad when I was younger, and my nan and grandad, and like you know, it's sparkly and it's fun, you get to try something new and learn something new, and I loved it, but it was stressful, and like, near the end I was like, yeah I'm ready for this to end now.

NICK GRIMSHAW: Angela got asked to do it this year.

FRANKIE BRIDGE: Oh, did you?

ANGELA HARTNETT: I would like- I'd do it because I'd love to learn to dance like that.

FRANKIE BRIDGE: Yeah.

ANGELA HARTNETT: That would be incredible. But you and- you're a natural dancer, I think.

FRANKIE BRIDGE: Yeah, but not really a trained dancer, and I think that's the thing when you go on it, having been in a band I'm like, guys guys, lets chill out, I've spent- my career has been made out of walking as a five in a straight line and putting my hands on my hips, that is it. Let's be honest, I'm not a trained dancer.

ANGELA HARTNETT: How many hours a day were you training?

FRANKIE BRIDGE: Some days I would do ten hours.

NICK GRIMSHAW: Wow.

FRANKIE BRIDGE: Yeah. But I think that is what gave me a little step up, was that, where I was used to learning routines, I could learn the steps in one day and I'd have the rest of the week to kind of make them look good, whereas I think if your someone that finds it hard to remember the steps, you've then only got a small window to kind of finesse it at the end, do you know what I mean? So that would be my like- if you were going to do it, I'd be like, try and... But you remember recipes and stuff so...

NICK GRIMSHAW: Yeah, that's what I think, and I think it's like, you know, the co-ordination, I guess in a kitchen you've got to co-ordinate timings, a lot of pans, staff.

FRANKIE BRIDGE: Would you not do it?

NICK GRIMSHAW: I don't think I could do it.

FRANKIE BRIDGE: Why?

ANGELA HARTNETT: Yes, you could.

NICK GRIMSHAW: I actually don't think I could do it. I really struggle with people telling me what to do. And it's bad, like in a- it's bad. I have to work on it.

FRANKIE BRIDGE: What? But you're learning a dance, who would you be angry at?

NICK GRIMSHAW: I don't know, but it's almost-

ANGELA HARTNETT: Everyone.

FRANKIE BRIDGE: Anyone.

NICK GRIMSHAW: Anyone. I don't know if I'd be angry, but I just, there's something in me, I'd just be like-

ANGELA HARTNETT: 'Why am I doing this?'

NICK GRIMSHAW: Yeah, or I'd be like, if you say, 'Do it this way', I'd immediately want to be like, 'No.'

ANGELA HARTNETT: 'I think I'm going to do it this way.'

NICK GRIMSHAW: I don't know what it is. Maybe I was a punk in a former life.

FRANKIE BRIDGE: I can't imagine living with you.

NICK GRIMSHAW: I don't know, the immediate- someone gives me like, a rule, I'm like, oh I don't want to do that.

ANGELA HARTNETT: I'm not sure about that.

NICK GRIMSHAW: It's annoying. But yeah, you couldn't do Strictly because you were trekking through Peru.

FRANKIE BRIDGE: Was it trekking or just holiday?

NICK GRIMSHAW: No, trekking!

ANGELA HARTNETT: Trekking!

FRANKIE BRIDGE: Alright I'll let you off.

ANGELA HARTNETT: We did a trek for charity.

NICK GRIMSHAW: Trekking for charity. And Frankie and I did a trek, you know. We did a trek in Namibia; we did five days of trekking.

FRANKIE BRIDGE: Was it only five days?

NICK GRIMSHAW: That felt like we were there-

FRANKIE BRIDGE: It felt like a lifetime.

NICK GRIMSHAW: Yeah. I think we were there like, seven or eight days, but the challenge was Monday to Friday.

FRANKIE BRIDGE: The challenge was sharing a tent with Nick.

ANGELA HARTNETT: Really? What was he like?

FRANKIE BRIDGE: Yeah. Well, he doesn't like being told what to do.

ANGELA HARTNETT: Yeah, you say, 'Can I move my sleeping bag?' 'No!'

FRANKIE BRIDGE: 'You've got to walk today, Nick.' 'No, I'm not.'

NICK GRIMSHAW: 'No, I don't want to.'

ANGELA HARTNETT: 'Get me a camel, now.'

FRANKIE BRIDGE: I looked over at one point, and it was like, you know, in the desert it's kind of hot but it's kind of cold, I looked over and he was like, eyes closed, I think he might have even had an eye mask on, and I looked over and he just had, was it a pair of pants? What was it, or a jumper?

NICK GRIMSHAW: I- it was hot, because we were in Namibia and it was like 43° in the day, but I can't sleep with nothing on me, so I just used to use a small t-shirt as a blanket but be in my pants with a small t-shirt on, and Frankie would be like, 'That's not doing anything!'

FRANKIE BRIDGE: I was like, what is the point, because like, eye mask on, this little thing, like, over his waist or something, and I was like, what are you doing?

NICK GRIMSHAW: I just liked a little t-shirt.

FRANKIE BRIDGE: Just a little something. But Grimmy nearly died as well, so it was...

NICK GRIMSHAW: Yeah, true.

ANGELA HARTNETT: Why, what happened?

NICK GRIMSHAW: Yeah, I did.

FRANKIE BRIDGE: It's all fun and games in the Namibian desert.

NICK GRIMSHAW: Yeah, it was too hot, basically.

ANGELA HARTNETT: Sunstroke.

NICK GRIMSHAW: And I got like, I got toxic- not toxic shock, did I get that? Can't remember.

FRANKIE BRIDGE: Didn't you just get sunstroke?

[Laughter]

ANGELA HARTNETT: Trying to make it more dramatic.

NICK GRIMSHAW: Yeah, but it was called like, some toxic thing, I can't remember what the word was.

FRANKIE BRIDGE: Was it?

NICK GRIMSHAW: Yeah!

FRANKIE BRIDGE: I don't know.

ANGELA HARTNETT: Do you not wear a hat and put sun cream on and stuff?

NICK GRIMSHAW: Yeah, I had a helmet on. They did tell me to wear long sleeve, but I was like, I think I'll wear a vest, it's the desert, and then it was, the sun was on me all day, and the doctor- I remember the doctor saying to me, like, you shouldn't be here, like, you're so Irish and white.

FRANKIE BRIDGE: Oh really?

NICK GRIMSHAW: She was like, 'You should not be in the desert,' and I was like, 'No I know!' On a drip, like-

FRANKIE BRIDGE: This is not working out for me!

NICK GRIMSHAW: Yeah, so not working out for me.

FRANKIE BRIDGE: I just remember like, it all started off fun, and then the next thing there's a blooming IV drip hanging from the middle of our tent and I'm like, trying to come in and out, bashing it out the way trying to find my stuff, and Grimmy's just laying there like 'Ughhh.'

NICK GRIMSHAW: And I remember shaking like that all night, like 'Ughhhh.'

ANGELA HARTNETT: Oh no, I didn't know that, you poor thing.

FRANKIE BRIDGE: Yeah.

NICK GRIMSHAW: And I got really ill, and I said that I saw a dog, and everyone thought I was tripping.

ANGELA HARTNETT: Hallucinating.

NICK GRIMSHAW: And she was like, 'I don't think you did,' and I was like, 'I swear an Alsatian just came to the tent.' And she was like-

FRANKIE BRIDGE: I genuinely thought-

NICK GRIMSHAW: She was like, 'You're tripping. It's the heatstroke.' And then there was a bloody cayote.

FRANKIE BRIDGE: There was.

[Cooking sounds]

NICK GRIMSHAW: Frankie, thanks for joining us for brunch.

FRANKIE BRIDGE: Thanks for having me.

NICK GRIMSHAW: It was delicious, thank you Angela.

FRANKIE BRIDGE: It was, thank you.

ANGELA HARTNETT: Pleasure, no, it was great to meet you. Have a wonderful Christmas.

FRANKIE BRIDGE: I know, I will.

NICK GRIMSHAW: Yeah, Merry Christmas. Is there anything that you want in case Wayne's listening?

FRANKIE BRIDGE: In case Santa's listening?

NICK GRIMSHAW: Yeah, Santa.

FRANKIE BRIDGE: Santa. I don't know, I haven't thought about it yet. It kind of comes after the stuff, you know like when you're a kid that's the first thing you think about, Argos catalogue, everything. Yeah, my kids are on that vibe now. So, I haven't really thought about it yet. A holiday? A nice holiday again, I'd like to go away for New Year. I hate New Year.

NICK GRIMSHAW: The bit after Christmas is depressing, isn't it?

FRANKIE BRIDGE: Yeah, like, I never know whether I'm supposed to still be in my pyjamas, eating biscuits, eating ham, or whether I'm supposed to be like, up and out and doing stuff.

NICK GRIMSHAW: Yeah. What about you Angela, what are you doing for Christmas?

ANGELA HARTNETT: I want a holiday, actually, I want a holiday in the sun.

NICK GRIMSHAW: Ooh, yeah.

ANGELA HARTNETT: After Christmas.

NICK GRIMSHAW: Well, why don't we all go on holiday together after Christmas?

FRANKIE BRIDGE: Shall we? Yeah okay.

ANGELA HARTNETT: Let's do it.

NICK GRIMSHAW: Namibia?

[Laughter]

NICK GRIMSHAW: Thank you, Frankie!

FRANKIE BRIDGE: Thanks!

ANGELA HARTNETT: Thank you, Frankie.

NICK GRIMSHAW: Frankie Bridge, everybody.

[Applause]

NICK GRIMSHAW: That was fun!

NICK GRIMSHAW: All the recipes and drinks can be found on the Waitrose website at [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes).

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